

HAKKASAN

SAVOUR THE CHANCE TO EXPERIENCE DIM SUM WEEK EARLY THIS YEAR FROM 14-19TH JUNE AT HAKKASAN, DUBAI

Celebrate the traditional Cantonese cuisine staple, dining on bespoke dim sum creations during Hakkasan's Dim Sum Week

DUBAI, United Arab Emirates (14th June 2021) – Celebrating the cornerstone of Cantonese of cuisine and culture, Dim Sum Week is coming to Hakkasan at Atlantis, The Palm, from 14-19th June – where diners can devour a menu of eight brand new, bespoke dumplings, with prices starting from AED 58.

While Dim Sum Week is traditionally celebrated from 30th June, this year the team at Hakkasan are serving something extra special during the foodie celebration, to make their mark on diners before the restaurants' temporary closure on 20th June to undergo enhancements that will deliver a renewed look and feel to Hakkasan, Dubai.

From 14-19th June, guests can savour a range of eight brand new bespoke dim sum creations, uniquely crafted by Chef de Cuisine, Andy Toh, ranging from steamed dumplings such as smoked wagyu black glutinous dumplings and abalone and dry scallop dumplings with king oyster mushroom and chestnut. There is also a selection of fried dumplings on offer, including roasted duck pumpkin puff and mushroom and foie gras puff – combining culinary innovation with modern Cantonese luxury delicacies.

Diners will be taken on a gastronomical journey, with each dumpling bite creating a brand-new taste sensation, accompanied by their choice of eclectic beverages to enjoy – from signature cocktails to an extensive selection of high-end champagnes, wines, spirits and in true Cantonese style, several varieties of sake!

Historically Chinese dumplings carry a rich significance that dates back to Ancient China, 1,800 years ago. Also known as Jiaozi, these Chinese dumplings commemorate an interesting incident of the past and have now become a part of many lives. During the Spring Festival Eve, those who make the dumplings hide a coin inside it as it is considered to bring prosperity to the one who finds it.

During Dim Sum Week (Monday 14th June to Saturday 19th June), Hakkasan at Atlantis, The Palm, is open from 06:00pm-11:00pm. For bookings including children under the age of 10, guests will be required to dine earlier at 06:00pm and 06:30pm (last seating). Hakkasan will temporarily close from Sunday 20th June, reopening in late summer 2021 and will be taking provisional reservations from Friday 30th July onwards.

To find out more about Hakkasan or to make a reservation please call +971 4 426 26 26 or email hakkasan@atlantisthepalm.com. More information can be found at www.atlantis.com/dubai/restaurants/hakkasan and <https://hakkasan.com> via Instagram @hakkasandxb.

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

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ABOUT HAKKASAN

Established in 2001 in London, Hakkasan now has 12 restaurants around the world located in the United States, Middle East, India, Asia and Europe, where both London restaurants hold a Michelin star. Hakkasan offers guests a world-class culinary experience. The menu is a modern interpretation of authentic Cantonese cuisine, using the finest ingredients and expert traditional techniques to create timeless yet innovative signature dishes. Under the guidance of Chef Ho Chee Boon, International Development Chef for Hakkasan Group, Hakkasan Dubai is helmed by Executive Chef, Andy Toh Chye Siong. Chef Andy's passion for Cantonese and Asian cuisine began at a young age, with his interest in food inspired by his mother's home cooking in his home city of Penang, Malaysia. Andy truly believes that there is nothing more important than bringing a unique experience to every individual customer that

visits the restaurant. Combined with his in-depth knowledge of Asian cuisine, Chef Andy uses traditional techniques with very contemporary results, resulting in cuisine that celebrates the very best ingredients to highlight Hakkasan's authentic – yet modern – philosophy.

About Atlantis, The Palm, Dubai

Atlantis, The Palm is the first entertainment resort destination in the region and located at the centre of the crescent of The Palm in Dubai. Opened in September 2008, the unique ocean-themed resort features a variety of marine and entertainment attractions, as well as 17 hectares of waterpark amusement at Atlantis Aquaventure, all within a 46-hectare site. It is home to one of the largest open-air marine habitats in the world, with more than 65,000 marine animals in lagoons and displays including The Lost Chambers Aquarium, a maze of underwater corridors and passageways providing a journey through ancient Atlantis. Atlantis Aquaventure waterpark features 18 million litres of fresh water used to power thrilling waterslides, a 2.3-kilometre river ride with tidal waves and pools, water rapids and white-water chargers. Dolphin Bay, the unparalleled dolphin conservation and education habitat, and Sea Lion Point were created to provide guests a once in a lifetime opportunity to learn more about one of nature's most friendly mammals. The resort boasts an impressive collection of luxury boutiques and shops as well as extensive meeting and convention facilities. Atlantis, The Palm is also known as the culinary destination in the region where guests can take their pick from a collection of 29 world-renowned restaurants including Bread Street Kitchen & Bar, Hakkasan, Nobu, Ronda Locatelli, Seafire Steakhouse & Bar, and award-winning underwater restaurant, Ossiano. The nightlife scene at Atlantis is lively, too, with the fun-filled Wavehouse offering something for everyone, and WHITE Beach & Restaurant the perfect place to unwind with a drink as the sun slips into the Arabian Sea.

ABOUT HAKKASAN GROUP

Hakkasan Group is a renowned worldwide hospitality company with establishments across North America, Europe, Middle East, Asia and Africa. Its namesake is taken from its Michelin star restaurant that set the best-in-class standard for the diverse brands in the group's collection. Its 'brand first' philosophy creates restaurant, nightlife and daylife venues into a world-class hospitality portfolio, all with a focus on service, design, and innovation that together, craft remarkable experiences for its guests. Its restaurant properties include Hakkasan, with 12 locations worldwide, Ling Ling, Yauatcha, Sake no Hana, Casa Calavera, Herringbone and Searsucker. Concepts under the nightlife umbrella are Hakkasan, Omnia, Jewel and 1Oak Nightclub; and daylife brands include Omnia, Wet Republic and Liquid. For more information, visit <http://www.hakkasangroup.com> or connect with us on Facebook Twitter and [Instagram](#) @hakkasangroup.