



PRESS RELEASE

MICHELIN GUIDE

Paris, June 05, 2025

**THE 2025 MICHELIN GUIDE  
HANOI | HO CHI MINH CITY | DA NANG  
CELEBRATES VIETNAM'S CULINARY ASCENT WITH  
9 ONE STAR, 2 GREEN STAR, AND 63 BIB GOURMAND**

- The 2025 MICHELIN Guide selection in Vietnam features a record 181 establishments: 9 One MICHELIN Star (1 new, 1 promoted), 2 MICHELIN Green Star (1 new), 63 Bib Gourmand (9 new), and 109 MICHELIN Selected (14 new).
- Ciel (Ho Chi Minh City) directly debuts with One MICHELIN Star, while Coco Dining (Ho Chi Minh City) is promoted to One MICHELIN Star.
- The new MICHELIN Green Star awarded to Lamai Garden (Hanoi) joins Nén Danang in showcasing outstanding eco-friendly commitments.

Michelin officially unveiled the 2025 restaurant selection of the MICHELIN Guide Hanoi | Ho Chi Minh City | Da Nang at the InterContinental Danang Sun Peninsula Resort. The 2025 edition underscores Vietnam's growing stature as a global gastronomic destination.

The newly released restaurant selection showcases 181 establishments – featuring 9 One MICHELIN Star restaurants (*of which, 1 new, and 1 promoted*), 63 Bib Gourmand (*of which, 9 new entries*), as well as 109 establishments selected for their quality cuisine (*of which, 14 newcomers*). New additions include 10 from Hanoi (*5 Bib Gourmand, 5 MICHELIN Selected*), 7 from Ho Chi Minh City (*1 one MICHELIN Star, and 6 MICHELIN Selected*) and 7 from Da Nang (*4 Bib Gourmand, and 3 MICHELIN Selected*). One Hanoi restaurant also sees its commitment towards an eco-friendlier gastronomy newly rewarded the MICHELIN Green Star.

"This year, we are proud to witness a rise in the number of Starred restaurants, driven by a new generation of talented chefs. Many are returning to their roots, using modern techniques to tell stories of their hometowns and to revive childhood flavors. At the same time, street food stalls, family-run eateries, and long-standing



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local shops continue to preserve culinary traditions with authenticity and passion,” said Gwendal Poullennec, International Director of the MICHELIN Guides. “ For our inspectors, the journey of discovering new restaurants in Vietnam remains as exciting as ever. They have been inspired by the dedication, creativity, and pursuit of excellence shown by culinary professionals across the country — and they are eager to uncover even more gems in the years to come.”

### **One MICHELIN Star: A Milestone Year**

**This year’s selection features 9 restaurants awarded One MICHELIN Star – of which, one directly joins the selection with a Star and one is promoted from last year:**

- **CieL** (Ho Chi Minh City) – *NEW* – Innovative cuisine with meticulous technique and an intimate dining experience.
- **Coco Dining** (Ho Chi Minh City) – *PROMOTED* – A stylish dining room where Chef Thanh Vuong Vo presents contemporary cuisine that blends Vietnamese recipes with modern techniques and fermentation.
- They join retaining One MICHELIN Star recipients: **Gia, Hibana by Koki, Tâm Vị** (Hanoi); **Long Trieu, Ănăn Saigon, Akuna** (Ho Chi Minh City); and **La Maison 1888** (Da Nang).

### **Lamai Garden: Hanoi’s First Restaurant to Earn the MICHELIN Green Star**

Within the MICHELIN Guide restaurant selection, the MICHELIN Green Star rewards the initiatives of groundbreaking restaurants that fully commit to rethinking their impact and encouraging a strong gastronomic transition. Two restaurants are newly awarded the MICHELIN Green Star for their remarkable philosophy and commitment toward a more eco-friendly approach to gastronomy. **Lamai Garden**, reimaged by chef-owner Hieu Trung Tran in 2022, serves a seasonal tasting menu and vegetarian menu in line with a contemporary Vietnamese farm-to-table concept. Diners pass through a garden to the dining area with counter seating by the open kitchen. They use ingredients from their Phú Thọ farm – garden herbs, ducks, and black pigs. The squid "noodle", inspired by Phở Chua, highlights the chef's creativity.



