



## **GIORGIO RETURNS TO RONDA LOCATELLI**

*Guests can enjoy 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*

In celebration of Atlantis, The Palm's Culinary Month Michelin starred chef, Giorgio Locatelli, makes his return to his award-winning Italian restaurant; Ronda Locatelli. To mark the occasion Giorgio has collaborated with the winner of MasterChef Italia, Chef Valeria Raciti, for an exclusive set menu. This bespoke dinner will be available for two nights only on the 10<sup>th</sup> and 11<sup>th</sup> of November for AED 290 per person from 6pm to 10:30pm.

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.

Visitors unable to enjoy the masterful collaboration need not fear as two set menus will be available until the 16<sup>th</sup> of November. Continuing from the success of Ronda's a la carte vegan menu, the biggest in Dubai, Giorgio has carefully crafted a stunning vegan set menu using produce sourced directly from his farm in Sicily. For just 150AED per person, diners can begin the meal with such starters as the baby spinach with pomegranate dressing, vegan mozzarella cheese dressed with datterino tomato sauce, and a fresh artichoke salad with shallots dressing.

Traditionalists will enjoy a classic pizza vegetariana, with homemade tomato sauce and mozzarella topped off with aubergines and courgettes, while the gnocchi and parmigiane di melanzane offers the same divine tastes, sensuous sauce and vegan cheese. The evening will be rounded off with a luscious avocado chocolate mousse or a delicious chocolate sphere combined with exquisite coconut ice-cream, mixed berries and hot raspberry sauce.



In addition, a non-vegan set menu will also be offered for 150AED per person and will feature produce from the farm. The 3-course menu begins with fresh Apulian cow's milk burrata cheese served with a panzanella salad, with main options including a chargrilled ribeye and cured beef bresaola, delicious prawn salad or roasted fillet of sea bream for seafood lovers. Saving the best for last, dessert lovers can savour a lemon cream with pecan crumble, a delightful combination of vanilla pannacotta with chocolate orange, or a Nutella arancino and brioche bun filled with pistachio cream. Reservations timings for the menu tasting are from 6pm to 10:30pm all priced at AED 150.

To find out more about Ronda Locatelli or to make a reservations log onto [www.atlantisthepalm.com/restaurants/ronda-locatelli](http://www.atlantisthepalm.com/restaurants/ronda-locatelli) or call + 971 4 426 0800. Alternatively check us out on social media @RondaLocatelliDubai

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For further information about Atlantis 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)

#### **Follow Atlantis, The Palm and Ronda Locatelli on Social Media**

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#### **About Ronda Locatelli**

At Ronda Locatelli, Michelin Star chef Giorgio Locatelli creates a rustic, warm and inviting restaurant serving authentic, classic Italian cuisine. To ensure a truly authentic experience, Chef de Cuisine Salvo Sardo sources 95% of his ingredients from Italy, and all pizza and pasta is made fresh in the kitchen. The restaurant itself features an impressive wood oven taking center stage in the middle of the dining area and the beautiful outside terrace is lined with olive trees, reminiscent of a Sicilian olive grove, creating an exquisite area for al fresco dining. Ronda Locatelli



is proud to serve over 50 gluten free dishes, with all chefs highly trained in adapting the menu for diners with food allergies or dietary requirements

**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 waterpark amusement at Atlantis Aquaventure, 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.