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## For the first time in History, Singapore gets two Three-MICHELIN-starred restaurants

Michelin is particularly pleased to announce the selection of the MICHELIN Guide Singapore 2019, in which two restaurants are honored with three stars. This is the first time since the launch of the Singapore edition of the Michelin Guide in 2016 that the supreme distinction has been awarded to two establishments in the city-state. In the previous edition of the MICHELIN guide Singapore, there was no three-starred restaurant.

"With two of its establishments promoted to a three-star ranking, Singapore is clearly positioned as a leading gastronomic destination," said Gwendal POULLENNEC, International Director of the MICHELIN guides. "Getting a three star is always a singular moment in a chef's life and I am convinced that's the same feeling for a city or a country. With this historic first, which completes an already extensive culinary scene, Singapore enters a new dimension to the eyes and palate of food lovers. As for the Michelin Guide, it confirms by awarding its highest distinction to the outstanding cuisine of **Odette** and **Les Amis**, its ability to evaluate and promote exceptional tables", adds Gwendal POULLENNEC.

Opened in 1994 and firmly established as a culinary institution in Singapore, **Les Amis** has reached excellence. Chef Sébastien Lepinoy, guided by an impressive attention to the smallest detail, offers a contemporary cuisine of French inspiration that sublimates high-quality products. The wine list, with more than 3,000 references, is rightly considered one of the most dazzling in the Asian continent.

Also located in the city centre, in the former Supreme Court building, restaurant **Odette**, so named by chef Julien Royer to honor his grandmother, emphasizes a comprehensive experience in a discreet and intimate setting as elegant as the setting of the plates. International flavors and subtle Asian touches perfectly match with highly mastered French technique here.

Beyond their common French inspiration, these two new three-star awardees are connected by a know-how and a deep respect for the terroir and its products, carefully selected by the two chefs and their teams.

The selection of the MICHELIN Guide Singapore 2019 also includes five two-star establishments. Alongside **Shisen Hanten**, **Shoukouwa** and **Waku Ghin**, who were already honored at this level last year, two restaurants are accessing it for the first time. **Saint Pierre** confirms the quality of its dishes, which were already awarded a star last year for their perfect balance. **Zén** makes a remarkable entry into the selection by getting directly two stars thanks to a modern cuisine deliciously mixing Nordic origins and Asian flavors.

Finally, 37 restaurants in Singapore are awarded one star. 7 of them are new entrants in the MICHELIN guide. **Basque Kitchen by Aitor, Jag, Lerouy, Table65** and **Vianney Massot**, all of European inspiration, as well as **Cheek Bistro** and **Meta** with their Australian origins, join the prestigious circle of MICHELIN starred restaurants. Two of the numerous establishments awarded with a Plate ("L'Assiette") MICHELIN last year are promoted to one star in this 2019 edition : **Buona Terra**, where Italian tradition reigns, and **Terra**, who adds to it the richness of fresh Japanese products.

MICHELIN had previously unveiled the list of 58 Bib gourmand establishments. The selection of the MICHELIN guide Singapore 2019 also awards 139 Plates, for a total of 241 award-winning addresses.

To summarize, the selection of the starred restaurants MICHELIN Guide Singapore 2019 includes :

**-2 restaurants with three stars** : Les Amis, Odette.

**-5 restaurants with two stars** : Saint Pierre, Shisen Hanten, Shoukouwa, Waku Ghin, Zén.

**-37 restaurants with one star** : Alma, Basque Kitchen by Aitor, Béni, Braci, Buona Terra, Burnt Ends, Candlenut, Cheek Bistro, Chef Kang's, Corner House, Cut, Garibaldi, Hawker Chan, Hill Street Tai Hwa Pork Noodle, Iggy's, Imperial Treasure Fine Teochew Cuisine (Orchard), Jaan by Kirk Westaway, Jag, Jiang-Nan Chun, Labyrinth, Lei Garden, Lerouy, Ma Cuisine, Meta, Nouri, Putien (Kitchener Road), Rhubarb, Shinji (Bras Basah Road), Shinji (Tanglin Road), Summer Palace, Summer Pavilion, Sushi Ichi, Sushi Kimura, Table65, Terra, The Song of India, Vianney Massot.

Find the full selection of the MICHELIN Guide Singapore 2019 on [www.guide.michelin.com](http://www.guide.michelin.com).

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