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# THE GOODS



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Renderings of Burj Al Hamam restaurant, expected to open at The Pearl-Qatar Fall 2009

## Burj Al Hamam at The Pearl-Qatar

Lebanese cuisine at its finest arrives at The Pearl-Qatar autumn 2009. Occupying an idyllic, spacious corner spot in Porto Arabia's Parcel One, Burj Al Hamam is sure to be Doha's top choice for those wanting a taste of the Levant.

With a history that spans over 40 years, Burj Al Hamam boasts an impressive assortment of traditional Lebanese delicacies in an upscale, classy environment, perfect for both business lunches and fine dining.

Burj Al Hamam was founded in Beirut, where Fayez (Fawzi) Elias Khoury opened his first restaurant in 1958. Since then, his sons have carried on their family tradition and their father's dedication to providing trusted, quality cuisine, opening locations in countries throughout the Middle East.

Text: Cheryl Haines

Photography: Antoine Bachara

Burj Al Hamam's new home at The Pearl-Qatar speaks to the elegance and luxury of Porto Arabia's Riviera atmosphere, with an interior décor that is both classy and modern.



In addition to The Pearl-Qatar and three locations in Lebanon, Burj Al Hamam can also be found at the InterContinental Hotels in Amman and Aqaba, Jordan, at Dubai Mall and Jumeirah in the United Arab Emirates and in Kuwait City.

Similarities such as fine linens and dining wear, and spacious seating arrangements are common throughout Burj Al Hamam's soon-to-be nine locations, yet each restaurant differs slightly in the subtleties of its interior décor.

In Antelias, a short drive north of Beirut, the interior of Burj Al Hamam emanates a warm, authentic atmosphere, replete with antiques and decorative furnishings that highlight Lebanon's rich history.

At the InterContinental Hotel in Amman, a more upscale, fine dining experience awaits. Light monotone colors contrast against dark wood tables, benches and bar chairs. In Kuwait City, the restaurant takes advantage of its seafront location, offering guests a more trendy, yet casual surrounding. >>

Burj Al Hamam's new home at The Pearl-Qatar speaks to the elegance and luxury of Porto Arabia's Riviera atmosphere, with an interior décor that is both classy and modern. Designed by Galal Mahmoud from GM Architects, slick white columns and grand chandeliers decorate the restaurant's capacious dining area with large windows that take advantage

of its prime waterfront location. For those who prefer, outdoor seating is also available.

If high caliber in location and atmosphere wasn't enough, Burj Al Hamam's mantra, dedicated to "The Art of Lebanese Cuisine," means fresh ingredients, a keen awareness toward quality control and excellence in authenticity and preparation.



Hospitality Development Company (HDC), which oversees Burj Al Hamam's opening at The Pearl-Qatar and manages an impressive portfolio of upscale food and beverage establishments on the Island, brought several *chefs de cuisine* from Lebanon to Qatar, trained in Burj Al Hamam's culinary tradition.

The extensive menu features all of the Levantine culinary staples and specialties one would expect from a Lebanese restaurant.

A selection of cold mezze and salads are on offer, such as hummus, tabouli, fattoush and moutabal, and hot mezze, like the delectable kibbeh and fava beans with olive oil and spices.

For the main course, guests can dine on grilled lamb and chicken, shish taouk and kafta. For those preferring seafood there's always a 'catch of the day' option, as well as lobster, shrimp, barracuda, red mullet and sea bream - prepared according to the guests' request.

A range of traditional Lebanese pastries, such as *halawat el jibn* and *knafeh*, are available for those looking for a sweet end to their meal.

If you wish for quality - both in food and atmosphere - there's no better place to enjoy the amenities of modern hospitality and the comfort of traditional cooking than Burj Al Hamam at The Pearl-Qatar. ●

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