

Recommended Recipes
Issue 10 / 2016



[MAKE SURE IT'S RAK]



| MAKE SURE IT'S RAK |



MAZZA

IVORIS COLLECTIONS

RAK PORCELAIN

P. O. Box : 30113, Ras Al Khaimah, U.A.E, Tel : +971-7-2434683, Fax : +971-7-2434220
rakporcelain@rakporcelain.com, www.rakporcelain.com

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06-07



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Renu Oommen
Chief Marketing Officer

The RAK Porcelain story

In the 10 short years since its establishment as a new initiative by the world's largest ceramics manufacturer, in Ras al Khaimah in the UAE, RAK Porcelain has grown to become one of the world's largest and most accomplished tableware manufacturers. With a philosophy of excellence and vision of supplying the world's most discerning customers, RAK Porcelain has built a presence in more than 135 countries globally. Being a sister company of RAK Ceramics, the world's largest ceramic manufacturer, RAK Porcelain was able to draw on a core of professional talent in its drive to offer superior quality products to the HORECA segment at value for money prices.

As part of our vision, we have grown our production capacity to 25 million pieces per

annum. All our products meet stringent US and European certifications.

Alongside its aesthetic and functional aspects, the brand's quality/price ratio constitutes one of its main propositions. All RAK Porcelain products are made from premium raw materials using world class, state of the art machinery from Europe for the manufacture of top-of-the-range porcelain.

Supported by a team of table art experts and world-renowned designers and surrounded by a solid network of professional distributors, RAK Porcelain creates collections that can withstand sustained handling both in the kitchen and on the table. Recognized manufacturing expertise combined with precise firing temperatures, the vitrification of the material and the composition of the porcelain elements combine to strengthen the enamel, delivering increased chip resistance and a greater resistance to repeated industrial dishwashing cycles. Products in the RAK Porcelain collections are perfectly suited to the demands of the Horeca industry. The enhanced durability of RAK Porcelain



products ensures greater longevity – a fact appreciated by professionals throughout the hotel and catering industry.

Amongst the company's key designers are some of world's finest. Gemma Bernal is one such, and is one of RAK Porcelain's key designers. She spends her professional life in design, thinking of products in a different light. In her opinion, ideas and design proposals arise out of multidisciplinary conception and a close relationship with the right people. She splits her work life between design creation and design teaching, an endeavor that requires her to analyse, explain and communicate her own vision. Gemma has worked with various renowned chefs sharing a Mediterranean vision, and she has found inspiration in young chefs and professional reviewers seeking different approaches in culinary activities. Gemma designed two beautiful collections, named Marea and Giro, developed by RAK Porcelain. Marea is designed to enhance culinary presentation and Giro is based on geometric shapes and forms. The result is an appearance of different sizes, tilted planes

and inclinations showcasing the design's dexterity and originality.

Franciose Boeur has an extensive track record in graphic design and is actively involved in creating designs for the top hotels in Europe and the Middle East. Francoise has always been guided in her work by producing unique and realistic art. She is active in creating and fully developing custom designs on porcelain tableware for prestigious clients around the world.

Renu Oommen, Chief Marketing Officer of RAK Porcelain, is proud of the company's achievements and excited about the future. "The success of RAK Porcelain is due to our ability to respond to evolving market demands and to offer a world class product using cutting edge technology. Created in collaboration with chefs, table top designers and industry technical teams, each piece of RAK Porcelain is manufactured with great attention to detail. We consider every aspect from reliability during use, Innovation in shape and quality of craftsmanship, to offer our customers a vivid and immersive dining experience."

RAK Porcelain
United Arab Emirates
PO Box 30113, Ras Al Khaimah
United Arab Emirates

T: (+971) 7 243 4683
F: (+971) 7 243 4220
E: rakporcelain@rakporcelain.com

www.rakporcelain.com

Range
Evolution

Product Number
EVGF29



Chickpea fried prawn & smoked codfish with seaweed and umeboshi mayo



Chef Neil Martin

Chef de cuisine,
Fairmont Ajman

Neil has been with Fairmont since 2009. He started his career in culinary following three years of hospitality management studies in Rizvi College. When he finished an internship in Centaur Hotel in Mumbai his career was unstoppable. He joined some of the elite groups in the business and gradually moved up the ladder, working with chains like Le Meridien, The Ritz Carlton Hotel & Spa in Bahrain, the Carnival Cruise in USA, The Royal Golf Club, The Sheraton Dubai, and JA Group of Hotels, before he decided to join Fairmont Bab al Bahr in Abu Dhabi. Neil joined Fairmont Ajman as chef de cuisine with a task of opening the all-day dining, Italian restaurant, poolside bar and restaurant and the lobby lounge.

