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THE TRAVEL AND LIFESTYLE BLOG WITH A LUXURY TWIST.

WEDNESDAY, 12 AUGUST 2015

Dinner at Yu Nijyo, Kameha Grand Zürich

The Kameha Grand Zürich hotel is not only being talked about for its outstanding design, it is also creating quite a stir for its cuisine. If your discerning palate wants to be indulged and spoiled, Yu Nijyo is the place to go.

If I could have given a Michelin Star to head chef Norman Fischer at Yu Nijyo after the gastronomic experience I had at his restaurant I would have done.

Yu Nijyo translates, I am told by the staff, as “hot water to the power of two” which alludes to the significance of water to the people of Japan.



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Carsten K. Rath, Susanne Rath
Broschiert

€25,00

ABOUT ME

Continuing the hotel's theme of paying homage to typical Swiss affiliations, the restaurant decked out dramatically in black and red, marries Swiss patterns from Appenzell, a place renowned for its embroidery, with traditional Japanese themes. The décor is dramatic yet the ambience manages to be intimate and relaxed. The service is exemplary.

Norman Fischer is a gifted chef who comes with a great pedigree having worked at several award-winning gourmet restaurants including La Terrasse, Park Hotel Bremen, where in his first position as chef de cuisine, he secured a star in the Guide Michelin. It should not be long before his culinary skills are bagging awards at at Yu Nijyo.

He takes inspiration from Japan and the Far East. Using the finest ingredients painstakingly prepared, he adds his own innovative twist. To kick off there was the chef's salmon appetizer, beautifully displayed and the perfect accompaniment to the champagne I was drinking.



Beautifully presented

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For the starter I plumped for the Yellow Fin Tuna which I instantly devoured. My taste buds were then put into overdrive with the chef's amuse-bouche of spicy tuna and tandori chicken in a creamy mouse. This was already beginning to be a most memorable meal.

The waiter suggested I had different wines to complement the flavours of each course. (Swiss measures are a lot smaller than ours – usually about one decilitre.) As I was in Switzerland I wanted to drink Swiss wines as they tend to be rather good.

A surprising number was a mix of sauvignon blanc and chardonnay which was magical on the palate and went exceptionally well with the platter of sushi. This magnificent melange of tuna, eel, salmon and scallops was not only visually enticing it also tasted divine.

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Looks to good to eat

After the amount of food that I had consumed I was rather pleased that the main course was in true Japanese style, simple. The lamb from Hof Schrofien was so tender and cooked to perfection. Served with a beans and celeriac, the combination of all the flavours was outstanding.

I washed it down with a glass of pinot noir from Zurich wine producer Erich Meier. Bursting with velvety chocolate aromas, this wine oozed class and elegance. Pinot noirs can be difficult to get right. This man has nailed it.

For dessert. I plumped for the white chocolate Ivorie with granny smith sorbet which was tart and exhilarating. What a sensational finale!

By Daralyn Danns