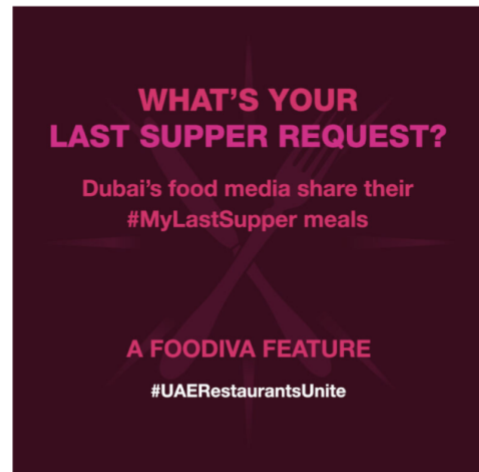


Last supper requests from the Dubai food media community

What would you request as your hypothetical last supper? Alongside desert island dishes, every now and again someone asks me this question. A little morbid, in particular given the dreaded C circumstances, but always a fun, intriguing insight into people's food tastes and personality. Plus, we could certainly do with a laugh right now.

Earlier this month, **leading UK restaurant critic, Jay Rayner**, published a book on exactly that, by documenting his lifetime journey of favourite and memorable dishes, culminating in a real staged supper with friends.

"I tell the stories of the killer dishes that would end up on my table: how I was introduced to oysters by my late mother; how I almost burnt down a hotel because of my love for snails in bubbling garlic butter; of the many ways by which the mighty pig has fed me over the years." – Jay Rayner.



Sarah Hedley Hymers, **travel TV presenter & editor**: What to have as a last supper is such a delicious question, I chewed it over for quite some time.

- To start, I'd have one last bite of chef Himanshu Saini's genius. Head chef at **Tresind Studio** – Dubai's finest restaurant, in my humble opinion – Himanshu is the king of the mushroom appetiser. I never miss a season of his tasting menus and now I'm left torn between his 'mushroom chai', a truffle-infused consommé of such satisfying depth, served with a plump umami-loaded mushroom ravioli, and his miniature 'morel sandwich', truffle-infused mushroom sandwiched between feather-light meringue, the top pointed like the dome of the Taj Mahal. This iconic landmark is the mausoleum of the Mughal emperor Shah Jahan's beloved wife Mumtaz Mahal who died in childbirth, so perhaps the most fitting culinary epitaph.
- Skipping then to dessert for reasons which will become clear, I would insist on 'bacon and egg ice cream' by Heston Blumenthal, first sampled in his Fat Duck restaurant. Then number one on the World's 50 Best Restaurants list and holder of three Michelin stars, it was here, almost two decades ago, in this tiny dining room in the British countryside town of Brae, that I first fell in love with food. Nostalgia was the theme of the tasting menu and it brought tears to my eyes as I was swept up in a journey of around 16 courses celebrating the idiosyncrasies of an English childhood. This was more than food, this was life, and in the moments before my death, I'd like to go back there with a taste of the rich golden churned yolk complemented by sweet shards of crisp maple-smoked bacon.
- For my main course, I'll take the highly poisonous fugu, or puffer fish, and finally see what all the fuss is about.

Source: [Foodiva.net](https://www.foodiva.net)