Ingredients

3 large prawns	1ml smoking liquid
60g codfish fillet	10g seaweed
400g chickpea flour	100g QP mayonnaise
5g turmeric powder	5g umeboshi pickle
15g baking powder	2g togarashi
150g corn starch	50g red cherry tomato
15g chives	2g salt
10g afile cress	2g pepper

Method

- 1 Clean and trim the prawns and set aside.
- 2 Marinate and smoke the codfish for 8 minutes and then set aside
- 3 In a bowl combine together the chickpea flour, cornstarch, baking powder, salt and turmeric powder. Whisk in the aerated water. If the batter is stiff, add some more water to the desired consistency. Allow the batter to rest for 30 minutes.
- 4 Keep aside the afile cress and semi dried red cherry tomato for garnish.
- 5 Mix the QP mayo in a bowl, chopped seaweed and umeboshi (pickled plum) keep aside.
- 6 Add the togarashi, chopped chives, chopped seaweed and umeboshi to the mayo to make the dip.
- 7 Fry the prawns for several minutes and serve hot. Plate as seen in the photo.

*Aloo tikki with papad mat
(potato patties)*





Range
Evolution

Product Number
EVFP29

Aloo tikki with papad mat (potato patties)



Chef Harish Kuriyal

Senior chef de partie,
Fairmont Ajman

Harish brings a lot of experience in Indian cuisine to the table. Having worked at properties including Fairmont Jaipur, The Westin Hotel Hyderabad and now Fairmont Ajman, Harish has mastered his skill as an Indian culinary chef. His specialty is in Indian tandoor.

Ingredients

200g potato	10g fennel seeds (powder)
100g cottage cheese, grated	10g black salt
50g onion, chopped	10g salt
10g green chili, chopped	2 Papad (Lijjat)
5g coriander, chopped	100g bread crumbs
5g ginger, chopped	500g oil for frying
5g coriander, powder	20g cashew nuts, chopped
10g roasted cumin powder	20g Raisins, chopped
5g cardamom powder	10g almond, chopped

Method

1 Boil the potato and then remove the skin. Grate the potato and mix with cottage cheese, onion, green chili, coriander, ginger, cumin powder, coriander powder, cardamom powder, fennel seed powder, salt and black salt and then mix well, until well combined.

2 In a separate bowl, make another mix, with the cashew nuts, raisins and almonds for the stuffing.

3 Divide the potato mix into ten equal pieces, and make each piece round in shape. Inside each piece, place a little bit of the dry fruits mix as the stuffing.

4 Cut the papad in half and flatten before frying in oil.

5 In a hot pan with oil, shallow fry the potato patties until golden brown.

6 On a serving plate, place the patties on top of the papad mat and serve hot with mint chutney and tamarind chutney.

Range
Evolution

Product Number
EVFP31



Black figs with goat cheese and beetroot oil



Chef Anoop Brelvi

Senior sous chef,
Fairmont Ajman

Anoop has enjoyed a distinguished career with over 12 years in some of the finest kitchens of JW Marriott, The Ritz Carlton, Kempinski properties across the Middle East and in India. He was trained in the renowned Le Cordon Bleu Paris culinary school. Although a classically trained chef, he likes to think out of the box. He has won various culinary competitions. He likes to be bold when it comes to creativity, yet meeting the highest standards consistently.

He is passionate about his team and drives them through intensive and motivating training programs. sous chef from Doha two years ago.

