## PRESS RELEASE

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## MICHELIN AWARDS STARS TO 38 RESTAURANTS IN SINGAPORE, INCLUDING 12 NEW STARS, REAFFIRMING THE CITY AS ONE OF ASIA'S CENTRES OF GASTRONOMY



A year after the launch of its inaugural selection, Michelin is pleased to unveil the list of restaurants that have been awarded one or more stars in the MICHELIN guide Singapore 2017.

"With a total of 38 starred restaurants, including 12 new stars, this second edition confirms the dynamism and the quality of Singapore's culinary scene. Its vitality is driven by the chefs who, as real entrepreneurs, continue to invest in and develop new establishments, but also by Singaporeans and visitors who are always looking for new culinary experiences" comments Michael Ellis, International Director in charge of the MICHELIN guides. "The atmosphere in Singapore makes it a destination with a gastronomic potential that should continue to grow rapidly in the years to come. It's very exciting!"

Awarded three stars in 2016, Joël Robuchon Restaurant maintains its stars this year.

The 2017 selection of the MICHELIN guide Singapore has a new two-star restaurant, *Waku Ghin*, where chef Tetsuya Wakuda showcases contemporary Japanese cuisine in keeping with the quintessential qualities of the season's produce.

Showcasing the strength and quality of the local culinary scene, Singapore also has a total of 30 one-star restaurants, including 11 new ones. "These new starred restaurants are a reflection of the city, which is a true crossroads of trade and commerce: rich and diverse cooking styles, since over 30 different types of cuisine have been awarded one or more stars, ranging from Peranakan and Australian cuisine to Teochew, French and Italian cuisine," continues Michael Ellis.

Several of these new starred restaurants are run by local chefs, such as **Chef Kang's**, where Singaporean chef Kang serves authentic Cantonese cuisine, **Labyrinth**, where chef Han Li Guang revisits Singaporean cuisine giving it a touch of modernity. Other new Michelin-starred restaurants this year include **Cheek by Jowl** and **Whitegrass**, both serving contemporary Australian cuisine, **Saint Pierre**, which features French cuisine, **Braci** and **Garibaldi**, where chefs offer Italian dishes, **Imperial Treasure Fine Teochew Cuisine** serving traditional Teochew cuisine, **Meta**, where dishes are created with Korean and Japanese influences, and finally **Iggy's**, where the chef combines superb ingredients to create a truly contemporary cuisine.

The full selection in the MICHELIN guide Singapore 2017 can be found on the website <a href="https://guide.michelin.sg">https://guide.michelin.sg</a>

The selection has a total of 150 restaurants, including:

- ✓ 1 restaurant with 3 stars
- ✓ 7 restaurants with 2 stars, including 1 new one
- ✓ 30 restaurants with 1 star, including 11 new ones
- ✓ 38 restaurants with a Bib Gourmand, including 9 new ones



## About the MICHELIN guide

The MICHELIN guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service.

With the MICHELIN guide, the Group continues to support millions of travellers, allowing them to live a unique mobility experience.

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