

The image shows the interior of a restaurant named 'sucre'. The space is elegantly decorated with a dark wood ceiling featuring a grid pattern and several large, ornate crystal chandeliers. The walls are covered in a rich, textured red material, possibly leather or a similar fabric. In the background, a well-stocked bar with various bottles is visible. The dining area is furnished with white-clothed tables, set with glassware and plates, and surrounded by chairs with red and patterned upholstery. The overall atmosphere is warm and sophisticated.

sucre

FIRE DINING

PRIVATE DINING AND EVENTS



CONCEPT

Born in Argentina, Kissed by Fire

Sucre blends rich Mediterranean flavours with an Argentinian ethos, creating a dining experience that is both authentic and modern. MasterChef Fernando Trocca's passion for fire cooking and respect for fresh, local ingredients shapes every dish, offering a journey through bold, smoky, and vibrant culinary expressions. Sucre represents heritage reimagined, where every visit is a celebration of taste and tradition.

INTRODUCING CHEF FERNANDO

Sucre Fire Dining represents the soul of Master Chef Fernando Trocca. His love for traditional fire cooking, a breadth of international experience and a respect for the finest produce gives rise to a memorable dining experience born of passion. Fernando Trocca is an Argentinian-born Master Chef and restaurateur who emerged on to the international culinary scene in the late 1980s and has since built an international reputation for simple, stylish cooking. From the launch of the first Sucre venue in Buenos Aires to fronting the Gourmet channel — an Argentinian culinary TV show — Trocca's approach to food has always been focused on fresh, local ingredients prepared in exciting and unexpected ways.



The image shows a restaurant interior with a warm, sophisticated atmosphere. Several large, ornate chandeliers hang from a dark, coffered ceiling. In the background, a bar with a red patterned wall and shelves of bottles is visible. The dining area features tables with white tablecloths, set with glassware and plates, and chairs with red and patterned upholstery. A green sofa is in the foreground on the left, and a red tufted wall is on the right.

THE RESTAURANT

Sucre embodies the Mediterranean ethos: valuing quality moments in an atmosphere that's both vibrant and refined. It's a haven for those who cherish exceptional dining experiences, shared connections, and unforgettable evenings. From intimate dinners to lively socials, Sucre offers a unique blend of elegance and energy.

CUISINE

Sucre's fire-inspired menu is a blend of bold Mediterranean flavours and Argentinian passion. Dishes range from raw delicacies and comforting pastas to signature fire-grilled mains. Each dish is a testament to the primal art of open-fire cooking, offering smoky, vibrant flavours. Tailored menus and canapé selections are available for bespoke occasions.





Set Menu



AED 300

Nibbles

Stuffed Olives ^{VG}

Aji Verde

Yellowtail Tostada

Parsley, Pico de Gallo

Starters

Sea Bass Crudo ^{S, G}

Pomelo, Soy, Kumquat

Roasted Cauliflower ^{SE, N}

Almond & Tahini Dressing

Mains

Angus Ribeye

Chimichurri

Pumpkin Tortelli ^{D, G, N, E, V}

Sage Brown Butter, Amaretto Crumble

Charred Broccoli ^{VG}

Amarillo

Fries ^{VG}

Mediterranean Salt

Dessert

Basque

Roasted Strawberries, Cherry Vinegar

Cheesecake ^{D, G, E, V}

Dulce de Leche

Pecans, Toffee, Madagascar Vanilla Ice Cream

Fondant ^{D, G, N, E, V}

V Vegetarian VG Vegan G Gluten D Dairy N Nuts SH Shellfish SE Sesame E Egg

Please inform your waiter if you have any allergies or dietary requirements.
All prices are in AED, inclusive of 5% VAT and subject to 7% authority fee.