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### **Bib Gourmand: 63 Restaurants Delivering Quality at An Incredible Value**

The 2025 Bib Gourmand list grows to 63 establishments, including 9 new entries, celebrated for offering exceptional food at moderate prices. The New Bib Gourmand entries include:

#### ***In Hanoi***

**Hà Thành Mansion** – housed in a century-old villa, Hà Thành Mansion spans three uniquely designed floors, each radiating artistic charm.

**Mộ Dịch Số 37** – with a rustic, vintage ambience, and signature dishes include Hanoi spring rolls, fried hemibagrus fish, and scorched rice with beef stew (Cơm Chay Bò Cay).

**Miến Lươn Chân Cầm (Hoan Kiem)** – At nearly 40 years old, this gem in Hanoi's Old Quarter is popular for its array of eel dishes — cold or stir-fried, served with vermicelli in soup, as well as in congee and spring rolls.

**Phở Bò Lâm** – Fresh ingredients shine in the signature beef heel muscle, which boasts tender meat and gelatinous tendon with a pleasant chew.

**Ưu Đàm** – features a vegetarian menu that is anchored in tradition but is also mindful of nutritional balance.

#### ***In Da Nang***

**Bánh Xèo 76 (Da Nang)** – has a charcoal grill at the entrance for grilling pork. The menu includes classic Vietnamese dishes such as pancakes, corn rolls and noodles with grilled pork.

**Bún Bò Huế Bà Thương (Da Nang)** – has been delighting locals for over 50 years with their Bún Bò Huế, a spicy soup from Huế famed for its rich lemongrass broth, tender beef and al dente vermicelli served with herbs and vegetables.

**Quê Xưa** – a testament to its authentic Vietnamese fare. Straw chandeliers and local-style paintings add charm. The menu focuses on two dishes: Mỳ Quảng and Bánh Thịt Heo.

**Shamballa** – offers a serene vegetarian escape. Enter through an aged wooden door to discover Tibetan artefacts and a menu rooted in Vietnamese flavors and local techniques.



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### **MICHELIN Selected:**

In addition to Starred and Bib Gourmand restaurants, the MICHELIN Guide inspectors also recommend eateries whose high-quality cuisine simply seduced them. 109 establishments are featured in the MICHELIN Selected category with 14 new additions across all cities. New entries to the MICHELIN Selected category reflect both rising talent and consistent culinary craftsmanship across Vietnam's three major cities:

- **Hanoi** – Hiệu Lực Canh Cá Rô Hưng Yên (Hai Ba Trung), Lamai Garden, Phở Cuốn Chinh Thắng, Phở Tiến, Vien Dining
- **Ho Chi Minh City** – Bà Cô Lốc Cốc, Hoi An Sense, Nephele, Okra FoodBar, ST25 by KOTO, The Albion by Kirk Westaway
- **Da Nang** – Bếp Cuốn, Bún Riêu Cua 39, Moc

These restaurants showcase the strong growth of the culinary scene in Vietnam and offer the richest variety of dining experiences.

### **MICHELIN Guide Special Awards**

With its special awards, the MICHELIN Guide goes beyond the search for the best food quality. It aims to highlight talented individuals who contribute to enhancing the gastronomic dining experience. By doing so, it also acknowledges the diversity of jobs and know-hows involved in the restaurant industry.

- **The MICHELIN Guide Young Chef Award**

The MICHELIN Guide Young Chef Award recognizes a young chef whose exceptional talent and great potential have impressed the inspectors. This year, the Young Chef Award is given to **Chef Viet Hong Le** from newly Starred restaurant **CieL**, in Ho Chi Minh City. Born in 1992, Chef Viet Hong Le is a distinguished young chef with 14 years of culinary experience. He began his journey at an international hotel brand, where he honed his skills for six years under the mentorship of his sister, the head chef of the banquet kitchen. In 2019, he co-founded The Monkey Gallery and pursued formal culinary education at Ferrandi during the pandemic, which ultimately led to the creation of CieL.



