
Emirates celebrates Food Fest at DXB Lounges

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Emirates has collaborated with friend of the Dubai Food Festival and celebrity chef Silvena Rowe, to create a signature menu for its six airport lounges in Dubai.

Heavily influenced by traditional Arabic-Emirati cooking and by modern haute cuisine, Chef Silvena's innovative approach to cooking will be in evidence in three First Class lounges where passengers can choose from an a la carte menu composed of seared prawns with warm sumac vinaigrette, grilled cubes of locally caught hammour fish marinated in shawarma spices and a 12-hour lamb, slow cooked and pulled with golden Emirati bezar spice blend as main course options. There are desserts of Passion fruit curd and mascarpone. As a buffet selection in both Business Class and First Class Lounges, customers can enjoy Roasted free-range chicken with sumac and za'atar, and a pomegranate glaze.



On an average day, Emirates lounges expect to serve approximately 1,350 portions. The new dishes will be adding new flavors, to a menu that on its own, includes more than 150 meal offerings from international cuisines. Chef Silvena's dishes will be served through the remainder of the Dubai Food Festival, which ends February 28.

"We are always looking to innovate and offer an enhanced customer experience. This culinary collaboration is a great way to delight our customers while showcasing local talent and our support for the Dubai Food Festival," said Mohammed Mattar - Divisional Senior Vice President, Emirates Airport Services. "We never compromise on quality and pay as much attention to the on-ground experience, as we do to the onboard product and service. I am confident that our customers will enjoy Chef's Silvena's creations, which capture so well the traditional, yet fast-paced and modern flavor of Dubai."

Chef Silvena Rowe appears regularly on the BBC and as a guest judge on popular TV show 'Chopped'. Now, she is taking on Dubai's vibrant restaurant scene with her distinctive menu that supports organic, locally sourced ingredients, with her restaurants Omnia Gourmet, Omnia by Silvena and

Omnia Blue.