



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt - November 10, 2022

3 one MICHELIN Star restaurants shine in inaugural MICHELIN Guide Abu Dhabi

- **Abu Dhabi's restaurants make their debut in the MICHELIN Guide with 42 listings covering 16 types of cuisine.**
- **3 restaurants receive one MICHELIN Star and 4 restaurants are awarded a Bib Gourmand.**
- **3 Special MICHELIN Guide Special Awards: Welcome and Service award, Sommelier Award and Young Chef Award**

MICHELIN is pleased to present the very first selection of the MICHELIN Guide Abu Dhabi, presenting 42 restaurants in the capital of the United Arab Emirates. 3 restaurants have been recognized with one MICHELIN Star for their high-quality cooking and 4 establishments have received a Bib Gourmand for offering good food at moderate prices.

Amongst the 42 restaurants recognized in the inaugural edition of the MICHELIN Guide Abu Dhabi, One MICHELIN Star is awarded to **Talea by Antonio Guida**, for delighting diners with its "Cucina di Famiglia" or family-style Italian cuisine; **Hakkasan**, a restaurant celebrating traditional Cantonese flavors; and contemporary Japanese restaurant **99 Sushi Bar**.

"As the first MICHELIN Guide Abu Dhabi selection, this marks the beginning of a long journey for a city with unlimited gastronomic potential", says Gwendal Poullennec, International Director of the MICHELIN Guide, "Our inspectors discovered a rich variety of cuisines offered in Abu Dhabi, from creative dishes designed by some of the world's most renowned chefs, to traditional cuisines from the region: Middle Eastern, Lebanese and, of course, Emirati".

Abu Dhabi, the capital and largest Emirate of the United Arab Emirates, is a melting pot of cuisines and cultures. A dynamic center for sports, art and cultural exchanges, the city is emerging as a gastronomic hotspot known for its rich yet diverse culinary scene, from local Emirati eateries to luxury dining rooms.



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3 restaurants awarded one MICHELIN Star

99 Sushi Bar receives one MICHELIN Star for its beautifully presented dishes, full of finesse and precision. The chic Japanese restaurant's primary goal is to bring out the quality of its ingredients, with contemporary touches applied with subtlety and care. Its Spanish owners import most of the seafood from their native country; the red shrimp is particularly noteworthy. It's all run as smoothly as silk and is the ideal venue for an intimate dining experience.

Hakkasan's Abu Dhabi outpost is instantly recognizable, thanks to its sultry and chic oriental décor. Located within the Emirates Palace hotel, the Cantonese cuisine-led restaurant adds another MICHELIN Star to the brand by offering customers time-honored classics such as Peking duck and Chilean sea bass with honey, as well as their celebrated Dim sum prepared with enormous skill.

Talea by Antonio Guida is awarded One MICHELIN Star for its understated Italian sophistication. Overseen by Chef Antonio Guida, whose reputation was made and cemented in Milan, Restaurant Talea celebrates "Cucina di Famiglia" or family-style cooking, offering guests simple yet exhilarating flavors. Purity and vibrancy are evident in sublime dishes such as Maccheroncelli alla Genovese, turbot with Mediterranean Guazzetto and tiramisu that's made right in front of customers.

4 Establishments Awarded a Bib Gourmand

Almayass gets a nod from the MICHELIN Guide inspectors for its Lebanese and Armenian influences. The original branch was founded in Beirut in 1996 and this large Abu Dhabi branch, where the circular booths are the prized seats, continues the tradition of offering an extensive, appealing menu of richly flavored and carefully prepared dishes.

Beirut Sur Mer is all about enjoying Lebanese food by the sea. The restaurant is awarded a Bib Gourmand for its classics ranging from Mezze to Mashawi. Portions here are generous and prices are reasonable. The large, colorful, contemporary dining room also boasts a beautiful beachfront terrace. It's an ideal spot for post-cultural refueling after a visit to the nearby Louvre Abu Dhabi.

Otoro receives a MICHELIN Guide Bib Gourmand for its take on contemporary Japanese cuisine, with signature dishes such as: yellowtail carpaccio, tuna tartare with yuzu dressing and titular otoro nigiri, just to name a few. This is a large, relaxed space with a funky feel.

