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ATLANTIS DUBAI ANNOUNCES THE FIFTH EDITION OF ITS HIGHLY ANTICIPATED CULINARY MONTH

Dubai's leading dining destination is set to celebrate the month-long extravaganza with appearances by renowned celebrity chefs, the most sought-after collaborations yet, and unmissable offers during Atlantis Restaurant Week

DUBAI, United Arab Emirates – Atlantis Dubai, which has firmly established itself as one of the most recognised dining destinations in the world, will be hosting its fifth edition of its immensely popular Culinary Month from 15th October to 29th November. This year will be the first time that Culinary Month is hosted across two iconic resorts, Atlantis, The Palm and Atlantis The Royal, which collectively house more award-winning restaurants than anywhere else in the world.

Throughout the month, Atlantis Dubai is inviting guests to meet, learn, and dine with some of the most prolific chefs in the region, as well as multi-award-winning celebrity chefs including Gastón Acurio, José Andrés, and Ariana Bundy. During the first week of Culinary Month, both residents and tourists alike will be able to experience Atlantis Dubai's restaurants at a fraction of the price during Atlantis Restaurant Week, including Nobu Dubai, Hakkasan Dubai, Dinner By Heston Blumenthal, Ling Ling and more.

Atlantis Restaurant Week

15th October – 21st October

6:00pm to 11:00pm daily

AED 150, AED 350 or AED 550 per person for a set menu

To make a reservation, call +971 442 62626 or visit www.atlantis.com/dubai/whats-on/culinary-month

From 15th to 21st October, Culinary Month will kick off with Atlantis Restaurant Week, which will allow diners to savour specially curated set menus at a fraction of the price from 14 of Atlantis Dubai's renowned restaurants. For just 150 AED per person, guests can indulge in a delectable two-course menu at Jaleo by José Andrés, which is home to authentic Spanish cuisine. Those visiting Nobu by the Beach will be presented with a six-course menu showcasing Japanese-Peruvian cuisine with a twist for 350 AED, while seafood enthusiasts can relish in La Mar by Gastón Acurio's set menu for 550 AED, which features authentic and diverse flavours of Peruvian gastronomy. Home to one of the finest Greek Mediterranean restaurants in the world, estiatorio Milos by acclaimed chef Costas Spiliadis, Atlantis The Royal visitors are welcome to enjoy a specially set menu while gazing over the iconic Skybalze fountain. Meanwhile, one

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Michelin-star restaurant, Dinner By Heston Blumenthal will showcase a three-course menu featuring some of the restaurant's most iconic dishes inspired by the tastes and flavours of Britain through various centuries including its Meat Fruit (c.1500) and the Topsy Cake (c.1858). Additionally, Dubai's newest entertainment and lifestyle destination, Ling Ling, is sure to be a hit with its exquisite contemporary Asian cuisine inspired by izakaya, where food accompanies drinks and Malibu 90265 will offer all American favourites.

Visitors to the iconic Atlantis, The Palm, will be able to enjoy a two-course set menu for 150 AED at Ayamna, which showcases the authentic flavours of Lebanon, indulge in a quintessentially British two-course menu at Gordon Ramsay's much-loved Bread Street Kitchen & Bar, or opt for a set menu that celebrates the flavours of South America at En Fuego. Guests can also choose to dine for less at Seafire Steakhouse, which will be offering mouth-watering Dibba Bay Oysters and Dry Aged Angus Striploin (250 grams) for 350 AED. Those looking for Far East flavours should make their way to Hakkasan Dubai, where they will be tempted by an enticing eight-course signature menu for 550 AED, including stir-fried black pepper rib-eye beef. The acclaimed Nobu Dubai will also be taking part in Atlantis Restaurant Week and will present a six-course menu that is not to be missed.

- 150 AED – *Jaleo by José Andrés, Malibu 90265, Ayamna and Bread Street Kitchen & Bar and En Fuego*
- 350 AED – *Nobu by the Beach (both lunch & dinner) and Seafire Steakhouse*
- 550 AED – *La Mar by Gastón Acurio, Dinner By Heston Blumenthal, Ling Ling, estiatorio Milos (both lunch & dinner), Hakkasan Dubai and Nobu Dubai*

A Dinner to Remember

Last Supper in Pompeii at Dinner by Heston Blumenthal

Wednesday 1st November – Thursday 30th November

6pm – 11:00pm

AED1,250 per person

To make a reservation, call +971 04-462444 or visit www.atlantis.com/dubai/whats-on/culinary-month

Heston Blumenthal OBE has created a unique interpretation of the 'Last Supper in Pompeii'. Using the carbonised and organic remains of food unearthed by archaeologists Taste History, the 'Last Supper in Pompeii' menu, is inspired by the rich food culture of this ancient town and how food played an integral part in daily life.

