

## UAE seafood imports to top US \$382 million in 2008

UAE imports of seafood products are projected to reach US \$382 million in 2008, according to a recent study conducted by the Centre for Marketing Information and the Advisory Services for Fishery Products in the Arab Region.

This figure is on par with the current growth of the global seafood industry, according to organisers of Sea Food Expo 2008, Orange Fairs & Events.

"The booming population and the economic progress of the Middle East is driving the seafood trade in the region, opening up opportunities for global exporters," said director Raees Ahmed.

As the region's only dedicated seafood exhibition, Sea Food Expo, which is to take place at the Madinat Arena Conference Hall in Dubai's



Nafees Ahmed, Orange Fairs & Events.

Madinat Jumeriah Hotel from October 27-29, aimed to provide a platform to fuel the industry's growth said project manager Nafees Ahmed.

"The thriving tourism, hospitality and F&B sectors in Dubai offer a strong potential market for seafood suppliers, and Dubai's highly developed air and sea freight services and

infrastructure also make it an ideal hub for re-processing and re-exports of seafood products across the region," he explained.

"This is reflected in the way the exhibition has grown in size year-on-year. This year's event will be 100% bigger than last year, with more than 170 companies from 30 countries taking part."

Confirmed exhibitors this year include delegations from the UK, Canada, Holland, Taiwan, Malaysia, Singapore, India, China and Vietnam, as well from the Middle East and North Africa.

Ahmed added that more than 6000 trade visitors from 63 countries were expected to attend the event.

"The goal is to gather players from the international seafood trade to enhance industry standards and share knowledge."

## Hyatt Regency imports Italian flare

The Hyatt Regency Dubai has announced that it is to host Antonio Cannavacciuolo, chef of Italy's Michelin two-star Ristorante Hotel Villa Crespi next month.

Chef Cannavacciuolo will be in residence at the hotel's Italian outlet Foccacia from November 3-7 and has created special lunch and dinner menus, accompanied by various Italian wines.

"We are excited to work with chef Cannavacciuolo because he is one of the best chefs in Italy and his philosophy is in line with our concept for Foccacia — marrying the simple, the good and the extravagant together," explained the outlet's chef de cuisine Riccardo Ioanna.

"It is all about flavour, taste and beauty," confirmed chef Cannavacciuolo.

"The menu I have created includes dishes from the menu at Villa Crespi, which are all my own creations and are the secrets behind that restaurant's great success.

"I hope to leave a deep impression of the new Italian cuisine and to bring [diners] a taste of the flavours, aromas and emotions of Villa Crespi: a complete gourmet experience."

The chef was confident that sourcing all the ingredients for his award-winning, authentic Italian dishes in Dubai would not be a problem and added that he was not anticipating any challenges during his residency.

"I don't consider this visit to Dubai in terms of challenges but as an opportunity for growth — I hope to grow myself as a result of the experience and to contribute to the growth of Dubai's culinary industry," he told *Caterer*.



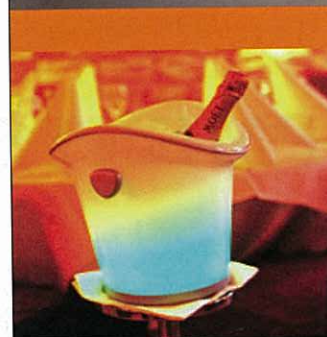
Cannavacciuolo will be in Dubai in November.

"Bringing in guest chefs from around the world is driving the enormous phase of growth that can be seen in the food and beverage industry [in the Middle East]," he said, and he did not rule out the possibility that he might one day put his name to a restaurant in the region.

"Maybe this is something I will do in the future. I am already looking to open another restaurant later this year, but the details of that can't be announced yet."



Decorative lighting and funky products for events, weddings, festivals, exhibitions and parties



Event Rentals  
Distributor of European  
Lifestyle Products

P.O. Box 74054  
Dubai, UAE  
T. +971 4 345 4541  
F. +971 4 345 4542  
info@DesertRiver.com  
DesertRiver.com



DESERT  
RIVER