



PRESS RELEASE

MICHELIN GUIDE

Singapore 25th of June

The MICHELIN Guide Singapore 2024: 1 Restaurant Promoted to Two MICHELIN Stars and 4 Restaurants Newly Awarded with One MICHELIN Star

- **The eighth edition of the MICHELIN Guide Singapore awards 3 three MICHELIN Stars, 6 two MICHELIN Stars, and 42 one MICHELIN Star**
- **Singapore sees its second MICHELIN Green Star awarded this year to a MICHELIN Selected restaurant, recognising the restaurant's sustainable commitment**
- **283 restaurants compose the MICHELIN Guide Singapore 2024 selection with over 35 different cuisine types**

Michelin unveiled the full selection of the MICHELIN Guide Singapore 2024 today. The newly released Guide recommends a total of 283 locations – with 3 three MICHELIN Stars, 6 two MICHELIN Stars, 42 one MICHELIN Star, 81 Bib Gourmand, and 151 MICHELIN Selected venues. This year's selection also presents the second MICHELIN Green Star in Singapore.

*"Singapore's multicultural character extends beautifully to its world-renowned food scene. The variety of options, from fine-dining establishments to iconic hawker centres steeped in tradition, offers a truly captivating culinary experience for visitors," shares **Gwendal Poullennec, the International Director of the MICHELIN Guide.** "Our inspectors are also witnessing a surge of talented young chefs joining the kitchens. Their passion injects fresh energy and creativity into the scene, pushing boundaries and ensuring Singapore remains a leader in culinary innovation. While their individual styles are distinct, these young chefs share a common vision to collectively elevate Singapore's reputation as a global gourmet paradise for discerning food lovers worldwide."*

Meta is Promoted to Two MICHELIN Stars

Chef Sun Kim hails from Korea's Busan, and his refined modern cooking combines Korean traditions and bold flavours with contemporary minimalist aesthetics. The dining room shares the same space as the kitchen, for a chef's table feel. The steamed Jeju abalone with gochujang seaweed risotto is a hit, with its contrasting textures – the tender mollusc, creamy rice and crunchy lily bulbs. The seafood-heavy single set menu will also appeal to meat lovers.



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4 Restaurants are Newly Awarded with One MICHELIN Star

Araya is helmed by Chilean chefs Araya and Guerrero, who worked together at a restaurant in China. Their ingenious creations are deeply influenced by Araya's time in Spain and Japan, showcasing an eclectic mix of Chilean and Japanese produce, all woven together with a South Pacific theme.

Chaleur is awarded one MICHELIN Star for its 10-course dinner menu that fully expresses executive chef Masahiko Kawano's culinary vision. After helming some prestigious kitchens in Singapore, Japanese chef Kawano curates a menu that showcases a juxtaposition of French and Japanese ingredients, further elevated by his mastery of solid French techniques. Painstakingly tweaking the consistency of his duck consommé daily, he shows his attention to detail is second to none.

Matera is a stone's throw away from many tourist attractions in Singapore. The dining concept by experienced German chef Bjoern Alexander pushes the boundaries of Italian cooking with its bold Asian influences. Diners can enjoy watching the chefs work their magic in the open kitchen, all while taking in breathtaking views of Marina Bay Sands and the Esplanade. The signature whole red prawn features the perfectly smoked, juicy crustacean with a crispy prawn toast on the side to add contrasting textures.

Pangium offers diners a serene view of the lush green garden. Singaporean chef-owner Malcolm Lee's exquisite tasting menu takes guests on a journey to explore the untapped potential of Straits cuisine. Named after the pangium plant, which produces the buah keluak seed, a key ingredient in Peranakan cooking, Pangium pays homage to family recipes passed down through generations, with carefully crafted dishes that taste exceptional.

Second MICHELIN Green Star in Singapore Awarded to Fiz

Within the MICHELIN Guide restaurant selection, the MICHELIN Green Star highlights establishments at the forefront of the industry for their sustainable practices and dining experiences that combine culinary excellence with outstanding eco-friendly commitments.

Joining Seroja, the city-state's first MICHELIN Green Star recipient, the MICHELIN Guide Singapore 2024 welcomes modern Malay restaurant, **Fiz** (MICHELIN Selected) to the list. Chef-owner Hafizzul Hashim and team offers a set menu inspired by the chef's childhood memories in Malaysia and is designed to give diners a deeper understanding of Malaysian flavors, incorporating a variety of Malaysian spices and ingredients. The restaurant has also made a good and effective effort demonstrating a strong commitment to sustainability through its sourcing practices, energy conservation measures, food waste reduction, and engagement with the local community.



