

Using the 'ol Noodle to Yummy Effect

For close to a decade, street-style Asian food has been getting the big makeover in one of Dubai's most loved restaurants. Welcome to a fresh look at The Noodle House.

In a world riddled with uncertainty, it's good to have a couple of things you can depend on. Like your local football team falling courageously at the final hurdle yet again. Or the food at The Noodle House being unfailingly delicious.

As the flagship eatery of Jumeirah Restaurants, The Noodle House can confidently lay claim to being the city's first (and finest) homegrown restaurant brand. Since 2002, it has extended its name and unpretentiously contemporary appeal beyond the UAE to countries as far wide as Cyprus, Egypt and even Australia.

As stated in its manifesto, The Noodle House draws inspiration from the vibrant, aromatic fare dished out in the crowded streets of South-East Asian cities such as Hong Kong, Shanghai, Bangkok, and Jakarta. This is Dubai though, so all that inspiration isn't served up in a dirty, dingy alley somewhere unpronounceable, but in stylishly welcoming surroundings.

Amongst six distinct city-wide locations, the Souk Madinat Jumeirah address delivers the best experience of all, replete with a sizzling atmosphere and cheerily casual buzz. All of which would mean nothing if the food was just so-so. Happily, it's not.



As you decide what to tick off on the simple enough order pad, you can rest calm in the knowledge that The Noodle House does most dishes emphatically well. And here's the clincher - it pretty much reaches operatic heights on a few chosen delicacies.

For starters, the Wasabi Prawns and Salt & Pepper Calamari are quite rightfully crowd favourites. Even they pale in comparison however to the legendary Prawn Bags & Sweet Chilli Sauce. A crunchy, aesthetically delightful creation, the blend of prawns wrapped in lightly fried dough topped off with the delightfully zesty sauce is one for the ages.



Next up, you could opt for any of the choices within the perfectly pleasant Dim Sum, Wet Noodles and Wok Fried Noodles selections. But truth is, there any number of Asian joints in the city that could do a good enough job of these. Since you're here at The Noodle House, you probably ought to go for something a touch more special.

And special doesn't come much more scrumptious than the Singapore-style Roasted Duck with Hoisin Sauce. Thin slices of perfectly cooked duck arrive on your plate, along with equally slender slices of tortilla-like bread. As you place some of the duck on the open bread slices, carve it into a roll and bring on some generous helpings of the sauce, you'll be forgiven for breaking out into an embarrassing aria or two.

Two other highly recommended dishes are the sinfully delectable Chilli Prawns and a new addition to the menu – the subtly impressive Seared Salmon with Lime & Sweet Soy. With a spirited selection of beverages at hand and some Sliced Fresh Mango to round off the meal, this is a culinary journey that ticks all the right boxes.



Settling back into the warm glow of the open kitchen flame, surrounded by the hustle and bustle of the communal tables and laidback crowd, you'll start to get what The Noodle House attraction is all about. And then you'll want to jot down the details, since you just know you'll be back for more.

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