Ingredients

12 black figs
90g crottin de chavignol (goat's cheese)
1 orange
100g hazelnut
100ml cream

For the lemon dressing

10ml lemon juice
20ml olive oil
Salt and pepper, to taste
200ml beetroot juice

For the spring onion salad

20g spring onion (white part only)
10g chives
10g flat parsley

Method

- 1** In a sauce pan reduce the cream, then crumble the goat's cheese into a medium size bowl.
- 2** Grate the orange zest and mix into the crumbled cheese. Fold the reduced cream into the cheese mix, toss roasted chopped hazelnut in it.
- 3** Cut the figs into halves. Divide the cheese mix into 12 pieces on top of each fig. Bake the figs in a pre-heated oven at 250 C for 2 minutes. Remove the figs from the oven and keep aside.
- 4** In a sauce pan reduce beetroot juice till you have syrup, add olive oil but do not stir, otherwise the dressing will become cloudy.
- 5** Mix the carrot, spring onion juliennes/fine strips, and flat parsley and chives batons together and toss in the lemon dressing
- 6** Place the figs on the plate, top with spring onion salad, drizzle beet oil around.



Range
Evolution

Product Number
EVOP36



Grilled halloumi cheese with capsicum salad – Izgara hellim



Chef Emre Gok

Chef de cuisine,
Fairmont Ajman

Emre's first influences of food came from his upbringing in Turkey, where he anchored an appreciation for creativity and Turkish cuisine. In 2001 at the age of 15 he began his career in the food industry, in bustling kitchens of Istanbul. Having graduated from a professional food technique degree course in Antalya, Emre began and gained his experience in luxury hospitality establishments, such as the Grosvenor House Hotel, and Armani – both based in Dubai. He also worked at the Four Seasons in Istanbul, where he learnt about Mediterranean flavours of Italy, the Middle East and North African region. Crossing continents, Emre was offered a job in the popular London restaurant, Zuma, where he mastered skills in Japanese cuisine. Emre is now in charge of the culinary team at the signature Turkish restaurant, Kiyi at Fairmont Ajman.

Ingredients

200g halloumi cheese
10g red capsicum
10g yellow capsicum
20ml of mint parsley and pesto
10g fresh lettuce
2g mint leaves
2g parsley
3g cherry tomatoes
2g Kalamata olives, sliced

Method

- 1** Put the cheese in water for an hour and then remove them from the water.
- 2** Grill both sides of the cheese on a hot plate until cooked.
- 3** Place on a plate and top with roasted capsicum and fresh lettuce and parsley pesto.

Range
Evolution

Product Number
EVFP33



Lamb kofte – Darulziyafe Koftesi



Chef Emre Gok

Chef de cuisine,
Fairmont Ajman

Emre's first influences of food came from his upbringing in Turkey, where he anchored an appreciation for creativity and Turkish cuisine. In 2001 at the age of 15 he began his career in the food industry, in bustling kitchens of Istanbul. Having graduated from a professional food technique degree course in Antalya, Emre began and gained his experience in luxury hospitality establishments, such as the Grosvenor House Hotel, and Armani – both based in Dubai. He also worked at the Four Seasons in Istanbul, where he learnt about Mediterranean flavours of Italy, the Middle East and North African region. Crossing continents, Emre was offered a job in the popular London restaurant, Zuma, where he mastered skills in Japanese cuisine. Emre is now in charge of the culinary team at the signature Turkish restaurant, Kiyi at Fairmont Ajman.

Ingredients

350g minced lamb leg
1 big onion
50g chopped parsley
½ tbsp. cumin powder
1 tbsp. Turkish chili flakes
Salt and pepper, to taste
150g crushed pistachio

2 egg yolks
1 cup of water

For the garnish

Diced roasted potato
Baby asparagus
Baby carrots
Cherry tomatoes
Tomato sauce

For the saj bread

500g flour
Pinch of salt

Method

- 1** For the kofte: Mix all the kofte ingredients together thoroughly, except the crushed pistachio. Make oval-shaped meatballs out of the mix, coat them with crushed pistachios and keep them in the fridge.
- 2** For the saj bread: Mix all the saj ingredients together and make a stiff dough. Make small balls out of the dough and roll them onto baking paper. Dust the flour out, half cook the saj bread only, and then apply some oil on top of the bread.
- 3** To finish: Roll the meat with the saj bread by applying some egg wash on the bread, which helps the bread to stick together with the meat when it's cooking. Cover the meat with the bread, cut off the remaining edges of the saj and cover the kofte with cling film tightly into a cylinder shape. Store it in the freezer for four to five hours. Take it out of the freezer and cut it into round shapes. Sear it on a pan to finish defrosting and cook in a preheated oven at 200°C for six to seven minutes. Serve with tomato sauce on top and the roasted potatoes, butter sautéed baby asparagus and baby carrots on the side.

