



PRESS RELEASE

MICHELIN GUIDE

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**The MICHELIN Guide Singapore 2022 Celebrates Its
Sixth Anniversary:
2 Restaurants Promoted to Two MICHELIN Stars
7 Restaurants Newly Awarded with One MICHELIN Star**

To mark the 6th anniversary of the MICHELIN Guide Singapore selection, Michelin has unveiled its MICHELIN Star restaurant selection for 2022, together with the Bib Gourmand recommendations and MICHELIN selected restaurants.

"What a pleasure to be back in Singapore after this unprecedented crisis. This destination hasn't at all lost what seduced our inspectors in the first place: a wonderfully blossoming diversity of cuisine types, renowned chefs keen on displaying their passion and skills, and young and promising talents ready to realise their dreams and polish their know-how," says Gwendal Poullennec, International Director of the MICHELIN Guide. "There is no doubt that Singapore is still a culinary gem, and thanks to the particularly impressive resilience of all the professionals from the industry, local and international gourmets will be able to experience unforgettable gastronomic journeys in the Lion City once again."

2 New Restaurants Receive Two MICHELIN Stars

Singapore adds two new restaurants to its Two MICHELIN Starred restaurant selection this year. Named after a novel by an Australian author, **Cloudstreet** delivers an unforgettable gastronomic journey that marries disparate cultures and influences in an artistic expression.

Thevar's creative multi-course menu rooted in Indian traditions and crafted with European techniques receives praise from the MICHELIN Guide inspectors for its fascinating combination of flavours and the Penang-born Indian chef's unique perspective. The food here is described as an array of Indian-inspired cuisine with a fun, modern gaze.



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Cloudstreet and Thevar join 5 other restaurants with Two MICHELIN Stars in Singapore, namely JAAN by Kirk Westaway, Saint Pierre, Shisen Hanten, Shoukouwa, and Waku Ghin.

7 New Restaurants Receive One MICHELIN Star

There are 7 new restaurants in the One MICHELIN Star category in the 2022 edition. Of these, 4 are making their debut in the 2022 edition, 1 has gained a MICHELIN Star for its new opening, while 2 have been promoted from being MICHELIN selected restaurants.

4 New Restaurants Receive One MICHELIN Star for the First Time

The 12-seater kappo sushi restaurant **Hamamoto** greets gourmets with only the finest: from handmade ceramic lacquerware to the house sake, to dishes that are proof of the chef's craftsmanship and his over 20 years of experience.

Marguerite offers a unique dining experience with its location in Singapore's renowned Gardens by the Bay. Gourmets get to experience courses made with seasonal ingredients that are deceptively simple, but when eaten, reveal bold flavours matching the showy colourful blooms.

Nae:um refers to a fragrance that evokes memories. The restaurant offers innovative courses that feature seasonal ingredients. Dishes are precisely executed and presented in an ethereal, refreshing manner, but have inklings of their Korean roots.

Rêve brings out the best in Japanese ingredients with classic French techniques and contemporary plating. The fish course is the main draw that would never disappoint.



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1 Restaurant Gains One MICHELIN Star for Its New Opening

Burnt Ends, which relocated to Dempsey Road, serves refined Australian barbecue cooked in a wood-fired brick kiln. The reselection of this restaurant by the MICHELIN Guide inspectors is an affirmation of its continued efforts to deliver at high levels of gastronomic excellence.

2 Restaurants Promoted to One MICHELIN Star

Euphoria features and celebrates botanical elements of vegetables and herbs, making them equal protagonists with the proteins on the plate.

La Dame de Pic located at Raffles Hotel Singapore is the first Asian outpost for renowned chef Anne-Sophie Pic's culinary vision. Most of Pic's celebrated specialties could be found here, prepared with mainly French produce plus a spoonful of local touches and flavours.

With these new additions, Singapore has a total of 42 One MICHELIN Star establishments (41 restaurants and 1 street food).

