

Timeout Review—August 6 2012

Little More

Long-standing favourite launches downsized concept



With a name that suggests a diminutive version of the original More Café, Little More is unexpectedly big. Located on one end of the promenade level at Dubai Marina Mall, the place has a spacious, relaxed vibe, enticing diners with its bright, airy decor, high ceilings and warm colours. In contrast to the more futuristic, conveyor-belt interior of its adjacent competitor, YO! Sushi, Little More comes across as an altogether more homely venue, with well-thumbed books on the shelves, oversized lampshades and colourful artwork displayed on the walls – all of which are for sale.

Thankfully, the menus here are far less cumbersome than the heavy, metal-bolt-and-screw boards you'll find at More Café, yet although the selection has been stripped back, there are still plenty of dishes on offer, many unique to Little More. Breakfasts, sandwiches, soups, pies, quiches, salads, pasta and international mains all feature, with prices as you'd expect, in the Dhs35-Dhs60 region.

To the appropriately cheerful tune of Frank Sinatra's 'Come Fly With Me', my companion and I set about ordering. I opted for the Little More soda, along with the soup of the day – roasted vegetable – and the Thai mango salad. My date chose the lemon, ginger and fresh mint soda and the teriyaki salmon. Our attentive waiter typed away on his hand-held terminal which then seemingly prompted him to ask further questions, and for a moment we had to pause and backtrack with our requests as the technology (or waiter?) struggled to keep up. No drama, though: as it turned out, he got the order right.

The Little More soda – fresh apple, cinnamon, ginger, banana and orange juice – proved disappointing, more like watery banana than the fiery concoction I expected, but at least my date's juice proved zingy and fresh. When the soup arrived, my first thought was that the waiter had put us down for two portions, but it turns out the large pot from which you ladle your own soup is intended for one (the same as at 'Big' More). It's a nice idea, in line with the homely atmosphere, but it was too much for one person to eat. Despite it tasting smooth and flavoursome, there was no way I could polish it all off.

The mango salad, with poached tiger prawns, cucumber, carrots, bean sprouts, mint leaves, peanuts and lime honey dressing, was satisfyingly fresh and wholesome, but would have benefited from fewer bean sprouts – they tended to dominate the flavour. My date's salmon, served with warm black rice, rocket and a cucumber and tomato side salad, proved a genuine hit, with just the right amount of teriyaki sauce, and the rice soft and well-cooked, while still retaining sufficient bite.

With our dishes cleared, we had a final browse through the desserts and couldn't resist the sound of the poffertjes, described as small Dutch pancakes, served with icing sugar, butter, chocolate and vanilla sauce, and a pot of honey (which actually tasted more like maple syrup). These bite-size sweets, made to order by a chef touting his wares at the restaurant's entrance, were a delight, and ensured we ended our meal with a smile on our faces.

Little More's friendly, laid-back atmosphere, fuss-free approach, good variety of dishes and swift service are all valid reasons to visit, and will no doubt appeal to the Marina Mall crowd – it's a genuinely positive addition to this part of town. The real stars of the show, though, are those little pancakes. We'll be back to try more of those very soon.

The bill (for two)

1x Little More soda Dhs22

1x lemon, ginger, mint soda Dhs22

1x soup of the day Dhs35

1x Thai mango salad Dhs44

1x teriyaki salmon Dhs85

1x poffertjes Dhs25

Total (including service charge) Dhs233

By [Hfu Reisenhofer](#)

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