

[Log in / Register](#) [Subscribe](#)

HOTELIER

NEWS, GAULT&MILLAU

Gault&Millau's Culinary Innovators re- turns with 14 of Dubai's best chefs

Twelve of Dubai's acclaimed chefs will come together for a two-day pop-up from November 21 to 22

by **Hotelier Staff** November 12, 2025 11:26 AM GST

SHARE



 Save **Highlights** by Level4 AI Unlock AI insights - Subscribe

The second Gault&Millau Culinary Innovators event is just two weeks away.

Fourteen of Dubai's most acclaimed chefs will come together for a two-day pop-up at The Avery at the Conrad Dubai from Friday November 21 to Saturday November 22.

Who are the chefs?

The **chef collaborations confirmed** for the 2025 edition of the event are:

- Takashi Namekata & Hisao Ueda and Chris Malone from TakaHisa and Dinner by Heston Blumenthal,
- Daniel Birk & Jason Atherton and Mathieu Balbino from Row on 45 and Pierre's TT,
- Kelvin Cheung and Akmal Anuar from Jun's and Goldfish Sushi & Yakitori,
- Saverio Sbaragli and Solemann Haddad from Al Muntaha and Moonrise,
- Tristin Farmer and Dmitry Vinokurov from Maison Dali and Krasota, and
- Carmen Rueda Hernandez and Nouel Catis from BRIX Journey and SNA'AP.

How does it work?

This year's format places the spotlight squarely on partnership and ingredient-led innovation. The chefs will work in six kitchens, working together to craft appetiser-sized dishes that celebrate the very best local produce and flavours from the UAE.

Each pairing represents a meeting of minds, fusing distinct culinary philosophies and styles to create a dine-around degustation unlike any other.

According to Gault&Millau UAE editor David J Constable, this evolution of the event is a natural step forward.

“After the success of last year’s Culinary Innovators, this edition takes things further by celebrating the best in local products and ingredients,” he said. “Dubai’s most creative chefs will gather for a unique experimental experience that reflects the city’s growing gastronomic confidence and ambition.”

Culinary Innovators 2025 will host three seatings – two evening sessions and a Saturday lunch – each limited to 150 guests.

What else has changed in 2025?

For 2025, Gault&Millau UAE is introducing a limited number of VIP tables – an experience that adds a new dimension to the pop-up. Reserved seating for groups of four includes early access, table service and premium Perrier-Jouët champagne, along with wine pairings and a curated beverage selection.

VIP guests will also be treated to an exclusive amuse-bouche from each of the six kitchens and personal interaction opportunities with the chefs.

Guests can choose between curated drink pairings including soft beverages, wines or Perrier-Jouët Champagne. Those opting for the VIP reserved seating will enjoy early access, premium table service, and an additional amuse-bouche from each kitchen, alongside the opportunity to interact directly with the chefs.

The event promises an elevated dine-around journey where every ticket includes one hero dish from each kitchen, complemented by free-flowing beverages and live entertainment.

With just eight VIP tables available per event, exclusivity is guaranteed – as is a remarkable showcase of collaboration, craftsmanship and

creativity at the highest level of Dubai's dining scene.

Tickets are available via Platinum List. [Click here](#) to purchase

For VIP reservations, contact the Gault&Millau UAE events team directly at events@gaultmillauae.com.

Previous

Adam Harvey appointed commercial director for Minor Hotels in Qatar

Next

Our Habitas makes its UAE debut with Caravan Hatta

Copyright © 2026. ITP Media Group. All Rights Reserved