



## FACT SHEET: OSSIANO

- Ossiano has the capacity to seat 84 guests for dinner and 12 at the cocktail bar
- Ossiano offers floor to ceiling views into one of the biggest aquariums in the world
- With seating in front of the 10 metre-long and 70cm-thick viewing pane into the Ambassador Lagoon – guests can dine as they look at 11 million litres of seawater, home to 65,000 marine animals including sharks, stingrays, snapper, hammour, lionfish and anemone
- Coined as the most romantic restaurant in Dubai, supported by Atlantis’ divers to spread underwater love messages, Ossiano sees more marriage proposals than any other spot in the hotel annually
- Ossiano welcomes more than 70 nationalities visiting the restaurant every month
- Ossiano is the only restaurant in Dubai to take the title of Best Seafood in Dubai five years consecutively at the Time Out Dubai Restaurant Awards
- Ossiano is the only restaurant in Atlantis and one of the only fine dining locations in Dubai that offers a set menu and no a la carte option. Guests can choose from three, seven or eleven courses.
- The most unusual dish on the menu is the Foie Gras Berries, which is paired with Hibiscus
- The most popular dish on the menu is the Caramelized Black Cod Homemade Linguine, Almond Foam and Zucchini
- The most expensive dish is the Iranian caviar, which costs around AED5,000 for 50 grams
- Ossiano sells more than 100 kilograms of caviar each year
- The most photographed and ordered dish on the menu is the North Sea Langoustine, which is ordered around 100 times per week
- Every evening there are at least 400 dishes plated and sent out from the kitchen
- The most expensive dinner recorded at Ossiano cost AED160,000 for one night
- A native of Versailles, Paris, Chef de Cuisine Berger has studied under some of the most well-known culinary masters in the world. His travels across the globe inspired his cuisine by incorporating unique ingredients from the four corners of the world. From légines of the Austral ocean, to Perigord Foie Gras in France, each experience is a culinary trip
- 90 percent of Berger’s back of house team have been with Berger since he took on Ossiano four years ago
- Ossiano team rotate the kitchen roles (based on the level) every Thursday, so everyone is constantly challenged and well trained in all areas
- Berger is a dedicated ‘locavore’, pushing the boundaries by working with local suppliers in Dubai, sourcing ingredients that has never been grown or crafted in Dubai
- With a passion for creating a sustainable fine dining experience, Chef Gregoire is a firm believer in using every part of a food item, meaning if it’s not eaten, it’s turned into stock or an amuse bouche. This has resulted in Ossiano’s wastage levels being the lowest of any restaurant in Atlantis
- Ossiano only uses sustainable varieties of local and international species of fish. Chef Gregoire works with local fisherman and small suppliers in various locations, who know and love their seas and have an affinity with that location.
- Every dish is specially crafted considering three dimensions: the ingredients, the produce and the story behind the dish. Chef Gregoire tends to steer away from cooking ‘on trend’ food and relies more on telling a story with his dishes. All his dishes are inspired by a particular moment or an event in his life which he likes to bring to life through his dishes in a non-verbal way, stimulating both taste and smell.



- Chef Gregoire always invites a supplier to come to Ossiano to educate the team on a new product, so they know it inside and out
- Chef Gregoire is a huge fan of cooking with flowers, with 75% of all Ossiano dishes containing violets and other edible florals
- Chef Gregoire Berger is currently ranked the 23<sup>rd</sup> best chef in the world thanks to his success at the Best Chef Awards in Milan 2018
- As an accomplished networker in the global fine dining scene, in 2017/18 Chef Gregoire created a 'four hands dinners' with some of the top chefs around the world. These include two French Michelin star chef's Stephane Buron, and Ronan Kervarrec as well as Gregory Doyen, Himanshu Saini, Felix Lo Basso and Nobu's Herve Courtot
- Ossiano Awards 2017/18:
  1. '4<sup>th</sup> most powerful chef in the Middle East for the second year running, Gregoire Berger' - Caterer Magazine's F&B Power List 2018
  2. 'Best Seafood Restaurant' - Good Food Middle East Awards 2018
  3. 'Restaurant of the Year' - Good Food Middle East Awards 2018
  4. 'Favorite Seafood Restaurant' -FACT Dining Awards 2018
  5. 'Seafood Specialty Chef, Gregoire Berger' -Pro Chef Middle East Awards 2018
  6. 'Innovation Chef, Gregoire Berger' -Pro Chef Awards 2018
  7. 'Fol-LOVERS' award, Gregoire Berger' - The Best Chef Awards 2018
  8. '23<sup>th</sup> Best Chef in the World, Gregoire Berger' - The Best Chef Awards 2018
  9. 'Best Seafood Restaurant' - Time Out Dubai Restaurant Awards 2018
  10. Best Luxury Seafood Restaurant' -World Luxury Restaurant Awards 2017