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- **The MICHELIN Guide Sommelier Award**




The MICHELIN Guide Sommelier Award recognizes the skills, knowledge, and passion of talented sommeliers in the industry. This year's Sommelier Award is presented to **Paul Vo** from newly selected restaurant **Nephele** in Ho Chi Minh City. Paul Vo is the restaurant's General Manager and sommelier, hailing from Vietnam and bringing extensive wine knowledge to the table. He curates a unique and engaging wine list, intentionally avoiding the mundane in favor of distinctive, small-production wines at affordable prices. With his expertise and charm, Paul Vo transforms every wine selection into an enjoyable journey for his guests.

- **The MICHELIN Guide Service Award**

The MICHELIN Guide Service Award aims to highlight and encourage skilled and talented professionals who dramatically add to customer experience. This year's Service Award is given to **Nha Huynh** from Bib Gourmand restaurant **Mặn Mòi (Thu Duc City)**, in Ho Chi Minh City. Nha Huynh is sunny and enthusiastic, always greeting customers with the brightest smile. He carefully introduces the restaurant's concept and attentively explains the food and ingredients. He never misses a customer's needs and is always the first to offer assistance. Warm, friendly, and reliable, he consistently exemplifies the spirit of exceptional service.

### **The MICHELIN Guide Hanoi | Ho Chi Minh City | Da Nang 2025 at a glance:**

#### **189 restaurants:**

-  **9 One MICHELIN Star** (of which 1 new and 1 promoted)
-  **2 MICHELIN Green Star** (of which, 1 new)
-  **63 Bib Gourmand** (of which, 9 new)
- 109 MICHELIN Selected** (of which, 14 new)

**Images from the 2025 MICHELIN Guide Ceremony Vietnam can be downloaded at: <https://bit.ly/michelinguide-vn>.**



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To learn more about The MICHELIN Guide, please visit [guide.michelin.com/vn/en](https://guide.michelin.com/vn/en), or follow updates on [Facebook](https://www.facebook.com/MichelinGuideAsia).

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#### About Michelin

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world.

Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare.

The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide.

Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people. ([www.michelin.com](https://www.michelin.com))



**[The MICHELIN Guide celebrates its 125th anniversary!](#)**



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### Our 2025 Partners



MINH LONG  
SINCE 1970



### HANOI



### One MICHELIN Star

Restaurant Name	Type of Cuisine
Gia	Vietnamese Contemporary
Hibana by Koki	Teppanyaki
Tâm Vị	Vietnamese



### MICHELIN Green Star

Restaurant Name	Type of Cuisine
Lamai Garden <i>New</i>	Vietnamese Contemporary



### Bib Gourmand

Restaurant Name	Type of Cuisine
1946 Cua Bac	Vietnamese
Bún Chả Chan	Noodles
Bun Cha Ta (Nguyen Huu Huan Street)	Noodles
Chả Cá Thăng Long (6B Duong Thanh Street)	Vietnamese
Chào Bạ	Vietnamese
Hà Thành Mansion <i>New</i>	Vietnamese
Habakuk	European Contemporary
Luk Lak	Vietnamese
Mậu Dịch Số 37 <i>New</i>	Vietnamese
Miến Lươn Chân Cầm (Hoan Kiem) <i>New</i>	Noodles
Miến Lươn Đông Thịnh	Noodles
Mr Bảy Miền Tây	Vietnamese
Phở 10 Lý Quốc Sư (Hoan Kiem)	Noodles
Phở Bò Ấu Triệu	Street Food
Phở Bò Lâm <i>New</i>	Street Food
Phở Gà Nguyệt	Street Food
Phở Gia Truyền (Hoan Kiem)	Street Food
Phở Khôi Hối	Street Food
The East	Vietnamese
Tuyết Bún Chả 34	Street Food
Ưu Đàm <i>New</i>	Vegetarian
Xới Cơm	Vietnamese

