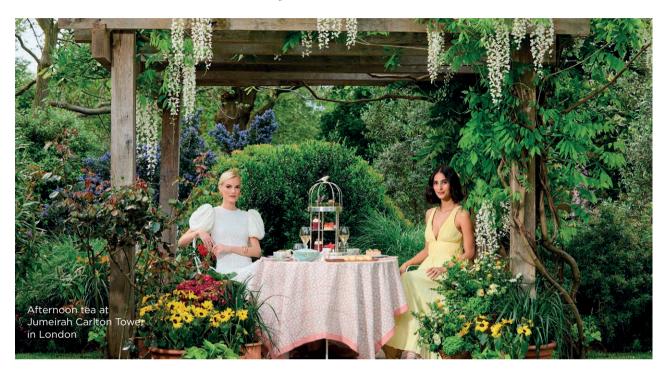


## SUMMER IN EVERY BITE

Jumeirah unveils a new menu across its European properties. *By ZOYA NIGAM* 



uxury hotel chain Jumeirah unveils a new menu across its European properties that promise to be a culinary tour de force. Guests are invited to embark on a journey of gastronomic excellence, where every meal is a celebration of culinary artistry. Whether you're savouring the flavours of the Italian, the Mediterranean, or the Parisian-inspired cuisine, Jumeirah promises a summer of unforgettable dining moments.

## CAPRI'S CULINARY EXTRAVAGANZA

Jumeirah Capri Palace continues to set the bar high with its exceptional dining offers. This season, L'Olivo, the island's only two-Michelin-star restaurant, hosts an exclusive series of four-hand dinners. Executive Chefs Andrea Migliaccio and Salvatore Elefante collaborate with Michelin star chefs Alessandro Cerea, Paolo Casagrande, and Nino di Costanzo to create a symphony of flavours that celebrate the richness of Italian cuisine. These dinners are not just meals but curated experiences that bring together the best of Italy's culinary heritage.

Adding to Capri's allure is a-Ma-Re Capri, a new dining venue conceptualised with the help of renowned pizza chef Franco Pepe. His signature pizzas promise to deliver an authentic dining experience, enhancing Jumeirah Capri Palace's impressive culinary portfolio.

## MEDITERRANEAN MARVELS AT MALLORCA

Perched on the cliffs of Mallorca, Jumeirah Mallorca offers a dining experience that marries breathtaking views with exceptional cuisine. At Es Fanals, Executive Chef Javier Lopez collaborates with two-Michelin-star chef Andrea Migliaccio to craft culinary masterpieces. These dinners highlight the vibrant flavours of the Balearic Islands, with a focus on local, seasonal ingredients that celebrate the Mediterranean's culinary diversity. This makes Jumeirah Mallorca a must-visit destination for food enthusiasts.

## **CHARM IN LONDON'S KNIGHTSBRIDGE**

Jumeirah Carlton Tower introduces La Maison Ani, an elegant new addition to London's dining scene. This chic restaurant and bakery, led by Evgeny Kuzin and Izu Ani, offers a seamless blend of sophistication and Parisian charm. During the day, it serves as an artisanal bakery, and in the evening, it transforms into a refined brasserie.

Complementing this, Jumeirah Carlton Tower unveils its latest afternoon tea experience concept with Highgrove House & Gardens, the iconic gardens developed by King Charles III. The meticulously crafted menu includes dishes like the coronation chicken sandwich and a fruit cake inspired by the royal heritage. The new menu offers a delightful blend of tradition and innovation.