

LA MAR BY GASTÓN ACURIO INTRODUCES A BRAND NEW PISCO BRUNCH FEATURING AUTHENTIC PERUVIAN GASTRONOMY EVERY SATURDAY

Diners are invited to Atlantis The Royal to experience the acclaimed cuisine of chef Gastón Acurio during the La Mar Pisco Brunch, featuring diverse Peruvian flavours and unlimited Pisco

DUBAI, United Arab Emirates – La Mar by acclaimed Peruvian chef Gastón Acurio, is set to debut its first brunch experience – the La Mar Pisco Brunch. Taking place every Saturday starting February 17th, from 12:30 pm to 4:00 pm, the gastronomic journey features award-winning signature dishes and non-alcoholic beverages, all from AED 385 per person. Guests can indulge in a delicious set menu served sharing style and a unique selection of signature mocktails or cocktails, including unlimited traditional Peruvian beverages.

La Mar Brunch invites guests to step into the vibrant and energetic world of Peru paired with Michelin-level service. With a lively Cebiche Bar and terrace seating, La Mar offers an atmospheric setting overlooking the Skyblaze Fountain at Atlantis The Royal and the stunning Dubai Skyline. Diners can savour authentic and diverse flavours of Peruvian gastronomy, set to the soundtrack of a live musician and the resident DJ.

Created by La Mar's talented Chef de Cuisine Cesar Ulloa, the Pisco Brunch menu dives deep into traditional Peruvian cuisine. The afternoon kicks off with a curated selection of the freshest seafood, highlighted by the preparation of Acurio's celebrated cebiche, served from La Mar's renowned Cebiche Bar. As the experience unfolds, guests can enjoy iconic dishes such as anticuchos, a beloved Peruvian street food featuring marinated grilled chicken, as well as the classic empanada, a harmonious blend of seafood and pastry. The menu culminates on a sweet note with chocolate mousse featuring chocolate sourced from various regions in Peru.

During La Mar's Pisco Brunch, guests are encouraged to discover the enticing world of Piscos, starting with the classic Pisco Sour originated in 1920s Lima. From there, the drinks menu explores a range of Pisco options, including the Ginger Pisco Quenbranta and the refreshing passion fruit Pisco Acholado. Traditional Peruvian beverages such as Chicha Morada, made of purple corn, spices, and fruit provide a non-alcoholic alternative.

La Mar Pisco Brunch takes place every Saturday starting February 17th, from 12:30 pm to 4:00 pm at La Mar by Gastón Acurio, Atlantis The Royal. Packages start from AED 385 for non-alcoholic, AED 455 for alcoholic beverages, AED 495 for sparkling, and AED 195 for kids between 5 and 12 years old. Please note, guests must be 5 years old and above to attend La Mar Pisco Brunch. To learn more or secure a reservation, visit <https://www.atlantis.com/dubai/dining/la-mar>, or get in touch by calling Atlantis The Royal restaurant reservations at +971 4 426 26 26. Stay updated on social media by following @lamardubai.

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About La Mar by Gastón Acurio

Featuring the cuisine of acclaimed Peruvian chef Gastón Acurio, the award-winning La Mar by Gastón Acurio offers diners the chance to explore the authentic and diverse flavours of Peruvian gastronomy. With an atmospheric setting overlooking the Palm Island and Dubai skyline, the restaurant's contemporary design provides the perfect backdrop for La Mar's signature cebiches, freshly grilled anticuchos and speciality dishes and cocktails. Offering a mix of indoor and outdoor seating with a lively Cebiche bar providing a distinctive culinary experience, the menu ranges from classical Peruvian dishes such as Lomo Saltado, charcoal braised whole fish and traditional seafood ceviche. With recipes passed down from mothers – and their mothers – guests are invited to sit back and enjoy an authentic voyage across Peru. During Dubai's second edition of its Michelin Guide, Tomislav Lokvicic, General Manager of La Mar was awarded Service of the Year and La Mar received an honourable mention in the 2023 guide.

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>