“Good food is the foundation of genuine happiness.”
- Auguste Escoffier

Whether guests would like a quick breakfast or a leisurely garden picnic, the flavors of brasserie cuisine or of the Far East, a gourmet lunch or an evening of haute cuisine, whatever their wishes or the time of day, a table will await inside the Palace, on one of the terraces, on the beach, in the exotic garden or on the roof.

The Palace will be home to eight restaurants and bars. All of them will make the Emerald Palace Kempinski Dubai the finest culinary destination on The Palm Jumeirah and help it capture hearts of both in-house guests as well as discerning Dubai residents.

Over the recent months, visual brand identities for each of the eight restaurants and bars have been finalised, in close collaboration with Kempinski, TGP International, Atelier EPJ, interior designers and creative agencies.

The Dubai Civil Defense approval for gas service activation has been granted. The relevant contractors are currently activating gas connection so that the restaurant operators commence testing of kitchen equipment.

Final touches are being put to the venues as they are being dressed and furnished to welcome their first guests.

In this issue, we invite you to learn more about the culinary arts at the Emerald Palace Kempinski Dubai.
1. Blüthner Hall - Lobby Lounge
2. Le Jardin - All-Day Dining
3. miX by Alain Ducasse - French Fine Dining
4. All’onda - Italian-Japanese Dining
5. Sablanc - Pool and Beach Café
6. Beachfront - Mediterranean Dining
7. Matagi - Japanese Steakhouse
8. Skorpeus - Supper Club and Lounge
An impressive and stunningly beautiful place to dine, both in the setting and food presentation, miX by Alain Ducasse will pay tribute to the local produce.

The first restaurant of the famous chef in the United Arab Emirates and also the largest in his restaurant group, it will be perfectly zoned to create the most welcoming atmosphere. Spread over three floors, guests will have an option to enjoy al fresco dining on the sixth floor rooftop, surrounded by magnificent views of the sea and The Palm Jumeirah.

The true jewel will be the private chef’s table hidden from view in the central dome of the Palace, where only a privileged few will ascend in a private elevator.

With contemporary and classical French influences, miX by Alain Ducasse will feature a well-rounded menu that will change according to season. Guests will enjoy a refined cuisine paired with rare labels in the most iconic setting.

Alain Ducasse, who hails from the Landes region in the Southwest of France, is known for his innovation, attention to detail and dedication to both quality and technique. With more than twenty restaurants in seven countries, from authentic bistros and casual brasseries to three Michelin starred restaurants, an international Education division in culinary and pastry arts, handmade bean-to-bar chocolate shops, Alain Ducasse developed in thirty years a different vision of the food service and hospitality industry regrouped under Ducasse Paris, he founded in 1999.

On previous page: Alain Ducasse; the iconic metal egg will be the central feature of the three floors of the restaurant, concealing the chef’s table at its pinnacle; signature dishes.
Literally translated as “off the waves”, which refers to the style of risotto served in Venice, All’onda will invite guests to enjoy Italian creations which intricately blend Venetian and Japanese culinary traditions.

The concept of All’onda has been developed in partnership with the renowned chef Chris Jaeckle, who was named as Eater’s 2014 New York City Chef of the Year. Sourcing highest quality products and ingredients, the menu will take a fresh approach to traditional Italian food with an Asian twist.

Beautifully served within a contemporary settings, All’onda will feature Venetian cichetti (Venetian small dishes), crudos, risottos, handmade pastas, as well as the freshest sushi and sashimi. Grape connoisseurs will be impressed by the extensive selections from the prestigious regions of Northern Italy.

On previous page: design elements of All’onda, inspired by its fusion of flavours and cultures, and its rooftop terrace overlooking the Arabian Gulf. Above: culinary creations of chef Chris Jaeckle.
For all those who share a deep passion for exquisite, impeccably grilled meats, Matagi will be the ideal place to satiate the palate. An exhilarating contemporary steakhouse with a strong focus on premium steak cuts with an Japanese twist will be a perfect destination for any occasion, whether a business lunch or a dinner date.

