

PRIVATE EVENTS AT

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## CONCEPT OVERVIEW

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*A PREMIUM GRILL. Seasonally sourced, flame-grilled food at its most pure and primal.*

INA offers a premium dining experience that delivers flame-grilled food at its most pure and primal. With a focus on seasonal produce and a return-to-nature approach, INAs culinary philosophy is quite simple; fire never fails.

INA's menu by Australian Chef Glen Ballis showcases a seasonally curated variety of fresh, high-quality fish, meats, vegetables and grains, expertly cooked on Dubai's largest open-fire grill, and is host to a creative beverage program featuring a strong cocktail list, a varied wine offering and an enviable selection of rare and premium spirits.

INA operates as a dusk-to-dark venue, commencing with dinner service and transforming into a late-night lounge and party on weekends.

INA is situated at the heart of the newly developed J1 beach.

INA; "fire" or "flame"

OPENED APRIL 2025







## BOOKING TYPES

INA offers two large party booking options;  
group bookings and exclusive hires

- **Group bookings;**  
dining for parties 13 people and above, set menu and minimum spend per head. A semi-private area reserved for your party.
- **Exclusive hire;**  
full venue book-out exclusive to your event only, bespoke dining options, available during daytime or evening service, minimum spend per group. Seated capacity; 200px (apx), standing capacity 300 (apx).

## ABOUT THE CHEF

### Chef Glen Ballis

Chef Glen Ballis is an internationally celebrated chef and visionary with over four decades of experience redefining dining across the globe.

His career spans continents, starting in kitchens in Asia and Europe, and most recently founding a collection of original concepts in Moscow where he grew to great acclaim.

Now based in Dubai, INA is Ballis' first venture in the UAE.



## ABOUT THE MENU

- Selection of small dishes and larger sharing plates
- Sharing concept where guests are encouraged to try a bit of everything
- Bold, natural flavours enhanced by the grill
- Variety of fish, raw dishes, meats and vegetables
- Simple, clean, intuitive cuisine inspired by the Chefs experiences in kitchen around the world
- Dietary friendly; vegetarian, gluten-free and allergens accommodated.

Chef Glen's focus for INA lies within the ingredients and sourcing the most high-quality and flavourful produce that the market has to offer.









## HIGHLIGHTS

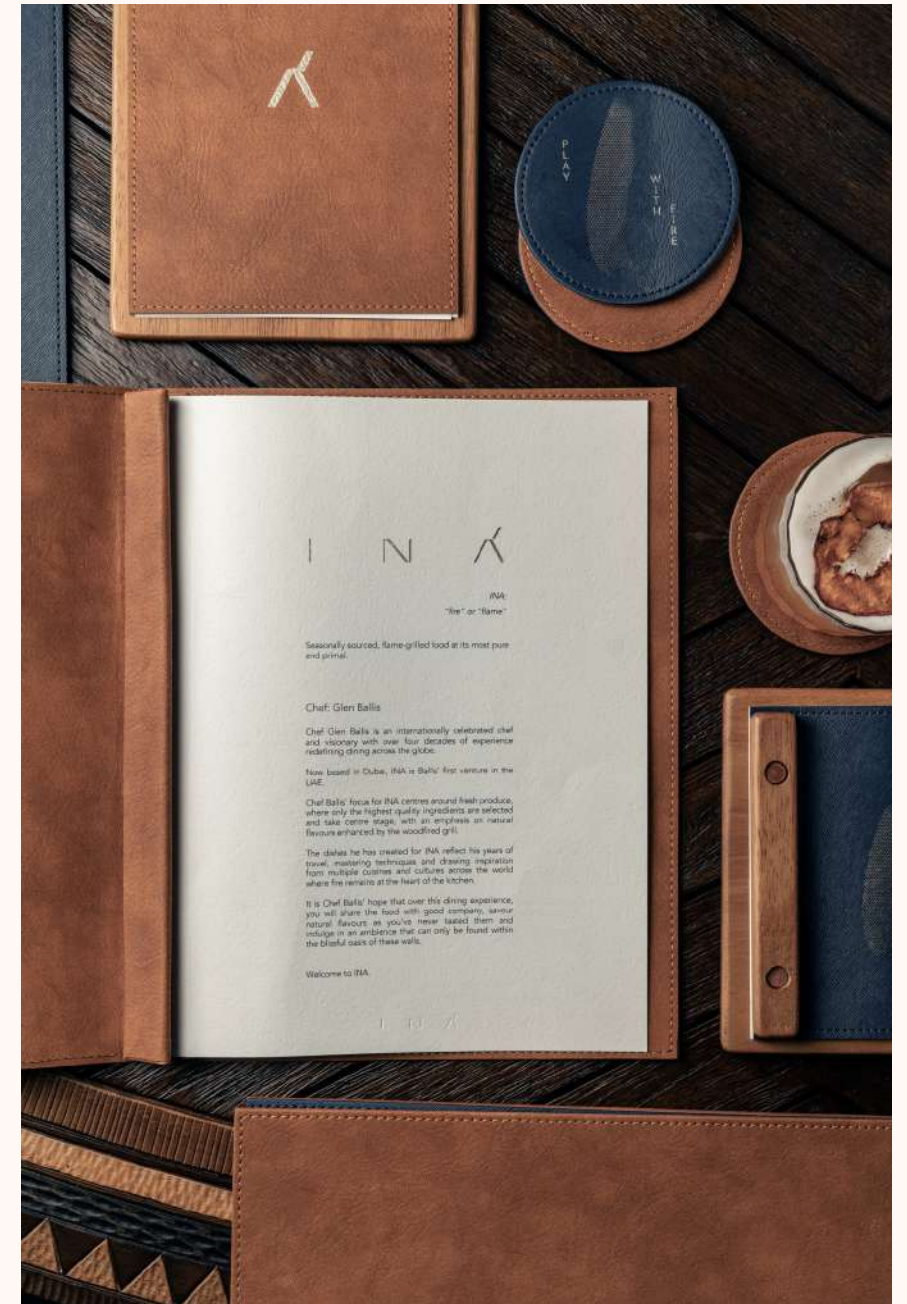
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- Open-fire grill (the largest in Dubai, guest-visible)
- Fire-based culinary concept by Chef Glen Ballis
- Open-air dining (retractable roof, full climate control)

