



GREGOIRE BERGER, CHEF DE CUISINE OF OSSIANO, IS RECOGNISED AS ONE OF THE WORLDS TOP CHEFS IN THE BEST CHEF AWARDS 2018

Berger took home the 'Fol-LOVERS' award for receiving the most public votes of any chef in the competition as well as taking the title of 3rd Best French Chef and 23rd Best Chef in the World

At the Best Chef Awards 2018 held in Milan, Italy on Monday, Grégoire Berger took home the prestigious 'Fol-LOVERS' award, which is bestowed on the most appreciated and voted for chef in the world by the public and media. Berger also took the title of 3rd Best French Chef and 23rd Best Chef in the World, pipping the likes of Pierre Gagnaire (#25), Heinz Beck (#52), Heston Blumenthal (#84) and Colin Clague (#250) to the spot.

The Best Chef Award is a project by TBC MediaCorp and is one of the biggest chef competitions globally, aiming to champion the top 300 chefs in the world, celebrating their talent, individuality and culinary flair. Grégoire Berger, the French-trained Chef de Cuisine at Ossiano, Atlantis, The Palm, was selected to join the list of 300 based on a criterion assessing the nominees' use of innovative techniques and artistic presentation. The 'Fol-LOVERS' award is a social media driven part of the ceremony, which sees the chef with the highest number of votes by the public and media receive a special recognition.

With a competitive list of 300 chefs to beat, Berger 's awarded spot is on a list compiled of some of the most respected culinary talents in the world. This includes three star Michelin chef, Joan Roca of El Celler de Can Roca, awarded best restaurant in the world by Restaurant Magazine, two star Michelin chef, Alex Atala , head chef of D.O.M in Sao Paulo, coined 4th best restaurant in the world by the S.Pellegrino World's 50 Best Restaurants and three star Michelin chef, Yannick Alléno who has a restaurant 'Stay' at the One&Only The Palm, Dubai.

Chef Gregoire comments, "I am so honoured to have been recognised by the public, media and my peers with this year's 'Fol-LOVERS' award. It's such a proud moment for both myself and the amazing team at Ossiano who provide such exceptional experiences to our guests. At Ossiano the entire staff, from the kitchen to the restaurant floor, always strive to serve an extraordinary experience and our



story has only just begun. We look forward to welcoming the world into Ossiano at Atlantis, The Palm, to embark on a culinary journey!”

Sascha Tremier, Senior Vice President of Food & Beverage at Atlantis, The Palm comments, “Since joining the Atlantis family we have continuously been impressed with Gregoire’s continual passion and desire to create an innovative experience for everyone who dines in Ossiano. He is a truly gifted chef and this latest recognition just highlights his ever-evolving talent and we are excited to be a part of his journey with Ossiano.”

The entries for The Best Chef Awards are selected and judged by a panel of global bloggers, journalists, photographers, other distinguished chefs, and 30% of the final selection is driven by the awards vast social media following.

To date, Berger has set the precedent for the culinary scene in Dubai with his innovative ideas and use of exceptional techniques and quality ingredients, which have played a major role in him being heralded as the most acclaimed chef in the city, earning more awards than any other chef over the past two years. In 2017 Berger was awarded Seafood speciality chef at the PRO Chef Middle East Awards and Head Chef of the Year at the Middle East Hospitality Awards and Caterer Awards 2017.

For reservations please email restaurantreservations@atlantisthepalm.com or call 04-4262626.

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MEDIA INQUIRIES

Charlie Madsen, Brazen
+971 56 890 8435
charlie@wearebrazenpr.com

Rebecca Hall, Atlantis, The Palm
+971 52 873 6960
Rebecca.hall@atlantisthepalm.com



For further information about Atlantis please call +971 4 426 1000, or visit atlantisthepalm.com. Both low and high resolution colour photography of Atlantis is available at www.brandatlantis.com.

Follow Atlantis, The Palm and Bread Street Kitchen Dubai on Social Media

Facebook: @AtlantisThePalm/@OssianoDubai
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About Ossiano

Ossiano is a unique dining experience unlike anything else found in Dubai. Set against the mesmerizing tranquillity of the Ambassador Lagoon, home to 65,000 marine species, Ossiano serves a delectable seafood inspired fine dining menu created by award winning Chef de Cuisine, Grégoire Berger. Famed for his imaginative ingredient pairing and beautifully plated dishes, Chef Berger has taken home more awards in 2017 than any other chef in Dubai, including the coveted title of 10th Best Chef in the World at the Best Chef Awards 2017. Offering a la carte dining alongside Chef Berger's celebrated tasting menu, guests can indulge in the finest ingredients from both land and sea, using sustainable and quality suppliers. Since opening in September 2008, Ossiano has won an impressive portfolio of awards including Best Seafood in Dubai four years running and Most Romantic Restaurant in Dubai at the Time Out Restaurant Awards.

About Atlantis, The Palm, Dubai

Atlantis, The Palm is the first entertainment resort destination in the region and located at the centre of the crescent of The Palm in Dubai. Opened in September 2008, the unique ocean-themed resort features a variety of marine and entertainment attractions, as well as 17 hectares of waterscape amusement at Aquaventure Waterpark, all within a 46-hectare site. It is home to one of the largest open-air marine habitats in the world, with over 65,000 marine animals in lagoons and displays including The Lost Chambers Aquarium, a maze of underwater corridors and passageways providing a journey through ancient Atlantis. Aquaventure features 18 million liters of fresh water used to power thrilling waterslides, a 2.3-kilometer river ride with tidal waves and pools, water rapids and white water chargers. Dolphin Bay, the unparalleled dolphin conservation and education habitat, and Sea Lion Point were created to provide guests a once in a lifetime opportunity to learn more about one of nature's most friendly mammals. Atlantis, The Palm is also known as *the* culinary destination in the region with a collection of world-renowned restaurants including Bread Street Kitchen & Bar, Nobu and Ronda Locatelli. The resort boasts an impressive collection of luxury boutiques and shops as well as extensive meeting and convention facilities.