### MICHELIN SELECTED

Restaurant Name	Type of Cuisine
A Bản Mountain Dew	Vietnamese
Azabu	Japanese
Backstage	Vietnamese Contemporary
Bánh Cuốn Bà Hoàn	Street Food
Bánh Cuốn Bà Xuân	Street Food
Bếp Prime	Vietnamese

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Bún Chả Đặc Kim (Hang Manh Street)	Street Food
Bún Chả Hương Liên (Hai Ba Trung)	Street Food
Cau Go	Vietnamese
Chả Cá Anh Vũ (Dong Da)	Vietnamese
Chapter	Vietnamese Contemporary
Cờ Đàm	Vegetarian
Duong's (Ngo Huyen Street)	Vietnamese
El Gaucho (Hoan Kiem)	Steakhouse
Etēsia	European Contemporary
French Grill By Jean-François Nulli	French Contemporary
Hanoi Garden	Vietnamese
Hemispheres Steak & Seafood Grill	Steakhouse
Hiệu Lực Canh Cá Rô Hưng Yên (Hai Ba Trung) <b>New</b>	Noodles

Highway4 (Hang Tre Street)	Vietnamese
Izakaya by Koki	Japanese
La Badiane	Fusion
Labri	European Contemporary
Lamai Garden <b>New</b>	Vietnamese Contemporary
Le Beaulieu	French
Maison 1929	Vietnamese
Ngon Garden	Vietnamese
Ốc Di Tú	Seafood
Ốc Vi Saigon	Seafood
Phở Cuốn Chinh Thắng <b>New</b>	Noodles
Phở Gà Châm (Yen Ninh Street)	Noodles
Phở Tiến <b>New</b>	Noodles
Quán Ăn Ngon (Hoan Kiem)	Vietnamese
Senté (Nguyen Quang Bich Street)	Vietnamese Contemporary
T.U.N.G dining	Innovative
Tanh Tách	Seafood
Vị An	Vietnamese
Vien Dining	Innovative

**HO CHI MINH CITY**

**One MICHELIN Star**

Restaurant Name	Type of Cuisine
Akuna	Innovative
Ănăn Saigon	Vietnamese Contemporary
CieL <i>New</i>	Innovative
Coco Dining <i>Promoted</i>	Innovative
Long Trieu	Cantonese

**Bib Gourmand**

Restaurant Name	Type of Cuisine
Bánh Xèo 46A	Vietnamese
Bếp Mẹ ỉn (Le Thanh Ton Street)	Vietnamese
Bò Kho Gánh	Street Food
Bún Bò Huế 14B	Street Food
Chay Garden (District 3)	Vegetarian
Cơm Tấm Ba Ghiền	Street Food
Cực Gạch Quán	Vietnamese
Hồng Phát (District 3)	Noodles
Hum Garden	Vegetarian
Mặn Mòi (Thu Duc City)	Vietnamese
Nhà Tú	Vietnamese
Phở Chào	Noodles
Phở Hoàng (Nguyen Tri Phuong Street)	Noodles
Phở Hương Bình	Noodles
Phở Lệ (District 5)	Noodles
Phở Miến Gà Kỳ Đồng	Street Food
Phở Minh	Noodles
Phở Phượng	Street Food
Sol Kitchen & Bar (District 1)	Latin American
Tiệm Cơm Thố Chuyên Ký	Cantonese



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Vị Quê Kitchen	Vegetarian
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### MICHELIN SELECTED

Restaurant Name	Type of Cuisine
3G Trois Gourmands	French
Ả by T.U.N.G	Innovative
An's Saigon	Innovative
Bà Cô Lốc Cốc <b>New</b>	Seafood
Béo Ở	Vietnamese
Bếp Người Hội An	Vietnamese
Bờm	Vietnamese Contemporary

