

# D I N N E R

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## **DINNER BY HESTON BLUMENTHAL LAUNCHES ITS FIRST SUNDAY LUNCH AT ATLANTIS THE ROYAL**

*Renowned for its award-winning experiential dining experience, Dinner by Heston Blumenthal is now open every Sunday for a quintessentially British Sunday lunch with new dishes including a traditional roast.*

**DUBAI, United Arab Emirates** – One Michelin star restaurant, Dinner by Heston Blumenthal, has introduced a new lunch experience every Sunday from 12pm to 3pm at Atlantis The Royal. Priced at AED 495 for adults and AED 295 for children, diners can look forward to a three-course lunch featuring a curated menu inspired by the tastes and flavours of Britain dating back as far as the 14th century. Guests can anticipate savouring new dishes, including a classic roast with all the trimmings along with Dinner by Heston Blumenthal's iconic dishes such as the *Tipsy Cake (c.1858)*.

Collaborating with food historians and tapping into the world of the British Library, Sunday lunch at Dinner by Heston Blumenthal, promises a unique blend of edible history and storytelling. Starters include the creatively disguised *Meat Fruit (c.1500)*, which appears to be a Mandarin but is actually a chicken liver parfait, *Tomato Salamagundy (c.1723)*, an interpretation of the original forms of salads, with compressed tomato, smoked goats curd, and a beautiful lovage oil, to *Hay Smoked Salmon (c.1847)*, featuring smoked beetroot and parsley.

For the main course, families and friends alike can indulge in the beloved Sunday roast, featuring options like *Hereford Sirloin (c.1788)* with Yorkshire pudding, horseradish cream and beef gravy; *Roast Chicken (c.1672)* with veal and herb stuffing, bread sauce and chicken gravy as well as *Roast Cauliflower with Truffle Sauce (c.1661)*, the ultimate vegetarian option. Plus, indulgent trimmings including buttered bay carrots, savoy cabbage and beef pancetta and onions.

Heston believes 'roasties' (*Roast Potatoes (c.1664)*) are the most important aspect of cooking a Sunday Roast. While the Yorkshires, vegetables and gravy can all be pre-prepared and the meat can be held at serving temperature, roasties wait for no one. Much like the triple cooked chips, when cooking roast potatoes, the aim is for a glassy crispy texture which are perfectly soft inside. As part of the roast

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experience, the meats are cooked using Heston's long established techniques of low temperature cooking to produce the ultimate mouth-watering roast that will satisfy all taste buds.

For those looking to end lunch on a sweet note, Dinner by Heston Blumenthal offers three irresistible desserts including the *Tipsy Cake (c.1858)*. Taking his lead from the arrival of the first pineapples to the English court in 1700, Heston devised a feather light, brioche cake that has been lightly basted in Sauternes wine, it is served with slices of roasted pineapple that have been slowly roasted on a spit for up to six hours. While *The Lemon Tart (c.1747)*, a zesty lemon custard with buttery shortcrust pastry and *Bohemian Cake (c.1648)* a dark chocolate ganache, filled with cherry and served with almond ice cream are also sure to go down a treat. Plus, little ones of the family can look forward to special offerings such as the Salmon, Mini Roast, and the ever-popular *Liquid Nitrogen Ice Cream Trolley (c.1901)*.

Served à la carte, diners will also be able to experience Head Sommelier at Dinner by Heston Blumenthal's carefully curated wine menu. Named Sommelier of the Year in the Michelin Guide 2023 – Dubai, Arturo Scamardella showcases over 900 references each handpicked for the beautiful wine cellar located at the front of the restaurant. Every wine is chosen to allow guests to explore and discover offerings from around the globe. With an emphasis on small boutique producers, the wines of the older vintages sit side by side with the new. Additionally, the restaurant boasts a range of specially crafted cocktails from AED 75 and non-alcoholic options.

Dinner by Heston Blumenthal is open every Sunday for lunch from 12pm – 3pm. Prices are AED 495 for adults and AED 295 for kids (12 and under). To find out more about Dinner by Heston Blumenthal or to make a reservation log onto [www.Dinnerbyhbdubai.com](http://www.Dinnerbyhbdubai.com) or call + 971 4 426 2444. Stay tuned @dinnerbyhbdubai for more details.

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For further information about Atlantis please call +971 4 426 1000, or visit [www.atlantis.com/dubai](http://www.atlantis.com/dubai) . Both low and high resolution colour photography of Atlantis is available at [media.atlantisthepalm.com](http://media.atlantisthepalm.com).

## **About Dinner by Heston Blumenthal**

One of the world's most unique and exciting award-winning 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 14<sup>th</sup> century. All dishes are accompanied by an eclectic selection of globally sourced wines, a bespoke range of drinks, distillations, and infusions. Experiential dining at its best, expect the unexpected. During Dubai's second edition of its Michelin Guide in 2023, Dinner by Heston Blumenthal was awarded One Michelin Star and Head Sommelier, Arturo Scamardella was bestowed Michelin's Sommelier Award for his hand-selected and diverse wine list. In April 2023, Dinner by Heston Blumenthal was announced as International Brand of the Year at the world-leading restaurant guide Gault&Millau, where it took a two-toque status, as well as Wine Offering of the Year.

## **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](http://www.atlantis.com/atlantis-the-royal)

## **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

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expectation through its precise, skillful and demanding delivery. Their excellence was recognised again in 2023 when the Group earned 7 Michelin Stars across their restaurants.

- \* The Hinds Head Bray
- \* Dinner By Heston Blumenthal, Dubai
- \*\* Dinner By Heston Blumenthal, London
- \*\*\* The Fat Duck