## FACTSHEET

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- Location: Valet3, J1 beach
- Open 7 days a week
- Restaurant lounge, with alcohol license
- **Age policy:** children aged 8 years welcome until 8:30pm. After 8:30pm venue becomes 21+ only. *Certain flexibilities may be allowed for private events and large bookings.*
- **Dress code:** smart, elegant. Shorts, flipflops and caps prohibited.

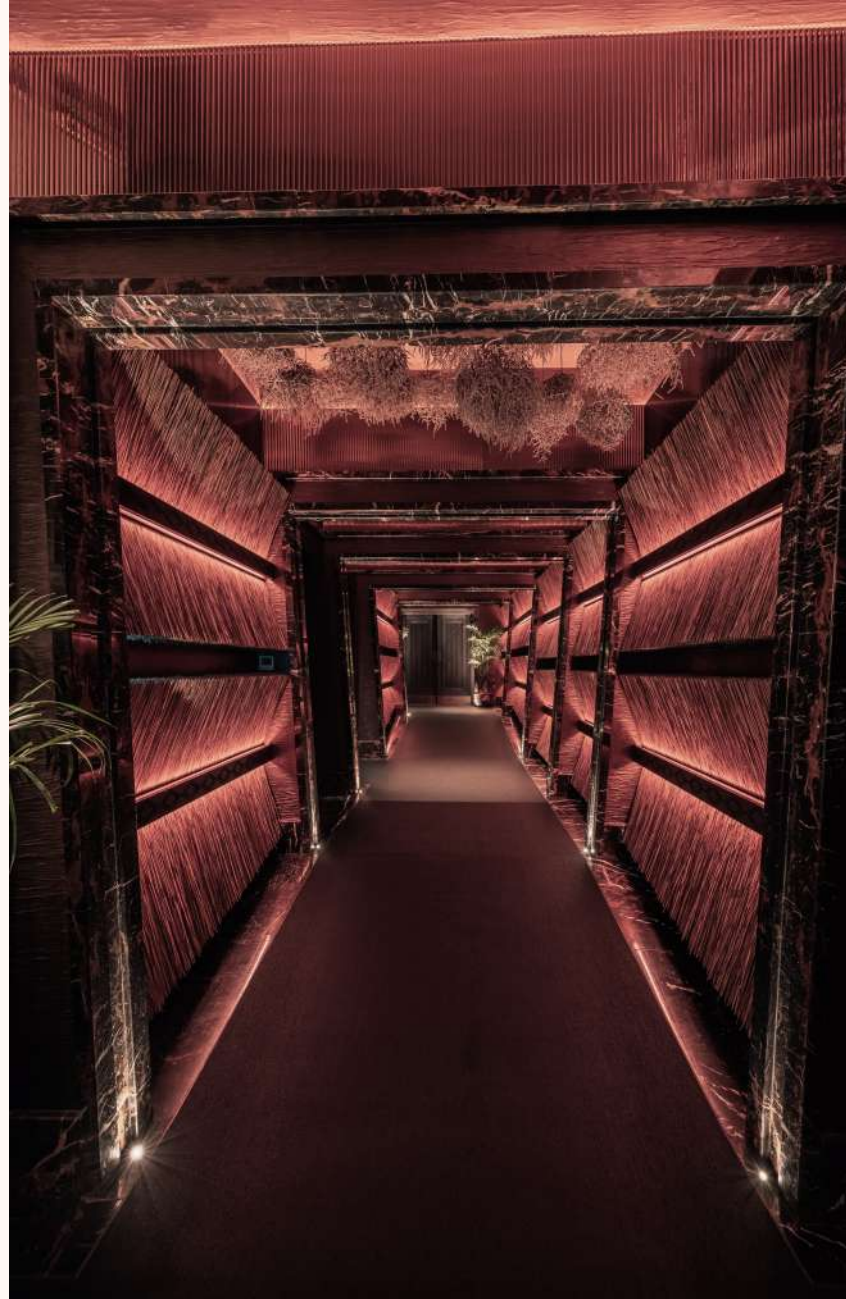




A top-down view of a group of people dining at a restaurant. The table is round and set with various dishes, including a large fish, a bowl of soup, and several plates of vegetables and meat. The text "ABOUT THE INTERIOR" is overlaid in the center.

# ABOUT THE INTERIOR





## ABOUT THE INTERIOR

Inspired by the smoldering spirit of Africa, INA exhibits an interior design of immaculate detail top-to-bottom. In winter months, guests can enjoy their evening under the stars with an open-air retractable roof creating an unassuming oasis of indulgence at the beating heart of the J1 stretch, while in the summer months the site provides a blissful retreat from the harsh Dubai heat with full climate control under its canopy.

Every inch of the space is adorned with bespoke luxury finishes, from hand-crafted woodwork features to custom artworks and stunning soft-furnishing details.

With innovative lighting schematics and an intentionally designed floorplan, this venue speaks volumes to masterful interior design for ambience and a versatile operation, encouraging guests to move around the space and explore throughout their visit.

