

# PASSIONATE ABOUT FOOD

Layla Crocker enjoyed a taster preview of the sumptuous Valentine's Day menu on offer at Bushido restaurant this month.



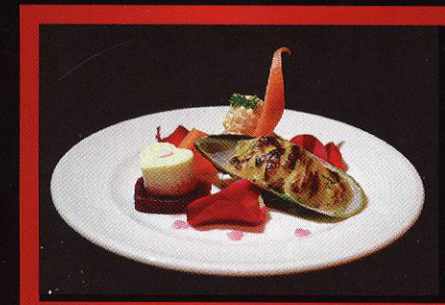
## THE PLACE AND AMBIENCE

Bushido is a trendy Japanese lounge and restaurant located in the heart of Seef. The small moat and the landscape that surrounds the building prepares guests for the rich and vast space within, which is filled with rich mahogany furniture, vintage Japanese artefacts, decorated wood panels and luxurious fabrics.

The main restaurant located on the ground floor, offers the possibility to dine by the window with views of the lagoon, in front of the Samurai Wall, by the enchanting staircase or in intimate corners. Bushido serves traditional Japanese cuisine with a twist, offering more than just sushi and redefines fine dining.

## THE FOOD

A few weeks before Valentine's Day, I was invited to taste the five-course menu specially prepared by Bushido's Executive Chef, before the general public. I am a regular at Bushido and adore the unique food so excited was an understatement.



Each of the courses had been given quirky, love-related names for this special occasion and we started with an appetizer called 'Lovey Dovey', consisting of salmon on toast, egg tofu and gratinated mussels. The presentation was fantastic, the plate was sprinkled with small heart candies, rose petals and the vegetables were all cut into heart shapes. I am not usually a fan of mussels however this one was covered in miso mayonnaise and filled with exotic vegetables to give it added flavour and it was my favourite part of the appetizer.

This followed with a starter of crispy rolls aptly named 'Binding Love', served with a Champagne Cocktail with cherry liquor. The sushi rolls were one of my favourite dishes and they had been pan-fried slightly to ensure they were crispy on the outside and soft on the inside. The chef had even written 'I Love U' on the plate with Unagi sauce so this dish is sure to set the mood on Valentine's Day itself.

Couples also get to enjoy two main courses on the day, the seafood 'Fish O' Love' with Golden Sole Rolled with Cheese, served with Sauvignon

Blanc, Monkey Bay and the meat dish 'Baby Love Nest', consisting of stewed Baby Quail served with Chateau Peyroulley. One of the most impressive features in the fish dish were the edible green tea noodles coated with shrimp, made to look like cherry blossom. The delicate fish was wrapped in a roll with vegetables and breadcrumbs and was cooked to perfection.

I had never tried Quail before and thought it was a unique idea to include it on the menu as it is rare to find in Bahrain and gives people the opportunity to try something new. The flavour of the meat and the sauce were incredible and because it had been stewed for a long time, the meat easily fell off the bone, it was so tender you could even eat the bones! I continued to be astounded by the presentation of each dish. This was no exception as next to the quail meat sat a nest made from noodles, with three quail eggs inside. As explained to us by the Chef who talked us through each course, the dessert is probably the most important as it is the one that everyone will remember, so presentation is key.

The team had worked tirelessly together to create the menu and the perfect drink to suit each course. The presentation and thought that had gone into each dish really was extraordinary and it was great to see how passionate the chef is about his work, not only with the flavour but also his interest in the artistic side of cooking. The food was nothing less than exquisite and each dish was truly a work of art.

The dim lighting is perfect to create a romantic atmosphere this Valentine's Day and if you want to have an unforgettable experience, this is the place to be. Prices for the Valentine's Day meal on February 14 are BD45 per person (including wine pairing) and BD35 per person (excluding wine pairing).

*Tel: +973 1758 3555 to reserve a table.*



## Executive Chef Chong Yoong Kiong.

"My aim is to continuously find new dimensions for the Japanese Cuisine.

I have 20 years of experience in Japanese

Cuisine and still maintain the same vivid

passion for Japanese food as when I was a

teenager. It's all about the challenge. Coming

to the Middle East was a tough decision, but one

that I don't regret: I've seen Bushido's growth

since the opening in April 2009, and I am

pushing my limits to exceed the expectations

that we all have at Bushido for the future."