

NOBU DUBAI RELAUNCHES ITS SIGNATURE BRUNCH EVERY SATURDAY IN ITS ICONIC NEW SPACE OVERLOOKING THE PALM ISLAND

Fine dining at its best, brunch-goers can enjoy the ultimate Nobu culinary experience with a new menu, live cooking station and the addition of a luxurious caviar trolley

DUBAI, United Arab Emirates – Nobu Dubai invites guests to experience Brunch by Nobu every Saturday – the refreshed concept includes cutting-edge Japanese Peruvian dishes and a new ultra-luxury package complete with free-flowing champagne and a caviar trolley. With world-famous signature dishes, an interactive live cooking station, and the resident DJ providing a sultry soundtrack for the afternoon, brunch-goers can enjoy an unforgettable culinary experience at Brunch by Nobu.

Taking place every Saturday from 12:30pm to 3:30pm, Brunch by Nobu begins with an unlimited selection of cold starters with classics like yellowtail sashimi with jalapeño and new style sashimi. Guests can experience the live cooking station and interactive experience at the Sushi Bar featuring dishes such as salmon karashi su miso, oyster with Nobu sauce, and Nobu's word-famous sushi and rolls. The starters are followed by fantastic choice of Nobu mains, including the legendary black cod miso, rock shrimp tempura and Nobu wagyu sliders. Brunch ends on a sweet note with an extensive dessert selection, including mochi ice cream, Nobu cheesecake and assorted seasonal fruits.

Brunch-goers can pair the culinary journey with a non-alcoholic or alcoholic package, which includes a welcome cocktail, free-flowing sparkling wine, red, white and rose wine, as well as house sake, Japanese beer, mocktails, tea, coffee and juices. Guests looking for a little more luxury can upgrade to the champagne and caviar package with unlimited bubbly and the addition of the caviar trolley, offering diners a selection of signature dishes featuring delectable caviar in every bite.

After 14 years of residence in The Avenues at Atlantis, The Palm, Nobu Matsuhisa's globally-renowned Nobu celebrated its 15th year in Dubai by moving in to its iconic-new location within the crown of the destination resort. Taking the space formally home to The Royal Bridge Suite, the 22nd floor has been completely transformed to house the brand-new Nobu, complete with a sophisticated bar, a private Nobu Privé lounge, and an expansive terrace offering incredible views over the Palm Island and Arabian Gulf.



Brunch by Nobu takes place every Saturday from 12:30pm to 3:30pm. Packages start from AED 575 for non-alcoholic, AED 675 for alcoholic and AED 795 for champagne and caviar. Children are welcome to join from AED 275. To find out more about Nobu Dubai or to make a reservation, please visit www.atlantis.com/dubai/dining/nobu or call 04 426 0760. For the latest updates, stay tuned @nobudubai.

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

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Follow Nobu on Social Media

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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. After 14 years of residence in The Avenues at Atlantis, The Palm, in January 2023 Nobu moved into an iconic, new location within the crown of the destination resort, taking the space formally home to The Royal Bridge Suite on the 22nd floor. The restaurant is now completely transformed with an updated menu, a sophisticated lounge and bar, a private Nobu Privé lounge, and an expansive terrace offering incredible views over the Palm Island and Arabian Gulf. Upon arrival, guests are whisked up via a private elevator just off the Grand Lobby. Diners begin the evening at the sophisticated central Nobu bar and lounge, with cocktails and small bites, before sitting down to enjoy the exceptional omakase or à la carte menu in one of five dining areas, including a main dining room, an exclusive 13-seat sushi bar or within a VIP booth with front-row seats to the bustling kitchen. Those looking for a little more privacy can opt for one of six private dining rooms featuring floor-to-ceiling vistas over the Arabian Gulf. Fusing a cutting-edge Japanese style with Peruvian influences, it's a winning formula that's made Nobu a global culinary icon. Indulge in chef Nobu Matsuhisa's iconic Black Cod with Miso, premium wagyu beef tacos with a



Japanese twist, and Dubai's best sushi. With an impressive 52 restaurants across five continents, Nobu Matsuhisa is without a doubt one of the world's most respected chefs. Nobu's Executive Chef, Damien Duviau, has built an impressive career over the past 20 years – priding himself in constant innovation, Chef Damien is focused on bringing 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.