

GASTRONOMY

INDULGE IN A ROYAL BREAKFAST SPREAD AND DINNER AT DUBAI'S NEWEST GOURMET DINING HALL, GASTRONOMY

Gastronomy, the latest jewel in Atlantis The Royal's culinary crown, invites guests to embark on the ultimate journey around the world with its daily breakfast and dinner service set to launch on 28th September.

DUBAI, United Arab Emirates – Inspired by the vibrant atmosphere of a bustling food market, Gastronomy at Atlantis The Royal, will set a new standard in culinary excellence, offering an unrivalled journey through global cuisine with its daily breakfast and new dinner service set to launch on 28th September. With 17 live cooking stations, four bars and an enticing array of over 100 delectable dishes, Gastronomy, Dubai's newest gourmet dining hall, will take diners on a culinary journey like no other. From beloved Western classics to exotic Southeast Asian delicacies and mouthwatering Arabic fare, this extraordinary dining destination caters to diverse palates. Guests will be able to enjoy breakfast at AED 235 per person, while dinner, a true feast for the senses, will be AED 325 per person.

Nestled on the first floor of the most ultra-luxury experiential resort in the world, Gastronomy offers panoramic views of the stunning Palm Island and Dubai Marina from the 320-cover terrace. What sets Gastronomy apart is its unique chef's table concept, wrapping the kitchen and action stations around diners for an immersive culinary experience. At Gastronomy guests can marvel in a world of culinary delights where the finest ingredients are thoughtfully crafted into edible masterpieces. Here, vibrant flavours, sizzling live cooking stations, and an enchanting ambience come together to create an unforgettable dining experience. Whether guests are dining for breakfast or looking for the ultimate dinner spot, Gastronomy is a treasure trove of culinary experiences, uniting friends and loved ones alike.

Breakfast is Served

As guests enter Gastronomy, the aroma of fresh baked goods will fill the air from the much-loved Pastry & Bakery section. Featuring 15 different types of beautifully handcrafted croissants and Danish, as well as 12 different types of artisan bread, this area is complemented by The Deli station serving up premium varieties of cured meats, gourmet cheeses, and more. For those looking to tuck into the champion of all morning meals, a hearty English breakfast, guests can visit the Western section for the ultimate fry-up. Nearby, the classic benedict is elevated with a choice of specially prepared turkey, veal, or salmon, making it one of the most sought-after dishes. The turkey breast is brined for 12 hours and smoked for three hours with cherry logs for the perfect flavour, the veal leg is cured for 72 hours and smoked for 11 hours, and the Atlantic salmon is cured for six hours, then brushed with mustard and smoked for one hour. Another favourite section is The Orchard, dedicated to Mediterranean and Middle Eastern bites, offering a mélange of mouth-watering dishes including the famous avocado on toast with hot smoked salmon, truffle labneh with dukkha and Arabic Mezze.

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Featuring The Greens station, Gastronomy is also perfect for those wanting to enjoy Indian favourites, including chana masala, paneer bhurji, sambar, dhokla, paratha and freshly made dosa, as well as Southeast Asian cuisine such as different types of homemade dim sum. At the Seven Seas, diners can choose from two types of homemade smoked salmon, freshly made eggs and seasonal fruits from around the world. To finish on a sweet note, guests will be blown away by the spread of divine desserts, including handcrafted chocolates, homemade ice cream, sweet pastries, multi-coloured candy, and a selection of other mouth-watering treats.

Gastronomy also caters to a variety of dietary requirements including gluten-free, nut-free, vegetarian, and vegan. Must-try alternatives include the delicious gluten-free croissants and a selection of vegan cheeses.

Finally, coffee aficionados will be spoilt for choice as Gastronomy boasts its own in-house roastery where scrupulously sourced beans are ground on-site daily to brew the freshest cup of coffee, served up tableside or at The Café station. Beyond food, diners can also discover an equally extensive selection of free-flowing beverages at the All-American station, including Mimosas, Bellinis, and Rossini, as well as Bloody Mary's with a choice of red, yellow, and green tomato juice. In addition, the Fresh Corner is a haven for deliciously refreshing thirst quenchers where tasty fruits and succulent greens are blended into juices, smoothies, and healthy elixirs.

- Date: Daily
- Time: 7:00am to 12:00pm
- Price: AED 235 per adult including alcoholic and soft beverages, AED 117.50 per child aged 4-12 years, and complimentary for children aged 3 years and below

A Royal Feast

Gastronomy's new dinner service promises an epicurean gastronomic affair, taking diners on an indulgent culinary journey across the globe in one single night. Guests will be invited to curate their own experience, charting their way through various live cooking stations and counters serving delectable dishes. This dining experience will showcase international fare and regional favourites across diverse sections, including Southeast Asian specialities from a dedicated station, meats from the charcoal and wood grill, prized oysters, succulent seafood from the Seven Seas, and Mediterranean and Middle Eastern delights from the Orchard. The dinner service will tantalise taste buds with an irresistible selection of signatures such as Australian Angus beef cooked over mangrove and cherrywood, 12-hour smoked brisket, Arabic hot mezze with exotic flavours, hand-crafted dim sum, butter chicken, and flavour-packed prawn biryani.

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Beyond food, beverages will play a significant role in elevating the entire dinner service at Gastronomy to the next level with a premium drinks menu. The Vineyard wine room at Gastronomy will not only feature classic regions such as Burgundy, Tuscany, and California but will also focus on emerging and innovative regions, including Lebanon, Portugal, and China. The meticulously curated cellar will celebrate sustainable and organic wines, boutique winemakers that one is unlikely to find elsewhere, and independent producers championing low-intervention production. Gastronomy will invite guests to sample 25 wines by the glass, akin to taking an immersive tour across world-famous wine regions. Promising an intimate and engaging experience, Gastronomy will also offer sommelier-led private wine-tasting sessions soon for groups and individuals alike upon request.

In addition to its impressive array of wines, the All-American Bar at Gastronomy will delight guests with an aperitivo station as well as a digestivo station. The aperitivo range will include a selection of spritz, low alcoholic beverage cocktails, and signatures, while the famed Manhattan and Grasshopper are among the digestivos available. The Terrace Bar at Gastronomy will also make for the perfect spot for sundowners where guests will be able to indulge in signature and classic cocktails. The coffee roastery will come alive at night to offer guests an imaginative array of coffee-based cocktails. For those who love a pint, Gastronomy offers a wide selection of beers from around the world to pair with global cuisine.

- Date: Daily from 28th September
- Time: 6pm to 10:30pm
- Price: AED 325 per adult, AED 162.50 per child aged 4-12 years, and complimentary for children aged 3 years and below. Food and water will be included as part of the price, while other beverages will be charged by the glass.

To find out more or to make a reservation, please visit www.atlantis.com/dubai/dining/gastronomy, call 04 426 2626 or on social media @atlantistheroyal.

ENDS

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About Gastronomy

Inspired by a charming food market, the reimagined restaurant at Atlantis The Royal, features several live cooking stations that cater to a diverse range of tastes. Serving an array of fresh, farm-to-table cuisine, you can take a flavoursome trip around the world in one morning. Using only the finest ingredients, Gastronomy Restaurant is a treasure trove of culinary experiences, bringing people with varying tastes to one table.

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.

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