



Beautiful panoramic views from MORE Cafe Dubai Festival City

MORE to be enjoyed at Dubai Festival City

This festive season visit MORE Café Dubai Festival City to enjoy alfresco dining, panoramic views, baked Christmas goodies and cooking classes too!

Since it opened its doors in 2002, MORE Café has been an institution in Dubai; enjoyed as one of the best-loved places for delicious, homely food with friends and family. The winner of many awards in the region, MORE Cafe was also the recipient of the highly sought after BBC Good Food ME Awards' Best Cafe 2010.

While every MORE Café location has something special to offer, if you are in the mood for fantastic alfresco dining with beautiful panoramic views, MORE Café Dubai Festival City is the place for you. A spacious, inviting restaurant; you can sit indoors amongst the beautiful local art and stylish décor, or you can sit outdoors on the terrace to enjoy the tranquil views of the water and yachts of the Festival City Marina Promenade, and the city skyline beyond.

The perfect spot during the lovely cool winter months; pop in for coffee with friends, or enjoy a leisurely lunch or brunch with family over the weekend. The MORE Café brunch takes place from 11am to 4pm every Friday and Saturday at the Festival City branch, and includes a selection of chef's choice dishes, incorporating the fully-cooked breakfast options, a variety of hot buffet dishes, salad bar and freshly made cakes, desserts and pastries. Selected beverages are also included. This scrumptious, family-friendly brunch is priced at just AED 95 per person, and children under 12 dine for just AED 45. The brunch also takes place on a Friday at MORE Cafe Al Murooj.

For the month of December, you can also enjoy some gorgeous goodies including traditional mince pies, gingerbread men and stollen bread. Baked fresh daily, you can stop by any MORE café across Dubai or pre-book your festive goodies online if you are catering for a larger party.

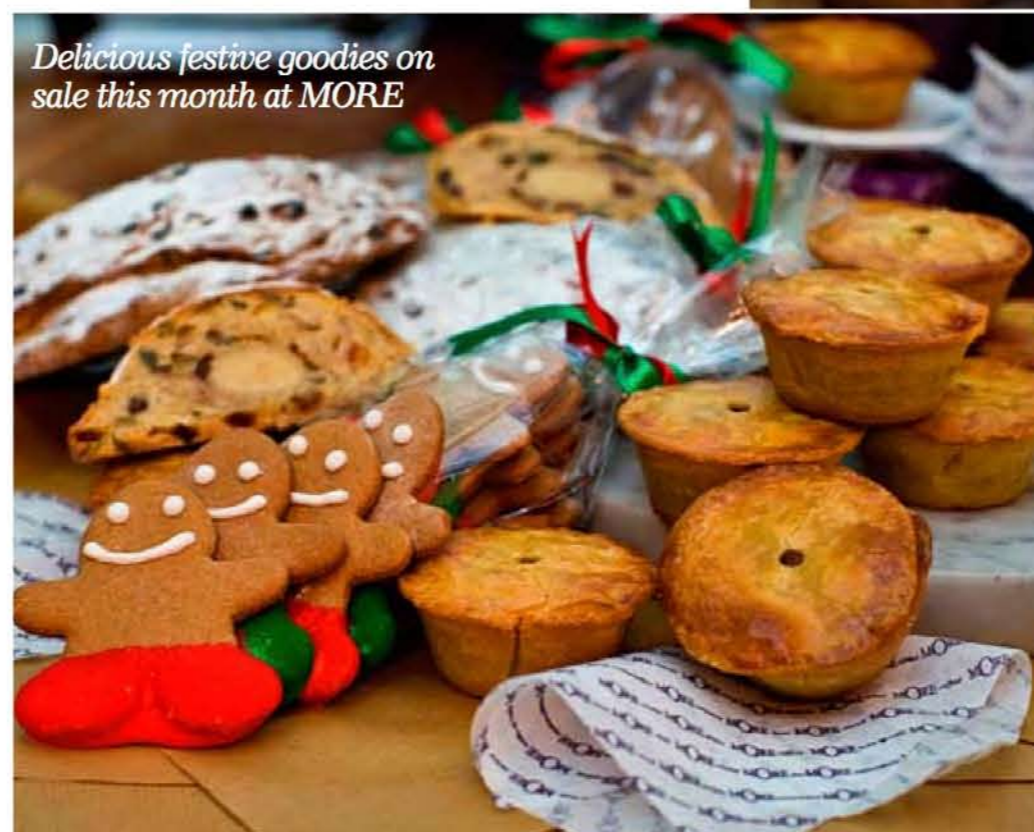
Make the most of the holiday season with MORE Cafe!



You can enjoy delicious Friday and Saturday brunch at MORE Cafe Dubai Festival City!



Chef Gert, MORE Cafe



Delicious festive goodies on sale this month at MORE

MORE Cooking Skills

An exciting new concept, MORE Café is launching MORE Cooking Skills! A fun, interactive cooking experience that lets the participants get involved through an informative hands-on approach. Participants are guaranteed to come away with MORE Skills, MORE Knowledge and MORE Satisfaction.

FREE MORE COOKING SKILLS THIS MONTH!

The first MORE Cooking Skills will be held at MORE Café Dubai Festival City on **8 December**, where aspiring cooks can learn to create:

- Pumpkin cupcakes with cream cheese frosting (you will be learning decorating tips)
- Chocolate peppermint bark (see recipe right)
- Pear cranberry cake glazed with butterscotch sauce and toasted walnuts

There are two afternoon sessions running, and while the class will usually be priced at AED 200 per person, including lunch and beverages, these sessions are free!

There are only 20 spaces available at each session, so book in fast. Preference will be given to BBC Good Food ME Food Club member, so join the Food Club online today.

If you aren't a Food Club member, you can make a reservation on 04 263 3113.



Chocolate Peppermint Bark

MAKES 6 PACKETS

- 750g dark chocolate
- 750g white chocolate
- 6 peppermint candy canes

- 1 Melt and temper the dark chocolate.
- 2 Also melt the white chocolate over a double boiler and keep aside.
- 3 Crush the peppermint candy canes and keep aside.
- 4 On a silicone mat or grease proof paper sheet, spread the dark chocolate out into a square about 5mm thick. Let it set.
- 5 When it's set, pour the white chocolate over the dark layer and spread it out evenly into a square.
- 6 Immediately scatter the crushed candy cane over the warm soft white chocolate.
- 7 Now let the whole thing set.
- 8 Snap into big pieces and pack.

For more information about the festive goodies on sale and the More Cooking Skills visit www.morecafe.biz