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Launching on 1st November at Dinner by Heston Blumenthal at Atlantis The Royal, the special menu will give guests a taste of history, from the ancient Roman town immortalised by the ash of Mount Vesuvius in AD 79. Dishes will include authentic Pompeian bread made with heritage spelt flour and grano arso, burnt wheat flour from Puglia, and a modern take on libum, a dessert based on baked fresh cheese curds.

Meet a Celebrity Chef

Ariana Bundy's Saffron Harvest Menu

Wednesday 1st November – Wednesday 8th November

12:00pm – 3:00pm and 6:00pm – 11:00pm

AED 295 per person

To make a reservation, call +971 04-462500 or visit www.atlantis.com/dubai/whats-on/culinary-month

Indulge in the culinary artistry of Ariana's Persian Kitchen, led by the acclaimed chef and cookbook author, Ariana Bundy. This Culinary Month special will see guests experience an exquisite homage to Iran's prized ingredient, saffron, as the Michelin-awarded restaurant unveils an exclusive menu. Harvested meticulously from saffron flowers each year in early November, it takes 167 flowers to yield just one gram, making this spice incredibly precious. Ariana's Persian Kitchen will not only showcase the essence of Iranian cuisine but elevate it with a revolutionary menu, captivating décor, and unparalleled Persian hospitality. Visitors will be able to explore a world of flavours as saffron will take centre stage in a variety of delectable dishes.

A Masterclass with José Andrés

Monday 27th November

3pm – 5:00pm

AED 1,500 per person

To make a reservation, call +971 04-462800 or visit www.atlantis.com/dubai/whats-on/culinary-month

Guests can join the award-winning chef José Andrés for an immersive masterclass, where he will teach the art of crafting authentic paella and the most iconic Spanish tapas. At the heart of the popular restaurant at Atlantis The Royal are live cooking stations, where the most well-known traditional Spanish dish paella is prepared live in front of guests. The area also features a grill section, where traditional Spanish meats and Mediterranean fish are cut and prepared in an authentic way. For the first time ever

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at his venue at Atlantis, diners can discover the secrets behind the cuisine and savour the rich flavours of Spain in a hands-on cooking class led by the ultimate celebrity master chef.

Culinary Month Collaborations

November will see a host of highly anticipated four-hands dinners across Atlantis Dubai, where guests will have the opportunity to witness the incredible synergy that arises when two exceptional chefs combine their skills and culinary visions to craft a unique and innovative menu.

Gastón Acurio x Dabiz Muñoz at La Mar by Gastón Acurio at Atlantis The Royal

Friday 3rd November – Saturday 4th November

7:00pm – 11:00pm

AED 990 per person

To make a reservation, call +971 04-462900 or visit www.atlantis.com/dubai/whats-on/culinary-month

In an incredibly exciting collaboration between legendary chefs, Gastón Acurio and Dabiz Muñoz, guests are set to be captivated by an exclusive four-hands dinner at La Mar in Atlantis The Royal on Friday 3rd and Saturday 4th November.

Gastón Acurio, acclaimed chef who has been celebrated for elevating Peruvian cuisine to international acclaim, will delve into the rich history of cebiche and the evolution of Peruvian gastronomy. Meanwhile, Dabiz Muñoz, the creative genius behind the three-Michelin-star restaurant DiverXO, which is ranked No. 3 on The World's 50 Best Restaurants list, will present his unique interpretation of Latin American flavours.

Each evening, guests will be invited to experience the immersive storytelling of the intricate menu meticulously crafted by the celebrity duo. Diners can look forward to dishes, including black grouper, sea urchin, and classic leche de tigre, to tako octopus, wagyu striploin Nikkei, king crab chaufa, and pickled wagyu salad. With a deep friendship tied together through their culinary passions, Gastón and Dabiz will present a one-of-a-kind gastronomic affair to remember.

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Christophe Devoille x Paul Occhipinti at The Royal Tearoom at Atlantis The Royal

Saturday 4th November – Sunday 5th November

2:00pm – 5:00pm

AED 590 for two people

To make a reservation, call +971 442 62626 or visit www.atlantis.com/dubai/whats-on/culinary-month

Guests will be able to delve into the world of pure indulgence at The Royal Tearoom, where they will be able to savour the exquisite flavours of the South of France. In an exceptional collaboration, Paul Occhipinti, a Meilleur Ouvrier de France award winner, and Christophe Devoille of Atlantis The Royal, will present an afternoon tea experience like no other.