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Three MICHELIN Guide Special Awards

In addition to recommending quality restaurants, the MICHELIN Guide also 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.

MICHELIN Guide Service Award

The 2024 MICHELIN Guide Service Award aims to highlight and encourage skilled and talented professionals who dramatically add to the customer experience. This award goes to **Lufianti Susetyo (Fifi)** from MICHELIN Selected restaurant **Buko Nero**.

Fifi has become a warm, friendly, and considerate presence at the family-style Buko Nero Italian restaurant for the past 5 years. Her warm and welcoming demeanor fosters a loyal clientele, a testament to her impeccable service honed over a decade in Singapore's dining scene. With an ever-present smile and infectious positivity, Fifi creates a comfortable and inviting atmosphere for guests. Her keen observational skills allow her to anticipate and cater to each guest's unique preferences, exceeding expectations with her attentive and personalized approach. This dedication to exceptional service fosters a genuine sense of hospitality, ensuring every diner feels welcome and valued at Buko Nero.

MICHELIN Guide Sommelier Award

The 2024 MICHELIN Guide Sommelier Award recognises the skills, knowledge, and passion of talented sommeliers of the industry. This year, the Sommelier Award is given to **Tomas Tapia** from newly awarded one MICHELIN Starred restaurant **Araya**.

Hailing from Santiago, Chile, Tomas brought his wealth of knowledge and passion for wine to Singapore, where he has spent seven years. Beyond his wine expertise, he also possesses a deep understanding of South American cuisine, which he enthusiastically shares with diners. Dedicated to promoting Chilean and South American wines, he regales guests with captivating stories about their unique backgrounds. Through his multifaceted approach, Tomas not only elevates the appreciation of wines but also cultivates a greater understanding and appreciation for the diverse culinary and cultural tapestry of South America.

MICHELIN Guide Young Chef Award

Presented by Blancpain, the 2024 MICHELIN Guide Young Chef Award recognises a young chef working in a restaurant of the selection, and whose exceptional talent and great potential have impressed the inspectors. This year's award is given to **Seth Lai** from MICHELIN Selected restaurant, **Ce Soir**.

Chef Seth's childhood in the idyllic Malaysian countryside nurtured a profound respect for fresh, seasonal ingredients. Despite his young age of 30, chef Seth's



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lauded tenures at Singapore's prestigious establishments, including 28 Wilkie and Iggy's Cuisine, cemented his reputation as a rising culinary star. At the helm of Ce Soir, chef Seth continues to create evocative, boundary-transcending dishes that achieve a harmonious balance between bold flavours and refined simplicity. His intuitive culinary approach draws inspiration from local purveyors, his global travels, and the cherished flavours of his youth, seamlessly integrating tradition and contemporary techniques.

23 Other New Establishments Join the MICHELIN Selection

23 other new locations also join the MICHELIN Guide Singapore 2024 selection as MICHELIN Selected establishments, bringing the total number to 151.

Popular Singaporean dishes steadily shines in the new selected establishments, such as **Food Street Fried Kway Teow Mee**, **Guan Kee Fried Carrot Cake**, **Maxwell Fuzhou Oyster Cake**, **Zheng Zhi Wen Ji Pig's Organ Soup**, and more. Some interesting newly selected restaurants include: **Tambi**, a collaborative effort by chef-owners Sun Kim, of newly promoted two MICHELIN Starred Meta, and Mano Thevar, who helms two MICHELIN Starred Thevar, an innovative restaurant featuring the rare mix of Korean and Indian food. The menu is short but sweet, with creative combinations such as oxtail bone marrow murtabak with kimchi, and a fusion take on Korean cold spicy noodles known as "Tambi's Bibimmyeon". **Path** presents Asian fare underpinned by classic French techniques, such as its mildly hot crabmeat and tofu spread – a perfect accompaniment for the bread baked in the charcoal oven, or the pork trotter wrapped in caul fat doused in a sauce inspired by the Chinese classic of braised pork with pickled mustard greens. **Podi & Poriyal** – a vegetarian joint that prides itself on the spicy ground lentil condiment known as podi, and sautéed vegetables, or poriyal. Replicating South Indian grandmas' cooking, the menu covers all plant-based dietary desires, with gluten-free, allium-free and vegan options.

The full selection of the MICHELIN Guide Singapore 2024 is attached to this press release. The restaurant selection joins the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Singapore and throughout the world.

Every hotel in the MICHELIN Guide is chosen for its extraordinary style, service, and personality — with options for all budgets — and each hotel can be booked directly through the MICHELIN Guide website and app.

