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OSSIANO'S AWARD-WINNING CHEF GREGOIRE BERGER MEETS ENRIQUE OLVERA AND THEIR EXCEPTIONAL TEAM: THE TALENT BEHIND PUJOL, COSME AND DAMIAN FOR AN UNMISSABLE CULINARY COLLABORATION

For two nights only, Dubai's celebrated Chef Gregoire Berger will unite with one of Mexico's most celebrated chefs, Enrique Olvera for a one-of-a-kind gastronomic affair

DUBAI, United Arab Emirates – To conclude Ossiano's year of critically acclaimed collaborations with some of the world's greatest chefs, Chef Gregoire Berger will join forces with the Casamata team, a collection of distinct hospitality projects - helmed by chef Olvera- anchored in one common objective: "to share our Mexican identity, by creating world-class experiences that reflect our heritage with pride". Enrique Olvera will be accompanied by chefs Jesús Durón (Pujol), Gustavo Garnica (Cosme), and Huerik Palos who will be executing Damian's classic desserts.

Taking place on Friday 16th and Saturday 17th December, diners will be delighted by an utterly unique 10-course tasting menu highlighting Olvera's nuevo rustic Mexican style and Berger's innovative oceanic-inspired cuisine. This will be Casamata's first-time cooking collaboration in Dubai – an epicurean experience not to be missed.

Each evening, guests will have front-row seats to experience the immersive storytelling of the intricate menu which has been meticulously crafted by the duo. Throughout the meal, each chef pays homage to Mexico's rich culinary culture and history. Diners will find themselves transported to the coast through Chef Berger's interpretations of Mexican dishes using largely French produce such as 'Back to the roots' plating langoustine from Brittany, sarraceno sabayon and apply cebolla as well as 'Bittersweet sunset', a cactus en nogada, Berger's twist on the dish affectionately known as Mexico's national dish. Chef Olvera's interpretations will take guests to the streets of Mexico City with 'To the moon and back', serving John Dory papillote, ratte potatoes, fish chorizo, and salsa verde as well as 'Kissing the sea on the lips' comprised of Elver's ceviche, monk's beard, and heart of palm leche de tigre.

As one of the most admired chefs in the world, Enrique Olvera along with Casamata's team is redefining what the world thinks of Mexican food. After training at the Culinary Institute of America and working in fine-dining restaurants in the U.S., Olvera opened Pujol in Mexico City in 2000 which has gone from

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strength to strength showcasing the cultural richness of Mexico through food. Pujol has made waves in the Mexican gastronomic scene since opening and as is currently ranked No. 5 on the World's 50 Best Restaurants list.

Olvera has continued his restaurant domination with the opening of Cosme in New York in 2014 which was named best new restaurant of the year by The New York Times, as well as the opening of Atla in the same city in 2019. Olvera's success in Mexico also continues to grow with the opening of restaurants Eno, Molino "El Pujol", Ticuchi, Manta, Carao and Criollo.

Offering a progressive fine dining cuisine, the one-Michelin starred Ossiano pays homage to the riches of the ocean and coastal land. Diners can join Chef Berger on a journey as he leaves Brittany (where the last story ended) on his travels as a young man through Nantes and Bordeaux and into the Pyrenees and beyond. 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.

The culinary partnership with Chef Olvera will wrap up this year's series of pioneering collaborations between Chef Berger and some of the world's leading chefs. From May through December, Dubai diners have been treated to spectacular dinners as the biggest names in the culinary world took to the Ossiano stage.

Chef Gregoire Berger X Chef Enrique Olvera will take place on Friday 16th and Saturday 17th 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 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.