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OSSIANO'S CHEF GRÉGOIRE BERGER JOINS FORCES WITH THREE MICHELIN STAR COCINA HERMANOS TORRES FOR AN EXCLUSIVE TWO NIGHT DINING EXPERIENCE

As part of Ossiano's highly anticipated line-up of culinary collaborations this year, brothers Sergio and Javier Torres, of Barcelona's Cocina Hermanos Torres, will introduce their celebrated menu for two nights only in Dubai.

DUBAI, United Arab Emirates – Ranked No. 3 in Middle East & North Africa's 50 Best Restaurants 2024 list, Ossiano proudly presents an exclusive two-night culinary experience crafted by three of the world's leading chefs. Spanish brothers Sergio and Javier Torres, of Barcelona's acclaimed Cocina Hermanos Torres, will join forces with Grégoire Berger for an exquisite 10-wave menu on Friday 19th April, and Saturday 20th April from 6:00pm. With three Michelin stars and a green star for its sustainability efforts, Cocina Hermanos Torres is widely regarded as one of the world's most fascinating dining experiences, transporting guests to a world where time stands still. Featuring unexpected combinations of ingredients and flavours, guests can look forward to an innovative and exciting dining experience unlike any other.

Paying homage to seasonality and world-class produce, diners will be invited to embark upon an immersive journey with a menu titled 'Primavera,' meaning spring, where every chapter of the story will be interpreted through the culinary lens of each chef. The collaborative efforts will comprise Grégoire's modernist approach to cuisine, featuring dishes that tell the story of his travels around the world, alongside the Catalan twins' focus on a cuisine that is equally creative and playful – one that undoubtedly supports untold dozens of farmers and other purveyors – while paying homage to the Spanish tradition and their childhood memories. Hero dishes from Grégoire will include barbecued crab with chorizo and mussels and indulgent macadamia cream with pea meringue and asparagus. While Sergio and Javier's waves will feature cured squid, poultry consommé with Caviar and sea urchin with white shrimps and seaweed bread.

Originally from Barcelona, Sergio and Javier Torres grew up in a family of restaurateurs. Javier began his career working in Spain, including at El Racó de Can Fabes and the renowned Mugaritz, while Sergio worked at the London restaurant Orrery. In 2008, the brothers opened their first joint restaurant, Dos Cielos, in Barcelona. The restaurant was awarded just six months after opening and continues to enjoy

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this prestigious recognition. This success drove the brothers to open more restaurants in Barcelona and Valencia, as well as a catering service and culinary school.

In 2017, Cocina Hermanos Torres launched in the Les Corts neighborhood of Barcelona, quickly establishing itself as one of the most exciting restaurants in Europe. It was bestowed three Michelin stars in 2022 and a green star. Thanks to its magical setting and highly delicate Mediterranean cuisine, which transports guests away from their everyday lives, Sergio and Javier Torres have transformed the culinary experience into a true spectacle.

Regarded as one of the most creative and innovative chefs in the region, Grégoire is the celebrated culinary mind behind Ossiano, one of Dubai's finest dining establishments, offering incredible food, superior service, and an awe-inspiring oceanic setting. Grégoire, named No. 39 on the 2023 Best Chef list and a special Dining Experience Award recipient, has set himself apart in the competitive Dubai dining scene with progressive cuisine that pays homage to the riches of the ocean and coastal land.

Ranked No. 87 in The World's 50 Best Restaurants 2023 list, Ossiano retained its Michelin star in Dubai's 2023 Michelin guide and earned its place in the prestigious La Liste in November 2023 at No. 8, scoring 96.00%, the highest score in the UAE. Earlier this year, Ossiano retained its four-touque status in the prestigious Gault&Millau UAE Guide 2024 and ranked No. 3 in the 2024 Middle East and Africa's 50 Best Restaurants list.

Grégoire Berger x Cocina Hermanos Torres will take place on Friday 19th April, and Saturday 20th April from 6:00pm onwards. The menu is priced at AED 1,600 per person. Seating is limited, and early reservations are highly recommended. To find out more or to make a reservation, visit 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. 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 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. In addition to ranking 87th in The World's 50 Best Restaurants 2023 list, Ossiano retained its Michelin star in Dubai's 2023 Michelin guide. Grégoire Berger was also named No. 39 on the 2023 Best Chef list, where he received the special Dining Experience Award. Alongside this, Ossiano earned a place in the prestigious La Liste in November 2023, securing the 8th spot globally with a score of 96.00%, the highest in the UAE. In January 2024, Ossiano maintained its four toque status in the leading restaurant guide Gault&Millau UAE and ranked 3rd in the 2023 Middle East and Africa's 50 Best Restaurants.