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INTERNATIONALLY FAMED FRENCH CHEF JULIEN ROYER OF THE THREE MICHELIN STAR ODETTE AND OSSIANO'S GREGOIRE BERGER UNITE FOR A ONE-OF-A-KIND GASTRONOMIC AFFAIR

The culinary icons come together for two nights only for an extraordinary dining experience

DUBAI, United Arab Emirates – Following in Chef Gregoire Berger's hotly anticipated 2022 lineup of world-class culinary collaborations is globally acclaimed Chef Julien Royer of Singapore's multi-award-winning Odette. With three Michelin stars to its name and its continuous inclusion on Asia's 50 Best Restaurants list – twice at the top spot – Odette is widely regarded as one of the world's leading culinary experiences.

Taking place on Friday 18th and Saturday 19th November, guests will be immersed in a truly spectacular menu, guided by both Royer's and Berger's mutual respect for seasonality, terroir and artisanal produce. The duo's menu will showcase some of the best produce from around the world, all treated with a delicate and astutely restrained touch. From Chef Berger, guests can expect legine (toothfish) pithiver with seaweed and a black garlic sauce as well as Tarbouriech oyster with artic char pearls and a seawater and geranium sorbet. Royer will present dishes such as Kampot Pepper Crusted Pigeon with Confit Leg and Liver Dumpling, and Hokkaido Uni and Toast with Botan Ebi and Golden Kristal Caviar.

One of the world's most critically acclaimed chefs, Julien Royer is co-owner of Odette, a three Michelin-starred modern French restaurant located at the iconic National Gallery Singapore. Born into a family of 4th generation farmers in Cantal, France, Royer spent his childhood foraging and harvesting in his family's backyards. It cultivated in him an appreciation for all that Mother Nature has to offer. To this day, those experiences continue to shape his philosophy and inspire him to bring authenticity to the table, underpinned by the principles of French cuisine though his years in Asia have infused his approach with a sense of place. In addition to being Chef-Owner of Odette, he is Chef-Patron of Claudine, a French neo-brasserie, as well as founder of one Michelin-starred Louise, a French bistronomy-style restaurant in Hong Kong. As a restaurateur, Royer has come to be recognised around the world for bringing a refreshing perspective on French dining and takes pride in grooming the next generation of talent, providing a platform for people to shine.

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Royer led Odette to its historic debut on the Asia's 50 Best Restaurants 2017 list at 9th place – the highest new entry in the history of the list. The restaurant was also inducted into the prestigious Les Grandes Tables Du Monde in the same year. In 2019, Odette received three Michelin stars and topped the Asia's 50 Best Restaurants list to become Singapore as well as Asia's Best Restaurant, while rising to No. 8 on World's 50 Best Restaurants in 2021.

Offering progressive fine dining cuisine, the one-Michelin starred Ossiano pays homage to the riches of the ocean and coastal land. 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.

The partnership between the culinary icons is the fifth in a series of exciting and debut collaborations between Chef Berger and some of the world's leading chefs, including Björn Frantzén, Alex Atala and Natsuko Shoji.

Chef Gregoire Berger X Chef Julien Royer will take place on Friday 18th and Saturday 19th November 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.

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About 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 restaurant's 11-wave 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 45 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.