



BANYAN TREE  
DUBAI



CULINARY

EXPERIENCES



## CULINARY EXPERIENCES

Banyan Tree Dubai has prepared an exciting range of activities for you. From outstanding dining experiences at the resort's finest venues to a variety of interactive cooking classes and outdoor events, embark on flavourful journey that ignite the senses. If you wish to book any of the listed activities, please feel free to communicate with your dedicated host or concierge team to assist further.

For reservations and enquiries,  
please contact +971 4 556 6466  
[guestservice-dubai@banyantree.com](mailto:guestservice-dubai@banyantree.com)





## VENUES

Indulge in a symphony of flavours at our exquisite dining venues at Banyan Tree Dubai. Experience the perfect blend of elegance and comfort in our refined setting, where impeccable service sets the stage for unforgettable dining moments.



## ALIZÉE RESTAURANT

**CUISINE:** French

**DRESS CODE:** Smart Casual

**DAILY BREAKFAST:**  
7:00 AM – 11:00 AM

**À LA CARTE LUNCH & DINNER:**  
12:00 PM – 6:00 PM

Experience the sun-soaked bliss of the Riviera at Alizée, a contemporary, coastal-influenced restaurant that celebrates the lifestyle and cuisine with Southern French flair. Featuring an elegant indoor restaurant and al fresco dining on the terrace, Alizée makes for a perfect destination for flavourful experiences.

## ALIZÉE POOL & BEACH

**CUISINE:** International

**DRESS CODE:** Casual Beach Wear

**POOL & BEACH HOURS:**  
7:00 AM – sunset

Alizée Pool & Beach is the ultimate destination for outdoor lounging in a relaxed and informal ambiance, overlooking the azure waters of the Arabian Gulf from 500 metres of pristine private beach. A Bohemian pool bar makes for a casual setting, where you can unwind and sip on cocktails whilst enjoying the sunset.





# DEMON DUCK

**CUISINE:** Asian

**DRESS CODE:** Smart Casual

**DINNER:** 6:00 PM – 12:00 AM

**BRUNCH (SATURDAYS):**  
1:00 PM – 4:00 PM

Demon Duck is a signature Chinese concept by celebrity chef Alvin Leung, that delivers a straightforward yet playfully refined approach to much-loved Chinese and Asian classics with a trendy, Hong Kong-inspired, speakeasy-style bar.



# TOCHA

**CUISINE:** Japanese

**DRESS CODE:** Smart Casual

**OPEN DAILY:** 8:00 AM – 12:00 AM

**JAPANESE AFTERNOON TEA:**  
2:00 PM – 5:00 PM

**SHISHA:** 5:00 PM – 12:00 AM

Tocha is a serene and luxury café that pays homage to traditional Japanese teahouses – presenting the ritual and process through a modern lens. The menu features a carefully curated tea selection, artfully created iced beverages and an all-day, modern Japanese menu featuring small plates.



## DESTINATION DINING

Make your special occasion even more memorable. Embark on a culinary adventure and explore our Destination Dining options, featuring unique experiences both within the resort and beyond.





## FLAVOURS BY THE SHORE

Elevate your dining experience at Banyan Tree Dubai. From toes-in-the-sand fine-dining to leisurely lunches, romantic dinners and lively parties, the seafront dining scene has options to suit every occasion.

From AED 690 per person



## PRIVATE DINNER RETREAT

Savour an exclusive dining experience in the comfort of your suite, where chefs take you through a bespoke culinary journey with picturesque views of the Arabian Gulf.

From AED 700 per person



## CAST AWAY CATCH – AN EXPERIENCE

Embark on a private deep-sea fishing tour on a luxurious yacht and admire Dubai's most scenic coastal skyline. Greet the sunrise with an al-fresco breakfast experience, and complete your journey with a lunch at our French restaurant Alizée upon your return to the resort.

Tours from AED 6,000 for two guests





## THE BANYAN BRUNCH CLUB

EVERY SUNDAY

TIME: 1:00 PM – 4:00 PM

PRICE: From AED 495 per person

LOCATION: Alizée Restaurant

Step into a world of French Riviera elegance at The Banyan Brunch Club. Savour a curated menu inspired by French culinary traditions, complemented by bespoke beverages and live music. While the adults unwind alfresco, little ones will be entertained with a host of delightful activities.



## TALES OF THE ARABIAN TABLE

EVERY THURSDAY / BIWEEKLY

TIME: 6:00 PM – 9:00 PM

PRICE: From AED 450 per person

LOCATION: Tranquility Deck

Immerse yourself in the enchantment of the tales of the Arabian Table, where ancient traditions meet tranquility amidst the bustling city. The experience promises to offer a culinary journey through the region's finest flavors, featuring traditional décor and live entertainment.





