

A Rare Old Time

TAKE US OUT
+SHOW US OFF

BEIRUTRESTAURANTS.COM TOOK **RAGMAG** OUT IN STYLE. FOR THEIR ANNUAL HOLIDAY DINNER, **BEIRUTRESTAURANTS.COM** AND **COUQLEY** DRESSED US UP AND TOOK US **OUT + ABOUT**. IT GAVE **RAGMAG** A GOOD EXCUSE TO PUT ON A SPARKLY COCKTAIL GOWN AND ENJOY A STROLL DOWN THE RED CARPET, JUST IN TIME FOR THE HOLIDAYS WHEN WE WERE FEELING A LITTLE UN-PARTY LIKE. WELL THAT CERTAINLY CHANGED WHEN WE SAW THE ALLEYWAY **GEMMAYZEH** DONE UP IN RED CARPET SPLendor THAT STARTED OFF AT STREET LEVEL AND WENT ALL THE WAY UP!

PHOTOGRAPHY JASON ZAMORA



The full seated dinner had the bistro restaurant closed for the private invite-only event. The seated dinner reinforced BeirutRestaurants.com's reputation for knowing the what's what in good food and drink. RAGMAG already knew there was something special about Couqley but this event was something else! We got lost in the taste of the Free-Range Chicken with Wild Rice, the best entrée to be had in Lebanon (but we're not playing favourites). Guests were encouraged to choose from the delicious Couqley menu so everything from their signature Bavette to their Filet de Boeuf Prime made its way to the hungry guests. From a large range of salads to Foie Gras, Executive Chef Alexis Couquelet left RAGMAG and the 80 plus invitees with their taste buds sated. White and red French wines courtesy of Vintage Wine Cellar were served throughout the meal only to be followed by flutes of champagne, definitely spreading the festive mood. Ziad Kamel and his Couqley staff were the gentlemen to be applauded since the elegant service was swift and flawless!



LEFT IMAGE, LEFT TO RIGHT:
LEA EL-ALAM,
PUBLISHER GG,
EDITOR-IN-CHIEF FIDA,
WRITER MAHA MAJZOUB.

After dinner, to celebrate BeirutRestaurants.com's astounding new record, 2 million hits monthly, Badeeh Abla of NoBrand Holding (parent company of BeirutRestaurants.com) personally served a round of Ladurée macarons, the best in Lebanon to be sure! Once the guests had their sweet tooth tickled, the sensation of the evening made its way out: Oslo's star confection Macaron Rose Thé Vert.

Nayla Audi's true Lebanese inspired French sweet using rose and green tea was much admired. RAGMAG was on hand to give out our Silver Bells issue and in our goodie bags were Oslo's famous cookies. Can it get any sweeter? Apparently yes, since chocolate experts Nougatini (house of chocolate since 1938), sent each BeirutRestaurants.com guest home with a specially assembled gift box of their delectable treats.

All in all, BeirutRestaurants.com treated RAGMAG to a night of much needed festivities and fine holiday dining. From Couqley for wining + dining, to Oslo, Ladurée and Nougatini for sugar, spice and everything nice, RAGMAG can't wait for their next big event. **BeirutRestaurants.com has fine taste, and we're the lucky benefactors!** ■



LEFT:
RITA SAAD OF LE GRAY HOTEL,
BADEEH ABLA OF NOBRAND
HOLDING.

RAGMAG WAS ON HAND TO GIVE OUT OUR SILVER BELLS ISSUE AND IN OUR GOODIE BAGS WERE OSLO'S FAMOUS COOKIES.



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Wine + Dine
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The Alleyway Gemmayzeh, Beirut
01/442678
www.couqley.com

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