Range
Evolution

Product Number
EVFP33



Butter and vanilla poached haddock with grilled asparagus, crab, and granny apple and radicchio salad



Chef Asif Kazi

Senior chef de partie,
Fairmont Ajman

Asif started his career working with leading brands like Fairmont and Hyatt. During his seven years of culinary experience he has won several awards from the salon culinaire in Abu Dhabi, and he was an integral part of the award-winning restaurants for Marco Pierre White and Frankie's at Fairmont Bab Al Bahr. Moving with the company to work in their newly opened Fairmont Ajman, Asif is now striving to always give an exceptional experience to the guests.

Ingredients

60g haddock fillet
3 no asparagus
50g blue shell crab
5g shallot, chopped
15g chives, chopped
20g granny smith apple, julienne
100g radicchio
60g butter
50ml olive oil
20ml white wine vinaigrette
salt and pepper, to taste

Method

- 1** Clean and trim the fish into 60g pieces and keep aside. Blanch the asparagus and keep side.
- 2** Chop chives and onions. Julienne green apple and keep in lemon water. Shred radicchio and keep aside.
- 3** Heat a pan and add butter with vanilla extract Poach the haddock in hot butter for approximately 2 minutes on each side. Grill asparagus.
- 4** Mix crab meat, shallots, apple and radicchio mix with salt pepper and vinaigrette.

Pistachio crusted lamb loin with white onion puree, pumpkin and goat's cheese cappelletti, pickled baby beetroot, pan charred pearl onions served with mint jus





Range
Evolution

Product Number
EVFP31

Pistachio crusted lamb loin with white onion puree, pumpkin and goat's cheese cappelletti, pickled baby beetroot, pan charred pearl onions served with mint jus



Chef Asif Kazi

Senior chef de partie,
Fairmont Ajman

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Ingredients

1 full lamb loin
30g pistachio
30 breadcrumbs
A few springs of thyme
15 parsley
10g mustard
100g white onion
50ml cream
50ml milk
100g butter
2 baby beetroot
50ml pickling liqueur
100ml olive oil
Salt and pepper, to taste
10ml mint jus

For the pumpkin & goat's cheese cappelletti filling

40g pumpkin
20g goat's cheese
A few sprigs of basil
Salt and pepper, to taste

For the pasta dough

50g flour
50g semolina
45ml egg, whole

Method

1 Mix the flour, semolina and egg thoroughly, and when it's bound properly add olive oil and mix again, then keep aside for resting covered with a damp cloth.

2 Make a mixture of roasted pumpkin, goat's cheese, thyme and basil, and add salt and pepper if required.

3 Roast the baby beetroot and immerse in the warm pickling liqueur and keep aside.

4 Par-blanch the baby pearl onions, de-skin and cut them into halves length wise. Cut even sized white onion cubes and cut. Sauté in butter with a bouquet of thyme and pepper till it becomes transparent, and milk and cream in a ratio of 1:1.

5 Bring it to a boil and blend into puree, strain and make sure it's smooth with piping consistency. Make small cappelletti pasta with the pumpkin filling; blanch in salted water when ready for serving.

6 Marinate the lamb loin with salt, pepper, thyme and mustard. Sear in a hot pan with olive oil and butter. Cook in a pre-heated oven at 190C until preferred doneness is reached. Apply a little mustard and crumb the top with pistachio crust, then dish out and serve with mint jus.

*Pan-fried chicken breast with grain
mustard seasoned liver and yam,
lemon grass foam*





Range
Evolution

Product Number
EVDP31

Pan-fried chicken breast with grain mustard seasoned liver and yam, lemon grass foam



Chef Anoop Brelvi

Senior sous chef,
Fairmont Ajman

Anoop has enjoyed a distinguished career with over 12 years in some of the finest kitchens of JW Marriott, The Ritz Carlton, Kempinski properties across the Middle East and in India. He was trained in the renowned Le Cordon Bleu Paris culinary school. Although a classically trained chef, he likes to think out of the box. He has won various culinary competitions. He likes to be bold when it comes to creativity, yet meeting the highest standards consistently.

