

A Taste of Becoming with **CHEF SAHAR**

20 - 23 October 2026



Celebrate the art of pastry with Chef Sahar Parham Al Awadhi, who weaves the traditions and stories of her Emirati heritage into a modern narrative.

The first Emirati head chef to work at the iconic Burj Al Arab, Chef Sahar is now the owner and chef of Dubai's Abra restaurant, where she champions New Emirati Cuisine.

Named Best Pastry Chef at MENA's 50 Best Restaurants 2022, she is known for reimaging nostalgic flavours through contemporary pastry craft.

Step into Chef Sahar's world with two memorable experiences – curated as part of the journey towards JOALI BEING's fifth anniversary.

JOALI BEING

PASTRY MASTERCLASS

Chef Sahar shares her unique pastry style through Aseedat Bobar, an Emirati dessert made with pumpkin, rose water, saffron and cardamom. Explore the traditions behind this beloved dish while reimagining its flavours through modern techniques.

21 October

2:00 pm – 3:30 pm

Culinary Learning Centre

125 per adult, 62.50 per child (under 12 years)

SIGNATURE AFTERNOON TEA

An afternoon shaped by Chef Sahar's distinctive culinary voice. Savour an exquisite selection of Emirati-inspired pastries like Khanforoosh Battenberg, layered with pandan-rose ganache and pistachio, and Coconut Soufflé Tart, infused with Arabic coffee.

23 October

4:00 pm – 5:00 pm

MOJO

95 per person

SIGNATURE ANNIVERSARY DESSERT

In honour of five years of JOALI BEING, Chef Sahar creates an exclusive dessert for our well-living island. Uniting Emirati heritage with Maldivian flavours, this signature creation will be unveiled at our anniversary dinner on 15 November 2026.

For reservations, please contact your Jadugar.

Please note that all prices are quoted in US dollars and subject to 10% service charge and applicable taxes.

JOALI BEING