



Maison Dali Review: A surreal meal from Chef Tristin Farmer

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A restaurant that is anything but ordinary.

boundaries between art and dining. The surrealism of the Dali-inspired

dining experience begins before you even reach the dining room —

scrawled in red lipstick across the mirrored walls of the lift are the

words: “*What if this is all real?*” It’s a fitting provocation for what lies ahead.

Inspired by the Spanish surrealist Salvador Dalí, this homegrown

concept leans fully into its namesake’s dreamlike aesthetic. Expect

melting clocks, distorted picture frames, dramatic red curtains, and a

soundtrack that swings between cinematic and theatrical. It’s a full-

sensory production.

A daring dining room

The space feels intimate, like a sophisticated living room dressed for an

evening out. Red velvet seating and sleek marble tabletops lend a

brasserie-style elegance, while the dim lighting — perhaps just a touch

too moody — adds to the drama.

Service is slick, informed, and brings polish to proceedings, while the

zero-alcohol “juice programme” offers a creative and curated

alternative for non-drinkers. Signature serves include French Rose, a Da

Hong Pao kombucha with a citrusy twist, and White Grape, brewed from

roasted milk bread and jasmine.

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Playful yet precise plates

This contemporary bistro reinvents European brasserie classics through the finesse of Japanese techniques, presenting a menu that is as playful as it is intriguing. The restaurant is helmed by Chef Tristin Farmer, a name synonymous with excellence who previously worked at Marina Social in Dubai and the three-MICHELIN-starred Zen in Singapore. His approach to the menu at Maison Dali marries Michelin-level craftsmanship with playful plates, resulting in dishes that are both sophisticated and approachable.

The menu, a curated tapestry of fire, fermentation and finesse, is unapologetically inventive. We start with the Chutoro (AED 85), where rich slices of tuna belly are paired with tart blackcurrant and a whisper of sansho pepper, resulting in a refreshing and intricately layered dish. The Potato Mochi (AED 110) is a standout — a clever reimagining of cacio e pepe. While it may resemble gnocchi, its chewy, mochi-like shell conceals a creamy centre of Vacherin Mont d'Or, finished with the

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warmth and brightness, while a Corn Salad (AED 75) surprises with its

Intense natural sweetness.



The dry-aged Miso Turbot (AED 245) — grilled on the bone after five to seven days of ageing — is a masterclass in flavour retention, enriched by the umami depth of miso and the aromatic complexity of yuzu, ginger, and star anise. The Wood-fired Duck (AED 285), deeply caramelised and rich with nuance, is another standout. The smoky poultry pairs beautifully with the sweet and spicy notes of hoisin and plum koshō, while the Waldorf salad adds a refreshing crunch and richness from the foie gras.

Desserts offer a final flourish. The beautiful Basque Cheesecake (AED 50) is creamy, slightly burnt and brightened by the zesty sweetness of Japanese mandarin. However, it's the Honey Toast (AED 65) that is

Maison Dali's pièce de résistance. This dessert combines the theatrical

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Part of the growing portfolio from Culinary Arts Group — also behind

[Revolver](#) — Maison Dali offers an immersive, well-executed dining

experience with real attention to detail. The concept is Chef Tristin's

culinary crescendo, delivered confidently on a stage in which he

balances refinement with imagination to create technically assured and

unapologetically indulgent food.

Salvador Dalí once said, "Beauty should be edible, or not at all" — a

fitting philosophy for a dining experience where surreal interiors and

refined yet playful plates merge into one distinctly Dubai dining

destination.

Go: Visit <https://maisondalidubai.ae> for reservations and more

information.

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