



Dubai Dines Out On Its Ever-Diverse Offering

(27 January 2010) Dubai's **renowned dining portfolio** will be further diversified with the arrival of some of **fashion's biggest names** who have announced plans to open restaurants this year as part of a new phase of landmark projects in the emirate. The 'season' starts with the **world's first Armani Hotel**, which opens on 18 March 2010 at the heart of the recently opened Burj Khalifa - the world's tallest tower. The hotel will house a fusion of tastes with **authentic Italian, Japanese, Mediterranean and Modern Indian restaurants** located across different floors.

Other designers launching restaurants in Dubai hotels over the coming months include Gianni Versace at **Palazzo Versace** – which will showcase a range of local and international cuisine across different restaurants spearheaded by the exquisite **Vanitas fine-dining experience**. In addition, Lebanese designer **Elie Saab's boutique hotel development** at the Tiger Woods' Al Ruwaya project in Dubailand will house a three starred Michelin chef, Guy Savoy, in its signature restaurant. They will join fellow fashionista foodie, **Roberto Cavalli** who opened his eponymous **Cavalli Club at the Fairmont Dubai** last year. This unique 'lifestyle club' concept includes a prestigious Italian restaurant and sushi bar, alongside a lounge bar and boutique offering specialist lines.

Dubai is already recognised as a global culinary capital, showcasing world-class cuisine from around the world. Competition in 2009's **Time Out Dubai Restaurant Awards** was fierce as restaurants across the emirate fought for the accolades. It was the luxury French restaurant, **Reflets Par Pierre Gagnaire** which emerged victorious as the **Best Restaurant in Dubai**. Located within the **InterContinental Dubai Festival City**, this was the first of a trio of gongs for the restaurant which also took home **Best Contemporary European** and **Best Newcomer**.

From informal meals to fine dining, Dubai offers a wealth of opportunities to visitors keen to treat themselves during their stay. They've even thought of the perfect solution for those indecisive diners: **The Palace – The Old Town** invites visitors to sample a course at each of its three premium restaurants: the award-winning **Thiptara** Thai restaurant, the lively Argentine grill **Asado** and the relaxing **Ewaan** poolside lounge. Or why not try food prepared by world-famous chefs, whether it's Gordon Ramsay's **Verre at Hilton Dubai Creek**, Gary Rhodes' **Mezzanine at Grosvenor House** or **Nobu Matsuhisa** and **Giorgio Locatelli's** eponymous restaurants at Atlantis, The Palm.

The iconic Burj al Arab, now in its tenth year, is also home to some top eateries such as the sky-high **Al Muntaha** which stands a massive 200m above sea level with diners able to drink in views of Jumeirah Beach, The Palm and The World islands. Back on terra firma on the ground floor, **Al Mahara** offers world-

class seafood served alongside an aquarium filled with an array of colourful, tropical fish, which are definitely not on the menu!

But Dubai isn't all about set-piece occasions: there are plenty of opportunities to enjoy lighter meals at prices to suit all pockets! **Left Bank at Souk Al Bahar** in Downtown Dubai, for example, offers bar food in a sophisticated, relaxed atmosphere, while nearby **Neos** (part of The Address Downtown Dubai) serves light meals alongside panoramic views of the city and the record-breaking musical waterworks of **Dubai Fountain** from its position on the 63rd floor.

Many of Dubai's cafes and restaurants are also perfectly suited to the scores of families that visit the emirate each year. **The Boardwalk at Dubai Creek Golf & Yacht Club** has been welcoming guests of all ages for many years, serving up international cuisine as guests look out over the abras and dhows meandering across the water. **The Walk at Jumeirah Beach Residence** is also a thoroughfare of casual eateries, with its unique promenade layout allowing visitors to wander, absorbing the tastes and cultures. While **Madinat Jumeirah's Al Muna** offers a mix of dishes from around the world, as well as expertly cooked local cuisine amid relaxed surroundings with panoramic views of the beach.

Ian Scott, director UK and Ireland for the Government of Dubai, Department of Tourism and Commerce Marketing (DTCM), said: *"Unparalleled hospitality is at the heart of Dubai's appeal to visitors – whether they're couples enjoying a romantic city-break or families having a beach holiday. With such a cosmopolitan population, Dubai has been able to absorb tastes and flavours from around the world, which has informed its broad culinary appeal. As Dubai's popularity has increased, so its hospitality offering has evolved, with affordable eateries offered alongside some of the industry's shining stars such as Gordon Ramsay. And with a catalogue of prestigious developments due to open, Dubai will continue to dish up a diverse array of dining options to visitors."*

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