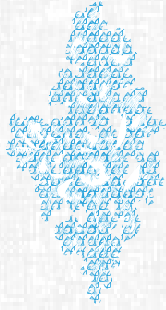


مقتنيات دبي
DUBAI COLLECTION

EXPERIENTIAL ARTIST DINNER
AT 60TH VENICE BIENNALE

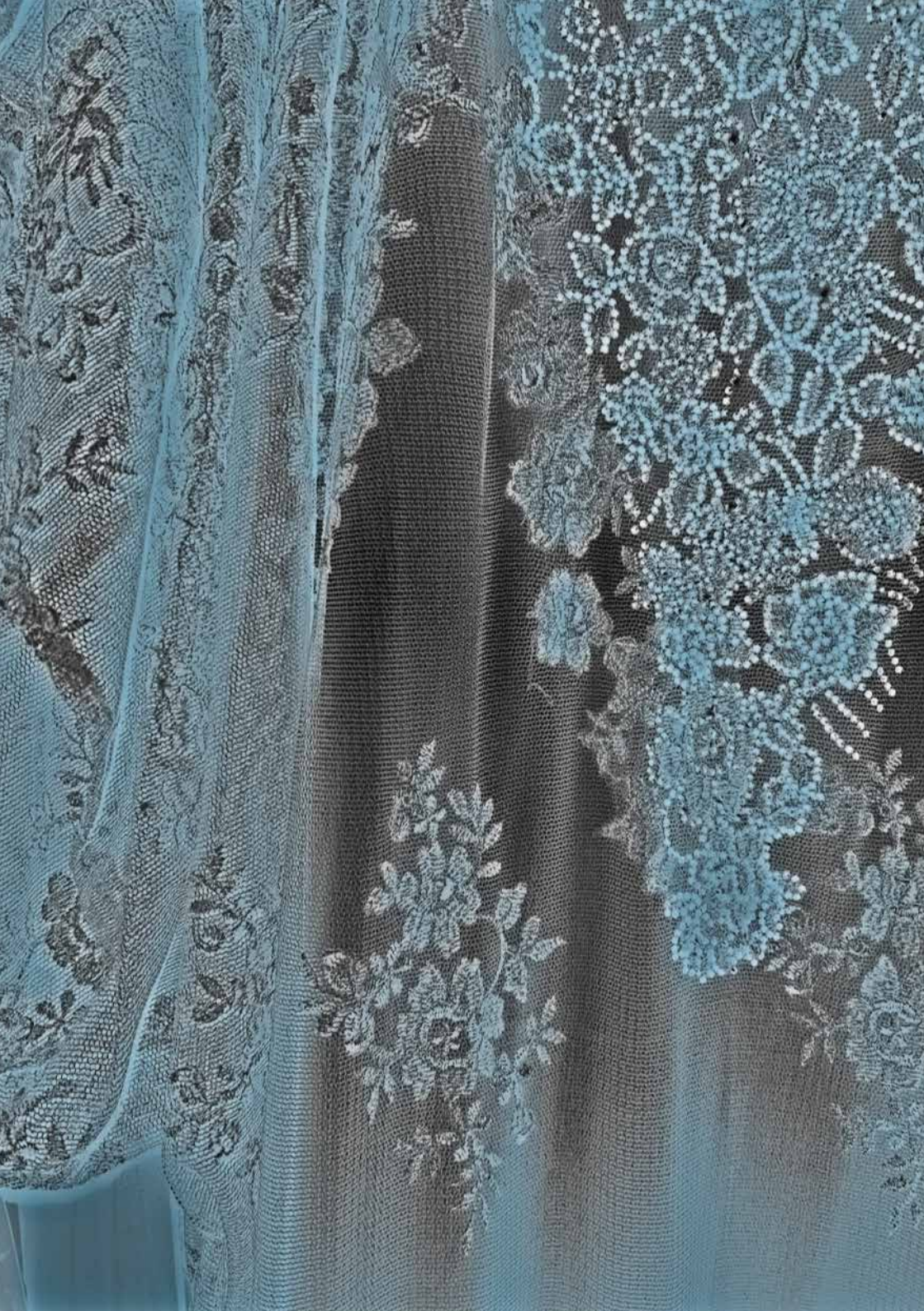
