



## PATRIZIA DI BENEDETTO

*Bye Bye Blues, Palermo* ★

*Guest Master Chef at*



### Bice Mare

Downtown Burj Khalifa Souk Al Bahar, DubaiMall  
+971 4 386 0066



## FRANCESCO GUARRACINO

Hosting Chef

### PATRIZIA DI BENEDETTO

Born in Palermo Sicily and deeply influenced by her mother's love and knowledge of Sicilian old style food. She became an accountant and worked in a computer shop. But she found her true self when, in 1988, she met Antonio (currently her husband) a sommelier in a restaurant and together they decide to open a little restaurant.

In 1991 they open "Bye Bye Blues" and their challenge begun. The restaurant was immediately successful. Her dishes are very fresh and plenty of Mediterranean smells. Specially appreciated are the desserts, in that Patricia is very skilful and in 1997, won a prize as the best pastry-chef from a culinary guide.

In 2010 she became the only Michelin starred chef in Palermo and the only woman chef in Sicily to receive that honor.



Under the auspices of



ITALIAN EMBASSY  
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The Summit's  
Celebratory Plate



## **Patrizia Di Benedetto** *Michelin Star Chef "Bye Bye Blues"*

### *Antipasti*

- Caprese Breezer**  
*Pachino Cherry Tomato Ice Cream with Burrata Cheese, Basil and Olive Oil* AED 130
- Carpaccio di Gamberi Con Insalatina di Verdure Calamari a Vapore  
E Maionese alla Bottarga**  
*Mazara Red Prawns Carpaccio with Calamari, Crunchy Vegetables  
and Bottarga Mayo* AED 150
- Caesar Salad di Polpo Grigliato e Fonduta di Piacentino Ennese**  
*Cesar Salad with Grilled Sicilian Octopus and Enna Cheese Fondue* AED 115

### *Pasta*

- Tortelli di Trapanese con Melanzane Affumicate e Pomodoro Crudo**  
*Home Made Tortelli filled with Tomato and Almonds Pesto Cooked with  
Smoked Eggplant and Cherry Tomato* AED 180
- Spaghettoni con Riccio di Mare**  
*Spaghettoni with Garlic, Chilli and Sea Urchin* AED 210

### *Secondi Piatti*

- Caponata di Pesce Spada**  
*Mediterranean Swordfish Breaded in Sesame and Orange Zest  
with Ricotta Mousse and Eggplant* AED 230
- Ricciola Scottata in Crosta di Pistacchi su Emulsione di Riccio Mare**  
*Oven Baked Amberjack Fish in Pistachio Crust and Sea Urchin Dressing* AED 240
- Tonno al Pesto di Olive Nere e Cipolle Rosse Caramellate**  
*Sicilian Yellow Fin Tuna with Black Olives and Caramelized Red Onion* AED 240

### *Dolci*

- Semifreddo di Ricotta con Marmellata di Arance Amare** AED 60
- Dolcelatte al Gelsomino su Gelo di Anguria e Meringhe alla Cannella** AED 60
- Finto Cappuccino** AED 60

For the all degustation menu ~ AED 600 ~ per person