

What's On



A summer to remember with Jumeirah Messilah Beach Hotel

Create unforgettable memories this summer with kids and family offers at Kuwait's Idyllic Resort. With its kid's club, destination spa, swimming pools, water sports and a diversity of award-winning restaurants, Jumeirah Messilah Beach Hotel & Spa is waiting to welcome you with an exciting escape from the sizzling summer heat.

Summer Stay Package

Dive into the summer with our luxurious room offers at very special rates and enjoy local and international flavors with complimentary breakfast at all-day dining Garden Cafe Restaurant.

Kids Summer Camp

Unbox a summer full of surprises for your little ones! Your little ones will discover a mountain of fun and wonders through adult-supervised activities like sport activities, nature studies, scavenger hunts, art and community projects with our professional staff. The Kids' Summer Camp program is available in 5 days and 10 days packages.

Talise Spa

Suffused with peaceful beauty and focused on sensory experiences to offer the perfect escape, Talise Spa is nestled within an exclusive natural environment. Open

from 10am to 10pm, experience the Summer Soother treatment that promises to make you radiant, hydrated and luminous. The luxurious 90-minute ritual includes diamond magnetic exfoliation followed by a relaxing rose body massage and finished with a revitalizing foot treatment and rejuvenating, personalized facial mask.

This summer, the spa is introducing an exclusive new 120-minute treatment, Amra 24kt Gold Plated Hot Stones. The ultimate in opulence and splendor, this ritual engulfs the senses and engages the mind to the most enigmatic experience. The Golden Opulence Journey starts with a 24kt Gold foot ritual to ease the pressures of the day, then relax and unwind with the aroma of sumptuous elegance of rich amber top notes of effervescent citrus on a sumptuous heart of aromatic herbs, perfectly nestling on a base of rich woods and musk's. After a complimentary body cleanse, the body is drizzled with pure 24kt Gold Body Oil and then massaged with AMRA 24kt Gold Plated Hot stones. The journey concludes with the body being encapsulated in the Golden Splendor of AMRA's infamous precious drops of gold, leaving the skin captivating and you radiant.

Restaurants

There are a plethora of award-winning restaurants for you to explore and refresh yourself in: Salt, a seafood and international restaurant designed in underwater



and extravagance: Pepper Restaurant, a steakhouse perfect for the steak lovers; Garden Cafe, an all-day dining restaurant offering a buffet to fit all tastes; Olio, an Italian Restaurant bringing true little Italy to you; Arabesque, a restaurant specializing in Arabian cuisine and shisha, Tea Lounge where you can enjoy a luxurious

cup of tea in serene ambiance and poolside restaurant, Mint. Indulge in the unparalleled diversity of facilities at Talise Fitness Centre, along with Tennis court, two swimming pools, a pristine beach and a host of water sports and activities such as kayaking, banana rides and inflatable rides to beat the summer heat.



The ambassador of Guyana Dr Shamir Ally inaugurates the Pakistani mango festival at Shuwaikh over the weekend.



Aqua Park board member and managing manager, Mohammed Abdul Redha Khorsheed said Tuesdays have been allocated for women only under female management, operation and rescue staff adding that the park would be open from 2:30 -10:00 PM on Women days. Khorsheed added that water safety is a top priority for Aqua Park and that a specialized team is being hired to make sure of that under periodic Ministry of Health inspection.

Make some plain biscuits and then feel free to dress them up

These plain biscuits can be dressed up with any flavorful, relatively dry ingredient, such as herbs, scallions, cheese, dried fruit, or spices. For variations on the recipe, see below. Follow this recipe with your kids.