BY AYESHA HADHIR AND CAMILLA SINGH

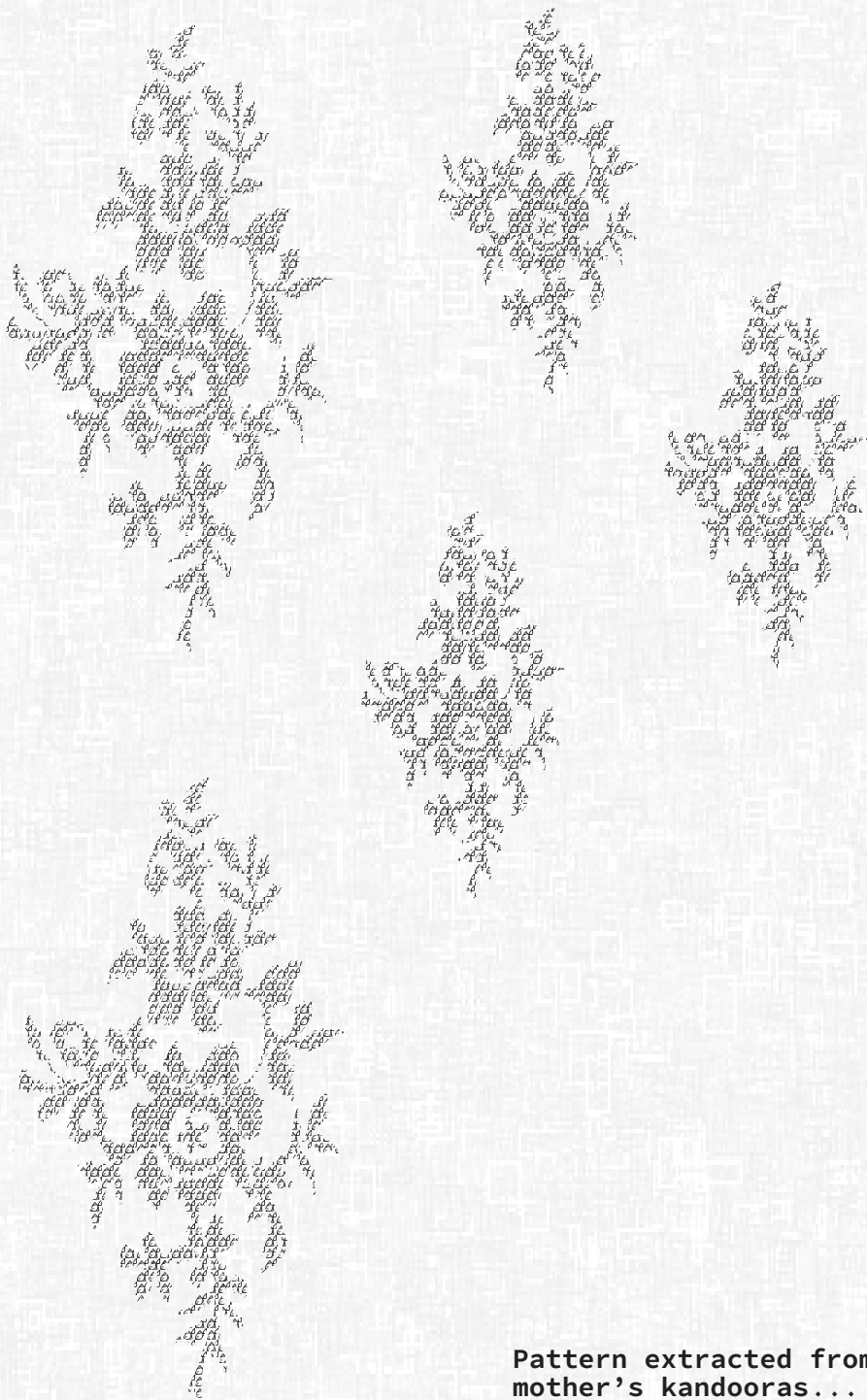


This project is
a tribute in
remembrance
of my mom

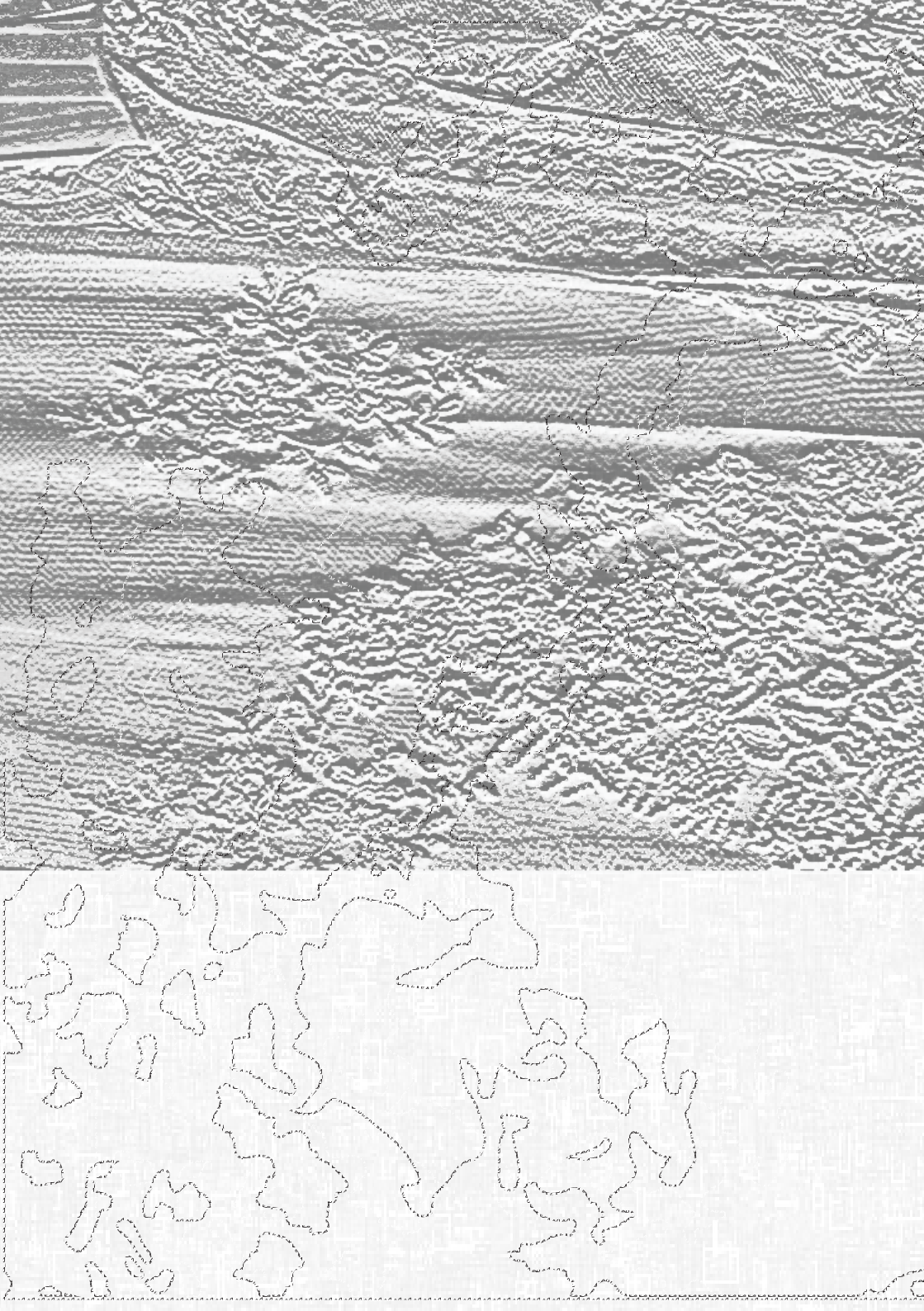
أمي الغالية
سلتني فالجنة

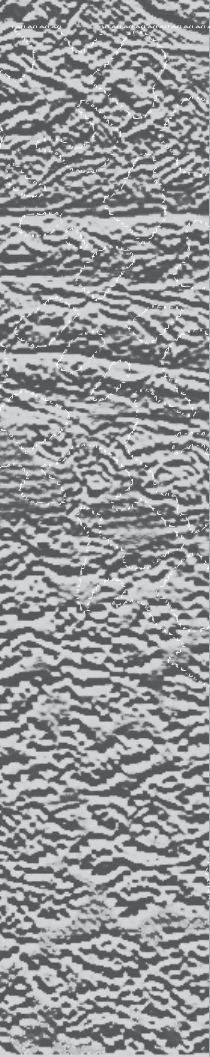
- Ayesha Hadhir





Pattern extracted from my mother's kandooras...





