



## **ATLANTIS, THE PALM ANNOUNCES THE THIRD EDITION OF IT'S UNMISSABLE CULINARY MONTH**

*The diverse gastronomic hub is offering incredible dining experiences with  
word-class celebrity chefs*

The UAE's leading dining destination, Atlantis, The Palm is hosting the third edition of its overwhelmingly popular *Culinary Month*, from November 3 to December 5. Having established itself as a must-attend month of events, the resort is inviting guests to meet, learn and eat with some of the most prolific chefs in the region. With an exciting line-up of dinners, masterclasses and tasting menus, it is all set to be the ultimate foodie event.

### **CULINARY MONTH SET MENU'S**

#### **Divine set menus at Atlantis, The Palm**

*3<sup>rd</sup> November – 16<sup>th</sup> November*

For a limited time, *Culinary Month* offers guests an exclusive opportunity to indulge in exquisite three-course set menus from a selection of the resort's award-winning restaurants, providing the perfect opportunity to sample that must try dishes. Menu's on offer will feature signature dishes from Nobu, Hakassan and Seafire for AED350, and Bread Street Kitchen & Bar, Ronda Locatelli and Ayamna for AED150. Bread Street Kitchen & Bar's signature beef Wellington, Hakassan's Peking duck, Seafire's sumptuous steaks and Ayamna's traditional Lebanese mezza will all be available to savour, alongside signature dishes from Ronda Locatelli and Nobu. Never has there been a better opportunity to try some of the region's most loved dishes for unbeatable prices. *Reservations can be made at [www.reserveout.com/dubai-en/restaurants-in-palm-jumeirah/atlantis-the-palm](http://www.reserveout.com/dubai-en/restaurants-in-palm-jumeirah/atlantis-the-palm).*

### **CULINARY MONTH CELEBRITY CHEF VISITS**

#### **Celebrity Chefs return to Atlantis, The Palm**

World-renowned chefs Giorgio Locatelli and Nobu Matsuhisa arrive back in Dubai to host bespoke culinary events at Atlantis, The Palm.

#### **Savour Sicilian inspired vegan dishes from Giorgio Locatelli's farm at Ronda Locatelli**

*3<sup>rd</sup>-16<sup>th</sup> November*

*6pm to 10:30pm*

*AED150 per person for a three-course set menu*

# ATLANTIS

THE PALM, DUBAI

The sumptuous three-course vegan set menu will feature popular dishes with vegetables and fruits sourced directly from Giorgio Locatelli's Sicilian farm. The unparalleled menu comprises thoughtfully prepared starters such as baby spinach salad with pomegranate dressing, baked aubergine cake with vegan parmesan cheese for mains, and a vegan chocolate sphere with coconut ice cream for dessert.

*Reservations can be made by calling 04 42 62626.*

## **Ronda Locatelli Four Hands Dinner by Giorgio Locatelli and MasterChef Italia winner Valeria Raciti**

*10<sup>th</sup> November & 11<sup>th</sup> November*

*6pm to 10:30pm*

*AED290 per person*

For two nights only, diners will have the opportunity to feast on a delicious feast hosted by Michelin-starred chef and MasterChef Italia judge, Giorgio Locatelli and the winner of the MasterChef Italia 2019, Chef Valeria Raciti. The uniquely prepared five-course meal will offer the finest Italian delicacies including deep fried calzone with anchovies, pot roasted octopus, beef tartare with egg and white truffle, and the sinfully rich traditional chocolate and amaretti pudding, bonet piemontese. Guests will also have the opportunity to receive signed autographs from the celebrity chefs themselves.

*Reservations can be made by calling 04 42 62626.*

## **Experience Nobu's eight-course White Truffle Omakase Menu for one night only**

*3<sup>rd</sup> December*

*6pm to 11:00pm*

*AED675 per person*

On National Day, Nobu Matsuhisa will be in town to present an exclusive eight-course White Truffle Menu, created with Nobu Dubai's Chef de Cuisine, Damien Duviau. Taking food aficionados on a culinary journey, signature dishes from the Omakase menu will be served with a truffle twist. Guest can look forward to indulging in dishes such as Chilean seabass yuzu with truffle and wood oven roasted scallop with tozasu, rounding off proceedings with truffle tofu crèmeux. *Reservations can be made by calling 04 42 62626.*

## **Nobu's nine-course Omakase Menu**

*4<sup>th</sup> December*

*6pm to 11:00pm*

*AED575 per person*



During the final week of *Culinary Month* guests are afforded a once-in-a-lifetime opportunity to sample exquisite dishes from the nine-course Omakase menu, featuring Nobu Matsuhisa's most-loved menu items from his lifetime of cooking. The lavish menu, presented by Nobu on the night, will offer a selection of sashimi four ways, Nobu-styled cup sushi, and for those who like to end their meal on a sweet note, the exquisite green tea fondant and mochi ice-cream. *Reservations can be made by calling 04 42 62626.*

## **CULINARY MONTH COLLABORATIONS**

### **Culinary Collaborations at Atlantis, The Palm**

The talented chefs at Atlantis, The Palm's distinguished restaurants, have created tailored gourmet experiences throughout the month-long event for Dubai residents and visitors to take advantage of.

