



**Press release  
For Immediate Release**

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## **New year – new menu! TIME Hotels’ new F&B outlets launch new tasting experience for 2019**

*Fresh and local produce the focus of Chef Adam Schorr’s new menus at Pranzo and Mugs & Munch*

Pranzo and Mugs & Munch – [TIME Hotels](#)’ newly opened F&B outlets - have marked the beginning of 2019 with the launch of two brand new menus which focus on locally-sourced and fresh produce.

Taking inspiration from the Mediterranean, the dining venues - both located in [TIME Oak Hotel & Suites](#) – have combined a mixture of fresh and exciting dishes with classic favourites to offer a new tasting experience for diners.

Delicious dishes on the new menu at [Pranzo](#), a casual all-day buffet and a la carte-style eatery, are based on seafood, lamb, chicken and vegetarian dishes with a range of pizzas freshly baked in the restaurant’s stone oven.

Signature highlights include Burrata & Bresaola served with locally-sourced rocket greens, roasted cherry tomatoes and a homemade balsamic fig jam; pan seared seabass served with seasonal roasted vegetables, fennel and olive salad with a drizzle of pan-made mixed spice jus; warm roasted beets with ricotta cheese crostini served with pine nuts, roasted garlic and local honey balsamic; chargrilled lamb chops with porcini mushroom risotto, asparagus and salsa verde; and finally linguini frutti di mare with shrimps, scallops, mussels and calamari in a tomato, chilli and basil sauce.

Commenting on Pranzo’s new menu, [Chef Adam Schorr](#), said: “The new menu remains authentic, with home-style cooking that has a Mediterranean twist. My produce is all selectively and carefully sourced – reflecting the concept of the restaurant.

“Some of the most popular menu items are the pan seared seabass, which was actually the dish which landed me the role at TIME Hotels, and the linguini frutti di mare – the very first dish I was taught to cook by an Italian lady when I was 17 years old and a dish that has inspired my cooking ever since.”

The new menu at [Mugs & Munch](#), a relaxed pastry café and lobby lounge, features a variety of healthy munch bowls, freshly baked flat bread sandwiches and delicious pastries as well as an extensive tea and coffee menu, mocktails and cold soft beverages.

“The idea behind this menu is to deliver fresh and delicious dishes for those who don’t want to compromise on taste – but still want to be healthy. Some of my personal favourite dishes on the menu include the red quinoa salad with heirloom, avocado, oil and balsamic, and the grilled shrimps “right fit” which are served with Arabic rocket salad, kalamata olives, Roma tomatoes and fresh herbs on freshly baked bread,” Chef Adam said.

Located in the lobby of TIME Oak Hotel & Suites, Mugs & Munch is the perfect venue for those looking for a quick coffee and an on-the-go snack, a relaxed catch-up with a friend or an informal business meeting.

[Guzman Muela](#), General Manager, TIME Oak Hotel & Suites, said: “Creating new menus which offer interesting food options, with a focus on fresh and local ingredients, is incredibly important to us as we look to reinvent our F&B offerings at TIME Oak Hotel & Suites.

“We are confident Chef Adam’s variety of new dishes as well as his own personal take on classic favourites will exceed the expectations of our guests.”

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For more information, please log onto <http://www.timehotels.ae/>

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