



ZERO GRAVITY INTRODUCES A BRAND NEW MENU AS ITS LATEST MOVE TO CREATE THE ULTIMATE LIFESTYLE DESTINATION



With crowds flocking to Zero Gravity from 8am to 3am, and seven days a week, it's clear that delivering diverse, fantastic and fuss-free food is high on the agenda for Dubai's most-talked-about beach club. Sustainability, local sourcing and today's myriad of lifestyle choices were the driving forces behind the multi-dimensional venue's new menus, launching this November.

"There are so many different ways to experience Zero Gravity, which is why our food needs to tick so many boxes," explains General Manager, Peter Skudutis. "Whether it's the early birds grabbing breakfast by the pool or beach after a morning of watersports, colleagues catching up over a working lunch, large groups enjoying celebration dinners and brunches, or late night revellers needing to refuel... we feed them all! The new menus reflect ongoing customer feedback, and our own intrinsic ethos to keep things simple, but always of superior quality."

Zero Gravity's exceptional kitchen team have been recognised with a host of awards; winning 16 in the last year alone - including accolades from The Emirates Culinary Guild and Salon Culinare.

Executive Chef, Bhatt Dwarika, has led the team since Zero Gravity first opened its doors three years ago, constantly developing the now globally-renowned entertainment destination's food offering to fit its ever-expanding crowd. His latest updates mirror Zero Gravity's full day-to-night experience and respond to the wider market demand for healthy and organic eating.

"We offer a lifestyle at Zero Gravity. We've made sure we are delivering healthy options to our guests. We're now using far more natural ingredients, keeping sustainability in mind, but proudly maintaining pricing at the same, very reasonable, level it's always been," explains Chef Bhatt.

Examples from Zero Gravity's new a la carte menu include the quirky all-day breakfast dish Dip In a Smash With A Splash - 'smashed' avocado with goat's cheese crumble, roasted pine nuts and multigrain bread, topped with rocket leaves, free range organic scrambled egg and marinated mushrooms (priced at AED 31), while the Wakame Salad is a refreshing mix of smoked eel, fresh avocado, cucumber and Japanese tamago, topped with toasted walnuts (priced at AED 67).

Gluten-free options of many dishes are also available on request, and without additional charge, including Atlantic Lobster & King Crab Bruschetta with fresh avocado, lime, shallots, wasabi aioli and coriander (priced at AED 58), and pasta dishes including Penne Al Ajillo, with sumptuous prawns, mussels, garlic, organic olive oil, fresh tomato, artichoke and chilli (priced at AED 79).

- more follows -



Although casual dining is at the core of Zero Gravity's culinary intentions, the new menu offers some distinctly high-end options – tailored so that they are just as suitable to tuck into within its chic, modern, two-tier restaurant and terraces as they are at the pool or beach.

“I love the Hot Seafood Platter,” says Chef Bhatt. “It’s an incredible selection of grilled Atlantic lobster, giant prawns, Scottish salmon, squid rings, sea bass, gratinated scallops, buttered vegetables, French fries and spicy tomato sauce. Cooked to perfection to unleash some really natural flavours, perfect for sharing... and there’s no need to mess around too much!”

Zero Gravity's Friday brunch, The Onshore Social, has also had a menu update for the winter season. The later starting party brunch – running every Friday from 3pm to 6pm priced from AED 395 per person – still offers family-style sharing plates, from quinoa salad and dim sum to slow-roasted rib eye steak with all the trimmings, but now features more interactive cooking.

“We’ve added more variety, healthier options and more fun,” explains Chef Bhatt. “Cooking to the crowd at our live stations brings our passion for food to the forefront, and in the heart of the party, and that’s something we’ve been very proud of since day one at Zero Gravity.”

EDITOR'S NOTES: Zero Gravity's new menus will be available from November 1. The full menu, including descriptions of dishes, prices and high res images are available via the link below.

The Onshore Social brunch at Zero Gravity runs every Friday, from 3pm to 6pm. The standard package is priced at AED 395 per person, including unlimited food and beverages, with an option to upgrade to unlimited Veuve Cliquot at a cost of AED 666 per person. This price also includes entry to Zero Gravity's day-to-night party Aurora, featuring international DJs.

For more information on any Zero Gravity concepts or events, call +971 4 399 0009 and log on to www.0-gravity.ae. For reservations, call +971 55 500 9111.

A full selection of high res images can be downloaded via this link:

https://www.dropbox.com/sh/eyqkjp2atperbu7/AADyxGtXfRWi-G8HPCOLtEI_a?dl=0

PRESS CONTACT: For further editorial enquires and images, please contact Sarah Walker-Dufton via email at: sarah@mediamavenuae.com and on +971 56 609 3878.

ABOUT ZERO GRAVITY: Zero Gravity is a unique beach club, bar, restaurant, pool and large-scale event space located next to Skydive Dubai Drop Zone in Al Sufouh, making waves in the sparkling city of Dubai. Guests go From Day... To Night at Zero Gravity, where they can enjoy laid-back lounging on the pristine beach and pool, lunch or dinner in the ultra-modern restaurant and a full-on party vibe by night.

- ends -