**... suddenly becoming demographics
in the body of work**

Concept

The essence of this installation lies in the harmonious blend of UAE and Venetian cultures, drawing from the deep wells of tradition passed down through generations. It is a tribute to the collective memory of our ancestors, whose lives were intricately woven with the rhythms of the sea. Both regions, though miles apart, share a profound connection with the maritime world, rooted in centuries-old practices of fishing and trading. This shared heritage forms the backbone of our concept, symbolizing a bridge between lands through the universal language of food and the sea.

The installation celebrates the intersection of these cultures, focusing on the underwater world that has long served as both a divide and a connector. Here, beneath the waves, we find common ground: the fish that navigate these waters, their scales glistening like jewels under the sun, are emblematic of our shared stories. Despite originating from distinct seas, these creatures remind us of the interconnectedness of our worlds. They serve as a metaphor for the fusion of UAE and Venetian culinary traditions, where each dish tells a story of convergence and unity.

From my Mother's Dish

This work was created with
our mothers in mind
For those around and those
who left

“We love you”



In this multilayered
culinary experience, primed
with a soundscape portraying
the sounds of making

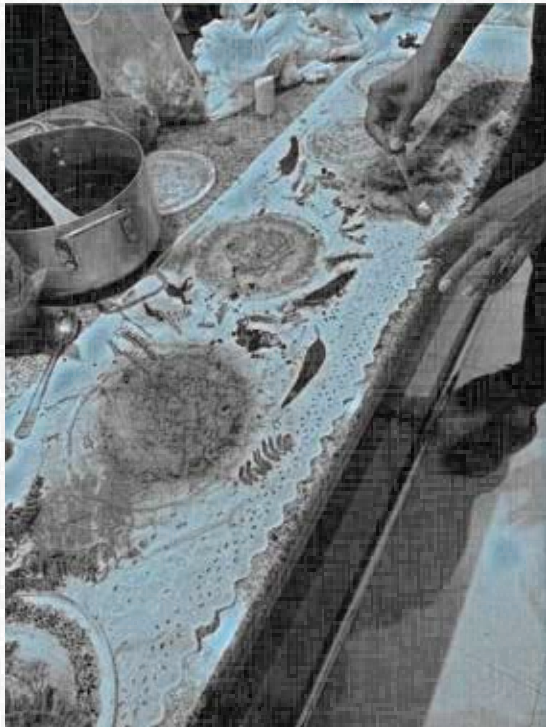
In the kitchen, and the
making of this work
We express gratitude to our

mothers, for the food she fed

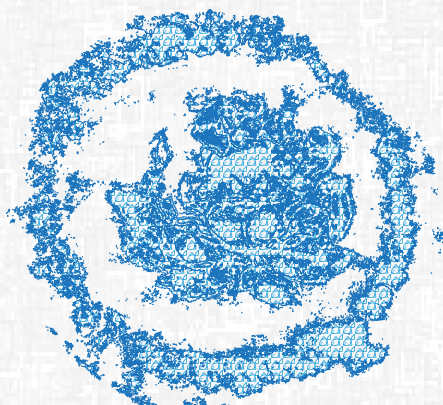
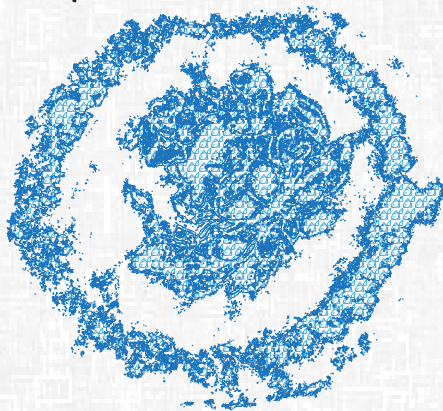
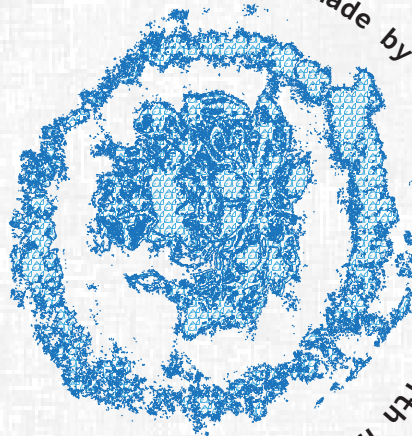
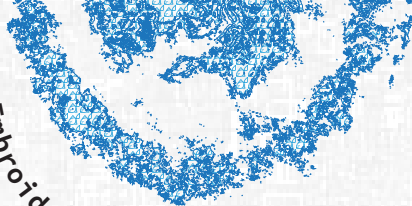
us from the day we were born
to make us who we are
today...