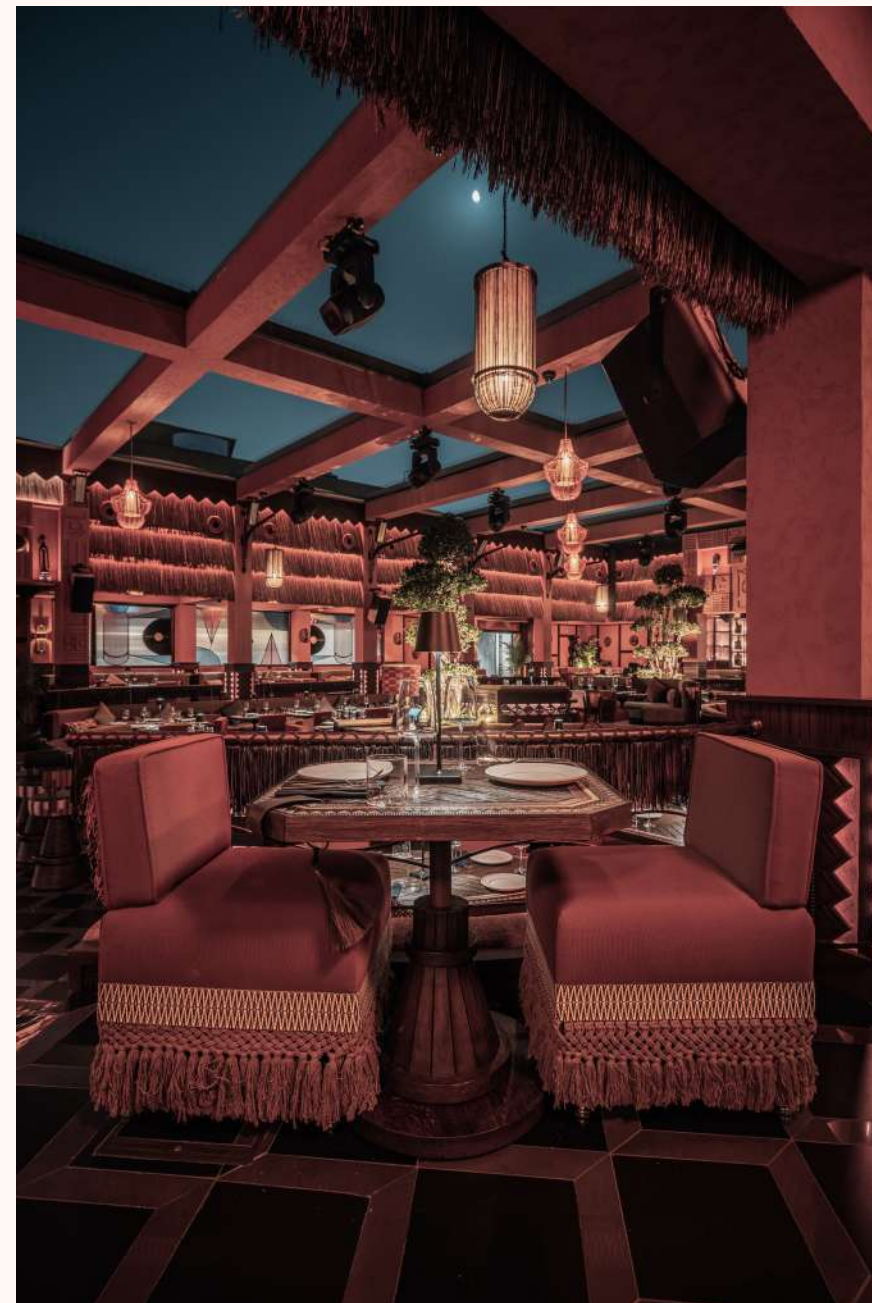




## SPATIAL CONCEPT

INAs spatial arrangement is comprised of an oval courtyard with a central raise, and an exterior raise overlooking the courtyard. The bar and DJ booth sit on opposing sides of the venue creating an intimate and enclosed spatial design that encourages movement and interaction, particularly during events.

There are a number of bookable spaces within the courtyard and around the exterior raises.





