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TWO OF THE WORLD'S FINEST CHEFS JOIN FORCES FOR AN UNMISSABLE CULINARY EXPERIENCE AT OSSIANO

Chef Grégoire Berger of the global award-winning Ossiano, teams up with legendary chef, Joan Roca of three Michelin-starred restaurant, El Celler De Can Roca for a unique 10-wave menu

DUBAI, United Arab Emirates – Atlantis, The Palm's one Michelin star restaurant, Ossiano proudly presents an exclusive two-night culinary experience crafted by two of the world's finest chefs. Joan Roca, of Spain's multi-award-winning El Celler De Can Roca, will join forces with Ossiano's Grégoire Berger for an exquisite four hands dinner on Sunday 2nd July and Monday 3rd July from 7:00pm. With three Michelin stars to its name and ranking first in The World's 50 Best Restaurants list twice – El Celler De Can Roca is widely regarded as one of the world's leading dining experiences.

Paying homage to seasonality and world-class produce, cumulating in a series of exceptional dishes representative of works of art, diners will be invited to embark upon an immersive journey with a delectable 10-wave menu, with every chapter of the story interpreted through the culinary lens of each chef. The collaborative efforts will comprise of Berger's modernist approach to cuisine with dishes that tell the story of his travels around the world, alongside Roca's focus on rich and abundant seafood, seeking an emotional journey for the diner through balance. Hero dishes from Berger will include tiger nut ceviche, abalone with black truffle, and an interpretation of the renown 'ternera al cabarales', while Roca's interpretations will feature red prawn and citrus caviar, grilled langoustine with sagebrush, and an inviting dessert comprised of tobacco leaves and creamy vanilla.

As one of the most admired chefs in the world for creating dishes that harmonise traditional flavours with modern techniques, Roca is at the helm of the acclaimed, El Celler De Can Roca in Girona, Spain, alongside his brothers with three distinct but equal talents – Joan, the Chef; Josep, the Sommelier; and Jordi, the Pastry Chef. It is undoubtedly the harmony between the brothers and their individual talents that led El Celler de Can Roca to being named the best restaurant in the world in The World's 50 Best Restaurants list in 2013 and 2015. Roca also received The World's 50 Best Chef Choice Award in 2016 and was awarded Best Chef of the World by The Best Chef Awards in 2017 and 2018.

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Before reaching global success, Roca and his brothers grew up around their parents' restaurant, Can Roca. It was during this time that Roca realised his love for gastronomy and went onto to train at Escola d'Hosteleria de Girona in Spain before becoming a teacher. In 1986, he opened his restaurant in a small building next to Can Roca, where the restaurant soon became a household name and led him and his brothers to move to their current location in 2007.

After three generations of his family devoting their lives to hospitality, not only did Roca follow in their footsteps, but he also ventured along new trails within the culinary world. Roca is not only a great master of "perfumed gastronomy" (a technique pioneered by the Roca brothers), but also an advocate for his local community of producers. His care for the ingredients he uses, coupled with his creative imagination producing sublime dishes, has made him one of the most notable figures in Spain.

Regarded as one of the most creative and innovative chefs in the region, Berger is the celebrated culinary mind behind Ossiano, one of Dubai's best fine dining restaurants with incredible food, superior service, and an awe-inspiring oceanic setting. The youngest and only chef in the country to be featured in the top 100 in the Best Chef Awards for five consecutive years, Berger has set himself apart in the busy Dubai dining scene with a progressive cuisine, paying homage to the riches of the ocean and coastal land.

Earlier this month, 50 Best unveiled the 51-100 ranking, where Ossiano entered the global list for the first time at No. 87, making it a brand-new entry for Dubai. The latest announcement marks another milestone for Ossiano this year which was ranked No. 4 and the highest new entry in the 2023 Middle East and Africa's 50 Best Restaurants list. The renowned restaurant also retained its star at the Michelin awards ceremony last month and was awarded Restaurant of The Year at the second edition of the world-leading restaurant guide Gault&Millau in April. Ossiano was also the most highly rated restaurant in the UAE, taking a four-toque status.

Next month's culinary partnership with Roca is the third in a series of exciting world-class collaborations between Berger and some of the world's leading chefs. July will also see Berger collaborate with award-winning Australian chef, Dave Pynt of one Michelin star restaurant, Burnt Ends, for a once in a lifetime culinary experience at The Ledge, Waldorf Astoria Maldives Ithaafushi.

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Grégoire Berger x Joan Roca will take place on Sunday 2nd July and Monday 3rd July from 7:00pm onwards. The menu is priced at AED 1,500 per person. Seating is 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 2626.

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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 Grégoire 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 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 ranking 4th and highest new entry in the 2023 Middle East and Africa's 50 Best Restaurants and 87th in the World's 50 Best Restaurants 2023 extended list, Ossiano retained its Michelin star in Dubai's 2023 Michelin guide. In April 2023, Ossiano was also the most highly rated restaurant at the world-leading restaurant guide Gault&Millau, where it took four toques, as well as Restaurant of the Year.