

# Dine with a difference during Dubai Food Festival with line-up of one-of-a-kind Foodie Experiences

23 Mar 2021, Dubai, UAE



Fans of inspiring food adventures are set to be immersed in an unforgettable culinary journey as Dubai Food Festival, which will be held from 25 March till 17 April, confirms the line-up for its popular Foodie Experiences series.

Dubai Food Festival 2021, the 24-day citywide culinary celebration – is hosting its third edition of Foodie Experiences, featuring Masterclasses, Chef's Tables and Experiential Dining adventures that redefine what it means to eat out.

**Ahmed Al Khaja, CEO, Dubai Festivals and Retail Establishment (DFRE) said:** "Foodie Experiences is very much a favourite at Dubai Food Festival. It's a unique, one-of-a-kind food adventure across Dubai with a curated list of the city's most anticipated and prominent food events. This year, we're proud to be hosting a wide variety of memorable gourmet experiences from seeing top chefs in their craft to dining in the desert under the stars, Foodie Experiences truly offers something for everyone to enjoy, whatever their tastes."

The Foodie Experiences calendar has more than 18 unique opportunities within three main categories: Masterclass, Chef's Table and Experiential Dining. Some of the events are one night only, and for a limited number of participants. A selection of the experiences on offer includes:

## Masterclasses

### **Dibba Bay Oyster Box Jumeirah: Dibba Bay Oyster Experience**

**Dates:** 25 March | 1, 8 April

Get to know the UAE's local oyster farm whilst learning to shuck your own oysters at the Dibba Bay Oyster Experience against the backdrop of a stunning sunset at the fishing harbour. The experience includes an oyster shucking class, a workshop on local oyster farming and indulging in gourmet oysters. Attendees will get their very own shucking knife to shuck away at home and 25 per cent off purchases made on the day. The event will be hosted by Ramie Murray, founder of Dibba Bay Oysters. Dibba Bay is the Middle East's first shellfish farm producing gourmet oysters.

**1004 Gourmet: Everyone can learn to cook Asian**

**Dates: 27, 31 March**

If your food cravings centre around colourful, zesty Far Eastern flavoured mains, steaming ramen or immaculately rolled sushi, then take advantage of 1004 Gourmet's online Asian Food Masterclass Series. You will learn to serve three popular Thai dishes, slurp your noodles or serve up sushi like a pro – Japanese style – from the comfort of your home, using everyday kitchen equipment and utensils.

**Folia: Live Cooking Demo with Chef Matthew Kenney**

**Dates: 28 March**

Log on from the comfort of your own home and join American celebrity Chef, Matthew Kenney, for a Live Coming Demo which centres around plant-based cuisine. Chef Kenney's menu is served in Folia restaurant at the upscale Four Seasons Resort Dubai at Jumeirah Beach.

**BOCA: Workshop & Dinner with Spanish Paella Master Chef**

**Dates: 4, 5, 7 April**

Say hola to visiting paella master and renowned Valencian chef, Vicente Rioja, as he collaborates with BOCA's Chef Matthijs Stinnissen to create paella recipes that pay tribute to local ingredients and flavors from the UAE.

BOCA will host a series of paella masterclasses and a special dinner with Vicente who is head chef and owner of Restaurant Rioja de Benisanó, a historic restaurant established in 1924, which is famous for making one of the best traditional paellas in Valencia.

**Brasserie Boulud: Virtual Cooking Class with Celebrity Chef Daniel Boulud**

**Dates: 8 April**

Considered as one of America's leading culinary extraordinaires and renowned for his modern twists to authentic French classics, Chef Daniel Boulud, owner of the first Brasserie Boulud restaurant in the Middle East, will be hosting an exclusive 60-minute virtual cooking class, resulting in an intimate French meal that can be enjoyed in the comfort of your home. Partnering with Classic Fine Foods, all participants will receive a box of ingredients to be used during the class.

**Chef's Tables**

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**Mina Brasserie: Interactive dining with Chef Michael Mina**

**Dates: 25 March**

Immerse yourself in an interactive dining experience hosted by Mina Brasserie, the modern and vibrant brasserie, located in the Four Seasons DIFC. Diners will get the chance to indulge in a selection of Chef Mina's finest French creations that are sure to create an ever-lasting memory.

**BOCA: Chef's Table Tasting Menu**

**Dates: 25, 26 March | 29, 30, 31 March | 1, 2 April**

If you want a taste of the UAE's evolving traditions, don't miss Chef Matthijs Stinnissen's imaginative Winter/Spring '21 tasting menu at BOCA. The six-course sharing meal celebrates the country's rich heritage across sand and sea by weaving together platters sourced from native flora, hydroponic cultivations and the bounty of the Arabian Gulf.

