

ossiano

OSSIANO'S GREGOIRE BERGER JOINS FORCES WITH ALEX ATALA OF THE TWO MICHELIN STAR, D.O.M FOR AN UNFORGETTABLE DINING EXPERIENCE

For two nights only, the most notable figure in South American gastronomy comes together with one of Dubai's most celebrated chefs for a unique culinary affair

Chef Gregoire Berger continues a season of world-class culinary collaborations this October, with two Michelin star Chef Alex Atala of São Paulo's acclaimed Brazilian restaurant, D.O.M. Considered the best restaurant in South America and a perpetual fixture on the World's 50 Best Restaurants list, this will be the first time Chef Atala has cooked for the diners of Dubai.

Taking place for two nights only on Friday 14th and Saturday 15th October, the third in a series of Ossiano's world-class collaborations will see the two leading culinary talents unite to serve an unforgettable 10-course menu. Titled "Euphoria of a New Departure" the duos tasting menu will focus on seasonality and the abundance of nature, bringing forth fresh, in-season produce from their respective countries of Brazil and France.

Each evening diners are invited to embark upon an immersive journey, focusing on a story specially crafted by the creative duo and interpreted through the culinary lens of each chef. Diners can expect oceanic-inspired dishes from Chef Berger, including sea urchins with sour milk and XO, langoustines with feijoa (Brazilian guava) and nasturtiums and black Onyx churrasco with chimichurri and padron peppers. Chef Atala's interpretations include a pão de queijo (Brazilian cheese bread), Osso Iraty (Occitan-Basque cheese) and açaí, as well as toothfish with tucupi (a wild root found in the Amazon) and tapioca.

As one of the most admired chefs in the world, Alex Atala managed to put his country (Brazil) on the map of world cuisine, attracting the attention of cooks and food professionals to the work he does with indigenous Brazilian ingredients. In 1999 he opened D.O.M., his most awarded restaurant, which raised him to the high plateau of the great chefs in the world. D.O.M. stands for Deo Optimo Maximo, which could be translated as 'To God, The Good, The Great'.

In his kitchen, Chef Atala focuses on native, unexplored Brazilian ingredients, presented in signature recipes such as pineapple with ants, cassava mille-feuille and palm heart fettuccine. His work has become known for bringing forth contemporary Brazilian cuisine with mainly Amazonian ingredients in dishes like the Pirarucu fish with açaí berry.

ossiano

His vision of Brazilian cuisine has led him to great recognition, with many accolades in Brazil and abroad. D.O.M. was the first restaurant in the country to be recognised with two Michelin stars and is currently #3 on Latin America's 50 Best restaurants. In 2021, Chef Atala was also bestowed #8 at the prestigious Best Chef Award. Besides his restaurants, Alex Atala organises 'Fru.to', a seminar which gathers big names from around the world to debate the future of the global food system.

Offering a progressive fine dining cuisine, the one-Michelin starred Ossiano pays homage to the riches of the ocean and coastal land. Guided by Chef Berger's memories of travel and his childhood in Brittany, each dish embodies the chef's lifelong respect for seasonality, terroir, and sea foraging, with all ingredients sustainably sourced from the oceans or within 50km of a coastline. At 36 years old, Chef Berger has already made waves on the global culinary stage with his cutting-edge, unconventional dishes refined with traditional French technique that has become his signature. The youngest and only chef in the country to be featured in the top 100 in the Best Chef Awards for five consecutive years, Ossiano was also awarded one Michelin star in 2022, as well as three toques in the UAE's debut Gault&Millau guide, as well as Best Restaurant and Best Chef in the UAE.

October's culinary partnership with Chef Alex Atala is the third in a series of exciting and debut collaborations between Chef Gregoire Berger and some of the world's leading chefs. From May through December, Dubai diners can expect the biggest names in culinary to take to the Ossiano stage.

Chef Gregoire Berger X Chef Alex Atala will take place on Friday 14th and Saturday 15th October from 6:00pm-10:00pm. The menu is priced at AED 1,250 per person. Seating is extremely limited, and early reservations are highly recommended. To find out more about or to make a reservation, log onto www.atlantis.com/dubai/restaurants/ossiano or call + 971 4 426 0772.

ENDS

MEDIA ENQUIRIES

Rebecca Hall

Director, Public Relations

Mobile: (+971) 551100153

Email: rebecca.hall@atlantisdubai.com

Follow Ossiano on Social Media

Facebook: @OssianoDubai

Instagram: @OssianoDubai

About Ossiano

ossiano

The one Michelin star Ossiano offers a progressive fine dining cuisine paying homage to the riches of the ocean and coastal land. Helmed by celebrated chef Gregoire Berger the restaurants 10-waves tasting menu is guided by Berger's lifelong respect for seasonality, terroir and sea foraging, with all ingredients sustainably sourced from the oceans or within 50km of a coastline. Taking guests through a transformative journey of emotions, scents and tastes, Ossiano showcases some of the best produce from around the world, offering a unique opportunity to taste these exceptional ingredients at their peak, in the heart of a city that is itself at the crossroads of the world. Located in Atlantis, The Palm and seating just 54 guests per evening, Ossiano is well regarded as one of the country's most unique and beautiful dining destinations. Taking diners a world away from the moment of arrival, guests descend into the subterranean dining room via a grand staircase, submerging themselves 10 meters to the bottom of one of the world's largest aquariums. As well as receiving one Michelin star in Dubai's 2022, Michelin guide, Ossiano's head sommelier, Danijela Tesic took home the coveted Michelin Sommelier Award. In June 2022, Ossiano was also the most highly rated restaurant at the launch of the world-leading restaurant guide Gault&Millau, where it took a three-toque' status, as well as Restaurant of the Year and Chef of the Year 2022.