Set Menu



AED 400

Nibbles

Stuffed Olives ^{VG}	Aji Verde
Tuna Tostada ^{G, SE, S}	Avocado Mash & Ginger
Korean Sweet Potato Croquettes ^{D, G}	Gochujang

Starters

Yellowtail Carpaccio ^{N, S}	Herb Citrus Dressing & Almonds
Burrata ^{V, D, G}	Carrots, Celeriac Remoulade, Croutons
Roasted Cauliflower ^{SE, N}	Almond & Tahini Dressing
Seared Octopus ^{SH, N}	Chorizo, Potatoes, Romesco

Mains

Angus Ribeye	Chimichurri
Tiger Prawns ^{SH, G, D}	Chili & Lime Butter
Charred Broccoli ^{VG}	Amarillo
Fries ^{VG}	Mediterranean Salt

Dessert

Basque Cheesecake ^{D, G, E, V}	Roasted Strawberries, Cherry Vinegar
Dulce de Leche Fondant ^{D, G, N, E, V}	Pecans, Toffee, Madagascar Vanilla Ice Cream
Tarte au Citron ^{D, G, N, E, V}	Lemon Tart & Burnt Meringue

V Vegetarian VG Vegan G Gluten D Dairy N Nuts SH Shellfish SE Sesame E Egg

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Set Menu

AED 500

Nibbles

Stuffed Olives ^{VG}

Tuna Tostada ^{G, SE, S}

Aji Verde

Avocado Mash & Ginger

Cold Starters

Yellowtail Carpaccio ^{N, S}

Wagyu Carpaccio ^{G, N, S}

Roasted Cauliflower ^{SE, N}

Herb Citrus Dressing & Almonds

Citrus & Paprika Vinaigrette, Chilli & Shallot Relish

Almond & Tahini Dressing

Hot Starters

Seared Octopus ^{SH, N}

Pumkin Tortelli ^{D, G, N, E, V}

Chorizo, Potatoes, Romesco

Sage Brown Butter, Amaretto Crumble

Mains

Angus Ribeye

Whole Roasted Sea Bass ^E

Aubergine Steak ^{V, S, SE, D, G}

Charred Broccoli ^{VG}

Boulangère Potatoes ^{V, D}

Chimichurri

Saffron Aioli

Miso, Feta, Pomegranate, Sesame

Amarillo

Olive Oil, Herbs

Dessert

Basque
Cheesecake ^{D, G, E, V}

Dulce de Leche
Fondant ^{D, G, N, E, V}

Tarte au Citron ^{D, G, N, E, V}

Roasted Strawberries, Cherry Vinegar

Pecans, Toffee, Madagascar Vanilla Ice Cream

Lemon Tart & Burnt Meringue

V Vegetarian VG Vegan G Gluten D Dairy N Nuts SH Shellfish SE Sesame E Egg

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DISCOVER SUCRE BAR

Sucre's bar exudes charm with its striking design, curated fine spirits, and signature cocktails crafted by expert mixologists. A relaxed yet polished environment invites guests to linger for pre-dinner drinks or post-dinner conversations.

INTERIOR

Rich and vibrant interiors, exposed brick walls, crystal chandeliers, and a mesmerising open kitchen as its focal point. The ambiance is warm yet lively, offering a space for both private gatherings and lively socials.



ATMOSPHERE

Sucre's design is a toast to the good life. Whether enjoying a lively dinner or a quiet moment with fine wine, Sucre ensures every visit is unforgettable.





DISCOVER ALMA BAR DUBAI

Alma Music & Art Lounge blends creativity, sophistication, and vibrant energy in a space where music, art, and mixology converge. Nestled in Dubai's DIFC, Alma offers an immersive lounge experience, where artistry and innovation meet in every cocktail and every beat.

Alma is where tradition meets modernity. From after-work drinks on the terrace to lively Saturday after-brunch parties, Alma creates a welcoming yet chic environment perfect for unwinding, connecting, and celebrating. It's a space where the spirit of creativity thrives, and every gathering is elevated.



THE TERRACE & AGAVE BAR

Welcome to our beautiful terrace, with a stunning and elegant feel. Whether you're looking for a corporate event or social gathering, our terrace offers a cozy and serene atmosphere. Come experience our ultimate outdoors experience.

Beverage Packages

Serenity Selection

AED 190/PP

Soft, Non-Alcoholic

Signature Experience

AED 350/PP

Soft, Non-Alcoholic, Wine, Beer,
Spirits, Signature Cocktails
(Negroni Ashes & Pink Mist only)

Classic Collection

AED 250/PP

Soft, Non-Alcoholic, Wine, Beer

Prestige Reserve

AED 550/PP

Soft, Non-Alcoholic, Wine, Beer,
Premium Spirits, Signature Cocktails

Soft

Soft drinks
Coffee and Tea
Juices
Water

Wine

White
Red
Rosé
Prosecco

Beer

Estrella Dam

Non-Alcoholic

Virgin Paloma
Virgin Mojito
Hibiscus Fizz

Spirits

Titos Vodka
Bombay Sapphire
Bacardi Carta Blanca
Four Roses Whiskey
Cascahuin Blanco Tequila