The MICHELIN Guide is a benchmark in gastronomy. Now, it's setting a new standard for hotels. Visit the MICHELIN Guide's official [website](#), or download the MICHELIN Guide mobile app ([iOS](#) and [Android](#)), to discover every restaurant in the selection and book an unforgettable hotel.



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The MICHELIN Guide Singapore 2024 at a glance:

		New	Promoted
TOTAL ESTABLISHMENTS	283		
Total 3 MICHELIN Stars	3		
Total 2 MICHELIN Stars	6		1
Total 1 MICHELIN Star	42	4	
Total Bib Gourmand	81	9	2
Total MICHELIN Selected	151	23	
Total Green Star	2	1	

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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



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data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide.

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THE MICHELIN GUIDE SINGAPORE 2024 FULL SELECTION



Restaurant Name (ENG)	Type of Cuisine
Les Amis	French
Odette	French Contemporary
Zén	European Contemporary



Restaurant Name (ENG)	Type of Cuisine
Cloudstreet	Innovative
Jaan by Kirk Westaway	British Contemporary
Meta PROMOTED	Innovative
Saint Pierre	French Contemporary
Shoukouwa	Sushi
Thevar	Innovative



Restaurant Name (ENG)	Type of Cuisine
Alma	European Contemporary
Araya NEW	Innovative
Art di Daniele Sperindio	Italian
Born	Innovative
Buona Terra	Italian Contemporary
Burnt Ends	Barbeque
Candlenut	Peranakan
Chaleur NEW	Innovative
Chef Kang's	Cantonese
CUT	Steakhouse
Esora	Innovative
Euphoria	Innovative
Hamamoto	Sushi



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Hill Street Tai Hwa Pork Noodle	Street Food
Iggy's	European Contemporary
Imperial Treasure Fine Teochew Cuisine (Orchard)	Teochew
Jag	French Contemporary
Labyrinth	Innovative
Lei Garden	Cantonese
Lerouy	French Contemporary
Ma Cuisine	French
Marguerite	European Contemporary
Matera NEW	Italian Contemporary
Nae:um	Korean Contemporary
Nouri	Innovative
Oshino	Sushi
Pangium NEW	Peranakan
Poise	European Contemporary
Rhubarb	French Contemporary
Seroja	Malaysian
Shinji (Bras Basah Road)	Sushi
Shisen Hanten	Cantonese & Sichuan
Sommer	European Contemporary
Summer Palace	Cantonese
Summer Pavilion	Cantonese
Sushi Ichi	Sushi
Sushi Kimura	Sushi
Sushi Sakuta	Sushi
Terra	Italian Contemporary
Waku Ghin	Japanese Contemporary
Whitegrass	French Contemporary
Willow	Asian Contemporary



Restaurant Name (ENG)	Type of Cuisine
Fiz NEW	Malaysian
Seroja	Malaysian

BIB GOURMAND

Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine	Hawker Centre
A Noodle Story	超好面	Street Food	Amoy Street Food Centre
Adam Rd Noo Cheng Big Prawn Noodle	亞当路大蝦面	Street Food	Adam Food Centre
Alliance Seafood	联合海鲜烧烤	Street Food	Newton Food Centre
Anglo Indian (Shenton Way)		Indian	
Ar Er Soup	阿 2 老火汤	Street Food	ABC Brickworks Market & Food Centre
Bahrakath Mutton Soup		Street Food	Adam Food Centre
Beach Road Fish Head Bee Hoon	美芝路鱼头米粉	Street Food	Whampoa Makan Place
Bismillah Biryani		Street Food	
Chai Chuan Tou Yang Rou Tang	柴船头羊肉汤	Street Food	115 Bukit Merah View Market & Hawker Centre
Chef Kang's Noodle House NEW	江师傅面家	Street Food	
Cheok Kee	祝记	Street Food	Geylang Bahru Market & Food Centre
Chey Sua Carrot Cake	青山菜头粿	Street Food	127 Toa Payoh West Market & Food Centre
Chuan Kee Boneless Braised Duck	全记	Street Food	20 Ghim Moh Road Market & Food Centre
Cumi Bali		Indonesian	
Da Shi Jia Big Prawn Mee	大食家大大大虾面	Singaporean	
Delhi Lahori NEW		Street Food	Tekka Centre
Du Du Shou Shi	嘟嘟熟食	Street Food	Jurong West 505 Market & Food Centre