The installation is enriched
with collaboration

To tell one's story one
needs to connect to many
other stories

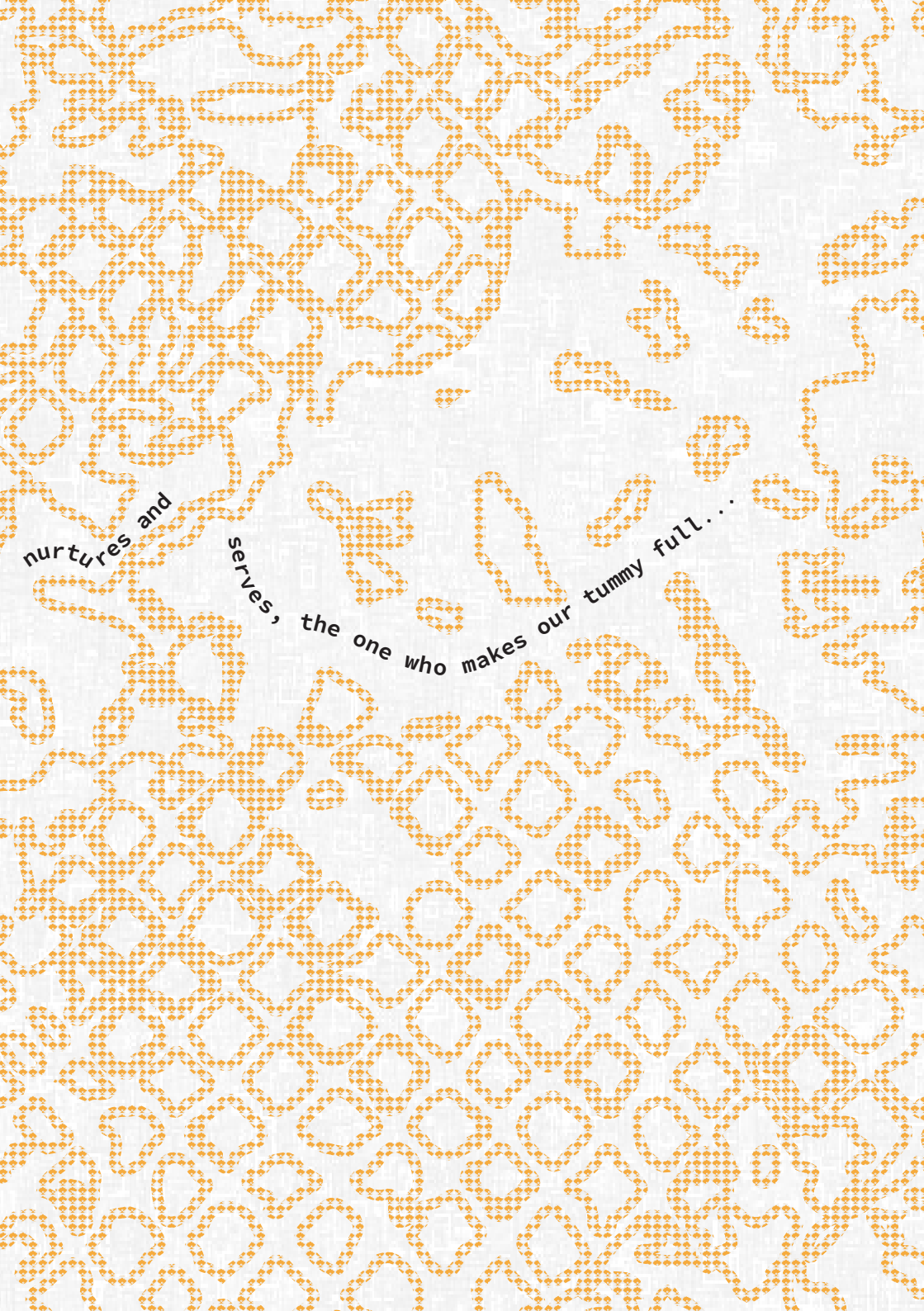


Embroidered tapestries made by cooking and dying with natural elements...





performing the passion transferred from our mothers, the one who



nurtures and
serves, the one who makes our tummy full...

