



Jumeirah

AL NASEEM
MADINAT JUMEIRAH

ROCKFISH LAUNCHES NEW MENU CONCEPTUALISED BY CHEF MARCO GARFAGNINI

New dishes showcase Mediterranean-Seafood inspiration, as part of Jumeirah Group's new culinary direction



Dubai 28 January 2019: Rockfish, the Mediterranean seafood restaurant in Jumeirah Al Naseem has revealed an entire new menu created by the hotel's new Executive chef, Chef Marco Garfagnini.

Born in Carrara, on the foothills of the Apuan Alps in Tuscany, Chef Marco is an Italian who was destined to cook. With a passion for 'cooking from his heart' these new dishes at Rockfish have been artfully crafted to bring the comfort of traditional Italian cuisine to life through Crudo, Seafood and Grilled mains, to keep the most discerning diner satisfied.

Diners can now enjoy Calamari Fritti served with a spicy creamy condiment and Roasted Langoustine to start or Tuna Tartare with Crispy Saffron rice as part of the Crudo menu. For mains, there is a 36 hour Slow Cooked baby goat, served with Beef tomato Concasse and Pomme purée, or a delicious Lobster Risotto or a Line-caught Seabass with artichoke and lemon emulsion. As well as these new signature dishes, there is the ever-classic but well-loved Veal Milanese served with Rocket, tomatoes, parmesan and mustard sauce, suggested to be served medium rare by the Chef himself.

For dessert, Chef Marco has created a new classic: fusing Burrata cheese into ice cream with citrus couli and candied orange, a hazelnut parfait served with caramelized hazelnut and gianduja ganache, and a classic meringue served with mixed berries, key lime and strawberry cream - all finished off with hazelnut crumble.

For those diners who want a classic Italian dish cooked well, Chef Marco's team are also able to create pastas and risottos inspired by Mediterranean flavours à la minute, showcasing their skill and passion for good food served simply and yet perfectly, very well.

Not only known for its diverse menu, Rockfish is well known for its eclectic interior design masterminded by famed designer Bill Bensely, its amazing beachfront location with balanced views of the lapping waves of the Arabian Gulf and Burj Al Arab Jumeirah and of course its specialty gin trolley that serves 15+ varieties of signature and newly discovered gins from around the world.

The new enhancements come as part of Chef Marco's role to enhance the F&B offering of hotels within Jumeirah Group hotels. In his current role at Jumeirah Al Naseem, he leads a team of 150+ chefs and stewards and oversees the hotel's seven owned restaurants. Chef Marco also plays a key role in executing the vision of CEO Jose Silva and Chief Culinary Officer Michael Ellis in growing the hotel group's F&B excellence.



For more information, please visit: <https://www.jumeirah.com/en/hotels-resorts/dubai/madinat-jumeirah/restaurants-bars/rockfish/>

Location: <https://www.google.com/maps/place/Rockfish/@25.13807,55.186624,15z/data=!4m5!3m4!1s0x0:0x632bff4c0429b!8m2!3d25.13807!4d55.186624>

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About Jumeirah Group:

Jumeirah Group, the global luxury hotel company and a member of Dubai Holding, operates and manages a world-class portfolio of 15 properties in the Middle East including the flagship Burj Al Arab, 5 properties in Europe and 3 in Asia with 18 properties currently under construction around the globe.

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