

SUPPER

GLOBAL HOTEL F&B

ISSUE 1



Simon Rogan

On the journey from L'Enclume in the Lakes to Fera at Claridges

On The Menu

The projects, people and products shaping the F&B world in the year ahead

Meeting Mr Lyon

Inside the bartending brain behind Dandelyan at the Mondrian



Marina Social

InterContinental Dubai Marina

"Marina Social is a true reflection of the premium experiences and services that we offer our guests," says Michael Martin, General Manager of the InterContinental Dubai Marina. "We are incredibly proud to be bringing Jason Atherton's social dining concept to the city, especially to our new landmark hotel."

Designed by Draw Link Group, the 170-cover venue reflects its surroundings, utilising clean lines and industrial materials to convey an understated, contemporary attitude. Although occupying a sweeping 535m² space within the hotel, the restaurant is subtly compartmentalised by dividing walls and mixed seating for a heightened sense of intimacy.

The pared-down aesthetic of the furnishings – with wooden chairs from Japanese company Ritzwell – is offset by the drama of the food and beverage presentation. Silver sorbet stands were designed by Atherton

himself and produced in the UK, whilst ornately designed, mismatching plates emblazoned with skull motifs were an unexpected find on a trip to New York City. These personal touches serve to reinforce the deformed approach that has proved defining of Atherton's work.

The food channels a wry British wit and the 'feed me' tasting menu, available with varying numbers of courses, contains a twist on English tea and toast with mushroom 'tea' and parmesan 'milk'. Bone marrow butter and gentleman's relish are presented in bone themed dishes. The smoked lobster arrives complete with 'smoke box' for a theatrical flourish, while the Italian beef tomato and burrata ensures diners are guaranteed the ever-important Instagram moment.

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