



**CELEBRATED CHEF ALI EL BOURJI MEETS RENOWNED AUSTRALIAN CHEF SHANE DELIA FOR AN EXCLUSIVE FOUR HANDS DINNER AT AYAMNA**

*Showcasing the best of Middle Eastern cuisine, the chefs will unite for a one-of-a-kind culinary experience from 14<sup>th</sup> to 15<sup>th</sup> October*

**DUBAI, United Arab Emirates** – Bringing together the creative talents of two of the world’s best chefs of Middle Eastern cuisine, Ayamna’s award-winning Executive Chef Ali El Bourji and Chef Shane Delia of Melbourne’s celebrated Middle Eastern restaurant, Maha, will join forces to present an exclusive set menu from Friday 14<sup>th</sup> to Saturday 15<sup>th</sup> October. Paying homage to the unique flavours, spices and tastes of the region, the specially curated dishes will certainly result in an outstanding culinary experience.

Executive Arabic Chef of Ayamna and Atlantis Dubai, Chef Ali joined Atlantis, The Palm as part of the pre-opening team in 2008 and has been with the resort ever since. Today, he is the driving force behind the brand’s exquisite Arabic menus. A favourite amongst Arab celebrities and royalty the world over, his recipes and food presentations are regularly requested and have been featured extensively in publications throughout the region.

Chef Shane is an award-winning author, TV presenter, entrepreneur, and director of the Delia Group. His restaurant portfolio includes the flagship Maha, where his flavourful and playful Middle Eastern food has made the restaurant a pillar of Melbourne’s fine dining scene. Chef Shane is well-known throughout Australia as fans have closely followed his various television series, including Spice Journey, Recipe for Life and Middle East Feast.

The four hands dining experience will kick off with an array of cold starters including chemen cured kingfish with kombu dressing, fennel seed pickled cucumber with whipped feta and salmon roe, and of course, traditional Middle Eastern dishes such as hummus, tabouleh and stuffed vine leaves. Hot starters will feature truffle kibbeh, muhamarra, chargrilled octopus with almond hummus, smoked ocean trout fatteh, sea urchin, pine nut and Aleppo pepper butter.



Guests can enjoy delectable main courses, including roasted lamb shoulder with za'atar, pine nuts, smoked eggplant and tahini, as well as a classic seabream fish sayadieh. There will also be an option to discover a hand-selected range of Lebanese wines, paired perfectly with the menu.

Finishing the evening on a sweet note, guests will be blown away by a series of showstopping desserts including watermelon and rose granita with white chocolate and peppermint ice cream, charcoal grilled kunafa with vanilla ice cream.

Chef Ali El Bourji X Chef Shane Delia will take place on Friday 14<sup>th</sup> and Saturday 15<sup>th</sup> October from 6:00pm-11:00pm. The menu is priced at AED 399 per person for food only and AED 599 per person for food along with a wine pairing. This unique culinary partnership featuring two of the world's leading talents in Middle Eastern cuisine is not to be missed.

To find out more about or to make a reservation, log onto <https://www.atlantis.com/dubai/dining/ayamna> or call +971 442 62626.

\*\*\*ENDS\*\*\*

#### **MEDIA ENQUIRIES**

##### **Mary Jo Spletzer**

Manager, Public Relations

Mobile: (+971) 502517932

Email: [maryjo.spletzer@atlantisdubai.com](mailto:maryjo.spletzer@atlantisdubai.com)

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)

#### **Follow Atlantis, The Palm on Social Media**

Facebook: @AtlantisThePalm

Twitter: @Atlantis

Instagram: @AtlantisThePalm

#### **Follow Ayamna on Social Media**

Facebook: @ayamnadubai

Instagram: @AyamnaDubai

#AtlantisThePalm

#### **About Ayamna**

White marble archways and mosaic patterns set the scene for authentic Lebanese dining at one of Dubai's leading Arabic restaurants, Ayamna. Taking its meaning from the popular phrase "the good old days," Ayamna is a reference to those warm feelings evoked by the memorable experiences found in Lebanese culture and



cuisine. Warm, decadent and stylish with a buzzing atmosphere, Ayamna presents a passionate fusion of beautifully sourced plates and traditional entertainment which includes belly dancing and live music. With a vibrant shisha terrace and spacious booth seating, it is perfect for accommodating large families and groups of friends. An impressive open kitchen takes centre stage, allowing guests to watch Atlantis, The Palm's award-winning culinary team and Executive Chef, Ali El Bourji deliver hearty food with passion and perfection. Ayamna's menu focuses on fresh, seasonal produce, celebrating classic favourites served in a contemporary fashion including signature dishes such as mouthwatering mezze, baked puff pastry ouzi rice and Chef Ali's shrimp kunafa, a traditional Middle Eastern pastry wrapped around prawns.

#### **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.