



ESTIATORIO MILOS WELCOMES GUESTS TO CELEBRATE ORTHODOX EASTER WITH THE FINEST GREEK MEDITERRANEAN CUISINE ON 4TH AND 5TH MAY

Located at Atlantis The Royal, estiatorio Milos promises an authentic Greek culinary fiesta in celebration of Orthodox Easter.

DUBAI, United Arab Emirates - estiatorio Milos embraces the spirit of Orthodox Easter by inviting guests to embark on the ultimate gastronomic journey, featuring the best of Greek Mediterranean cuisine. One of the most significant celebrations amongst the Orthodox communities across the world, Orthodox Easter is a joyous occasion of hope and cherished traditions. To mark the occasion, on Saturday 4th May, estiatorio Milos will offer a midnight feast and on Orthodox Easter Sunday, 5th May, guests will be treated to a lavish lunch spread featuring festive-inspired traditional Greek cuisine. On both days, guests will get a chance to indulge in lamb spit-roasted over a charcoal grill.

Midnight Easter Feast

On Saturday 4th May, guests can savour a specially curated three-course set menu. The experience will begin with traditional Greek Easter Magiritsa soup, followed by the flavour-packed lamb, roasted on a spit. Additional dishes include a delicious green salad featuring romaine lettuce, spring onion, dill flavoured with the traditional ladolemono dressing, a moreish baked potato marinated with lemon and rosemary, stuffed vine leaves filled with rice from Serres, herbs, and mint yoghurt. To bring the midnight feast to a sweet end, diners will be able to indulge in a selection of traditional Greek pastries infused with decadent syrup.

- Date: Saturday 4th May
- Time: Midnight to 3:00am
- Price: AED 350 per adult
- Entertainment: Live Greek band

Orthodox Easter Sunday Lunch

On Sunday 5th May, the day of Orthodox Easter, estiatorio Milos will offer a lavish lunch affair featuring special dishes such as a whole lamb slow cooked over charcoal fire, alongside indulgent trimmings including green salad and roasted baby potatoes. Guests can also enjoy restaurant classics such as the



Milos special, a tower of paper-thin, crispy fried zucchini and eggplant slices over house-made tzatziki, Greek saganaki cheese, grilled octopus, tomato salad, and the showstopping astako, featuring a fresh, meaty, and succulent whole lobster sautéed in traditional Greek spirit amber metaxa. To make a fitting finale, diners are welcome to treat themselves to an array of irresistible desserts from delicious Greek yoghurt ice cream to the mouthwatering *Ravani* cake.

- Date: Sunday 5th May
- Time: 12pm onwards
- À la carte menu along with special Orthodox Easter dishes, including spit-roasted lamb 1kg for AED 990
- Entertainment: Live Greek band

In addition, guests can indulge in a variety of wines with more than 300 references available. estiatorio Milos' wine programme is focused on offering the finest Greek wines and varieties across Greece, one of the oldest wine producing countries in the world. Adding to this, the meticulously curated cocktail menu perfectly complements the restaurant's fresh Mediterranean gastronomy.

The Orthodox Easter celebrations will take place on Saturday 4th May and Sunday 5th May. To find out more about estiatorio Milos or to make a reservation log onto <https://www.atlantis.com/dubai/dining/milos> or call + 971 4 462 555. Alternatively, check us out on social media @milosdubai

ENDS

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About estiatorio Milos

Founded by acclaimed chef and restaurateur, Costas Spiliadis, *estiatorio* Milos is recognized as one of the finest Mediterranean restaurants in the world. With locations in Montreal, New York, Athens, Las Vegas, Miami, and



London, Milos is regarded as an international culinary destination renowned for its exceptional ingredients and simple, classic approach to cuisine. As a result of lasting relationships with small-scale family fisheries and purveyors in the Mediterranean, Milos provides guests with the freshest and most exquisite seafood flown in on a daily basis.

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>