Taken in the ultra-luxury resort's pristine main lobby, amidst its glittering Droplets sculpture and vast aquariums, the sophisticated, ultra-luxury afternoon tea experience will feature a decadent selection of savoury delicacies and pastries, handcrafted by the talented pastry chefs. Guests can look forward to tempting their taste buds with a mouth-watering mushroom duxelle tart with black truffle, lobster and prawn cocktail complemented with caviar and lemon, morish buffalo mozzarella tomato chutney with basil and bresaola topped with pickled onion and rocket. While indulgent sweet treats will include raspberry and centifolia rose petals from grasse, a crunchy meringue lemon tart, tiramisu, coffee extraction as well as lemon pound cake drizzled with olive oil.

Grégoire Berger x Andoni Luis Aduriz at Ossiano at Atlantis, The Palm

Wednesday 8th November – Thursday 9th November

From 6pm

AED1,500 per person

To make a reservation, call +971 4 426 0000 or visit www.atlantis.com/dubai/whats-on/culinary-month

Continuing Grégoire Berger's 2023 lineup of world-class culinary collaborations, the acclaimed chef behind one Michelin star Ossiano will unite with one of Spain's most influential chefs, Andoni Luis Aduriz of Mugaritz. With two Michelin stars and inclusion in The World's 50 Best Restaurants list 2023 at No. 31 – Andoni is set to push the envelope on fine dining and challenge the idea of what a tasting menu should look like. Over the years Andoni has built a reputation for curating some of the world's most iconic dishes including edible stones, glazed garlic and the Michelin Man.

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This remarkable collaboration marks Grégoire's fourth four-hands dinner this year, and will see guests indulge in an exquisite 10-wave menu for two nights only. Paying homage to seasonality and world-class produce, cumulating in a series of exceptional dishes representative of works of art, guests will be invited to embark upon an immersive journey, with every chapter of the story interpreted through the culinary lens of each chef.

Truffle Week at Atlantis, The Palm and Atlantis The Royal

Friday 10th November – Monday 20th November

6:00pm to 11:00pm daily

To make a reservation, call +971 442 62626 or visit www.atlantis.com/dubai/whats-on/culinary-month

Guests can look forward to embarking on an extraordinary culinary journey as Atlantis Dubai is set to unveil its exclusive truffle-infused signature dishes, available exclusively for 10 days. Hakkasan Dubai will invite guests to indulge in tantalising creations like prawn fritter with truffle, grilled black cod with truffle sauce, and lobster noodles infused with truffle. Seafire Steakhouse will tempt with the richness of freshly sliced Italian black winter truffle, seasoned tallow, grilled focaccia, and truffled Dijon mustard, while Jaleo by José Andrés will present delectable oxtail fritters, paella with confit duck confit, mushrooms and truffle. La Mar by Gastón Acurio promises an exquisite blend of flavours with crispy sushi rice, black truffle, king crab, and a cebichera sauce. For a truly unique experience, guests will be able to indulge in The Royal Tearoom's Truffle Week specials – think edible art garnished with wild winter truffle shavings.

Celebrate Truffle Week at Dinner By Heston Blumenthal, La Mar by Gastón Acurio, Jaleo by José Andrés, Ling Ling, The Royal Tearoom, Hakkasan Dubai, Nobu Dubai, and Seafire Steakhouse.

***ENDS**

MEDIA ENQUIRIES

Hannah Cole

F&B Manager, Public Relations

Mobile: (+971) 58 519 2067

Email: hannah.cole@atlantisdubai.com

For further information about Atlantis, please call +971 4 426 1000, or visit www.atlantis.com/dubai. Both low and high-resolution colour photography of Atlantis is available at www.kerznercommunications.com/atlantis/the-palm/media-library and www.kerznercommunications.com/atlantis/royal-atlantis/media-library

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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 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 with 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 the one Michelin star rated Hakkasan and Ossiano, as well as celebrity chef outposts Bread Street Kitchen & Bar by Gordon Ramsay and Nobu. 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.

About Atlantis The Royal

The new iconic landmark of Dubai, Atlantis The Royal welcomes guests to an experience that will completely redefine their perspective of luxury. Crafted by the world's leading designers, architects and artists, this is a destination where everything has been designed to challenge the boundaries of imagination. Atlantis The Royal ignites the horizon with a collection of 795 elegant Rooms, Suites and Signature Penthouses. Featuring stunning views of the Dubai skyline and Arabian Sea, 44 of them have private infinity pools. The resort delivers a curated array of awe-inspiring experiences, inviting guests to swim amongst the clouds in sky pools, be dazzled by fountains that breathe fire or dine at more celebrity chef restaurants than anywhere else in the world. Guests are taken on a journey of the impossible, with artful masterpieces, iconic entertainment and beautiful craftsmanship at every turn, where the highest level of service will set a new standard in excellence.

Atlantis The Royal is the place where something incredible happens at every moment.

This is Atlantis The Royal.

This Is It.

<https://www.atlantis.com/atlantis-the-royal>