

bazxar

Bazxar introduces new Dining Room menu in collaboration with Chef Izu Ani

UAE, 20 February 2017 – DIFC hotspot Bazxar has launched an exciting new 2017 menu curated by Chef Izu Ani and his team.

The new culinary sensations for the Dining Room menu at Bazxar have signature dishes including burrata with seasonal truffle, wagyu on the rocks, lobster linguini, salt baked whole sea bass and 1.5kg côte de boeuf.

A beautiful open kitchen acts as the soul of the room, surrounded with thoughtfully spaced tables and yellow booths and highlighted with quirky artworks from The Timeless Gallery that adorn the walls. The adjoining grape-bar and lounge enlivens the atmosphere with an exuberant selection of grape by the glass and handcrafted drinks.

When asked to describe the Dining Room, Kunal Lahori, Founder of Create Hospitality said: “The Dining Room represents the fine dining side of Bazxar, and like every dining experience at Bazxar, it has been lovingly designed for inquisitive minds and inquiring palates – but not bulging wallets.”

Each dish on the menu transports you to a different location across the world, making it an unforgettable experience. For Asian lovers, guests have the opportunity to choose from a selection of Asian dishes, including soy glazed chicken, char-sui tofu bao, black pepper beef, chicken salad with wontons. Bazxar also has an American diner called Meat District, specializing in popular mouth-watering burgers, hot dogs and shakes. Some of the new dishes that have been introduced by the talented chef are the lobster rolls and lamb spare ribs.

Bazxar is the perfect escape for busy Dubai residents or holidaymakers looking for a vibrant and cosmopolitan experience. Perfectly located at the Gate Precinct Building 4 in the DIFC, Bazxar is in the heart of thriving Dubai.

For bookings please contact Bazxar on 04 355 1111 / eat@bazxar.com

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About Bazxar

Bazxar is an exciting new restaurant, brought to Dubai and DIFC by ‘Create Hospitality’, known for its dynamic success with El Sur, Prêt To Go and Meat District.

Bazxar has 5 distinct zones, the Café, serving breakfast and bakery items to pizza and sandwiches. The Meat District serving American food such as burgers, hot dogs and shakes. The Asian counter serving bao buns, Asian salads and wok fried noodles. The Dining Room serving fine dining cuisine such as burrata with seasonal truffle, steaks, whole salt baked fish with a Mediterranean flair. The adjoining Bar & Lounge serving an extensive range of grape by the glass along with bespoke cocktails

Chef Izu Ani & his team bring their vast experience from around Europe to culminate an innovative 2017 menu at Bazxar with new tastes, sounds and flavours that fire up the imagination. The

deconstructed, industrial interior created by the award winning Bishop Design is the perfect backdrop for the food theatre on display. The interior design features contemporary art with rustic wooden flooring, mesh metal work with brass finishes, and specially designed leather furnishing, complemented by an eclectic mix of textures. Bazxar has already won two design awards, internationally in Los Angeles and in Dubai.

Bazxar is located in the Gate Precinct Building 4, DIFC and is open for breakfast, lunch and dinner.

Sun - Wed: 9 am – 12 am

Thursday: 9 am to 1 am

Friday: 12 pm - 1 am

Saturday: Closed – For private events

Instagram: @Bazxardifc | Facebook: Bazxar | Twitter: Bazxar

T: 04 355 1111 | Website: www.bazxar.com

About Chef Izu Ani

Chef Izu Ani has led many a team to enormous success including La Serre and La Petite Maison in Dubai. His career exposed him to The Square in London, Azrak in Spain and L'Auberge de l'ill in France among other Michelin-starred restaurants.

He currently has his own company Y Seventy 7 and works on bespoke hospitality and restaurant projects.

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