

SEAFIRE

STEAKHOUSE & BAR

SEAFIRE STEAKHOUSE & BAR BRINGS THE TASTE OF IRELAND TO DUBAI IN CELEBRATION OF ST PATRICK'S DAY

*Chef Raymond Wong will host a series of dinners in collaboration with Allan Morris of Ireland's
John Stone Dry Aged Meat Company*

Seafire Steakhouse & Bar will bring a taste of Ireland to Dubai this St Patrick's Day with two exquisite dinners and a masterclass using Ireland's finest produce. Taking place on Saturday 16th and Sunday 17th March, guests can sample an Ireland inspired six-course set menu for just AED 285 per person created by meat specialty Chef de Cuisine, Raymond Wong.

Taking place from 5pm for AED 285 per person, the duo will take guests on a culinary journey with the presentation of a special six-course menu, fusing the very best cuts from John Stone, with Chef Raymond's signature culinary style. To start, diners are invited to try the Truffle scented leek and potato cappuccino accompanied with smoked cheddar biscotti, followed by Wild Irish crab cakes served with kale-slaw and curried mayonnaise. As part of the authentic Irish experience, the menu will also include hearty beef stew savory donuts and a beautiful cut of John Stone beef Tenderloin, accompanied by charred leek, colcannon mash, caramelised onion puree and drizzled with brown ale jus.

For those with a sweet tooth, Chef Raymond's presents Magners inspired apple sorbet, served with apple compote as well as a slice of Bailey's cheesecake with oat crumble and a chocolate toffee glaze. Guests can enjoy this delicious feast whilst sipping on specially designed Irish-Themed Jameson's cocktails.

Seafire is a modern steakhouse and bar boasting an exceptional butchery, an open theatrical kitchen and a walk-in wine cellar with more than 4,000 bottles. An extensive menu features an excellent array of meat, all prepared to order on a custom wood-burning grill and served with the finest sauces, mustards and side dishes. Seafire's grape cellar offers guests a vast selection of different varieties and top labels from around the world. The Seafire Bar allows guests to enjoy the most contemporary cocktails with monthly revivals and classic favourites.

For more information or to reserve a table, email restaurantreservations@atlantisthepalm.com or call 044262626.

ENDS

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About Seafire Steakhouse & Bar

Seafire Steakhouse & Bar is a modern steakhouse famed for using the finest cuts of exclusive all-natural grain fed "Atlantis" beef from Rangers Valley in Australia. Priding itself on serving the best steak in Dubai, premium cuts also include the Black Onyx Angus from one of Australia's most esteemed beef breeders and producers. Helmed by Executive Chef Raymond Wong, the innovative menu, prepared in the open theatrical kitchen, features exquisite and unique dishes including the Short Rib Donuts, a 76oz Titans Tomahawk Steak and the signature Seafire Freak Shake. The restaurant's walk in wine cellar offers diners a vast selection of grape from around the world with over 4,000 bottles to choose from. Accompanying the menu are live music nights on Mondays and Wednesdays. In 2016 Seafire Steakhouse & Bar achieved the award of excellence in the Wine Spectator Restaurant Awards for its superior offerings.

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 waterscape amusement at Aquaventure Waterpark, all within a 46 hectare site. It is home to one of the largest open-air marine habitats in the world, with over 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 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. Atlantis, The Palm is also known as *the* culinary destination in the region with a collection of world-renowned restaurants including Bread Street Kitchen & Bar, Nobu and Ronda Locatelli. The resort boasts an impressive collection of luxury boutiques and shops as well as extensive meeting and convention facilities.

About John Stone

For over five decades John Stone has built an unrivalled reputation around the world as a supplier of the finest Dry Aged Beef. Our Artisan butchers expertly select the very best Irish Beef from totally traceable herds, reared only on the freshest, greenest grass. This, combined with our unique Dry Ageing process creates a highly distinctive flavour and the most succulent meat.