**3fils: Omakase Chef's Table**

**Dates: 29, 30, 31 March | 5, 6, 7 April**

3fils in Jumeirah Fishing Harbour is offering an eight-course immersive Omakase Chef's Table with a uniquely curated Asian fusion menu featuring dishes including Cream & Truffle Warm Custard with Confit Egg Yolk & Wakame, Chopped Otoro Enomak with Red Chimichurri and A5 Wagyu & Un.

**Taiko Dubai: Schilo's Chef Table**

**Dates: 4 April**

Discover the creative and culinary masterfulness from internationally recognised Founder and Executive Chef of Taiko Amsterdam, Chef Schilo van Coervorden as he seamlessly fuses Middle Eastern influences to reimagine contemporary Asian cuisine through an inspiring and highly imaginative menu. Closed to the general public, the highly exclusive and limited-edition event at Taiko Dubai promises a personal, interactive and engaging dining experience around the Robata Grill.

**Huna: LMNTL: 5 Courses. 5 Elements.**

**Dates: 7, 8, 9, 10 April**

Huna will host LMNTL, a vegan multi-sensory dining experience which takes you on a journey through the senses. Representing the five fundamental elements of the universe - water, the lowest point, to space and the highest point - each course will be presented by Chef Priyansh, of The Prunch Kitchen.

## **Experiential Dining**

### **Choix Patisserie and Restaurant par Pierre Gagnaire: Afternoon Tea Experience**

**Dates: Daily from 25 March - 10 April**

Embrace a Parisian lifestyle with a premium collection of delicacies from three Michelin star chef, Pierre Gagnaire's afternoon tea menu. This award-winning afternoon tea features delicate finger sandwiches, delicious pastries, and mouth-watering cakes with a Parisian twist.

### **Pai Thai: Discover the Five Tastes of Thailand**

**Dates: Daily from 25 March - 10 April**

Take your tastebuds on a trip to Thailand with Pai Thai's Five Tastes of Thailand five-course tasting menu with beverage pairings, against the backdrop of Dubai's tranquil Madinat waterways. The exclusive menu will explore the five key flavours of Thai cuisine: bitter, salty, spicy, sour and sweet.

### **Platinum Heritage: Fine Dining Desert Experience**

**Dates: 25, 26, 27 March | 1, 2, 3 April | 8, 9, 10 April**

Leave the city's bustle behind and unwind amid the serenity of the desert for an Arabian-style fine-dining experience. Stay cosy in the comfort of your own candle-lit cabana and take in the tantalising aromas as expert chefs prepare your meal on site. Start Platinum Heritage's six-course luxury dinner with sunset canapés and let the evening unfold as you feast on exquisite dishes prepared with fresh local ingredients.

### **Mirzam Chocolate Makers: The Hai High Tea!**

**Dates: 26, 27, 30, 31 March | 2, 3, 6, 7, 9, 10 April**

Switch up the traditional tea-time snacks with a detour along the Spice Route in a collaborative three-level menu presented by bean-to-bar chocolate makers Mirzam and Asian speciality grocery store 1004 Gourmet. Come ready to explore exciting new flavours, with rare and special ingredients in this fusion food experience laden with steamed-hot dumplings, matcha-infused chocolate cakes, yuzu white chocolate ganache truffles and an indulgent selection of limited-edition drinking chocolates. Of course, a pot of tea is on the cards too – but you are in for a surprise with this one!

### **Sonara: 1001 ARABIAN NIGHTS**

**Dates: 27 March | 3 April**

For a glamorous Arabian-themed adventure that elevates all the senses and makes for a wonderful story to take home, you will want to be whisked away to Sonara Camp. Nestled amid the dunes, it's the place for immersive cultural experiences and leisurely indulgence. The evening includes dance performances, camel rides, sand boarding, traditional sports like archery, fun activities for all ages, a daring fire show and a movie under the stars. Top it all off with the best ingredient yet – a one-day-only special DFF feast at the onsite restaurant. En route to your destination, you will journey through the Dubai Desert Conservation Reserve, home to UAE's oryxes and gazelles.

### **Low: A Night Under The Stars**

**Dates: 30, 31 March**

Head to idyllic Al Barrari for A Night Under the Stars in the NASAB Amphitheatre where you can indulge in a luxury picnic basket filled with special items whilst watching a screening of 'The Hundred Foot Journey', a foodie classic.

Some of the events are for one night only, and for a limited number of participants. Seats are limited, so don't miss out! Book your seats by contacting your chosen restaurant directly.

For more information and a full update on DFF activities, please visit [www.dubaifoodfestival.com](http://www.dubaifoodfestival.com) and @dubaifoodfest on social media channels.