



THE BEST CHEF AWARDS 2024 ANNOUNCES WINNERS IN DUBAI, CELEBRATING THE WORLD'S CULINARY ELITE

The global culinary platform names the top chefs in the world

The 8th edition of The Best Chef Awards culminated in a spectacular ceremony in Dubai, marking the first time the prestigious event was held in the Middle East. Hosted at Atlantis The Palm, with the support of the Dubai Department of Economy and Tourism (DET), this year's awards honoured 550 chefs from 61 countries, making it the largest edition to date and a testament to Dubai's growing status as a culinary capital.

CELEBRATING THE WORLD'S BEST CHEFS

At the pinnacle of this year's awards are three exemplary chefs, whose visionary contributions have redefined modern gastronomy:

1ST PLACE: Rasmus Munk – Alchemist, Denmark

Famed for his avant-garde approach, Munk's work at Alchemist melds theatrical elements with culinary innovation, offering an immersive experience that has elevated him to global acclaim.

2ND PLACE: Albert Adrià – Enigma, Spain

An icon of culinary experimentation, Adrià continues to break boundaries at Enigma, where his work combines storytelling with innovative technique, solidifying his influence in the industry.

3RD PLACE: Eric Vildgaard – Jordnær, Denmark

Renowned for his commitment to sustainability and purity, Vildgaard's creations at Jordnær are a testament to the artistry of local Nordic ingredients, making his work resonant on a global scale.

SPECIAL AWARD WINNERS

As part of The Best Chef's (r)evolutionary new ranking system, the awards also celebrated chefs who made extraordinary contributions in specific areas:

- **The Best (R) Evolution:** Albert Adrià, *Enigma* (Spain)
- **The Best Chef Pastry Award:** René Frank, *Coda* (Germany)
- **The Best New Entry Award:** Mei Kogo, *Sushi-Meino* (Japan)
- **The Best Terroir Award:** Jaime Rodríguez, *Celele* (Colombia)
- **The Best Science Award:** Ángel León, *Aponiente* (Spain)
- **The Best Food Art Award:** Julien Royer, *Odette* (Singapore)



- **The Best NextGen Award:** Michele Lazzarini, *Contrada Bricconi*, (Italy)
- **The Best Dining Experience Award:** Vaughan Mabee, *Amisfiled* (New Zealand)
- **The Best Creativity Award:** Paco Méndez, *Come Restaurant* (Spain)
- **The Best Dubai Award:** Himanshu Saini, *Trèsind* (UAE)
- **The Best Voted by Professionals Award:** Ana Roš, *Hiša Franko* (Slovenia)
- **The Best Origins & Future Award:** (1) Eva, Lilian, Emilie Rihani, *Three by Eva (UAE)* (2) Mohamad, Wassim, Omar Orfali, *Orfali Bros* (UAE)

KNIFE RECOGNITION

In a landmark shift, The Best Chef Awards debuted its tiered Knife recognition system, designed to offer a more comprehensive, inclusive view of culinary excellence. Abandoning traditional rankings, this system honours chefs based on impact and skill across three categories, recognising a total of 550 culinary professionals across 6 continents:

- **Three Knives (The Best):** Celebrating the highest tier of culinary mastery, **awarded to 97 chefs** who achieved 80% or more of the maximum points.
- **Two Knives (World-Class):** **Acknowledging 177 chefs** who reached 40% or more, representing world-class expertise.
- **One Knife (Excellent):** **Recognising 276 chefs** who attained 20% or more, underscoring their notable contributions to the field.

For the complete list of The Best Chef Awards 2024 winners and honourees, please visit thebestchefawards.com

A SHOWCASE OF CULINARY EXCELLENCE IN DUBAI

The awards ceremony concluded three days of exhilarating events, including thought-provoking panel discussions, the *Food Meets Science* conference, and exclusive culinary experiences. Drawing over 3,000 attendees, the 2024 edition created a vibrant platform for chefs, industry leaders, and culinary enthusiasts from around the globe to connect, collaborate, and inspire.

