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GRÉGOIRE BERGER, EXECUTIVE CHEF OF OSSIANO IS BESTOWED TWO PRESTIGIOUS HONOURS AT THE BEST CHEF AWARDS 2023

For another consecutive year, Berger has been positioned amongst the top 50 chefs in the world at the internationally acclaimed awards and took home The Best Chef Dining Experience accolade.

DUBAI, United Arab Emirates – During The Best Chef Awards 2023 held in Yucatán, Mexico on 20th November, Chef Grégoire Berger took home the special Dining Experience Award. Berger was also named No. 39 in the list for The Best Chef in the world, making the top 50 alongside prominent profiles such as Eric Vildgaard, Joan Roca, and Andoni Luis Aduriz, whom Berger collaborated with this year for a series of exclusive four hands dinners at one Michelin star, progressive fine dining restaurant, Ossiano, at Atlantis, The Palm, Dubai.

The Best Chef Awards is one of the biggest chef competitions globally, aiming to champion the top 100 chefs in the world, celebrating their talent, individuality, and culinary flair. Berger, the French-trained Executive Chef of Ossiano was selected to join the list once again, providing him and others with a platform to showcase their talent and to highlight their culinary contributions to their respective countries.

Chef Grégoire Berger comments, “I am so honoured to have won The Best Chef Dining Experience award and to have been recognised by the industry, media, and my peers as a deserved winner of this prestigious accolade. To be considered one of the top 50 chefs in the world and to be among so many talented professionals and friends, whom I deeply admire, is a dream come true and I’m overflowing with gratitude. A chef’s journey is never solitary, so a heartfelt thank you to my team at Ossiano who always strive to serve an extraordinary experience. We look forward to welcoming the world into Ossiano, and to embark on an unforgettable culinary journey to remember.”

The comprehensive Top Chef list was compiled from a shortlist of 200 nominees, consisting of the top 100 chefs from the previous year who are automatically nominated again, as well as 100 ‘fresh faces’ who are selected by food journalists, critics, bloggers, photographers, and other experts within the industry. The top 100 list for 2023 was the result of the opinions and votes of a total of 350 people: the 100 new candidates, the 100 chefs who previously appeared in the ranking of 2022, and the 150 experts referred to.

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The latest announcement marks another milestone for Ossiano this year which earned its place in the prestigious La Liste earlier this month at No.8 in the world, scoring 96.00% which is the highest score in the UAE. La Liste evaluates scores based on online reviews from casual diners and influencers, magazine, and newspaper ratings, as well as assessments from guides and other lists. More than 1,000 sources include online travel guides, the food publisher Eater, and the Black Pearl guide by Meituan Dianping in China.

To make a reservation, log onto www.atlantis.com/dubai/restaurants/ossiano or call + 971 4 426 2626. Alternatively, check us out on social media @OssianoDubai.

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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. As well as ranking 87th best restaurant in the world in The World's 50 Best Restaurants 2023, Ossiano also ranked 4th and highest new entry in the 2023 Middle East and Africa's 50 Best Restaurants. In June 2023, Ossiano retained its Michelin star in Dubai's 2023 Michelin guide and 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.