

MONTE-CARLO

SOCIÉTÉ DES BAINS DE MER


HÔTEL de PARIS
MONTE-CARLO


EM SHERIF
MONTE-CARLO

PRESS RELEASE

Monaco, April 5th 2023



Em Sherif Monte-Carlo: Lebanon returns to Hôtel de Paris Monte-Carlo for a second season

Following the huge success of the first season, Em Sherif Monte-Carlo returns to Hôtel de Paris Monte-Carlo on 4 April until 30 September 2023 to celebrate spring and summer with new flavours. Founded by Mireille Hayek in 2011 to celebrate Lebanese cuisine and culture in all its authenticity, generosity and refinement, Em Sherif is an internationally-renowned restaurant group born in Beirut, which received the 'Art of Hospitality Award 2023' earlier this year and is ranked 'No. 20 Middle East North Africa's 50 Best Restaurants 2023'. For its reopening inside the mythical Palace on Place du Casino, chef Yasmina Hayek has redesigned a menu that combines modernity and tradition with talent in new dishes, without forgetting the essentials of Lebanese cuisine. Other news for 2023: live music is coming to Em Sherif Monte-Carlo with a festive programme in keeping with the luxury lifestyle of Monte-Carlo.

The menu for this 2023 season combines novelties and best-sellers by chef Yasmina Hayek.

The success of Em Sherif Monte-Carlo resides mainly in the delicious cuisine by the talented chef Yasmina Hayek. Trained at the Institut Paul Bocuse, Yasmina has been managing Em Sherif Monte-Carlo since 2 April 2022 with refinement and plunges guests into the universe of Lebanon and its spice-rich cuisine. For this new season, the chef has demonstrated even more creativity and has enriched the menu with new traditional Lebanese and Mediterranean dishes, such as:

. The famous kebabs, also known as meshwi, with five different versions, including:

- **Taouk:** *Marinated chicken skewers, garlic cream, ouzi rice*
- **Lahme Wagyu:** *Wagyu beef skewers, tomato cassalette roasted onion and chilli, corn purée*

. Delicious dishes such as:

- **Lobster Moghrabiyet:** *Pearl semolina, tomato bisque, blue lobster*
- **Sharki rice:** *Creamy oriental rice, confit lamb shoulder, pistachios, pine nuts, almonds*

. A signature dessert created exclusively for Em Sherif Monte-Carlo: **Baklava Em Sherif** in its pistachio version with several textures.

A renewed menu, featuring both last season's best-sellers and the must-haves of Lebanese cuisine, such as: **Siyyadiyeh** (*whole bass stuffed with caramelised rice, crispy onion and cumin sauce*) or the two not-to-miss mezzes: **Hummus Snoubar** (*Chickpea purée, tahini, lemon, pine nuts, extra virgin olive oil*) and **Mutabbal** (*Flame-grilled aubergine, tahini, lemon, pomegranate, extra virgin olive oil*).

Em Sherif Monte-Carlo sets the tone for a joyful 2023 season from 4 April to 30 September 2023

Em Sherif Monte-Carlo is an invitation to enjoy life through its cuisine, décor, music and unique atmosphere, all in front of the blue of the Mediterranean Sea. For this new year, live music is coming to the Lebanese restaurant on Place du Casino: a brand new musical programme with no less than 34 dates. DJ night with percussion instruments, saxophonist and a female vocalist to the rhythm of international artist, Faylasuf, with electronic influences and Arab-Andalusian inspirations. An invitation to the land of the rising sun, with traditional cuisine, Chicha Lounge and signature cocktails.

[Discover the musical programme here](#)

The Em Sherif group is constantly reinventing itself and opening up internationally: Beirut (a take-away deli), Paris (restaurant), Amman (café), Oman (sea café Riyadh restaurant), Jeddah (café) and Khobar (café).

Information

From April 4th to June 30th: open from Tuesday to Saturday for lunch from 12.15pm to 1.45pm* and for diner from 7.30pm to 9.30pm*

From July 1st to August 31st: open from Tuesday to Saturday from 5pm to 10.45pm*

From September 1st to September 30th: open from Tuesday to Saturday for lunch from 12.15pm to 1.45pm* and for diner from 7.30pm to 9.30pm*

Booking information: +377 98 06 88 75 - EMSHERIFMC@SBM.MC

*hour of last order

[Download pictures here](#)

Monte-Carlo Société des Bains de Mer: the food of the new Monte-Carlo lifestyle

Monte-Carlo Société des Bains de Mer today presents itself as the European reference destination for gastronomy, and as a symbol of excellence, expertise and sustainability. Its gastronomic offer has managed to adapt to changing times and meet its clients' new expectations. With more than 30 restaurants, the resort has been awarded 7 Michelin Guide stars. Its offer is diverse and includes stylish international brands for travelling and having fun in Monaco, with COYA Monte-Carlo as an example, and its own iconic concepts such as the Café de Paris Monte-Carlo brasserie or innovative concepts such as the Mada One. Monte-Carlo Société des Bains de Mer means true expertise brought to the fore through the gastronomic talents of Michelin-starred chefs Alain Ducasse, Yannick Alléno, Marcel Ravin and Dominique Lory and the new generation of female chefs Mélanie Serre, Yasmina Hayek and Victoria Vallenilla. This expertise is also found in the Meilleurs Ouvriers de France, chef Philippe Joannès and bakery chef Thomas Subrin, as well as the highly skilled Sommeliers such as Patrice Franck, Franck Damatte, Maxime Pastor and Noël Bajor, who can draw on the treasures of the Hôtel de Paris Monte-Carlo's cellars. Monte-Carlo Société des Bains de Mer sees gastronomy as indissociable from the challenges of sustainable development. The latter is given priority in the Monte-Carlo Société des Bains de Mer resort thanks to chefs who are committed to healthy, authentic food made from local, seasonal produce, and the development of nearby vegetable gardens.

About Monte-Carlo Société des Bains de Mer

Monte-Carlo Société des Bains de Mer embodies a new Art de Vivre that is unique in the world with a taste for what is beautiful, fine and good. Its Resort offers Luxury Gaming in its casinos, "haute couture" experiences in its iconic palace hotels and their Diamond Suites and gourmet dining at the cutting edge of modernity, combining Michelin-starred restaurants, international concepts and our own creations, as well as a top flight artistic and cultural selection. The Resort also offers a fantastic range of sport and well-being activities, shopping and partying. And because the new Art de Vivre Monte-Carlo must evolve towards increasingly ethical and responsible luxury, Monte-Carlo Société des Bains de Mer has been committed since 2007 to a proactive policy in terms of energy transition, consumption of resources and waste, local fine dining and preservation of the natural heritage. The number 1 private employer in the Principality of Monaco, in 2023 the Group launched its 4th ethics charter to uphold its values of integrity and responsibility in conducting its professional business.

Press contact

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