

ossiano

WORLD-RENOWNED CHEFS GRÉGOIRE BERGER AND JOSH NILAND UNITE FOR AN UNMISSABLE CULINARY EXPERIENCE AT OSSIANO

For two nights only, Chef Grégoire Berger will collaborate with one of Australia's most celebrated seafood chefs, Josh Niland, for a one-of-a-kind gastronomic affair.

In a truly exciting culinary collaboration, chefs Grégoire Berger and Josh Niland are set to captivate guests with an exclusive four hands dinner at Ossiano, Atlantis, The Palm on Saturday, 23rd September and Sunday, 24th September. Turning fish cookery on its head with an innovative gill-to-fin approach, this highly anticipated dinner will showcase an exquisite selection of unique ingredients coupled with inspirational techniques, promising a dining experience unlike any other.

Each evening, guests will be invited to experience the immersive storytelling of the intricate menu meticulously crafted by the duo. Against the stunning backdrop of the Ambassador Lagoon at the acclaimed one Michelin star Ossiano, this menu is a testament to the sustainability efforts of both chefs and their approach to preventing food waste. Utilising all components of the entire fish, this 10-wave menu promises to guide diners through a thought-provoking journey. Showcasing 'fish butchery' techniques, Niland and Berger will present dishes such as jerk turbot head accompanied by Jamaican spice and citrus, needle-nose fish with warm shiso dressing, and fisheye ice cream.

Niland's culinary journey began as early as eight years old when he spent months at home due to a childhood illness. His inspiration came from daytime TV cooking shows and cookbooks. This passion translated into his professional studies, and he embarked on his career in the kitchens of some of Sydney's finest restaurants including Stephen Hodges' Sydney restaurant, Fish Face. In the UK, he spent time at Heston Blumenthal's The Fat Duck development kitchen. During his time in Sydney, he developed an immense respect for Australian seafood but was disheartened by the volume of waste. His inventive approach to utilising every part of the fish earned him recognition as a pioneer in fish cookery, redefining preparation, ageing, and storage.

In 2016 at 27, Josh and his wife Julie opened Saint Peter, a small fish restaurant in a Sydney suburb, Paddington. Introducing whole fish cookery, Saint Peter, an Australian Fish Eatery, was a highly risky venture. But together, on a small budget, the couple managed to create a bustling neighbourhood favourite. Today, Niland's commitment to sustainability has garnered numerous global accolades.

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Berger, the visionary behind Ossiano, has consistently pushed culinary boundaries, creating innovative cuisine that pays homage to ocean treasures and coastal flavours. As well as a debut ranking of 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 also retained its Michelin star in Dubai's 2023 Michelin guide, and in April 2023, Ossiano was awarded the most highly rated restaurant at the world-leading restaurant guide Gault&Millau, where it took a four-toque status, as well as Restaurant of the Year.

Reservations for Grégoire Berger x Josh Niland four hands are open now and will take place on Saturday, 23rd September and Sunday, 24th September, from 7:00 pm. Priced at AED 1,500 per person, early reservations are highly recommended due to limited seating. For further inquiries and bookings, please 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. 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

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