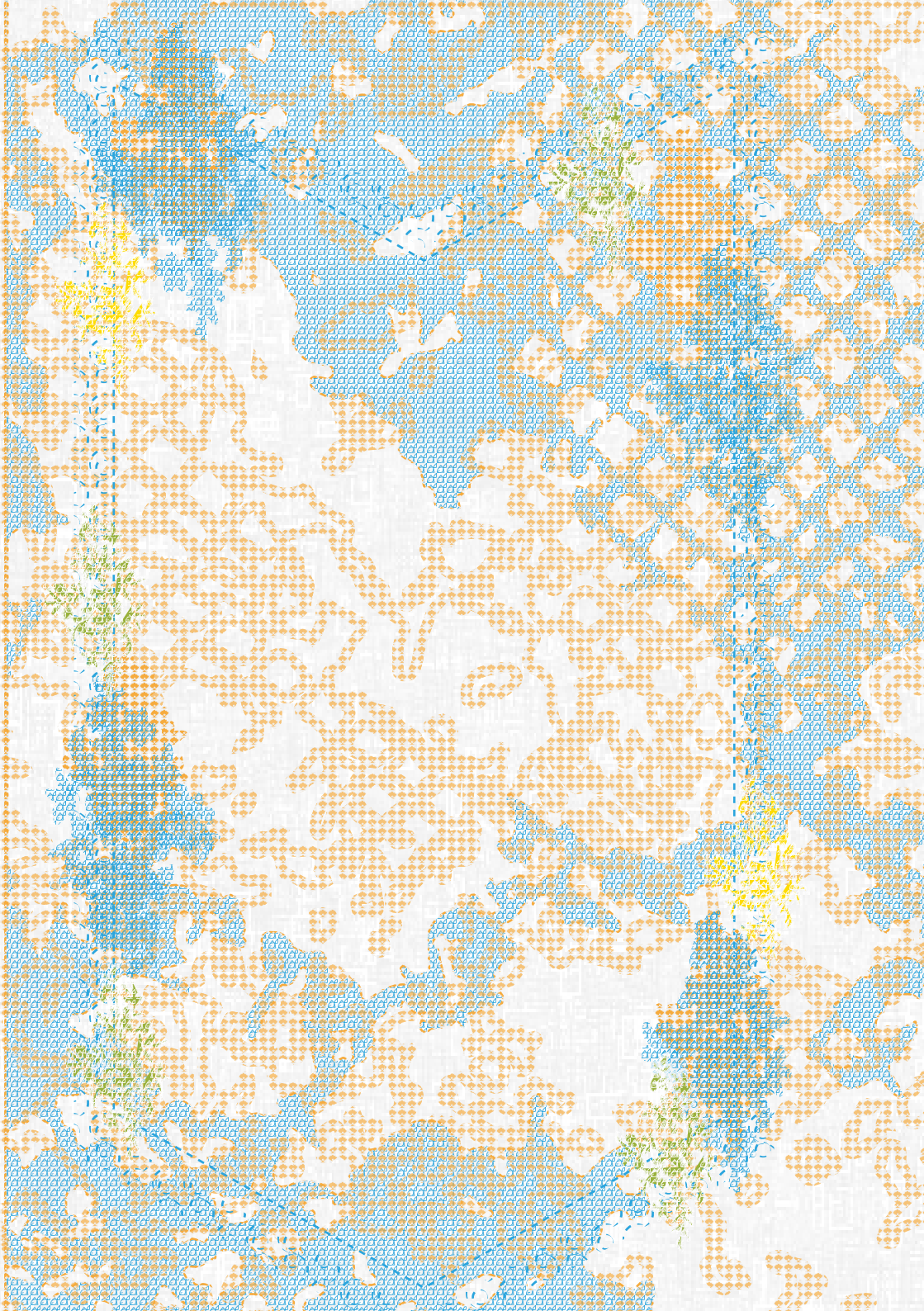
The poetry speaks about
stages of womanhood from the
time she's born until the
time she leaves

It is served alongside each
course of the meal



.....The invisible hands at work.....اقتربو حياكم.....





