



La Mar Atlantis The Royal

DUBAI

Words: Eleanor Howard
Photography: © Brandon Barré



IN A BITE

Owner / Operator: Kerzner International
Architecture: Kohn Pederson Fox
Interior Design: Jeffrey Beers International
Executive Chef: Gastón Acurio
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Atlantis The Royal made a splash on the shores of The Palm's East Crescent earlier this year, with an impressive F&B line-up spanning 17 venues.

Amongst them, La Mar by Gastón Acurio marks the Peruvian restaurant's first outpost in the Middle East featuring interiors by New York-based design studio Jeffrey Beers International. "Bringing the core essence of the La Mar brand to Atlantis The Royal challenged us to design an elegantly casual and energetic restaurant that would live harmoniously with the resort," explains Tim Rooney, the firm's Principal.

Oxidised copper doors akin to those found in traditional Peruvian temples lead to the main dining space, where interiors are characterised by oak, basalt, and handcrafted teal ceramic tiles. A display of serving dishes shaped and painted to mimic Peruvian fishing boats create a colourful backdrop to the Ceviche Bar, while a chalkboard display overhead recalls the original beachside ceviche stand that inspired Acurio to launch the La Mar brand.

"We really wanted to create a restaurant full of playfulness, energy and activity that acts as a canvas to showcase the colours and patterns of the La Mar cuisine," continues Rooney, referencing the vibrant tiling and authentic wall hangings. "Bright vivid colours introduced as accents throughout and featured in the array of handcrafted artistic installations bring a sense of playfulness and joy."

The Dubai venue offers the brand's signature Peruvian cuisine with dishes that include classic ceviches, tiraditos and freshly grilled anticucho. The cocktail menu is built around Pisco – the national drink of Peru – and goes beyond the classic Pisco Sour to feature a dozen specialised cocktails including the Chilcano with Pisco, ginger beer, lime juice and angostura bitters.

"The menu developed by Chef Gaston and his team is full of colour, texture and whimsy," notes Rooney. "It was central to our design concept that these same aesthetic attributes heavily influence the design in a way that complements the cuisine."