



CHEF HERVE COURTOT PARTNERS WITH CHEF DAMIEN DUVIAU TO PRESENT AN INNOVATIVE FOUR HANDS OMAKASE MENU AT NOBU DUBAI

The brand's acclaimed corporate chef alongside the chef de cuisine of Nobu Dubai will showcase a specially curated, hand-selected menu from the 7th to 9th August

DUBAI, United Arab Emirates – Bringing together the creative talent of two of the brands' greatest gastronomes, Nobu Hospitality's Corporate Chef Hervé Courtot and Nobu Dubai's Chef Damien Duviau will join forces to present an exclusive Four Hands Omakase Menu from Sunday 7th to Tuesday 9th August. The delectable menu pays homage to both chef's respect for seasonality, using only the best and highest quality ingredients.

Nobu remains at the very forefront of cutting-edge Japanese fine dining the world over. The Dubai restaurant at Atlantis, The Palm is no different and prides itself on a reputation for not just high-quality cooking and incredible produce, but also a drive to experiment, innovate and share this passion. Chef Hervé's and Chef Damien's Omakase (omakase meaning dishes selected by the chef in Japanese) Menu is entirely in line with this desire. The menu will give UAE-based Nobu fans a unique opportunity to sample entirely new-to-the-region dishes.

Guests can enjoy a variety of creations, including sardine yuzu soy olive oil, a seasonal vegetable chwanmushi, and red mullet coriander dressing and kalamansi tomato salsa. From the indulgent onigiri duo caviar and truffle to a thoroughly modern dry miso truffle nori tacos, as well as inventive lamb loin with yuzu kosho yakitori and pickle artichoke, there is no doubting that these dishes are set to bring culinary magic to Nobu Dubai and thrill all that try them.

The Four Hands Omakase Menu is AED 675 per person and will be available from Sunday 7th to Tuesday 9th August. The a la carte food and beverage menu is also available during this time. Diners that wish to enjoy premium spirits, wines, Nobu's signature exclusive Hokusetsu sake and exciting, handcrafted cocktails can of course do so.



To find out more about Nobu or to make a reservation log onto www.atlantis.com/dubai/restaurants/nobu or call + 971 4 426 2626. Alternatively check us out on social media @nobudubai

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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 Nobu, Dubai

The internationally renowned restaurant by Chef Nobu Matsuhisa is one of Dubai's top destinations when it comes to Japanese cuisine. Fusing a cutting-edge Japanese style with Peruvian influences, it's a winning formula that's made Nobu a global culinary icon. At Nobu Dubai, begin your night with cocktails and Japanese tapas in the sake lounge, before sitting down to an exceptional omakase or à la carte menu in the dream-like Japanese garden. Indulge in celebrity chef Nobu Matsuhisa's iconic black cod miso, premium wagyu beef tacos with a Japanese twist, and Dubai's best sushi. With an impressive 42 restaurants across five continents, and five Michelin stars to his credit, Nobu Matsuhisa is without a doubt one of the world's most respected celebrity chefs. Nobu's Executive Chef, Damien Duviau, has built an impressive career over the past 20 years which has seen him hone his skills at some of the world's top restaurants across the globe. Priding himself in constant innovation, Chef Damien is focused on using the experience and skills he learned across the world to bring new levels of success to Nobu, Dubai.

About Atlantis, The Palm, Dubai

Located at the centre of the crescent of The Palm in Dubai, Atlantis, The Palm is the first entertainment resort destination in the region. Opened in September 2008, the unique ocean-themed resort features a variety of marine and entertainment attractions, as well as 22 hectares of waterpark amusement at Atlantis Aquaventure, all within a 46-hectare site. It is home to one of the biggest waterparks in the world and the one of the largest open-air marine habitats, 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. Aquaventure Waterpark features 23.5 million litres of fresh water used to power 105 thrilling waterslides and attractions, including several world record-breaking slides, and two river rides featuring 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 some 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 35 world-renowned restaurants including Bread Street Kitchen & Bar, Hakkasan, Nobu, Seafire Steakhouse & Bar and the award-winning underwater restaurant, Ossiano. Atlantis is also home to a buzzing nightlife scene with entertainment destination Wavehouse offering something for everyone, while WHITE Beach is the perfect place to unwind with a drink as the sun slips into the Arabian Sea.