Dubai Collection

The Dubai Collection is the city's first institutional collection of modern and contemporary art, dedicated to inspiring & educating those who live in & visit Dubai. The artworks in the Dubai Collection reflect the values of openness, diversity and interconnectedness as embodied in the spirit of Dubai and the UAE.

The collection is built in partnership with patrons who support the initiative through an innovative loan system, where they lend artworks whilst retaining legal ownership. Artworks are accessible through the initiative's digital museum (dubaicollection.ae), a repository of information & research about the artworks, artists and patrons in the collection. In addition, a series of events and temporary exhibitions such as 'When Images Speak: Highlights from The Dubai Collection' curated by Dr. Nada Shabout (2021 - 2022) and 'Encounters' curated by Alia Zaal Lootah (2024) ensures the public can see the collection in person on a regular basis.

The Dubai Collection comprises 890 artworks on loan from 77 patrons and continues to grow. The initiative aims to become a world leading model for building a public collection and a key contributor to the creative economy.

ERTH

Erth - a living legacy of Emirati culture and heritage.

Erth lives on the shores of Abu Dhabi as a radiant beacon of Emirati hospitality - a vast and magnificent celebration of life.

Spacious, elegant hotel rooms overlook the beach or Al Fayy garden. Suites offer deeper luxuries, such as access to the Al Rayeh Lounge and dedicated concierge service. And for the ultimate stay, villas are exquisite private domains directly connected to the soft white sands of our private Blue Flag beach.

Dining is a discovery of seven distinct restaurants. Events and weddings are incredible gatherings due to the sophisticated versatility of venues and legendary catering prowess. And an incredible array of sporting and fitness facilities embody Erth's devotion to wellbeing.

In its every dimension, Erth is a modern destination with a unique soul. It tells a story of the Emirati spirit - a spirit that thrives. The collection is built in partnership with patrons who support the initiative.

Erth Restaurant is an elegant blend of proud Emirati hospitality, which is inspired by local values, modern kitchen creativity, and vibrant authentic energy.

RISTORANTE VENISSA

A TASTE OF CUCINA AMBIENTALE

Hosted inside the heart of the estate, in the atmospheric old cellar room, Ristorante Venissa will have you live a culinary experience bound to the territory and the ingredients of Native Venice - wild herbs from the barene, vegetables from the estate's gardens and lesser fish and seafood of the lagoon and Adriatic.

The cuisine of chefs Chiara Pavan and Francesco Brutto, also known as cucina ambientale, is a tale that captures the lagoon landscape and its flavours while also being attentive to the environment. The commitment of Ristorante Venissa towards sustainable practices has been awarded with the Green Michelin Star.



AYESHA HADHIR

ARTIST

Ayesha Hadhir, born in 1994 in Abu Dhabi, UAE, specializes in installations that explore growth, change, and historical roots, blending materials with UAE's nature and her family history. Her notable exhibitions include "Neither Visible Nor Concealed" and "Al Doobah." A Salama bint Hamdan Emerging Artists Fellowship recipient, Hadhir has participated in significant group exhibitions and completed multiple art residency's. She currently is a design manager at the Salama bint Hamdan Foundation, Abu Dhabi.



CAMILIA SINGH

PERFORMER

Camilla Singh is a curator and multi-disciplinary artist working primarily in performance, installation, sculpture, drawing, movement and choreography. Singh is the former Assistant Director and Curator of the Museum of Contemporary Art in Toronto, with over 15 years experience working with public institutions, commercial galleries, private & public sector entities as well as scientists, philosophers, chefs and artists around the world. She has a process-based approach to both curating and studio practice and approaches each project with a spirit of learning and curiosity.