## THE BEACH BASKET

Surrender to nature and indulge in a delightful outdoor picnic. This experience has been carefully crafted to transport you to the natural beauty of sandy shores, where the golden sands and rhythmic waves set the tone for your curated culinary adventure.

From AED 420 per person





## CULINARY ACADEMY

Bring your senses on a gastronomic journey  
in our immersive culinary classes at  
Banyan Tree Dubai. Join us for a tasty  
exploration of diverse cooking, learning the  
secrets of many fascinating cultures and  
cuisines.



## THE BAMBOO BASKET MASTER CLASS

**EVERY SUNDAY TO FRIDAY**

**TIME:** 1:00 PM – 5:00 PM

**PRICE:** AED 600 per person

**LOCATION:** Demon Duck

Join us for a Dim Sum cooking class and learn the art of making delicious and authentic Chinese dumplings. Bring your family and friends, and become a true Dim Sum master in no time. The experience will end on a sweet note with Chef's compliments – snowball mochi.

The experience must be booked 24 hours in advance.





## FLAVOURS OF PROVENCE

EVERY WEDNESDAY & THURSDAY

PRICE: AED 220 per person

LOCATION: Tranquility Deck

The experience must be  
booked 24 hours in advance.

We invite you to join us in the immersive culinary experience, where our Chef will teach you to create some of Provence' favourite dishes.

Begin the class by making Pissaladière,  
a traditional Southern French tart, bathed in sweet onions studded  
with anchovies and olives, followed by a classic warm Tomato Tart to  
savour the afternoon. The tarts will be accompanied by a fresh kale  
salad, finishing on a sweet note with your choice of a dessert from  
the à la carte menu.



## THE RAMEN EXPERIENCE

**EVERY THURSDAY & FRIDAY**

**PRICE:** AED 350 per person

**LOCATION:** Tranquility Deck

The experience must be booked 24 hours in advance.

Become a ramen-making master by learning the Japanese classic techniques to prepare this flavourful and comforting dish in a fun and interactive environment. Learn the history of ramen from our chefs before making some of your own at home.

## A TOAST TO TASTE

**PRICE:** AED 159 per person (3 wines, including canapés)

**LOCATION:** Alizée Private Dining

Experience the ultimate wine tasting, while learning about the complex rich world of wine from our renowned sommeliers, who will guide you through the history and recommendations on how to create the perfect pairing between wine and meal.







## LIQUID ALCHEMY LESSONS

EVERY SUNDAY TO FRIDAY

TIME: 2:00 PM – 3:00 PM

PRICE: AED 150 per person

LOCATION: Demon Duck

Shake, mix and stir your path through the storied journey of mixology. Learn the techniques and craft secrets of true cocktail making and create an exceptional beverage that will delight your taste buds.



## CHIC & SWEET – FRENCH PÂTISSERIE LAB

EVERY MONDAY & TUESDAY

TIME: 5:00 PM

PRICE: AED 180 per person

LOCATION: Alizée (Private Dining Room)

The experience must be booked 24 hours in advance.

We invite you to join an interactive pastry making masterclass where we will dive into the art of creating timeless classics and delicate French treats. In this hands-on workshop, you will learn the secrets of crafting a flawless Apple Tart, all time favourite Macaroons and Mignardise.

The experience is accompanied by a choice of a starter and a main course to have a complete dining adventure.



## MEET THE EXECUTIVE CHEF JONATHAN BOUTHIAUX

Originally from Saint-Malo, Brittany in France, Jonathan Bouthiaux developed his culinary passion through charity cooking for children in Africa. He returned to France, and had an opportunity to begin his career as an apprentice in 1-Michelin Star Restaurant, « A la Duchesse Anne ».

His hard work and dedication brought him to many renowned brands all around the world, such as Monte-Carlo Bay Hotel & Resort, Hotel Palazzo Versace in Australia, The Vineyard Hotel at Stockross in West London, One&Only Resorts, Caesars Palace Dubai and many more.



Chef Jonathan Bouthiaux became a part of Banyan Tree Dubai's family, being the mastermind behind the culinary department. He infuses flavours from his travels, shares his culinary techniques and persists with his team, inspiring them to deliver top-notch experiences to our beloved guests at the resort.



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P.O. Box 36555 Bluewaters Dubai, United Arab Emirates

Call: +971 4 556 6666

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