

# West 14th

Oceana Beach Club's New York-style steakhouse and bar on The Palm

Many steak restaurants in Dubai lack that little *je ne sais quoi* that elevates a reputable grill to the lofty mantle of steakhouse.

To achieve purebred status, to become a home of meat if you will, a restaurant must have not just the best steak, but also the right design, the right atmosphere and, above all, the right attitude. It's a big ask. West 14th, however, though it is yet to draw the numbers, has that magic formula. They should bottle it.

Despite the allure of Atlantis, The Palm has yet to really take off as a dining hotspot. Perhaps that could change with the opening of the long-awaited Oceana Beach Club, which is just a short taxi journey from Dubai Marina, JBR and Media City, the stalking ground of many a food loving young professional. West 14th should certainly become a talking point, even if only for its bar – soon to offer a live singer – which is calling out to be noticed by the post-office cocktail crowd.

The restaurant's design could have come from the *How To Design The Perfect Steakhouse* handbook. From the stainless steel counters fronting the steaming buzz of the open kitchen, to the sultry lighting and even the exposed brickwork in the gentlemen's restroom, it's pure New York.

Which leaves the most important attribute of a proper steakhouse – attitude. If you're going to eat prime cuts of meat, you want to do it in cool, laid-back style in a setting that is modern but maintains a dash of timeless grace. From the welcoming and chatty waiting staff to amiable restaurant



manager Brenton Coghlan, West 14th has it all.

And, as the creamy but not too thick soup was poured ceremoniously over the clams, releasing the subtle but unmistakable aroma of New England chowder, we knew the food was going to measure up, too.

A spinach salad was given a faint salt kick by several slices of grilled halloumi balanced by the nuttiness of grilled pecans and fruity tang of a raspberry dressing. Then came the steak, or rather the steak knives. We were offered a choice of four blades (two for ladies, two for gents) and informed

that if we would care to purchase them, they would be engraved and kept in a special wall-mounted cabinet for our next visit. A touch that men fostering a love of kit, in particular, will love. Then came the salt and mustard trolley from which we chose a grape mustard of a deep purple hue, which tasted like mulled wine, and a potent blend of Dijon and horseradish.

And, finally, the steaks. A 300g Australian rib-eye, salty fat melting in the mouth, served with a deep, lustrous bordelaise sauce, and a fist sized hunk of tenderloin (the ladies' cut), pink and silky smooth, accompanied by a drizzle

of peppercorn sauce. Sides of city fries (chunky chips), potato fondant and a bowl of earthy, truffle roasted wild mushrooms ensured we were almost, but not quite, too full for a fitting deconstructed apple crumble, rich chocolate brownies with ice cream and a dandy cup of coffee.

## Need to know

**Location:** Oceana Beach Club, The Palm Jumeirah, Dubai

**Tel:** (04) 4477601

**Web:** www.west14th.ae

**Open:** noon to 3pm and 6pm to midnight

**Cuisine type:** steakhouse  
**Must eat:** 300g Australian rib-eye

**Bill for two:** Dhs550 (without alcohol)



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