He is passionate about his team and drives them through intensive and motivating training programs.

Ingredients

800g corn-fed chicken breast with bone and skin	200g chicken liver
10g thyme	150g lemon grass
5 cloves of garlic	50g ginger
100ml olive oil	80g Thai red chili
50g sea salt	75g galangal
5g crushed pepper	5g lemon leaves
200g asparagus	200g butter
120g baby leeks	100ml coconut milk
200g carrot	200ml cream
100g cauliflower	50g spring onions
100g broccoli	100ml full cream milk
200g yellow zucchini	3g cumin seeds
200g green zucchini	2g turmeric powder
35g grain mustard	5g wild rocket leaves
800g yam	10g salt
160g red onions	10ml chili oil, optional
125g chives	10ml basil oil, optional

Method

1 Clean the chicken liver and soak in fresh milk. Marinate the chicken breast with salt, thyme, chopped or crushed garlic and crushed black pepper, olive oil.

2 Cut the lemon grass in smaller pieces and roughly chop the galangal, ginger, spring onions, red chili, lemon leaves, garlic (1 clove). Add all these to the coconut milk and cream in a stock pot with 50 ml water and let the sauce boil and reduce.

3 Wash the yam thoroughly in cold water and peel and cut in cubes, also same time cut the seasonal vegetables into desired shapes like diamonds or cubes.

4 Place the yam cubes to boil in water with some cumin seeds, turmeric and salt until well cooked, blanch the seasonal vegetable and chill in cold water and keep aside.

5 Chop the red onions and chives, and sauté in a pan with chopped spring onions. Drain the soaked liver and add it to the pan and cook until the liver starts to break, add cooked yam cubes and season with grain mustard, salt and crushed pepper.

6 Pan fry the chicken breast in oil and butter. And cook in a preheated oven at 160 degrees for 14 minutes. Blend the lemon grass and coconut milk sauce with a blender and strain the sauce,

reduce for a while. Toss the seasonal vegetables with butter and season with salt and pepper.

7 Serve the chicken breast on bed of crushed liver and yam, topped with seasonal vegetables tossed in butter. Blitz the lemongrass coconut milk sauce to form foam and serve on the chicken.

8 Garnish with rocket leaves and dried cauliflower leaves (dried under a heating lamp or salamander, drizzle on the sides chilly and basil oil optional).

Range
Evolution

Product Number
EVFP33



Black ink tagliolini, seared scallop, crab, sundried tomato, basil milk foam



Chef Neil Martin

Chef de cuisine,
Fairmont Ajman

Neil has been with Fairmont since 2009. He started his career in culinary following three years of hospitality management studies in Rizvi College. When he finished an internship in Centaur Hotel in Mumbai his career was unstoppable. He joined some of the elite groups in the business and gradually moved up the ladder, working with chains like Le Meridien, The Ritz Carlton Hotel & Spa in Bahrain, the Carnival Cruise in USA, The Royal Golf Club, The Sheraton Dubai, and JA Group of Hotels, before he decided to join Fairmont Bab al Bahr in Abu Dhabi. Neil joined Fairmont Ajman as chef de cuisine with a task of opening the all-day dining, Italian restaurant, poolside bar and restaurant and the lobby lounge.

Ingredients

50g flour	15g fresh tomato
50g semolina	5g fresh basil
45ml egg whole	10g garlic
5g squid ink	20ml seafood stock
2ml olive oil	10ml tomato sauce
3 scallops with their shell	50ml milk
15g scallop meat	20ml tomato olive oil
30g lump crab meat	20ml basil olive oil
10g sundried tomato	5g salt
20g onion	5g pepper

Method

- 1** Bind together flour, semolina, eggs and squid ink properly add olive oil mix well and keep aside for resting.
- 2** For the sauce, heat the skillet adds olive oil and chopped onions, chopped garlic sauté until translucent, add in the lump crab meat and sauté until the moisture is out add in the seafood stock and a dash of tomato sauce and sundried tomato.
- 3** Marinate the scallop meat and meat with shell and keep aside for 10 minutes.
- 4** Roll the pasta dough into thin sheets, roll it and cut it in thin long strands of pasta called tagliolini.
- 5** Heat the olive oil in the skillet and sear the scallops and keep aside.
- 6** Par- blanch the tagliolini for 6 minutes and combine with the sauce and scallops.
- 7** Toss the pasta well with the sauce and adjust the seasoning if needed.
- 8** Garnish the pasta with milk from the tomato oil and basil oil.

