

REVOLVER

DUBAI



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Revolver, a modern Indian grill by Chef Jitin Joshi, founded in Singapore by the Culinary Arts Group, brings its high-energy open-fire modern Indian grill to Dubai, seamlessly blending bold Indian flavours with modern innovation, designed to ignite the senses. Located in the heart of Business Bay's iconic The Opus by Dame Zaha Hadid, Revolver occupies a striking space within this architectural masterpiece.

The venue seats 130 guests with a Private Dining Room for up to 12, extending into a lush outdoor terrace that accommodates up to 35 guests. This dynamic space offers a sophisticated yet indulgent ambiance, making it the ideal setting for private events, celebratory dinners and more. Fully bespoke and adaptable, Revolver is the perfect location for any occasion.





DINING AT REVOLVER

Inspired by the theatrical flair of film and stage, and led by Chef Jitin Joshi, whose distinguished career includes experience in Michelin-starred kitchens, Revolver is a fiery dining spectacle.

The interiors exude an edgy and industrial yet contemporary ambiance. Deep charcoal greys and matte black walls set a dramatic tone, while dim, strategically placed spotlights and low-hanging, bullet-shaped lights cast a seductive glow. Rich copper accents across the bar, show kitchen and furniture add a warm, reflective contrast, blending rawness with sophistication.

At its core Revolver is an open wood-fired grill and tandoor, strategically positioned to offer guests a front-row view of the live kitchen action. Celebrating modern India's rich culinary heritage, its menu is crafted using a charcoal grill, brazier and tandoor, all elevated by a masterfully crafted and innovative beverage offering.





ABOUT THE CHEF

Taking charge of Revolver's culinary vision is Jitin Joshi, Chef Partner, whose 27-year career across Michelin-starred kitchens has redefined the boundaries of exceptional dining.

A gold medallist from Delhi's prestigious Oberoi School, Jitin honed his craft at Gordon Ramsay's Maze as Head Pastry Chef, and Benares in Mayfair where he led the team to achieve a Michelin star.

Known for blending French techniques and Indian flavours, Jitin has helmed marquee venues like Amal at Armani Hotel and Atmosphere in Burj Khalifa. As the former Executive Chef of the now two-Michelin-starred Gymkhana in London and at Taj Dubai, where he launched and managed 10 F&B concepts, he has earned accolades like "Ethnic Chef of the Year" from the Craft Guild of Chefs.

In addition, he has showcased his expertise in 'Spice Masterclasses' at Sauce by The Langham, London, sharing the same stage as renowned Chef Michel Roux Jr.

At Revolver, Jitin combines his expertise and innovation to curate a truly unique dining experience.





THE PRIVATE DINING ROOM

Step into Revolver's Private Dining Room, where bold energy meets refined elegance in every detail.

At its center lies a striking green marble table, accommodating up to 12 guests, while a sleek wine cellar showcases a curated selection of exceptional vintages. The room extends into a lush outdoor terrace, offering a captivating blend of indoor sophistication and open-air charm for up to 40 guests—ideal for intimate gatherings or grand celebrations.

Menus tailored to your occasion are designed to captivate, with each dish leaving a lasting impression. To elevate your experience, Head Sommelier Veronika Zakharchuk curates bespoke wine pairings, ensuring each pour complements the moment to perfection.

Unapologetically refined yet effortlessly inviting, this is more than just a venue — Revolver promises to deliver unforgettable moments, celebrate milestones and indulge in the extraordinary.



