

# Paradiso

Nicole & Pierre



**Following the success of Fouquet's Abu Dhabi, groupe Barrière is set to open Paradiso Nicole et Pierre on Yas Bay Waterfront this month.**

**End of November, groupe Barrière will open the doors of its latest venture and passion project, Paradiso Nicole et Pierre on Yas Bay Waterfront. Paradiso Nicole et Pierre is more than a restaurant : it is a celebration of life helmed by the culinary sensation Nicole Rubi, the woman behind La Petite Maison (de Nicole) and tripler Michelin star Chef Pierre Gagnaire.**

A homage to the Mediterranean, Italy and the world of cinema, Paradiso Nicole et Pierre extends its welcoming gourmet ambience from the famous Croisette to the shores of Abu Dhabi. With its extensive terrace and its sun-drenched decor designed by Italian architects Vudafieri-Saverino Partners, the restaurant is set to become a must on the culinary scene in Abu Dhabi.

With Nicole Rubi and Pierre Gagnaire at the helm, the menu will feature dishes inspired by specialities from the Mediterranean, Nice and Italy. These two chefs, whose friendship first developed at Hotel Barrière Le Majestic Cannes with the opening of the first Paradiso, delight in using and reinventing local flavours in fresh

and light gourmet dishes which focus fully on seasonal products and showcase some of the Mediterranean's most legendary recipes like Nicole's petits farcis and her famous escargots, the cauliflower bavardoise from the antipasti selection and the best of Paradiso's signature pizze and lamb shoulder preserved with spices made to share with love. For those who don't like to share the restaurant boasts an exquisite Pasta selection and a few mains like Nicole's Roasted Young Cockerel or the grilled prime rib of beef and these are surely made to seal the deal. The accompanying wine list embraces an equally wide choice, ranging from gems from the local region of France to treasures from Italy, from small producers to prestigious estates alike.

### **Emanuel Balestra, the alchemist**

Responsible for the Majestic's bars, Emanuele Balestra is a little bit of a chemist or botanist, and something of a beekeeper too. This mixologist, passionate about nature, uses his impressive know-how to create the signature cocktails of Paradiso. After scouring wonderful establishments in the 4 corners of the world, this likeable Italian laid out his spoons and shakers at Paradiso Abu Dhabi to create signature cocktails and mocktails with a confectionery taste, combining his respect for nature, and quest, that of extracting the essence of flavours to create subtle blends in his glasses.

### **A celebration of life**

As a backdrop to your meal, live musicians will perform every Thursday and Friday evening, with a resident DJ in house every night. With its welcoming and comfortable lighting, verdant terrace and soothing musical atmosphere, Paradiso Nicole et Pierre is your next destination for delicious gourmet delights in a fun and relaxed setting.

### **Luxury meets sustainable design**

The Milan-based architects and interior designers Tiziano Vudafieri and Claudio Saverino have worked mainly in the world of luxury boutiques (Emilio Pucci, Tod's, Roger Vivier, Buccellati). True food-lovers, they have also created several restaurant concepts and have opened, with friends, renowned eateries such as Dry Milano, with its chic, raw design. For Paradiso Nicole et Pierre, they have created an elegant yet relaxed Mediterranean atmosphere in the interior dining room, and on the terrace where the green of olive, caper and sage leaves, the yellow and orange of citrus fruit and the beige of stone combine with the ceramic tiles, rattan, Sicilian stone, brass, velvet and silk. The orange chandeliers, made from recycled plastic, have been designed and created exclusively for the restaurant. Wallpaper recreating a map of the Mediterranean and movies that have been filmed around the region adds further embellishment - a reminder of the profound links that exist between the Majestic and the world of cinema.

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