SHAMMA ALBASTAKI

POET

Shamma Al Bastaki is a writer and poet from Dubai who graduated from Harvard University in 2023 with a Masters degree in Regional Studies – Middle East. Her thesis *Al-Majaz: A Crossing* won the Best Thesis Prize at the Harvard Center for Middle Eastern Studies. She completed her BA at NYU Abu Dhabi with a double major in Social Research & Public Policy and Literature & Creative Writing. She has served as an ambassador for the Louvre Abu Dhabi since 2015 and was commissioned by the museum on several projects, including a poetry installation in collaboration with Jenny Holzer studios.



AYESHA BIN HAIDER

DESIGNER

Ayesha Bin Haider, a culturally rooted designer, explores social issues, nostalgia, typography, and print. Standout projects include “Starters 2.0: Traveling through Food,” “Focal Point,” and Sikka Art and Design Festival. She crafted a series of posters for “50 Years of Diplomatic Relations: UAE & Japan” and now contributes strategic input on brand, design, and merchandise for the UAE Year of team.



Debiprasad Rath

CHEF DE CUISINE

In his current role as Chef De Cuisine at Erth Restaurant, Chef Debi channels his extensive experience and fervent passion for Emirati cuisine. Through his creative flair, meticulous attention to detail, and unwavering commitment to quality, he curates a dining experience that seamlessly combines the essence of Emirati flavours with contemporary twists, ensuring an unforgettable culinary journey for guests.



Gaurav Gulati

CULINARY DIRECTOR

With over 22 years of unparalleled expertise in the culinary world, Chef Gaurav stands as a visionary leader in the gastronomic realm. Currently serving as the Culinary Director at Erth Abu Dhabi, Chef Gaurav orchestrates culinary excellence with a blend of creativity, precision, and strategic acumen. Leading a team of over 250 chefs, Chef Gaurav spearheads initiatives aimed at enhancing guest experiences and setting new standards of culinary excellence at Erth Abu Dhabi.



Dimitris Balaouras

CHEF DE CUISINE

Chef Dimitris Balaouras embarked on his culinary journey 11 years ago, venturing into a world of flavors, techniques, and a relentless pursuit of excellence. Since his early days, he has sought opportunities to refine his craft alongside respected chefs and within notable restaurants. Firmly believing in the unifying power of food to bring people and cultures together, he crafts dishes that create memorable experiences and evoke genuine emotions. Currently serving as the Chef de Cuisine at Erth Hotel, Abu Dhabi, he continues to share his passion for culinary artistry with discerning diners.



Geoffroi Herin

**EXECUTIVE CULINARY CHEF AT ÉCOLE
DUCASSE ABU DHABI STUDIO**

Geoffroi Herin's culinary journey commenced in 2008 at Jules Verne, under the guidance of Chef Alain Ducasse. His path led him through esteemed establishments such as Clos des Sens in Geneva, and various culinary ventures in London, Kuala Lumpur, and Singapore, including the opening of a French restaurant. In September 2021, he joined Ecole Ducasse as Sous Chef at Restaurant Adour, later transitioning in September 2022 to the role of Chef Trainer, imparting his expertise to aspiring chefs. Presently, he serves as the Executive Culinary Chef at École Ducasse Abu Dhabi Studio, continuing his dedication to culinary education and innovation.



Chiara Pavan

CHEF

Chiara Pavan trained at ALMA and has worked in several Michelin -starred restaurants over the past decade. She took over as director of the kitchen at Venissa in 2017. She also holds a master's degree in Philosophy from the University of Pisa and a master's degree in sociology and history of science from EHESS in Paris, with a focus on gender roles and women's leadership -an interest that has since become very relevant during her career as a woman leading a kitchen brigade. She has been awarded several national and international prizes, the "no food waste award" for Gambero Rosso 2024, the best female chef award from Guida l'Espresso in 2019 and for Identità Golose in 2020.




Francesco Brutto

CHEF

Originally from Treviso, Francesco Brutto trained for years with Piergiorgio Parini before returning to his hometown and opening Undicesimo Vineria in 2014, and starting his parallel work at Venissa in 2017 with partner Chiara Pavan. His interest in environmental issues prompted him to deepen his knowledge of fermentation and preservation as a means to reduce the impact of his cooking and to deepen the spectrum of his flavors by working with local ingredients.

He is a member of the advisory board of the European "Climate Smart Chef" project.



**THANK YOU TO ALL
THE COLLABORATORS
THAT MADE THIS
PROJECT POSSIBLE.**



