

Dubai's Top 20 Cheesecakes



You like cheese. You like cake. You love cheesecake. And we do too, which is why we searched the city for the nicest slice



1 La Petite Maison
Vanilla Cheesecake
You can see the vanilla seeds in this sophisticated cheesecake – proof of quality ingredients and a love of food. With light cheese, clean flavours from the zest and berries, and a thin crust, this was the plate we kept coming back to. Our favourite.
DIFC, Gate Village 8, Dubai, Dhs45.
Tel: (04) 4390505



La Petite Maison

2 Ruth's Chris
Original Cheesecake
Absolutely delicious. A rich, runny mousse filling, substantial base and fresh strawberries create a cheesecake that's not too sweet – just a grown-up dessert that we'll eat again and again.
The Monarch Dubai, Sheikh Zayed Road, Dubai, Dhs49. Tel: (04) 5018666

3 Magnolia Bakery
Snickers Cheesecake
Not one for those with peanut allergies, this Snickers cheesecake has a nutty cookie base, whipped filling and is topped with mini chocolate bars. Lip-smackingly good. Catboy can't get enough, and we have to agree.
Bloomingdale's, The Dubai Mall, Dubai, Dhs20.
Tel: (04) 3505440



What's On and the 92 crew

4 Pronto
Banana Toffee Cheesecake with Salted Crust
These mini puds packed a serious palate punch, with sweet toffee nicely off-set by the unusual salty taste. A more modern take on the traditional cheesecake. Thumbs up.
Fairmont, Sheikh Zayed Road, Dubai, Dhs15.
Tel: (04) 3325555



5 Fountain Café
Marbled Cheesecake
Lovely swirls of dense vanilla and chocolate filling are complemented by a choice of sauces, which makes this a bowlful of sinful delight. A buttery biscuit crust provided the crunch, and we couldn't resist taking a slice home. Seriously good.
Mövenpick, Oud Metha Road, Bur Dubai, Dubai, Dhs35. Tel: (04) 3366000

6 Lime Tree Café
Pistachio & Praline
Another monster slice (we wouldn't expect anything less from Lime Tree). The filling itself was a little heavy, but the toffee-nut topping was fantastic. One to share – just make sure the plate is closer to you.
Beach Road, Jumeirah, Dubai, Dhs26.
Tel: (04) 3256325



7 West 14th
Signature Cheesecake
This mini cheesecake came with a little syringe to inject vanilla sauce into the centre, which was a nice novelty. Great size and tangy lime flavour which cut through the sweetness.
Oceana, Palm Jumeirah, Dubai, Dhs40.
Tel: (04) 4477606

8 Cappuccino's Café
Marbled Chocolate Cheesecake
A real hit among the tasters, this cheesecake was more of a sponge, with a delicious chocolate ganache topping. There were even a few macarons on the top. Stellar effort.
Crowne Plaza, Sheikh Zayed Road, Dubai, Dhs20 per slice or Dhs110 for whole. Tel: (04) 3311111

9 Pistache
Baked Cheesecake
Twelve-year-old Robert was hooked up by Dubai 92 and tried some cheesecakes with us live on air. Wowed by the raspberries dotted with gold leaf and the fresh filling, this was his favourite. He's a food critic in the making, and we agree it's great.
Park Hyatt Dubai, Deira, Dubai, Dhs30 per slice or Dhs200 per kilo. Tel: (04) 6021234



10 Jamie's Italian
Vanilla & Ricotta Cheesecake
Credit to Jamie for the crème brûlée-style crunchy top, and lovely vanilla underneath. It comes on a chopping board, with a scoop of cream to stop dryness in its tracks and makes a pleasing end to a meal.
Festival City, Dubai, Dhs39. Tel: (04) 2329969

11 Magnolia Bakery
Blueberry Jamboree
This generous slab is covered in lovely thick syrup and whole blueberries so we're convinced you'll get at least one of your five-a-day. The fruit flavour overwhelms the cheesecake aspect, but it's delicious so we didn't mind too much.
Bloomingdale's, The Dubai Mall, Dubai, Dhs20.
Tel: (04) 3505440



Pistache, Park Hyatt



Ruth's Chris

12 The One
Banana Caramel Cheesecake
Frozen and very fruity with a soft, light filling. Drizzled with caramel, this would be a lovely accompaniment to an afternoon coffee.
Beach Road, Jumeirah, Dubai, Dhs 18 per slice or Dhs144 for whole. Tel: (04) 3456687

13 Carter's
Baked Banoffee Cheesecake
Scoring points for being a Banoffee from Wafi, this huge cheesecake was also very tasty indeed. Definitely on the sweet side, it's a good choice when only calories can make your day better. Add more peanut butter sauce if it's been a particularly bad day.
Pyramid @ Wafi, Oud Metha, Dubai, Dhs38.
Tel: (04) 3244100

14 Raffles
Marble Cheesecake
Very fancy looking, with a layer of caramel above the base to truly guarantee a diabetic coma. Enjoyable, but a little rich.
Oud Metha, Dubai, Dhs40 per slice or Dhs275 for whole. Tel: (04) 3149828

15 Baker & Spice
Passionfruit Cheesecake
The huge slice broke our plastic fork, but once we'd managed to taste it we were rewarded with a mouthful of dense, fruity filling that somehow tasted of pancakes. Yum. And it's massive.
Souk al Bahar, Old Town, Dubai, Dhs30 per slice or Dhs 300 for whole. Tel: (04) 4252240

16 Caffè Nero
Blueberry Cheesecake
This is your classic cheesecake. No gimmicks, just a buttery crust, cold creamy filling and rich topping. Great price, too.
DIFC, Dubai, Dhs18. Tel: (04) 3700505

17 Pastry Boutique
Cold Cheesecake
Not a terribly imaginative name, but not a terribly imaginative cheesecake either. Fairly tasty though, with an icecreamy filling and covered in a jammy topping.
Ramada Hotel, Al Mankhool Road, Bur Dubai, Dubai, Dhs110 per kg. Tel: (04) 5061189

18 Crowne Plaza Dubai Deira
Strawberry Cheesecake
From the hotel formerly known as the Renaissance, this cheesecake came with white chocolate and berries, and was almost too creamy. One of the cheesier desserts we sampled, we appreciated the thick texture and lovely crust, but quickly disposed of the fake whipped cream.
Crowne Plaza Dubai Deira, Saluaddin Road, Deira, Dubai, Dhs100 per kg. Tel: (04) 2625555

19 Palm Grill
New York Baked Cheesecake
Very gloopy and comforting. The testers loved the plain filling and fruit topping. And we all agreed that it was a nice sized portion, too.
Radisson Blu Hotel, Dubai Deira Creek, Dubai, Dhs35. Tel: (04) 2227171

20 40 Carrots
Baked New York Cheesecake
This one looked a bit dated (let's aim to phase out squiry cream in 2011, please folks), but the texture was great and the fruit coulis was a welcome addition.
Bloomingdale's, The Dubai Mall, Dubai, Dhs25.
Tel: (04) 3505441

