

Beat: Lifestyle

IRIS, restaurant in Dubai has a new attraction

Sebouh the Bartender, Champion mixologist

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USPA NEWS - As promised the drink, was indeed original and created for delicate palate by Sebouh, strong enough in the mouth not too sweet and enhanced by the lemon and spicy taste. The Iris must be user friendly, with a lounge atmosphere, original printed by the originality signature of a tasteful mixologist

IRIS has found this little competitive advantage in Dubai: bar that sits imperiously in the lounge, and serves bar-brasserie for dinner on the boost. The set is designed in both a wild-chic style, rooted in a refined architecture and tastefully appointed, at the top of the 27th floor which would increase dizziness at the volatility of cocktails. But the real find of this cozy corner and cheering, is due to Sabu the bartender, a virtuoso of the cocktail, who makes flit glasses and the rustling sound of ice stroking juices, syrups and other beverages with more or less high alcohol degree. This young man "chic wild" in the image of its bar is as friendly as a perfectionist. He can get drunk on its anecdotes passionate and exciting.

I've tasted the "Afterglow" an amazing mocktail with fresh green sour apple purée, fresh lemon juice, Iris homemade vanilla syrup topped with lemonade. As promised the original drink, was indeed created for delicate palate, strong enough in the mouth not too sweet, girly with the vanilla touch and enhanced by the lemon here to balancing the acidity taste. As for my male colleague Mahsoom, he was just so delighted with the "Spiced Ginger" a mix of Iris homemade ginger syrup added to finest dates topped with sparkle lemonade. A viril mocktail not far from the aphrodisiac potion !

Sebouh uses only natural ingredients to respond to a high demanding clientele more and more concerned about healthy and their diet balanced attitude.

Sebou has a knack to make you love cocktails without alcohol, relegating fruit juices and sodas to the fridge. He offers you a chance to enhancing your tasting in a deal to delicious freshness and guaranteed with allies behemoths of your taste buds.

After all, if this has excited your appetite, then don't resist for dishes prepared by Chef (French) Oivier, who would cook a "foie gras with figs and roasted toasts" to perfection, unless you prefer the one of its starters of "The shrimps mediterranean way" with tomato and parmesan. They are very good in value, for totally freshly cooked.

RR: How have you been recruited by The IRIS restaurant ?

Sebou : My career started 10 years ago, I had no idea then about Bars. I happened to work by chance at "The White" in Lebanon? I was just a beginner, and I started to make research, reading biographies etc"

RR : So you were not a Bartender first ? What did you do before that ?

Sebou : I was engineer in sustainable development. It has nothing to do !

RR : What kind of biographies did you read ?

Sebou : Salvatore Calabrese, Jerry Thomas.

RR : Who are they ?

Sebou : Salvatore Calabrese is the Masetro, the best Bartender worldwide. Jerry Thomas is considered the Father of American mixology, a pioneer in popularizing cocktails. He invented how to create first mix of different juices, alcohols and syrups to create cocktails. That was in the 19th century !*

RR : Can you explain the vocation you get in evolving Bartender after all these years ?

Sebou : For the time being, first it was a hobby. In fact I studied water economics in Lebanon, where I grew up. I got a Master on this field. So after being an engineer, I realized that my scientific background helped me and is not far from the chemistry? The mixology in making the cocktails is so close to that. The Bar tender's role is to mix, and to take it to the level and I always tried to go beyond that and try many new recipes, in order to create and avoid copying !

RR : So what are your exemples of inspiration, although you don't like to copy ?

Sebou : Inspiration comes from all over, it is fuelled by passion. If I like someone, I take the basis first and empower the finest stuff. In fact it is the client who gives me the inspiration in order to tailor him or her their drink. This is how I can print my own signature for a cocktail or mocktail.

RR : What's the Mocktail/Cocktail that makes yourself very proud of ?

Sebou : May be the signature in "8 April 70"☐ This cocktail inspired me by the Maestro Salvatore Calabrese**, who adapted the famous "Classic Margarita"☐ he put 1 ounce good quality silver tequila, 2/3 ounce triple sec or Cointreau, 1 ounce fresh lime juice salt for rimming the glass.

RR : Have you ever met Salvatore Calabrese ?

Sebou : It was a dream came true, as I not only met him, but he was in my jury for championship Bartender championship competition in 2013, in Lebanon, and

RR: And ?

Sebou : And, it was magic as I was finalist amongst the 350 contestants in competition !

If you're stumped in Dubai to guide your choice multiple facing a dilemma to go out for dinner one night ... far from stuffy places, with "dress code"☐ policy, and too sophisticated cuisine, then simplify your life by choosing out the brand new restaurant IRIS "Roof on the top" on the terrace of the 27th floor overlooking the "OBEROI"☐ hotel in the area of Wego. IRIS is a just freshly opened restaurant, and ad the top meals and drinks with originality.

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