Premium Spirits

Grey Goose Vodka
Gin Mare
Bacardi Rum 8yo
Chivas Whiskey 12yo
Mijenta Blanco Tequila

Signature Cocktails

Negroni Ashes
Pink Mist
Negroni
Margarita
Aperol Spritz
Espresso Martini

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All prices in AED, inclusive of 5% VAT and subject to 7% authority fee





This detailed floor plan illustrates the layout of a restaurant, divided into several key functional zones:

- Back-of-House (BOH) & Storage:** Located at the top left, this area includes a **LIQUOR STORE**, a **COLD ROOM**, an **IT SERVER RM.**, and a **BEV. STATION**. It also features a **RAMP** and stairs labeled **UP** and **DN**.
- Service & Preparation Areas:** The **SHOW KITCHEN** is situated at the top center. A **WAITER STATION** is positioned near the center of the plan, and another is located at the bottom center.
- Dining Area:** The central and largest section of the plan, containing numerous tables and chairs. Tables are labeled with codes such as **TA-01**, **TA-02**, **TA-03**, **TA-04**, **TA-05**, **TA-06**, **TA-07**, **TA-08**, **TA-09**, **TA-10**, **TA-11**, **TA-12**, **TA-13**, **TA-14**, **TA-15**, **TA-16**, **TA-17**, **TA-18**, **TA-19**, **TA-20**, **TA-21**, **TA-22**, **TA-23**, **TA-24**, **TA-25**, **TA-26**, **TA-27**, **TA-28**, **TA-29**, **TA-30**, **TA-31**, **TA-32**, **TA-33**, **TA-34**, **TA-35**, **TA-36**, **TA-37**, **TA-38**, **TA-39**, **TA-40**, **TA-41**, **TA-42**, **TA-43**, **TA-44**, **TA-45**, **TA-46**, **TA-47**, **TA-48**, **TA-49**, **TA-50**, **TA-51**, **TA-52**, **TA-53**, **TA-54**, **TA-55**, **TA-56**, **TA-57**, **TA-58**, **TA-59**, **TA-60**, **TA-61**, **TA-62**, **TA-63**, **TA-64**, **TA-65**, **TA-66**, **TA-67**, **TA-68**, **TA-69**, **TA-70**, **TA-71**, **TA-72**, **TA-73**, **TA-74**, **TA-75**, **TA-76**, **TA-77**, **TA-78**, **TA-79**, **TA-80**, **TA-81**, **TA-82**, **TA-83**, **TA-84**, **TA-85**, **TA-86**, **TA-87**, **TA-88**, **TA-89**, **TA-90**, **TA-91**, **TA-92**, **TA-93**, **TA-94**, **TA-95**, **TA-96**, **TA-97**, **TA-98**, **TA-99**, **TA-100**. Chairs are labeled **CH-01** through **CH-100**. The area also includes **DUMMY PILLARS** and a **BAR**.
- Lounge Area:** Located on the right side of the plan, this area features a curved bar labeled **LOUNGE BAR**, a **DJ BOOTH**, and a **LOUNGE DESK**. It includes a curved wall and a large circular table.
- Entrances & Circulation:** The plan shows multiple entrances, including a **SUCRE entrance** at the top right and a **SUCRE Bar entrance** on the right side. A **LEASE LINE** is indicated at the bottom right. Stairs are labeled **UP** and **DN**.
- Other Features:** The plan includes a **WAITER STATION**, a **BAR**, a **DJ BOOTH**, a **LOUNGE DESK**, and a **LEASE LINE**.

FACT SHEET

Sucre Private Capacities

Seated
Indoor Capacity: 85
Bar Capacity: 8

Standing
Indoor Capacity: 120
Bar Capacity: 25

Alma Private Capacities

Seated
Indoor Capacity: 60
Outdoor Capacity: 25
The Bar Capacity: 6-8

Standing
Indoor Capacity: 100
Outdoor Capacity: 35

Location

Location: Podium Level,
Gate Village 05
DIFC, Dubai

Dress Code

Smart Elegant

Parking

Dedicated valet parking
available opposite GD1



suCre

FIRE DINING

FOR MORE INFORMATION PLEASE CONTACT

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