BUTTERMILK DROP BISCUITS

Ingredients
Servings: 10-12
Prep Time: 15 minutes
Cook Time: 30 minutes, plus cooling time
Prepare Ingredients:
2 cups all-purpose flour

2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon sugar
3/4 teaspoon salt
1 cup buttermilk
8 tablespoons unsalted butter, melted (see page 12 for how to melt butter)
Vegetable oil spray
Gather Cooking Equipment:
Rimmed baking sheet
Parchment paper
Large bowl
Whisk
Liquid measuring cup
1/4-cup dry measuring cup
Butter knife
Oven mitts
Cooling rack

Preparation

Adjust oven rack to middle position and heat oven to 450 F. Line rimmed baking sheet with parchment paper. In large bowl, whisk flour, baking powder, baking soda, sugar, and salt until combined. In liquid measuring cup, use fork to stir buttermilk and melted butter until butter

forms small clumps. Add buttermilk mixture to bowl with flour mixture. Use rubber spatula to stir until just combined.

Spray inside of 1/4-cup dry measuring cup with vegetable oil spray. Use greased measuring cup to scoop batter and use butter knife to scrape off extra batter. Drop scoops onto baking sheet to make 10 to 12 biscuits (leave space between biscuits and respray measuring cup as needed). Place baking sheet in oven and bake biscuits until tops are golden brown 12 to 14 minutes. Use oven mitts to remove baking sheet from oven (ask an adult for help). Place baking sheet on cooling rack. Let biscuits cool on baking sheet for 10 minutes. Serve warm.

• Cheesy Drop Biscuits: When mixing in bowl, stir 1/2 cup shredded Monterey Jack cheese or mild cheddar cheese and 1/4 cup grated Parmesan cheese into flour mixture.

• Herby Drop Biscuits: When mixing in bowl, stir 1 tablespoon minced fresh thyme or 3/4 teaspoon dried thyme into flour mixture.



BUTTERMILK DROP BISCUITS

A pasta dish that'll have your family asking for seconds

There is something magical about this recipe, which coaxes the ultimate flavor out of just a few humble supermarket ingredients, turning them into a rich-tasting and well-balanced pasta dish that will have your family reaching for seconds.

After browning the sausage, we sautéed a hefty amount of sliced onions, along with sliced fennel, which added texture and flavor to the dish. And while it may seem like a mistake to add an entire can of tomato paste and no other tomato product to make the sauce, the concentrated, bold flavor of the tomato paste intensified during cooking and added rich notes to the dish.

To pull everything together, we added 2 cups of boiling water, simmering the mixture until thick. Sharp Pecorino cheese, added to the sausage-onion mixture, enriched the sauce by giving it a salty bite. Chopped fennel fronds added pleasant anise notes upon serving.

ZITI WITH FENNEL AND ITALIAN SAUSAGE

Ingredients
Servings: 4-6
Start to finish: 30 minutes
1 pound sweet or hot Italian sausage, casings removed
2 onions, halved and sliced thin
1 fennel bulb, fronds chopped, stalks discarded, bulb halved, cored, and sliced into 1/2-inch pieces
1 (6-ounce) can tomato paste



ZITI WITH FENNEL AND ITALIAN SAUSAGE

1 pound ziti
Salt and pepper
1 ounce Pecorino Romano cheese, grated (1/2 cup), plus extra for serving

Preparation

Bring 4 quarts water to boil in large pot for pasta. Cook sausage in Dutch oven over medium-high heat, breaking up meat with wooden spoon, until no longer pink, about 4 minutes. Stir in onions and fennel, cover, and cook until softened, about 5 minutes. Uncover, reduce heat to medium, and continue to cook until vegetables are golden, 10 to 12 minutes. Add tomato paste and cook

until darkened, about 3 minutes. Stir in 2 cups boiling pasta water and simmer until thickened, about 5 minutes.

Meanwhile, add pasta and 1 tablespoon salt to boiling water and cook, stirring often, until al dente. Reserve 1 1/2 cups cooking water, then drain pasta and return it to pot. Add sausage mixture, Pecorino, and 1 cup reserved cooking water and toss to combine. Season with salt and pepper to taste and add remaining cooking water as needed to adjust consistency. Sprinkle individual portions with fennel fronds and extra Pecorino before serving.