

Make sure you hit the tables! A whirlwind tour of fine dining in Sin City

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Las Vegas might be better known for its card tables than dinner tables, but the strip hosts a world of fine dining as exotic as any of the shows Sin City has to offer.

Despite only being in town for 48 hours we managed to test drive some of newest and most exciting places to eat - while obviously still finding time for the occasional flutter.



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Place to be: Mandalay Bay's **Kumi** offers an exciting dining experience that is perfect before a night out

The next day we visited the The Buffet at the Bellagio. Despite a seemingly endless selection of food, we only had eyes for the caviar.

Offering some of the world's finest selections, we gorged - as politely as possible - on Ikura and Tobiko served on delicate blinis, buckwheat waffles, freshly rolled sushi and Ahi tuna cones, all washed down with champagne. It was every bit as good as it sounds.

We walked off lunch with a gentle stroll around the Bellagio's famous fountains and whiled away our afternoon by the pool.

As the desert sun set we drained our cocktails and visited Mandalay Bay's brand new Japanese restaurant **Kumi**.

Featuring chef Akira Back's stellar cuisine – modern Japanese with a Korean-American twist – the tasting menu is an explosion of flavour.

We were bowled over by the much talked-about Shrimp tempura glazed in a mouthwatering sauce made from cilantro and ranch dressing.

In a superb setting with dark lighting and its own sushi bar **Kumi** is the trendy dining experience to kick-start your evening.