6 New Selected Restaurants

There are also 6 restaurants in Singapore that have newly entered the MICHELIN Guide selection. They span a wide range of cuisines from French (**Claudine**), Indian (**Revolver**), Italian (**Osteria BBR by Alain Ducasse**), and Japanese (**Wagyu Jin**); as well as various styles that include Meat and Grills (**Butcher's Block**) and Sushi (**Sushi Masaaki**). This showcases Singapore as indeed a dynamic and exciting cultural centre of many gastronomic talents from all over the world.



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The MICHELIN Guide Singapore 2022 Young Chef Award

The MICHELIN Guide Young Chef Award recognises a young chef working in a MICHELIN-starred restaurant who has exceptional talent and great potential.

This 2022, the Young Chef Award is given to chef **Louis Han** of One MICHELIN Starred **Nae:um**. The Seoul-born chef ventured into the culinary sphere at the age of 14. Throughout his journey, he has spread his footprints around the world, including serving with the United Nations Peacekeeping force in Lebanon and working at MICHELIN Starred restaurants in his home city. **Nae:um**, his inaugural establishment as an independent restaurateur, also receives its first MICHELIN Star this year and is praised by the MICHELIN Guide inspectors for its Korean cuisine that has been elegantly presented with modern cooking. The execution is good and non-pretentious with a clear focus on Korean flavours.

The MICHELIN Guide Singapore 2022 Welcome & Service Award and Sommelier Award

Samantha Goh of Two MICHELIN Starred **Saint Pierre** is the winner of this year's Welcome & Service Award. She has been working at the restaurant for years and is cheerful and knowledgeable. The entire operation runs smoothly with her, and her genuine engagement with the guests is an unmissable hallmark of the restaurant.

The recipient of this year's Sommelier Award is **Eric Eu** of Three MICHELIN Starred **Les Amis**. Owning an impressive wine selection, **Les Amis** has a good focus on quality wine and wine service. Eu is knowledgeable and attentive, offering thorough wine appreciation that enhances the dining experience.



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In total, the MICHELIN Guide Singapore 2022 selection includes:

3 restaurants with 3 MICHELIN Stars

7 restaurants with 2 MICHELIN Stars

42 eateries with 1 MICHELIN Star

67 Bib Gourmand establishments

130 MICHELIN Selected establishments

The sixth edition of the MICHELIN Guide Singapore will be published only in digital form via [MICHELIN Guide's official website](#) and the MICHELIN Guide mobile app (iOS and Android).

Download the MICHELIN Guide App



MICHELIN Guide Singapore 2022 Star Selection

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Restaurant	Distinction
Les Amis	***
Odette	***
Zén	***
Cloudstreet	**
JAAN by Kirk Westaway	**
Saint Pierre	**
Shisen Hanten	**
Shoukouwa	**
Thevar	**
Waku Ghin	**
28 Wilkie	*
Alma	*
Art	*
Basque Kitchen by Aitor	*
Béni	*
Braci	*
Buona Terra	*
Burnt Ends	*
Candlenut	*
Chef Kang's	*
Cure	*
Cut	*
Esora	*
Euphoria	*
Hamamoto	*
Hill Street Tai Hwa Pork Noodle	*
Iggy's	*
Imperial Treasure Fine Teochew Cuisine (Orchard)	*
Jag	*
La Dame de Pic	*
Labyrinth	*
Lei Garden	*
Lerouy	*
Ma Cuisine	*
Marguerite	*
Meta	*
Nae:um	*



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Nouri	✿
Oshino	✿
Putien (Kitchener Road)	✿
Rêve	✿
Rhubarb	✿
Shang Palace	✿
Shinji (Bras Basah Road)	✿
Sommer	✿
Summer Palace	✿
Summer Pavilion	✿
Sushi Ichi	✿
Sushi Kimura	✿
Table65	✿
Terra	✿
Whitegrass	✿

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MICHELIN GROUP MEDIA RELATIONS

+33 (0) 1 45 66 22 22

7 days a week

www.michelin.com

 @MichelinPress

27 cours de l'Île Seguin, 92100 Boulogne-Billancourt

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