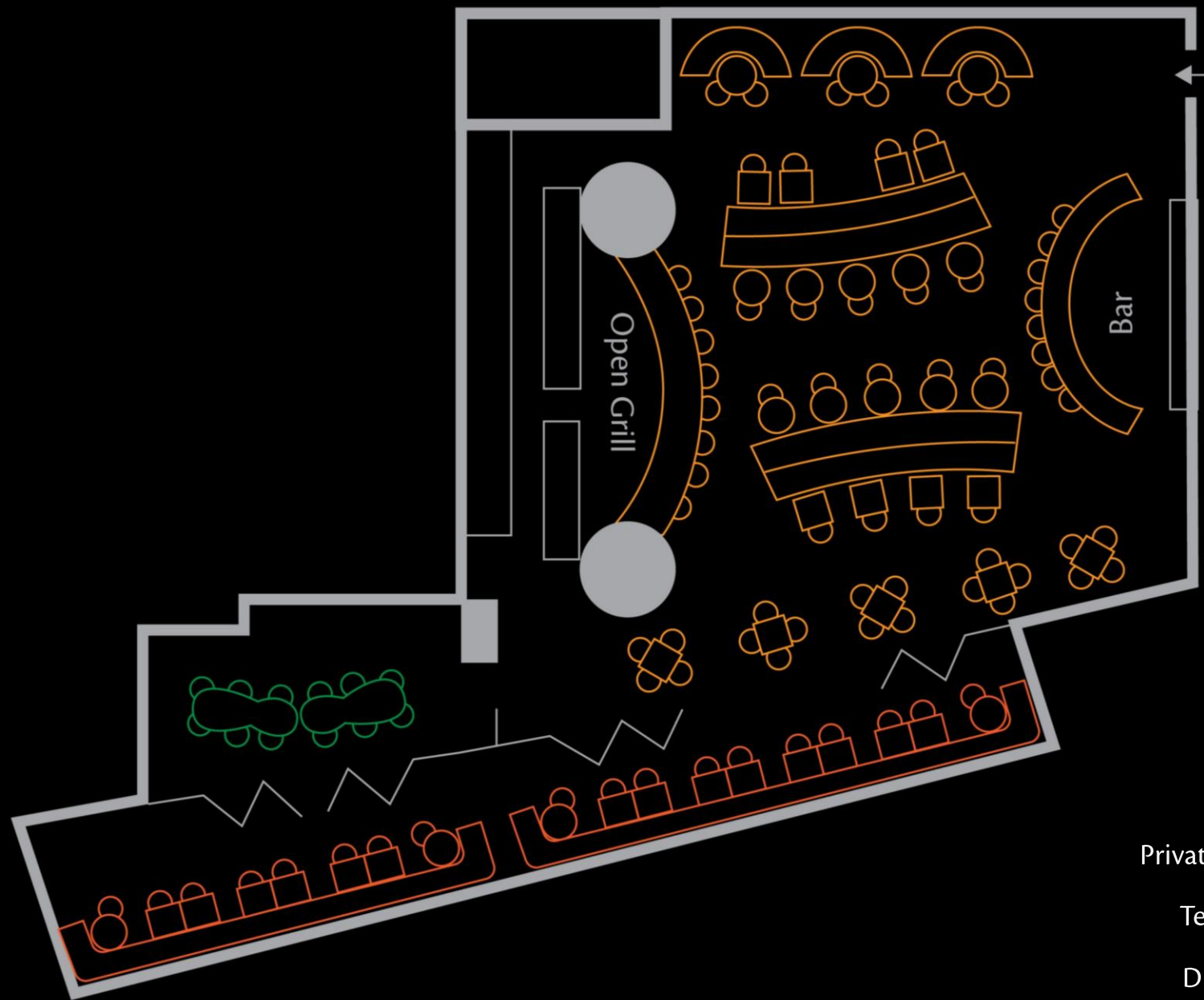


THE TERRACE










Revolver's terrace invites you to dine under the Dubai skies, for an electrifying open-air experience completed by personalized service for up to 36 guests.

With the vibrant cityscape as your backdrop, each moment transforms into a unique culinary adventure.





THE FLOOR PLAN

Private Dining				12 Seats
Terrace				36 Seats
Dining				84 Seats





At Revolver, every event becomes an extraordinary experience. From the first bite to the last toast, every detail is thoughtfully curated to create moments that stay with you long after the occasion ends. Live entertainment is available upon request, adding a touch of vibrancy to your celebration.

For more information or outside catering inquiries,
kindly contact our events team at
reservations@revolverdubai.ae

LOCATION

Level 1, The Opus by OMNIYAT

OPERATING HOURS

Lunch (Tuesday to Friday)
12:00 PM – 3:00 PM

Brunch (Saturday)
1:00 PM – 4:00 PM

Dinner (Tuesday to Saturday)
6:00 PM – 11:00 PM

POLICIES

Dress code: Smart Casual
Complimentary valet parking for the duration of your experience

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