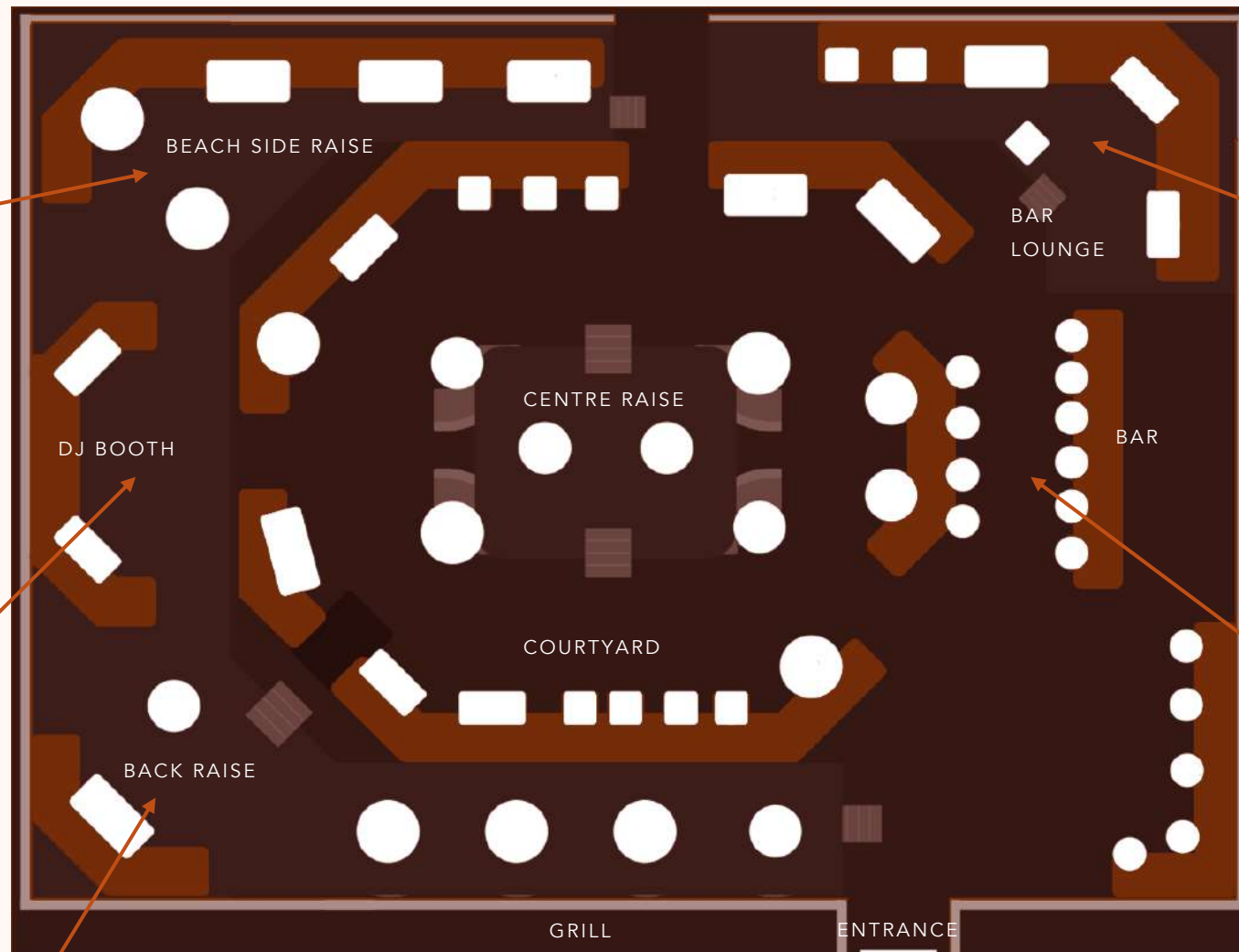
Beach-side raise



DJ booth



Back raise



Bar lounge



Bar



## FLOORPLAN

Depending on the size of your party, a number of areas are available to book for private or semi-private occasions.





# ABOUT THE ENTERTAINMENT PROGRAM



# ABOUT THE ENTERTAINMENT PROGRAMME

MUSIC:  
Afro-house

RESIDENT DJs:  
Sané and Shae Reid, 7 days a  
week, 8pm onwards

LIVE PERFORMANCES:  
Drummer- Thurs-Sun  
Trumpeter- Thurs-Sun

ROAMING ENTERTAINMENT:  
Dancers- Thurs-Sun

INA boasts a lighting schematic  
to rival some of Dubai's most  
technically advanced clubs and  
live venues.

Featuring a hazer, strobes  
around the perimeter of the  
venue, 8 moving-heads and 3  
snake-light units, INAs technical  
capabilities create an ambience  
like no other.

INA has in-house lighting and  
music techs who have designed  
the experience to be  
progressively lively throughout  
the night on Fridays and  
Saturdays, performing live light-  
shows alongside the DJs.





A group of people are seated around a dark wooden dining table in a restaurant. In the center of the table sits a tall, rectangular chocolate cake on a round wooden board. Several slices of the cake have been cut and are served on white plates. One person in the foreground