Dubai's dynamic culinary scene shone brightly at The Best Chef Awards 2024, with a notable number of Dubai-based chefs recognised across the Knife tiers. This acknowledgment reflects the city's growing influence on the global gastronomic stage:



- **Three Knives:** Grégoire Berger (*Ossiano*) and Himanshu Saini (*Trèsind Studio*)
- **Two Knives:** Mohamad Orfali (*Orfali Bros*) and Daniel Birk (*Row on 45*)
- **One Knife:** Rahul Rana (*Avatara*), Solemann Haddad (*Moonrise*), and Tom Allen (*Dinner by Heston*)

Ahmed Al Khaja, CEO of Dubai Festivals and Retail Establishment (DFRE), part of Dubai Department of Economy and Tourism (DET), said: “Dubai’s successful hosting of The Best Chef Awards 2024 has underlined its status as a global gastronomy capital, with the city providing a platform not only to celebrate global culinary talent, but also to bring the industry together to share knowledge and explore innovation. We congratulate all the chefs from around the world recognised in this year’s edition of the awards, and are proud to see Dubai-based culinary talent among them, as they continue to contribute to our goal to become the best city to visit, live and work in.

Cristian Gadau, Co-founder of The Best Chef, said, “Bringing The Best Chef Awards to Dubai for the first time has been a landmark moment for us, and we couldn’t have asked for a more remarkable city to host this celebration. Dubai’s ambition, spirit, and dedication to excellence perfectly mirrored the calibre of talent we witnessed at this year’s awards. My deepest congratulations to every chef honoured—your work is a beacon of inspiration to the culinary world. To see so many gifted individuals from across the globe, gathered to share their passion and innovation, is a reminder of what makes this industry so exceptional.”

Joanna Slusarczyk, Co-founder of The Best Chef, added, “This year, we were privileged to acknowledge an extraordinary 550 chefs—each one an embodiment of skill, vision, and dedication. The new Knife recognition system has allowed us to highlight chefs at all stages of their journey, giving due respect to their craft and contributions. Witnessing this level of talent, from renowned masters to emerging stars, all here in Dubai, has been profoundly moving. We are honoured to be a part of this journey and look forward to seeing these chefs continue to shape the future of global gastronomy.”

The success of The Best Chef Awards in Dubai reinforces the city’s position as a premier culinary destination, showcasing its commitment to supporting international talent and innovation. With the conclusion of this landmark edition, Dubai’s reputation as a global food hub has been elevated, leaving an indelible mark on the international culinary stage.

PRESS KIT - IMAGES

For more information, please contact:

The Best Chef

press@thebestchefawards.com



Dubai Department of Economy and Tourism (DET):

mediarelations@dubaidet.ae

[+971] 600 55 5559

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About The Best Chef:

Founded with the vision of celebrating and inspiring culinary talent worldwide, The Best Chef serves as a pivotal platform for food enthusiasts to exchange knowledge, discuss current topics, and foster a community passionate about gastronomy.

For more information on The Best Chef please visit: thebestchefawards.com

Follow us on Instagram: [@thebestchefawards](https://www.instagram.com/thebestchefawards)

About Dubai Department of Economy and Tourism (DET)

With the ultimate vision of making Dubai the world's leading commercial centre, investment hub and tourism destination, Dubai Department of Economy and Tourism (DET) is mandated to support the Government in positioning the emirate as a major hub for global economy and tourism, and in boosting the city's economic and tourism competitiveness indicators, in line with the goals of the Dubai Economic Agenda, D33, which aims to double the size of the emirate's economy and further consolidate Dubai's position as a leading global city for business and leisure.

Under this remit, DET is driving efforts to further enhance Dubai's diversified, innovative service-based economy to attract top global talent, deliver a world-class business environment and accelerate productivity growth. Additionally, DET is supporting Dubai's vision to become the world's best city to visit, live and work in by promoting its diverse destination proposition, unique lifestyle and outstanding quality of life, overall.

DET is the principal authority for planning, supervising, developing and marketing Dubai's business and tourism sectors. It is also responsible for licensing and classifying all types of businesses, including hotels, tour operators and travel agents. The DET portfolio includes Dubai Economic Development Corporation (DED), Dubai Business Registration and Licensing Corporation (DBLC), Dubai Corporation for Consumer Protection and Fair Trade (DCCPFT), Dubai SME, Dubai Corporation for Tourism and Commerce Marketing (DCTCM), Dubai Festivals and Retail Establishment (DFRE) and Dubai College of Tourism (DCT).

About Dubai Festivals and Retail Establishment

Dubai Festivals and Retail Establishment (DFRE), an agency of Dubai's Department of Economy and Tourism (DET), is responsible for developing Dubai's retail and festival sectors and supporting the positioning of Dubai as a world-class tourism destination with year-round family entertainment, shopping and events.



For further information, please contact:

mediarelations@dubaidet.ae

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