


ATLANTIS
THE ROYAL
DUBAI

CELEBRATE THE CORONATION WITH QUINTESSENTIALLY BRITISH CULINARY DELIGHTS AT ATLANTIS THE ROYAL



From a Royal Cooking menu fit for a King to an array of luxurious desserts, mark the historical moment of King Charles III's coronation at Atlantis The Royal

DUBAI, United Arab Emirates – With the crowning of King Charles III just around the corner, the world's most ultra-luxury destination resort, Atlantis The Royal is going all out to celebrate. From a meticulously curated set menu at Dinner by Heston Blumenthal inspired by coronations throughout British history, to exclusive mouth-watering *Coronation Specials* at celebrity atelier, Little Venice Cake Company – here's how residents and tourists alike can celebrate at Atlantis The Royal.

Dinner by Heston Blumenthal – an unmissable historic dining experience

To commemorate the highly anticipated historic event, Dinner by Heston Blumenthal, one of the world's most unique gastronomic experiences, is showcasing an exclusive *Royal Cooking* menu. The five-course tasting experience is inspired by dishes served at Britain's most iconic coronations; from the coronation of Henry V (1413) and the longest reigning Monarch in English history, Elizabeth II (1953), to King James II (1685) and the lavish ceremony of George IV (1821), the menu takes discoveries and fascinations of history into a new and evolving modern dining experience.



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Curated by Chef Director, Deiniol Pritchard, the menu saw an intensive two-month research period, working alongside renowned food historian and author, Marc Meltonville; with further development in the kitchens. Now brought to life in Dubai by Chef de Cuisine, Tom Allen and the team, the assemble of dishes offers experiential dining and storytelling in a relaxed and informal culinary experience, with dishes bearing historical dates stretching back as far as the 14th century.

For those looking to indulge in the tastes and flavours once presented to British royalty, must-try dishes include the *Coronation Chicken Tart (c.1953)*, comprising apricot, raisins, and smoked almond. Inspired by the coronation chicken presented to Elizabeth II in 1953, the ingredients in this incredibly special dish pay tribute to the Commonwealth. Another moreish dish is the *Fillet of Beef Royale (c.1821)* – think the grandest wagyu beef fit for a King coupled with smoked anchovy, carrot, onion, and a sauce enriched with ox tongue. The sumptuous sauce alone takes a day to cook, making it a dish in itself. To conclude, sweet treats include the *Fflampayne (c.1413)*, a tart traditionally garnished with triangles peeking out of the top to create an illusion of fire, which is one of many examples of the level of work and detail that goes into each dish on the menu at Dinner by Heston Blumenthal.

- Date: 5th – 14th May
- Time: 6pm – 11pm
- Price: 1,250 AED

To find out more about Dinner by Heston Blumenthal or to make a reservation, please visit www.Dinnerbyhbdubai.com or call + 971 4 426 2444.

Celebrate royally at Little Venice Cake Company

To pay homage to the regal spectacle, Dubai's newest cake atelier, Little Venice Cake Company is set to launch an array of delectable desserts. Renowned for designing cakes for Downton Abbey to Buckingham Palace, guests will be able to choose from a selection of specially handcrafted *Coronation Specials*, designed by Mich Turner MBE.



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The *Coronation Date Loaf*, originally designed for her Majesty Queen Elizabeth II as a cake, is sure to take the crown. It has been elevated and customised using Medjool dates, fresh, Bramley apples, lemon, ginger, sultanas and is wonderfully moist. While other tempting favourites include the *Strawberry Lemon Royale Cake*, decorated with fresh strawberries and white sugar daisy style flowers, as well as the *Carrot Cake*, a nod to King Charles III's love of the land – made with fresh carrots, walnuts, sultanas, coconut, a delicious citrus syrup, and orange cream cheese frosting. Plus, visitors can enjoy the specially crafted *Crown Cakes* featuring a gold crown with red, white, and blue hand piped detail, perfect to share with family and friends for the grand royal affair.

- Date: 1st – 15th May
- Time: 10am – 8pm
- Price: A slice of cake or a cupcake start from 35 AED, while cakes start from 360 AED

To find out more about the Little Venice Cake Company, please visit www.atlantis.com/dubai/dining/littlevenicecakecompany or call +971 4 426 2150.

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About Dinner by Heston Blumenthal

One of the world's most unique and exciting restaurants, Dinner is the brainchild of Michelin-star Chef Heston Blumenthal OBE, who is celebrated worldwide as one of the most progressive chefs of his time. A relaxed and informal dining experience, the menu is a reimagining of Britain's gastronomic past, with dishes bearing historical dates and stretching back as far as the 14th century. All dishes are accompanied by an eclectic selection of globally sourced wines, with a lively cocktail bar offering a bespoke range of drinks, distillations, and infusions. Experiential dining at its best, expect the unexpected.

About The Fat Duck Group

The group brings together one of the most celebrated and decorated UK restaurant collections. Comprising The Fat Duck and The Hinds Head both based in Bray, Berkshire, Dinner by Heston Blumenthal, London & Dubai, The Perfectionists Café, terminal 2 London Heathrow and Resonance by Heston Blumenthal, our cocktail bar in Dubai. Led by Heston and a senior management team who are immersed in the DNA, knowledge and skills that come with their years of experience within the group and united in their commitment to the pioneering approach of multi-sensory cooking, food pairing and flavour encapsulation. The team bring refreshed menus to the fore, reinventing some of the old and introducing new, curious and exciting adventures.

Powered by passion at every level, in every location, teams reflect Blumenthal's exceptional reputation to develop and challenge through his 'question everything' approach to cooking that has delivered so much success and expectation through its precise, skillful and demanding delivery. Their excellence was recognised again in 2023 when the Group retained 6 Michelin Stars across their restaurants.

* The Hinds Head Bray

** Dinner By Heston Blumenthal, London

*** The Fat Duck

About Little Venice Cake Company

Little Venice Cake Company by Mich Turner MBE is London's leading designer of spectacular cakes for all occasions. Internationally renowned, the cake atelier has a worldwide reputation for creating indulgent, bespoke cakes with unrivalled prestige and refined opulence. From Downton Abbey to Buckingham Palace, Little Venice Cake Company created cakes over 30,000 cakes for the likes of Queen Elizabeth II and a vast array of celebrities. Visitors can purchase a slice or a whole cake to take away – from loaded brownies and elegant cupcakes to sumptuous afternoon tea loaf cakes, layer cakes and teatime treats. A signature collection will be available to order with personalisation, those looking for a couture cake, can enjoy an atelier bespoke design service with cake tasting and beverage pairing. The inviting space will also serve as a showroom that is open to everyone, inviting budding bakers with the opportunity to witness cakes being made at every stage of the creative journey. Drawing visitors in with a superbly theatrical experience, the glass kitchen within the atelier provides a unique insight into the bespoke approach to designing one-of-a-kind cakes and indulgent bakes. Little Venice Cake Company Atelier will also offer a carefully curated collection of world-exclusive branded fine bone China, silverware, blended teas, chocolates, books and craft baking kits to complete the offer.



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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.

www.atlantis.com/atlantis-the-royal