is holding a glass of red wine, while another person to the right is holding a glass of white wine. The background is softly blurred, showing more of the restaurant's interior and other diners. The word "CAKES" is overlaid in the center of the image.

# CAKES



# CAKES

INA has a selection of cakes available to add a special touch to any celebration.

*Available in 1kg (serves 6-8), 2kg (serves 8-12), 3kg, and 4kg.*



STRAWBERRY CHIFFON

Vanilla buttermilk sponge, cheesecake icing, strawberry compote, meringue, buttercream, strawberries, rose petals (g, d, e)



CHOCOLATE CARAMEL

Chocolate almond sponge cake, chocolate mousse, hazelnut crunch, chocolate ganache, chocolate glaze, gold leaf, feuilletine (n, d, e, g)



BEETROOT, CARROT & SICILIAN LEMON

Marscapone and lemon cream, carrot and beetroot sponge, lemon curd, yoghurt crumble, candied beetroot, beetroot crumble, edible flowers, caramel tuile, candied orange zest (n, d, e, g)





# CONTACTS

ENQUIRIES AND BOOKINGS:

EVENTS TEAM:

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ONLINE ENQUIRY FORM: [https://fundamentalthospitalitygroup.tripleseat.com/party\\_request/43014](https://fundamentalthospitalitygroup.tripleseat.com/party_request/43014)

Thank you and we look forward to hosting your event at INA.