

# A taste of BICE Mare with

Raffaele Ruggeri

Dubai's second BICE restaurant has just reached our shores in the form of BICE Mare, a delectable seafood concept. *BBC Good Food Middle East* recently caught up with Raffaele Ruggeri, the president of BICE Ristorante, to chat about great Italian food and his ventures in the Middle East

Following the popular BICE restaurants in the Middle East – including eateries in Jeddah, Qatar, Abu Dhabi and Dubai – BICE restaurant group has launched BICE Mare in Souk Al Bahar Dubai, overlooking the soon-to-be-opened Burj Dubai, as well as the grand fountain show.

"The location is just perfect for us. Souk Al Bahar is packed with great restaurants, and even though it isn't the sea, the setting over the water with the view of the Burj Dubai is just the right positioning for BICE Mare," says Raffaele Ruggeri.

The network of BICE restaurants around the globe commenced in 1926 in Milan under the vision of Beatrice Ruggeri, better known to her family and friends as BICE. She was well known for her delectable home-cooked, Tuscany-inspired cuisine and warm hospitality that continues to drive the BICE philosophy worldwide.

"While we always keep to our BICE philosophy, we adjust our concept to the needs of the city in terms of using local produce, keeping it seasonal and listening to what the market wants. BICE represents the 'made in Italy' in everything we do, all around the world; this is in terms of decor, food preparation, and style," Ruggeri continues.

While keeping to traditional Italian cuisine that can be experienced in BICE, Hilton Dubai Creek Hotel, BICE Mare's menu has a distinctive seafood focus that combines a mix of traditional and innovative Italian cuisine that



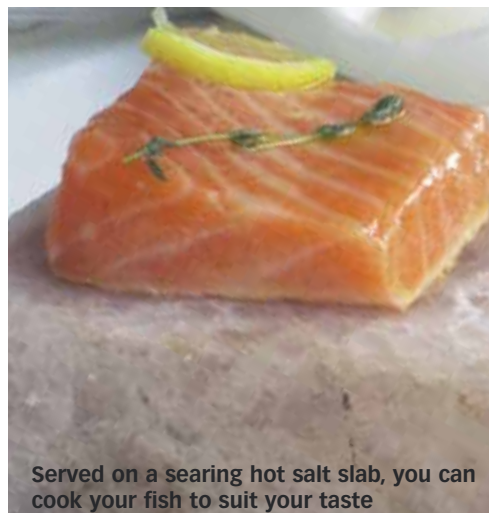
is served in a stylish, warm and Mediterranean setting.

Guests can enjoy a menu that includes Antipasti options of *Asparagi Grigliati con Capesantee Tartufo Nero*, which is the pan-seared sea scallops and grilled asparagus with black truffle, as well as the *Frittura di Calamari, Gamberoni e Peperoncino con Salsa Piccantina*, which is a delicious combination of fried calamari, prawns, zucchini and chilli pepper with lightly spicy tomato sauce.

A sumptuous choice of salads, soups, meat, pasta and pizza is available, but what really got us excited was the gorgeous *Mare* options. Enjoy the herb-crusted turbot in a champagne reduction with potato, artichoke and black truffle for AED 195, the pan-seared sea bass with langoustine, porcini and cherry tomato for AED 180 or the *OssoBuco 'BiCE Mare'* - a slow-braised monkfish with light saffron scented mashed potato for AED 160. While the prices are steep, it is definitely a lovely place for celebrations, with a wine selection to match.

BICE Mare, Souk Al Bahar marks the latest expansion by the Ruggeri family, and there are currently 35 restaurants worldwide that operate under the BICE brand. Recently, a BICE opened in the affluent area of Hyde Park, Johannesburg, South Africa and a new restaurant in Bahrain is scheduled to be opened this year.

Be sure to enjoy BICE Mare throughout 2010. The restaurant is open seven days a week for lunch and dinner. For bookings call +971 4 423 0982.



Served on a searing hot salt slab, you can cook your fish to suit your taste