### **Ossiano's award winning Chef de Cuisine, Gregoire Berger, joins forces with Michelin starred chef, Jean-Francois Piege**

*7<sup>th</sup> November & 8<sup>th</sup> November*

*6:30pm to 10:30pm*

*AED995 per person for the nine-course set menu/AED 1495 including wine pairing*

*Seating is limited*

Ossiano's Grégoire Berger will be joining forces with the world-renowned Chef Piege for a very special four-hands dinner set over two evenings. A pioneer of French cuisine, this will be Chef Piege's first visit to the region, giving a few lucky foodies a very special chance to indulge in a distinct nine-course dinner led by two of the world's best chefs. A gifted culinary artist, coined as one of the most important creative chefs of recent years, Chef Piege is the protégé of Alain Ducasse, and a judge on popular French cooking show 'Top Chef'. He is currently Chef de Cuisine of Le Grand Restaurant in Paris, which boasts two Michelin stars.

The nine-course culinary delight will include a selection of canapés from 'Le Grand Restaurant', Chef Berger's signature floating island, Scottish scallops in a seaweed crust, blue lobster cooked in fig leaves, and signature desserts from both award-winning chefs. The night is made complete with world-class entertainment from Clarita DeQuiroz on the piano. *Reservations can be made by calling 04 42 62626.*

**Seafire's Chef de Cuisine, Raymond Wong, joins forces with Australian celebrity chef and BBQ expert, Ben O'Donoghue**

*21st November & 22nd November  
6:30pm to 10:30pm  
AED360per person*

Seafire's Raymond Wong will be joining forces with one of Australia's top celebrity chefs Ben O'Donoghue for two very special evenings: both in celebration of meat. On November 21 both chefs will present a selection of flaming dishes from O'Donoghue's best-selling compendium of the same name. Guests can expect a selection of classic barbecue recipes with a special twist from Chef Raymond. On the November 22 guests are invited to enjoy 'From the Valley to the Palm,' an evening celebrating the very best Australian produce paired with a selection of grapes from down under. *Reservations can be made by calling 04 42 62626.*

**CULINARY MONTH CHEF FOR THE DAY**

**Be a 'Chef for a Day' at Atlantis, The Palm**

Guests are invited to master the art of cooking this culinary month as signature restaurants, Nobu, Ronda Locatelli and Ayamna host cooking masterclasses with the culinary masterminds of the kitchen. Presented as the chance of a lifetime, food enthusiasts can learn how to cook signature dishes from each restaurant, with the chance to book a table to dine afterwards with friends at 25% off. *Reservations can be made by calling 04 42 62626.*

**Ronda Locatelli**

- Daily from 17<sup>th</sup>-23<sup>rd</sup> November
- 4pm-6pm
- AED350 per person
- The masterclass will cover the art of pizza and pasta making in an authentic and Italian way
- *Guests will be guided through the art of making a true Italian dough, classic tomato sauce and pasta. They will also learn the tricks and skill of cooking in a wood fired oven and making the perfect pizza.*

**Ayamna (excluding 18<sup>th</sup> November)**

- Daily from 17<sup>th</sup>-23<sup>rd</sup> November
- 4pm-6pm
- AED350 per person (including 25% off dinner at Ayamna post masterclass)
- The masterclass will cover a selection of signature Lebanese dishes including mezze, a main course of kibbeh bil laban, followed by a dessert of umm ali
- *Guests will be guided through the history of mezze and Chef Ali will share his tricks to source the best produce from Dubai as well as well as how to prepare signature Lebanese dishes traditionally.*

**Nobu (excluding 22<sup>nd</sup> November)**

- Daily from 17<sup>th</sup>-23<sup>rd</sup> November
- 4pm-6pm
- AED600 per person (including 25% off dinner at Nobu post masterclass)
- The masterclass will cover a selection of signature sushi rolls and a main course of black cod miso
- *Guests will be guided through the art of sushi rolling, covering how to cook and season the rice as well as tricks and tips on produce and where to source it. The session will also cover fish quality as well as its preparation, using classic, centuries old techniques that the Nobu team have perfected under the watchful gaze of the grand master, Nobu Matsuhisa.*

For further information about Atlantis *Culinary Month* please call +971 4 426 1000 or visit [atlantisthepalm.com](http://atlantisthepalm.com). Both low and high resolution colour photography of Atlantis is available at [Media.atlantisthepalm.com](http://Media.atlantisthepalm.com)

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THE PALM, DUBAI

## **About Atlantis, The Palm, Dubai**

Atlantis, The Palm is the first entertainment resort destination in the region and located at the center 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-kilometer 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, Hakkasan, Nobu, Ronda Locatelli and Dubai's ultimate entertainment destination, Wavehouse. The resort boasts an impressive collection of luxury boutiques and shops as well as extensive meeting and convention facilities.