Bún Bò Huế Cô Như	Noodles
Bún Thịt Nướng Hoàng Văn	Street Food
Cô Liêng	Street Food
Đông Phố	Vietnamese
Du Yên	Vegetarian
Elgin	European
Esta	Asian Contemporary
Fashionista Café	European Contemporary
Hoa Túc (District 1)	Vietnamese
Hoi An Sense <b>New</b>	Vietnamese
Kobe Bistro	French Contemporary
La Fontaine	French
La Villa	French
Lai	Cantonese
Little Bear	Vietnamese Contemporary
Lửa	European Contemporary
Lüne	French
Madame Lam	Vietnamese Contemporary
Mía Dining	European Contemporary
Miên Saigon	European Contemporary
Nén Light	Innovative
Nephele <b>New</b>	Asian Contemporary
Ốc Đào (District 1)	Seafood
Ốc Oanh	Street Food
Octo	Spanish



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Okra FoodBar <i>New</i>	European Contemporary
Olivia	European Contemporary
Oryz	Asian Contemporary
Phở Bò Phú Gia (District 3)	Noodles
Phở Hùng (District 1)	Noodles
Phở Việt Nam (District 1)	Noodles
Quince Eatery	Mediterranean Cuisine
Rice Field	Vietnamese
Square One	International
ST25 by KOTO <i>New</i>	Vietnamese Contemporary
Stoker (District 1)	Steakhouse
The Albion by Kirk Westaway <i>New</i>	British Contemporary
The Monkey Gallery Dining	European Contemporary
Thúy 94 Cũ	Seafood

Truffle	French Contemporary
Vietnam House	Vietnamese
Xôi Gà Number One	Street Food

## DA NANG



### One MICHELIN Star

Restaurant Name	Type of Cuisine
La Maison 1888	French Contemporary



### MICHELIN Green Star

Restaurant Name	Type of Cuisine
Nén Danang	Vietnamese Contemporary

**Bib Gourmand**

Restaurant Name	Type of Cuisine
Ăn Thôi	Vietnamese
Bà Đông	Noodles
Bánh Xèo 76 <i>New</i>	Vietnamese
Bánh Xèo Tôm Nhảy Cô Ba	Vietnamese
Bé Ni 2	Seafood
Bún Bò Bà Rơi (Hai Chau)	Noodles
Bún Bò Huế Bà Thương <i>New</i>	Noodles
Bún Chả Cá 109	Noodles
Bún Chả Cá Hòn	Noodles

Cô Chủ Nhỏ	Street Food
Indian Aroma	Indian
Mỳ Quảng Sữa Hồng Vân	Street Food
Năm Hiền (Phan Thanh Street)	Vietnamese
Ngọc Chi	Vegetarian
Phú Hồng	Street Food
Quán Nhân	Street Food
Quê Xưa <i>New</i>	Vietnamese
Rang	Indian
Shamballa <i>New</i>	Vegetarian
Thìa Gõ	Vietnamese

**MICHELIN SELECTED**

Restaurant Name	Type of Cuisine
Bà Diệu (Tran Tong Street)	Noodles
Bánh Canh Yến	Street Food
Bánh Xèo Bà Dưỡng	Vietnamese
Bé Mặn	Seafood
Bếp Cuốn <i>New</i>	Vietnamese
Bếp Hên	Vietnamese
Bún Chả Cá Bà Hoa	Noodles
Bún Riêu Cua 39 <i>New</i>	Noodles



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Cơm Gà Lan	Rice Dishes
Le Comptoir	French
Luk Lak	Vietnamese
Madame Lân	Vietnamese
Mì Quảng 1A	Noodles
Moc <b>New</b>	Seafood
My Hanh Seafood	Seafood
Mỳ Quảng Cô Sáu	Vietnamese
Năm Đánh	Seafood
Nén Danang	Vietnamese Contemporary
Nu Đồ Kitchen	Noodles
Olivia's Prime	Steakhouse
Si Dining	Italian Contemporary
The Temptation	French Contemporary