

PRESS INFORMATION

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Three stars for the Joël Robuchon restaurant... World's first stars for Street Food: Michelin reveals the richness of Singapore's gastronomy

As proof of the high quality of the local and international cuisine in Singapore, the MICHELIN guide awards one restaurant three stars, six restaurants two stars and twenty-two restaurants one star. Among them, Asian street food and Australian cuisine are starred for the first time ever.



Michelin is pleased to announce the first selection of the MICHELIN guide Singapore 2016, which reflects the richness of the gastronomic scene in this South East Asian city. "Singapore is a real crossroads of trade and commerce, with multiple culinary influences and repertoires that enjoyed by both locals and visitors" comments Michael Ellis, International Director of the MICHELIN guides. "If the city has a worldwide reputation for its street food, a high flying gastronomic scene created by talented young chefs has emerged over the last few years, in which our inspectors have discovered real jewels! "

This first edition picks out a three star restaurant, **Joël Robuchon**, where the chef offers refined, contemporary French cuisine in a majestic art-deco inspired dining room. "From the quality of the ingredients - with only the best selected, to the finesse of the cooking, through to the impressive wine list that includes over 1000 references, the experience offered by the chef Joël Robuchon is quite simple exceptional!" exclaims Michael Ellis. "Each plate is executed with masterful panache, such as poached lobster in a spicy bouillon, or the farmer's guinea fowl with roast foie gras and each offers gourmets a palette of flavours and memorable intensity of taste".

6 other establishments obtain two stars in this 2016 edition of the MICHELIN Singapore guide: **André**, where the French trained, Taiwanese chef André Chiang, offers sophisticated, creative cuisine; **l'Atelier de Joël Robuchon**, which offers contemporary French cuisine just like **Odette**, where fine, elegant creations can be tasted and which was opened only a few months ago by chef Julien Royer or **Les Amis**, kept by chef Sébastien Lepinoy. Two other restaurants in this selection are also distinguished by two stars: **Shoukouwa**, where the Japanese chef relies on very high quality products to produce sushis like those tasted in Tokyo, and **Shisen Hanten**, the Chinese restaurant of chef Chen Kentaro.

Finally the MICHELIN guide inspectors distinguished 22 one star restaurants, including all cooking styles. Among them the **Candlenut** restaurant, where chef Malcolm Lee offers peranakan cooking, a cuisine with Singapore origins, born from Malaysian and Chinese influences.

This selection also sees street food starred for the first time in a MICHELIN guide, with **Hill Street Tai Hwa Pork Noodle** and **Hong Kong Soy Sauce Chicken Rice & Noodle**. Another world first for this edition: Australian cooking obtains a star in the MICHELIN guide with the **Osia** restaurant, where young chef Douglas TAY, under the direction of Scott WEBSTER, offers creative plates made with Australian and Asian products.

Find the whole MICHELIN Singapore 2016 guide selection on the site www.michelin.guide.sg

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 million of travelers, allowing them to live a unique mobility experience.

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