Its vibrant open kitchen with skillful, engaging chefs will attract and impress the most discerning gourmards, a spectacle in its own right.

The design of the restaurant is an intricate combination of natural materials: carved wood, clay tiles and cool metal. All of them are complemented by many small design details which will charm and delight many connoisseurs.

On previous page: design elements of Matagi, inspired by nature and the Orient.
By the Sea

Ideal for seaside dining, Beachside will tempt guests with flavours of the Mediterranean and present freshly sourced seafood, where each dish will be crafted to respect and highlight traditional recipes. At sunset, guests will be tempted to enjoy the ambience of the rooftop lounge.

For relaxing afternoons and evenings by the sea, Sablanc will offer light fare and refreshing beverages in a chic yet informal atmosphere. Guests will also appreciate the convenience of a swim-up bar.
Culinary experience at Le Jardin will be designed to surprise and delight. The all-day dining restaurant located on the lower ground floor will invite to enjoy creative, refined and elegant dishes, from a gentle morning breakfast to a gourmet lunch on the garden terrace or an unforgettable dinner.

Guests will choose from the menu reflecting a unique food philosophy which celebrates small farms and artisan producers. Opening to the exotic garden of the Palace, guests will have a choice of enjoying al fresco terrace dining or even a leisurely royal picnic on the soft green lawn.

On previous page: the main dining hall of Le Jardin is ready to be dressed in textiles and furnished. Signature take-away bags of Le Jardin for guests to enjoy some of its dishes at home.
The determinedly chic Blüthner Hall will brim with calm elegance, happily passing the day under the gentle melodies of the unique Blüthner Louis XIV piano and soft conversation. Exclusively manufactured in Leipzig by the house established by Julius Blüthner in 1853, the piano has been carefully procured for the Palace and is regarded among the finest in the world.

The elegant lobby lounge will be characterized by its grand style inspired by the most elegant salons, with plush armchairs and the spectacular view of the lagoon. Dressed in luxurious fabrics from Verona and laid with exquisite hand tufted carpets, the lounge will be a relaxing haven at any time.

Blüthner Hall will be the ideal lounge for a light breakfast or lunch, spontaneous pre-dinner cocktails or a delicious afternoon tea.

On previous page: Blüthner Louis XIV piano, the centrepiece of the Blüthner Hall; Julius Blüthner (1824-1910); interior of the Blüthner Hall.
Later in the evening, Skorpeus will invite guests to savour the taste of urban bohemian and chic lifestyle in a vivacious setting. A XXI century Palace will shine with modern life and exquisite beauty.

Skorpeus will offer a bold and breathtaking design with the spirit and clientele to match. It will serve classics prepared by brilliant mixologists in a perfect evening lounge atmosphere, and will also offer delectable gourmet menu to the most glamorous guests who enjoy late suppers and celebrate until the early hours.

On previous page: design elements of Skorpeus.
Fresh, strong and refined – these are the words to describe dining at the Emerald Palace Kempinski Dubai.

Interiors of each venue were carefully designed to provide a variety of atmospheres to suit all moods – but will make it rather difficult to leave.

The eight restaurants and bars will set a new standard of culinary arts in Dubai through their strong identities, delectable cuisine and unique locations.

Most of the venues will offer magnificent al fresco dining, either on wide garden or seafront terraces, or on the rooftop of the Palace. Most romantic at night, unparalleled views of the Arabian Gulf and the city skyline will enchant guests.

Perfect for sunset celebrations or private gatherings, these open air spaces will be ideal venues to experience the marine spirit The Palm Jumeirah, Dubai’s premier leisure destination.

*On previous page: view of the Arabian Gulf from the restaurant rooftop terrace.*
*Above: aerial view of the Emerald Palace Kempinski Dubai and The Palm Jumeirah.*
To be continued
The “Emerald Palace Kempinski Hotel Palm Jumeirah” is developed by and the Hotel Units are sold by Sunrise Properties Limited, a company independent from the Kempinski group, and the “Kempinski” name is used by the developer under a license from Kempinski Hotels SA. The role of the Kempinski group is limited to the management of the hotel.