



SEAFIRE'S CHEF DE CUISINE, RAYMOND WONG, JOINS FORCES WITH AUSTRALIAN CELEBRITY CHEF AND BBQ EXPERT, BEN O'DONOGHUE FOR A MEATY FOUR HANDS DINNER

As part of culinary month, the two meat experts have crafted two gastronomical experiences

As part of the annual Atlantis, The Palm Culinary Month, Seafire Steakhouse & Bar will host Australian celebrity chef and BBQ expert, Ben O'Donoghue for two exclusive Four Hands Dinners on the 21st November and 22nd November from 6:30pm to 10:30pm. The first dinner will showcase Chef Raymond's take on barbecue dishes from Ben's bestselling cookbook and for the second evening, the experts will serve a six-course 'Valley to the Palm' menu. Both dinners will be paired with a fine selection of Australian grape and will be available to guests for AED 350 per person.

On 21st November, diners can savour a fine canape selection with smoked brisket and delicious seabass ceviche, followed by a BBQ rosemary slipper lobster and a sensational Rangers barbecue experience platter for the mains. Topping off the experience will be an irresistible coconut and mango sago dessert. Seafire's well-stocked cellar will also offer guests the chance to taste the most contemporary of cocktails along with classic Australian grape.

On 22nd November diners can enjoy a six-course distinct spread featuring the freshest of home-grown Australian produce. Commencing the evening will be the signature rosemary brioche and vegemite burgers to start, alongside a unique Australian canape selection. For the main course, dishes will include a duo of tostadas with brisket, panko crumbed sea bass and shrimp thermidor with an option of ancho or coffee spiced brisket. The six-course set menu concludes with a classic hazelnut chocolate cremeaux to end the evening on a sweet note.

Ben O'Donoghue started his career working in several top Australian restaurants before moving to London. For four years he worked at the famous River Café, before joining , Jamie Oliver, at the exclusive Monte's Club as Executive Chef. When he returned to his native Australia Ben became a household name when he co-hosted 'Surfing the Menu' and BBC2's 'The Best' with Paul Merret and Sylvana Franco as well as 'The Best in Australia' for the Lifestyle Channel.

SEAFIRE

STEAKHOUSE & BAR

A modern steakhouse and bar, Seafire is renowned for its exceptional butchery, theatrical open kitchen, as well as a walk-in wine cellar with more than 4,000 bottles. The special two-day event, part of the Atlantis Culinary Month, is set to celebrate all things meat, using Seafire's highest quality cuts from Rangers Valley in Australia and showcasing a perfect synergy between Chef Wong's innovative creations and Chef O'Donoghue's decade honed skills.

To find out more about Seafire Steakhouse & Bar or to make a reservation log onto <https://www.atlantisthepalm.com/restaurants/seafire-steakhouse> or call + 971 4 426 0800. Alternatively check us out on social media @SeafireSteakHouse.

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For further information about Atlantis please call +971 4 426 1000 or visit atlantisthepalm.com. Both low- and high-resolution colour photography of Atlantis is available at Media.atlantisthepalm.com

Follow Atlantis, The Palm and Seafire Steakhouse & Bar on Social Media

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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 4000 bottles to choose from. Accompanying the menu are live music nights on Saturday's and Sunday's. 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

SEAFIRE

STEAKHOUSE & BAR

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.