



CHRISTOPHE DEVOILLE LAUNCHES THE SECOND EDITION OF HIS CELEBRATED AFTERNOON TEA AT THE ROYAL TEAROOM

Located in the lobby of the ultra-luxurious Atlantis The Royal, guests will be able to enjoy views of one of the world's most striking fountain performances, while indulging in traditional afternoon tea.

DUBAI, United Arab Emirates – On Monday 18th March, Executive Pastry Chef of Atlantis The Royal, Christophe Devoille, will unveil the second edition of his award-winning signature afternoon tea experience. Set in the lobby of one of the World's 50 Best Hotels, this elevated luxury afternoon tea at The Royal Tearoom will showcase a selection of reimagined savoury delicacies and pastries, meticulously crafted by Gault&Millau UAE's Pastry Chef of the Year.

Priced at AED 560 for two, the Signature Afternoon Tea will be presented on an elegant stand, where guests will be encouraged to start with the sumptuous lobster rolls featuring Espelette, Oscietra caviar, and samphire. Served alongside an indulgent selection of finger sandwiches, including black truffle and chive with organic egg, cream cheese with yuzu and lemon balm, smoked cheddar with horseradish and mustard cress, and fromage blanc with dill and trout roe. Accompanying these will be beautifully handcrafted pastries influenced by in-season fruit such as raspberry tart with coconut and local sidr honey, the ultimate vanilla, caramel and hazelnut pastry, Iranian pistachio tart, as well as dark chocolate moelleux and coffee cake. The star of the afternoon tea is the fluffy scones with a rich clotted cream and raspberry, rose petal preserve and saffron marmalade, followed by a lemon pound cake with cream cheese drizzled with marmalade.

Committed to supporting small and homegrown businesses, Christophe Devoille will showcase honey and pollen from My Farm, a sustainable agriculture venture promoting fresh, organic produce in the UAE. As well as marmalade produced by Persian-owned family business, Maison Boteh, featuring flavours such as raspberry rose lychee, saffron, and fig apple cinnamon to offer the ultimate Arabic twist. As a testament to The Royal Tearoom's luxurious offering, guests will also be able to experience pure, unadulterated chocolate from Nicolas Berger, an exclusive producer in France, specialising in an exquisite range of single-origin chocolate.



Plus, immerse themselves in a unique tea ceremony, where they will be able to choose from 25 different varieties of AVANTCHA tea. Featuring the highest quality teas, herbs, flowers, and fruit from across the globe, in the most conscious and sustainable ways, the selection will include delicate botanical blends, highest grade ceremonial matcha and single origin rare teas.

In addition to the Signature Afternoon Tea, guests will be able to explore the all-day pastry counter, featuring 16 homemade pastries, and eight varieties of croissants, Danish, and brioches. This delectable selection is handcrafted by Chef Christophe's dedicated team of 12 bakers and 50 pastry colleagues working around the clock to produce some of Dubai's most exquisite desserts.

Born in 1980 in Strasbourg, the German inflected city of France's eastern borders, Chef Christophe has a deep appreciation for his country's produce, exploring wide-ranging ingredients in his desserts. Christophe cut his teeth at the Michelin star New York institution La Côte Basque, helmed by Jean-Jacques Rachou, before spending more than a decade at the side of chef Alain Ducasse, as the corporate pastry chef for the Alain Ducasse Enterprise heading up the dessert team for 27 outlets worldwide. Following four years on the pre-opening team as Executive Pasty Chef of Wynn Palace, one of the largest resorts in Macao, China, Chef Christophe moved across the pond to head up the pastry kitchen of London's celebrity haunt and private members club, Annabel's, before deciding to go it alone, travelling the world as a pastry chef consultant, opening Amazónico in London and Dubai, launching Pavlova in Miami, and developing a chocolate bonbons and macarons menu for Saudi chocolatier, Aani & Dani.

Christophe Devoille's second edition of his Signature Afternoon Tea will be available starting Monday 18th March, from 2:00pm to 5:00pm. The Signature Afternoon Tea is priced at AED 560 for two people. For more information or to book, visit www.atlantis.com/dubai/dining/the-royal-tearoom.

***ENDS**

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For further information about Atlantis please call +971 4 426 1000, or visit www.atlantis.com/dubai . Both low and high resolution colour photography of The Royal Tearoom is available [here](#).

About Atlantis The Royal

The new iconic landmark of Dubai, Atlantis The Royal welcomes guests to an experience that will completely redefine their perspective of luxury. Crafted by the world's leading designers, architects and artists, this is a destination where everything has been designed to challenge the boundaries of imagination. Atlantis The Royal ignites the horizon with a collection of 795 elegant Rooms, Suites and Signature Penthouses. Featuring stunning views of the Dubai skyline and Arabian Sea, 44 of them have private infinity pools. The resort delivers a curated array of awe-inspiring experiences, inviting guests to swim amongst the clouds in sky pools, be dazzled by fountains that breathe fire or dine at more celebrity chef restaurants than anywhere else in the world. Guests are taken on a journey of the impossible, with artful masterpieces, iconic entertainment and beautiful craftsmanship at every turn, where the highest level of service will set a new standard in excellence.

Atlantis The Royal is the place where something incredible happens at every moment.

This is Atlantis The Royal.

This Is It.

<https://www.atlantis.com/atlantis-the-royal>