



Maison Dali has opened its doors at The Opus

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The homegrown concept is a brainchild of Tristin Farmer, famed for his role at the helm of three-Michelin-starred Zén.

While it's Zén that boasts three Michelin stars, its success is inseparable from the culinary prowess of Tristin Farmer, who served as executive head chef when the neo-Nordic restaurant in Singapore made it into the Michelin Guide barely a year into opening – with not one, but two stars – back in 2019. Now, after years in the making, Farmer has debuted Maison Dali here in Dubai, serving Japanese ingredients and techniques intertwined with Mediterranean flavours in a brasserie-style setting.

The highly anticipated new concept from Culinary Arts Group is located at the iconic The Opus by Dame Zaha Hadid in Business Bay, effortlessly blending dynamic dishes, quirky service, and a vibrant atmosphere — all within a surreal, Dali-inspired interior. Farmer, now Culinary Director and Partner at Culinary Arts Group, envisioned a dining experience that brings together Michelin-quality cuisine with a relaxed, inviting ambience. With expertise honed in some of the world's finest kitchens, he brings an artistic, contemporary approach to casual dining in Maison Dali. At its core lies the philosophy of simplicity, elevated – dishes that appear understated on the surface yet reveal intricate layers of flavour with every bite.

A concept born in Dubai, the menu here tells a unique culinary story – from fermented ingredients and umami-forward profiles to open fire cooking and on-site dry aging – while reimagining classic brasserie favourites. Guests

can expect inventive dishes like King Crab Ceviche (fermented pineapple, trout roe and tarragon), Smoked Lobster Donabe (sansho and black truffle), and Wood Fired Duck (hoisin sauce, plum kosho and waldorf). An interactive flambé trolley serves up Nishiawa A5 Tenderloin with sauce perigourdine and black truffle, and a Honey Toast dessert, a nod to classic brasserie craft.



Maison Dali's vegetarian menu takes a creative approach to plant-based dining featuring standout dishes including the likes of Potato Mochi (cacio pepe, black truffle and vacherin mont d'or), Smoked Shiitake (fermented kohlrabi, wild garlic and smoked butter), and the Cauliflower Milanese with a pico de gallo, Dali sriracha and ramson capers. Curated by Beverage Director Vitor Hugo Lourenco, the beverage programme is designed to pair seamlessly with every dish. Inspired by the seven global art disciplines of music, sculpture, performance, architecture, literature, film and painting, the BARTENDER menu offers a sensory experience in every pour. Sip on the floral and elegant Symphony, the mellow and engaging Mist, or the smoky, mysterious Lunar from Act One of the cocktail programme.

Maison Dali also takes pride in its innovative non-alcoholic beverage programme, crafted to mirror the depth and complexity of wine and sake while perfectly complementing the menu and offering a sophisticated zero-proof experience. We're told that it's divided into three categories: Clear (umami-forward and sake-inspired creations), Light (bright and fruit-forward, akin to white wine), and Dark (deep and rich, reminiscent of red wine). Available by the glass or by carafe, guests can sip on the French Rose (a zesty da hong pao kombucha), White Grape (derived from roasted milk bread and delicate jasmine), or Tomato (a mix of smoked cherry and Arabica coffee).

Beyond the plate, Maison Dali immerses guests into a surrealist world inspired by Salvador Dali, thoughtfully designed by YDesign. The space strikes a harmonious balance between whimsy and artistry, featuring eye-catching decor, mood-setting lighting, and playful art elements that come together to create an interactive, highly photogenic dining experience. An intimate outdoor terrace offers cityscape views, while a private dining room hosts up to 12 guests, ideal for exclusive events and intimate gatherings. Hidden within Maison Dali lies its late-night secret: the Dali Supper Club that is set to be unveiled soon. Watch this space.

Discover: Maison Dali. The Opus Residences, The Opus by Omniyat, Business Bay, Dubai. [@maisondali_dubai](https://dscvr.ae/dining/maison-dali-has-opened-its-doors-at-the-opus/)

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