Tazal's Mediterranean food, with its exhilarating infusion of European influences and Arabic touches, is also awarded a Bib Gourmand. Dishes such as Tanja short ribs and Zaatar sea bream are as delicious as they are original.



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3 MICHELIN Guide Special Awards in this 2023 selection.

While MICHELIN Guide inspectors are dining, they also keep an eye out for service professionals worthy of the MICHELIN Special Awards. For the inaugural edition of the MICHELIN Guide Abu Dhabi, our inspectors have found three worthy recipients.

Service Award: Rawad Hamdan and team, Restaurant Li Beirut

Our inspectors received a warm welcome when dining here. The service that accompanied their dinner progressed in the same vein, with the entire team being professional and genuine in their hospitality: perfectly attentive yet relaxed and happy to engage. Whilst the cooking and views are impressive, the level of service is the final part of the jigsaw that makes dining at Li Beirut such a pleasure.

Sommelier Award: Marlon Nuque, Zuma Restaurant

A true personality in this restaurant full of buzz, Marlon oversees the extensive, meticulously curated selection of wines and sake. Originally from the Philippines, he changed 90% of the wine list within his first year and continues to engage customers with his charming smile.

Young Chef Award: Luigi Stinga, Restaurant Talea by Antonio Guida

It might be Antonio Guida's name on the door, but he has chosen one of his finest protégés to head up this beautiful newcomer to the Abu Dhabi dining scene. With an extensive list of impressive names on his CV such as Don Alfonso, Quattro Passi and Seta, Luigi was a natural for this position. His impeccable style, eye for detail, generous approach and natural confidence also shine through in the family-style dishes, which are packed with flavor.



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The full selection of the MICHELIN Guide Abu Dhabi 2023 will be available free of charge on the MICHELIN Guide website and app. The restaurants will join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Abu Dhabi and throughout the world. Visit the MICHELIN Guide website, or download the free app for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.

MICHELIN Guide Abu Dhabi 2023 at a glance:

Total Restaurants	42
1 MICHELIN Star (High quality cooking, worth a stop)	3
Bib Gourmand (Good quality, good value cooking)	4
MICHELIN-selected	35
Cuisine types reflected in selection	16
Cuisine types reflected in Starred restaurants	3
Cuisine types reflected in Bib Gourmands	3
Notable wine lists	4
Restaurants in hotels from the MICHELIN Guide selection	11

THE MICHELIN GUIDE ABU DHABI 2023 Restaurant Selection



One MICHELIN Star

Restaurant Name	Type of Cuisine
99 Sushi Bar	Japanese Contemporary
Hakkasan	Chinese
Talea by Antonio Guida	Italian



Bib Gourmand

Restaurant Name	Type of Cuisine
Almayass	Lebanese
Beirut Sur Mer	Lebanese
Otoro	Japanese Contemporary
Tazal	Mediterranean Cuisine

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Restaurant Name	Type of Cuisine
Al Mrzab	Emirati
Butcher & Still	Meats and Grills
Byblos Sur Mer	Lebanese
Cafe James	Contemporary
Café Milano	Italian
Catch by St. Regis	Seafood
Cipriani	Italian
Coya	Latin American
Dai Pai Dong	Chinese
Finz	Seafood
Fishmarket	Seafood
Fouquet's	French



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Grand Beirut	Lebanese
Hoi An	Vietnamese
Li Beirut	Lebanese
Li Jiang	Asian
LPM	French
Market Kitchen	Contemporary
Martabaan by Hemant Oberoi	Indian
Mazi	Greek
Meylas	Emirati
Mijana	Lebanese
Moksh	Indian
Namak	Indian
NIRI	Japanese Contemporary
Oak Room	Meats and Grills
Oii	Mediterranean Cuisine
Paradiso	Mediterranean Cuisine
Punjab Grill	Indian
Shang Palace	Chinese
Silk & Spice	Thai
Tean	Mediterranean Cuisine
VaKaVa Pan Latin Grill and Lounge by Richard Sandoval	Latin American
Villa Toscana	Italian
Zuma	Japanese Contemporary

About Michelin

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