

ossiano

RESERVATIONS OPEN FOR THE THIRD CHAPTER IN OSSIANO'S JOURNEY WITH CHEF GRÉGOIRE BERGER'S 11-WAVE MENU ENTITLED "ESCALE"

Having recently ranked 87th in The World's 50 Best Restaurants 2023 and 4th in the Middle East and Africa's 50 Best Restaurants 2023, Dubai's leading one-Michelin-starred progressive fine dining restaurant delves into the tastes and flavours of the world.

DUBAI, United Arab Emirates – As of 1st July 2023, Grégoire Berger released the third chapter in Ossiano's story with his 11-wave menu entitled, *Escale*. Translating as 'stopover', diners are invited to join Chef Grégoire as he leaves his travels around Nantes, Bordeaux and the Pyrenées (where the former experience, *Metanoia* ended) and embarks on adventures anew. Leaving the landscapes of his younger years behind, the *Escale* menu retraces Grégoire's visits to international waters as the young chef discovers the tastes and flavours of the world.

Available until Winter 2023, the 11-wave *Escale* menu will continue to pay homage to the riches of the sea and coastal land with all ingredients sustainably sourced from the oceans or within 50km of a coastline. As guests arrive with Grégoire at each location, they are invited to sample an array of seasonal ingredients and sublime favourites native to each area visited. From Japanese sweet shrimp to a rather untraditional candle, each course offers sensorial surprises and delights at every turn.

One notable moment takes place at the beginning of the meal, where guests are invited to enter a curtained room and join Grégoire in his departure from his beloved French coastline as the sounds of waves crash against the rocks. This story is narrated through an extraordinary glowing plankton experience.

Another noteworthy moment, entitled '*Cultures blend, traditions meet*', invites diners to join Grégoire on his first visit to the Big Apple, where the French coast's bounty and New York's vibrant streets, flavours and cultures intertwine. This experience transcends in the form of an American 'Hot Dog'... or is it?

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A final firm favourite, 'Looking through the prism of the past', invites diners to join Grégoire in the North of Canada for nights filled with music from strumming guitars and the sweet aroma of marshmallows on the fire. Unexpectedly presented through a dish of onion, buckwheat, and marshmallow, it is within this dish that the prism of the past brings diners closer together.

2023, to date, has been an extraordinary year for Ossiano. 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.

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, submerging themselves 10 meters to the bottom of one of the world's largest aquariums. With the unique dining environment as its muse, Ossiano transports guests both visually and sensorially to the depths of the ocean.

Reservations for Ossiano's *Escale* are open now, Tuesday –Sunday, 6:00pm-1:00am (last seating 9:00pm). The experience consists of 11 waves, priced at AED 1,250.

ENDS

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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 Gregoire Berger the restaurant's 11-wave tasting menu is guided by Berger's lifelong respect for seasonality, terroir and sea foraging, with all ingredients sustainably sourced from the oceans or within 50km of a coastline. 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 at their peak, 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.