

A new Immersive Culinary and Artistic Show that celebrates the Italian Excellencies launched in Dubai

DUBAI, UNITED ARAB EMIRATES, November 5, 2024 /EINPresswire.com/

-- An exclusive opening event with participation of Italian Authorities in UAE celebrates this unique cultural initiative that leverages the Italian Culinary, Visual, Music and Acting arts, combined into one single experience.

Imagine the scent of salty air and the taste of the freshest seafood, bursting with flavour as you step into the world of [Chef Andrea Brugnetti](#), that will take guests on an emotional journey between dream and reality, through the Italian Excellencies, offering an exploration of the Universe, Sea depths, Art Cities, Fashion and Cinema.



This culinary odyssey, brought to life by Rockfish and [Immersive Show Dinner](#), a new format of food entertainment founded in Italy by [Pier Paolo Roselli](#) and open to the public for the first time in Dubai in partnership with Massimo Cannizzo and Jumeirah al Naseem, to amaze and charm a sophisticated audience looking for a new taste and artistic experience that pushes the boundaries of culinary and artistic innovation.

At the exclusive opening event on 27 October 2024 attended a delegation of the major Italian authorities in UAE of the Italian Embassy, Italian General Consulate, Institute of Italian Culture, Italian Trade Agency, Italian Chamber of Commerce, Italian Business Council, Italian Cuisine Academy and Dubai Opera.

A Multi-Sensory Dive into Culinary and Artistic Excellence

DISCOVERIT is the new Italian Taste Experience, a symphony of flavours, aromas, visual art, music and live performances, always spectacular and unpredictable, inside different and captivating environments.

“Our special guests will be co-stars of a multimedial live concert where style, innovations, interactive performances will blend harmoniously together, thanks to the presentation of Maria Vittoria Casarotti Todeschini ” – Pier Paolo Roselli and Massimo Cannizzo, Founder and Business Partner for the Middle East development.

From the "Mare Nostrum Oyster," a delicate whisper of the Mediterranean coast, to the "Sea Urchin Secret," a dish that surprises and delights with its hidden treasures, every bite is a testament to Chef Brugnetti's mastery of flavour and presentation. The "Parmigiana di Calamari" offers a playful twist on a classic, while the "Tesoro Del Mare “Nerano e i suoi sapori” pays homage to Italian culinary heritage with a modern flair. And for a sweet finale, the "Sweet Melody" reimagines the Caprese salad as a symphony of textures and tastes.

"My goal with 'Immersive Chef’s Table' is to evoke a sense of wonder and discovery. I want guests to leave feeling as though they've experienced the magic of the ocean firsthand, not just tasted it." - Chef Andrea Brugnetti

An Exclusive Experience to a World Unveiled

"Immersive Chef’s Table" a collaboration between Rockfish and Immersive Show Cities Dinner, will be available for a limited time from October 15th, 2024, for six months, featuring two exclusive seatings each evening, on an exclusive Chef’s Table that hosts maximum 10-12 seats.

For more details, contact restaurants@jumeirah.com, call 800 323232 or visit Immersive Chef's Table | Rockfish | Jumeirah Al Naseem
For more information about Rockfish, Jumeirah Al Naseem, please visit:



Salvatore Leggiero, Pier Paolo Roselli, Patrizia Marin, Chef Andrea Brugnetti, Guendalina Fil



Chef Andrea Brugnetti

Immersive CHEF'S TABLE

Under The Sea

Mare Nostrum Oyster (SF)(GF)(LS)(LF)
Dibba Bay Oyster, Seaweed, Citrus, Apple Granita
Pairing - *NF. Restaurant Drott*

Art Cities

Parmigiana Di Calamari (SF)(D)
Squid Carpaccio, Eggplant, Balsamic, Stracciatella
Pairing - *1. Scent's Bay. Scent's Bay, Marlborough, New Zealand*

Fashion & Food

Sea Urchin "Secret" (SF)(D)(A)
Sea Urchin Risotto, Scallop, Crustacean Emulsion
Pairing - *1. Scent's Bay. Scent's Bay, Marlborough, New Zealand*

Cinema

Tesoro Del Mare "Nerano Ed I Suoi Sapori" (SF)(D)
Cod Fish, Clams "Beurre Blanc", Sauce, Zucchini, Fig Confit
Pairing - *1. Scent's Bay. Scent's Bay, Marlborough, New Zealand*

Abstract

Sweet Melody (D)(V)
Heirloom Tomato, Fresh Strawberry And Marmalade, Burrata Foam, Basil
Pairing - *Limoncello*

Andrea Brugnetti
Chef Andrea Brugnetti

(A) Contains Alcohol | (D) Contains Dairy | (GF) Gluten Free | (LF) Lactose Free
(LS) Locally Sourced | (SF) Contains Shellfish | (V) Vegetarian

<https://www.jumeirah.com/en/stay/dubai/jumeirah-al-naseem/dining/rockfish>.

For more information about Immersive Show Dinner, please visit:

www.immersiveshowdinner.com

About Jumeirah:

Jumeirah, a global leader in luxury hospitality and a member of Dubai Holding, operates an exceptional portfolio of 26 properties across the Middle East, Europe and Asia. In 1999, Jumeirah changed the face of luxury hospitality with the opening of the iconic Jumeirah Burj Al Arab and the brand is now renowned worldwide for its distinguished beachfront resorts, esteemed city hotels and luxury residences.

From the contemporary Maldivian island paradise at Jumeirah Olhahali Island to the art-inspired Jumeirah Capri Palace in Italy and the modern twist on a British classic at Jumeirah Carlton Tower in London, the brand has become synonymous with warm and generous service and the ability to craft distinctive and purposeful experiences that bring joy to guests from across the world. As part of its business strategy, Jumeirah plans to double the size of its portfolio with a focus on gateway cities and resort destinations in Europe, The Americas, Africa, and Asia.

www.jumeirah.com

For more information, please contact: Burson META Jumeirah.Restaurants@bcw-global.com

About Immersive Show Dinner:

IMMERSIVE SHOW DINNER, is an event agency born in Italy to produce new format of food entertainment at global level for the development of Pop-Up Restaurant, Corporate and Private



Immersive Dinner Show



Immersive Dinner Show VIP's

Events. Our productions are the result of a coordination of a multi-disciplinary working team with more than 20 years of experience in marketing agencies, events management, artistic performances, fine dining experience and digital innovation. Our mission is to develop new concept ideas customisable in terms of design, video content and live performances, to promote the cultural exchange between different countries.

www.immersiveshowdinner.com

For more information, please contact: info@immersiveshowdinner.com

Patrizia Marin

Marcopoloexperience FZ LLC

+971 56 800 3394

press@marcopoloexperience.com

This press release can be viewed online at: <https://www.einpresswire.com/article/757489551>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2024 Newsmatics Inc. All Right Reserved.