Nihari Khash (Lamb)





Range
Evolution

Product Number
EVP31

Nihari Khash (Lamb)



Chef Harish Kuriyal

Senior chef de partie,
Fairmont Ajman

Harish brings a lot of experience in Indian cuisine to the table. Having worked at properties including Fairmont Jaipur, The Westin Hotel Hyderabad and now Fairmont Ajman, Harish has mastered his skill as an Indian culinary chef. His specialty is in Indian tandoor.

Ingredients

500g lamb shank	120g onion, thinly and evenly sliced
180g ghee	10 no clove
15g salt	10 no cardamoms
15 red chili powder	20no pepper corn powder
25g coriander seeds powder	2 cinnamon sticks
20g garlic, chopped	15g turmeric powder
20g ginger, chopped	1 tbsp. lemon juice
30g gram flour	

Method

1 Clean the lamb shank, boil in 4 cups of water with 2no of clove, 2no of cardamoms, 1no of cinnamon stick and pinch of pepper coin powder for 45 minutes.

2 Remove the lamb shanks and keep aside add garlic into the lamb liquid and keep aside to be used as stock.

3 Heat the ghee add salt, red chili powder, coriander powder, turmeric powder, ginger and then stir, adding a

little lamb shank stock at a time till the liquid is fully used up. Add the lamb shank, cook on low, stirring regularly till the gravy becomes thick.

4 In a separate pan heat the ghee and fry sliced onion to golden brown, remove grind and keep aside, in the same ghee add cloves, cardamoms, pepper corns, cinnamon sticks and turmeric powder and add to the lamb shank and stir.

5 In a separate pan heat the ghee and add gram flour and stir regularly till the becomes light golden brown and add into the lamb shank, stir add lemon juice and serve with basmati rice.

The RAK Porcelain Ranges

EVOLUTION

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CPI MEDIA GROUP

CPIMEDIAGROUP.COM

Media City, Building 8, 2-03
Dubai, UAE, PO Box 13700
Dubai, United Arab Emirates
Tel: +971 4 440 9100
Fax: +971 4 447 2409

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EDITORIAL

Editor: Sophie McCarrick
sophie.mccarrick@cpimediagroup.com
Online Editor: Emma Hodgson
emma.hodgson@cpimediagroup.com
Graphic Designer: Froilan Cosgafa IV
Photographer: Charls Thomas

ADVERTISING

Sales Director: Michael Phillips
michael.phillips@cpimediagroup.com
Sales Manager: Carol Owen
carol.owen@cpimediagroup.com

Sales Executive: Liz Smyth
liz.smyth@cpimediagroup.com
Sales Coordinator: Marilyn Naingue
marilyn.naingue@cpimediagroup.com

MARKETING

Ashera Jane Borda
marketing@cpimediagroup.com

ONLINE

Aiya Naingue

PRODUCTION

James P. Tharian

DISTRIBUTION

Rajeesh M Nair

GROUP CHAIRMAN & FOUNDER

Dominic De Sousa

SUBSCRIPTIONS

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POLARIS COLLECTIONS

RAK PORCELAIN

P. O. Box : 30113, Ras Al Khaimah, U.A.E, Tel : +971-7-2434683, Fax : +971-7-2434220
rakporcelain@rakporcelain.com, www.rakporcelain.com



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EVOLUTION

FINEDINE COLLECTIONS



RAK PORCELAIN

P. O. Box : 30113, Ras Al Khaimah, U.A.E, Tel : +971-7-2434683, Fax : +971-7-2434220
rakporcelain@rakporcelain.com, www.rakporcelain.com