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Eminent Frog Porridge & Seafood (Lor 19)	明辉田鸡粥海鲜煮炒店	Street Food	
Fei Fei Roasted • Noodle	肥肥烧腊 · 云吞面	Street Food	Yuhua Village Market and Food Centre
Fico NEW		Italian	
Fool		European Contemporary	
Fu Ming Cooked Food	福明熟食	Street Food	Redhill Market
Hai Nan Xing Zhou Beef Noodle	海南星洲牛肉粉	Street Food	Kim Keat Palm Market & Food Centre
Hai Nan Zai	海南仔	Street Food	Chong Pang Market and Food Centre
Han Kee NEW	汉记	Street Food	Amoy Street Food Centre
Heng	兴	Street Food	Newton Food Centre
Heng Heng Cooked Food	兴兴熟食	Street Food	Yuhua Village Market and Food Centre
Heng Kee	兴记咖喱鸡米粉面	Street Food	Hong Lim Market and Food Centre
Hjh Maimunah (Jalan Pisang)		Malaysian	
Hong Heng Fried Sotong Prawn Mee	鸿兴炒苏东虾面	Street Food	Tiong Bahru Market
Hong Kong Yummy Soup	真之味香港靚汤	Street Food	Alexandra Village Food Centre
Hoo Kee Bak Chang	和记肉粽	Street Food	Amoy Street Food Centre
Hui Wei Chilli Ban Mian	回味辣椒板面	Street Food	Geylang Bahru Market & Food Centre
Indocafé		Peranakan	
J2 Famous Crispy Curry Puff	驰名香脆咖喱卜	Street Food	Amoy Street Food Centre
Jalan Sultan Prawn Mee MOVED FROM MICHELIN SELECTED	惹兰苏丹虾面	Street Food	

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Jason Penang Cuisine NEW	檳城小吃	Street Food	ABC Brickworks Market & Food Centre
Ji De Lai Hainanese Chicken Rice	记得来海南鸡饭	Street Food	Chong Pang Market and Food Centre
Jian Bo Tiong Bahru Shui Kueh	槌柏中峇鲁水粿	Street Food	Jurong West 505 Market & Food Centre
Joo Siah Bak Koot Teh	裕城肉骨茶	Street Food	Kai Xiang Food Centre
Kelantan Kway Chap · Pig Organ Soup	吉兰丹粿汁·猪什汤	Street Food	Berseh Food Centre
Koh Brother Pig's Organ Soup	许兄弟猪什汤	Street Food	Tiong Bahru Market
Kok Sen	国成菜馆	Singaporean	
Kwang Kee Teochew Fish Porridge	光记潮洲鱼糜	Street Food	Newton Food Centre
Kwee Heng	贵兴	Street Food	Newton Food Centre
Lagnaa		Indian	
Lai Heng Handmade Teochew Kueh	莱兴手工潮州粿	Street Food	Yuhua Market & Hawker Centre
Lian He Ben Ji Claypot	联合本记煲饭	Street Food	Chinatown Complex Market & Food Centre
Lixin Teochew Fishball Noodles	立兴潮州鱼圆面	Street Food	Kim Keat Palm Market & Food Centre
Margaret Drive Sin Kee Chicken Rice NEW	新记驰名鸡饭	Street Food	40 Holland Drive
MP Thai (Vision Exchange) NEW		Thai	
Muthu's Curry		Indian	
Na Na Curry	南南咖喱	Street Food	115 Bukit Merah View Market & Hawker Centre
New Lucky Claypot Rice	新鸿运瓦煲饭	Street Food	Holland Drive Market & Food Centre

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No.18 Zion Road Fried Kway Teow	No.18 炒粿条面	Street Food	Zion Riverside Food Centre
Outram Park Fried Kway Teow Mee	欧南园炒粿条面	Street Food	Hong Lim Market and Food Centre
Ru Ji Kitchen MOVED FROM MICHELIN SELECTED	如记小厨	Street Food	Holland Drive Market & Food Centre
Selamat Datang Warong Pak Sapari		Street Food	Adam Food Centre
Shi Hui Yuan	实惠园	Street Food	Mei Ling Market & Food Centre
Sik Bao Sin (Desmond's Creation)	吃饱先	Singaporean	
Sin Huat Seafood Restaurant	新发海鲜馆	Street Food	
Singapore Fried Hokkien Mee	新加坡炒福建虾面	Street Food	Whampoa Makan Place
Soh Kee Cooked Food	苏记熟食	Street Food	Jurong West 505 Market & Food Centre
Song Fa Bak Kut Teh (New Bridge Road)	松发肉骨茶 (新桥路)	Singaporean	
Song Fish Soup NEW	宋鱼汤	Street Food	Clementi 448 Food Centre
Soon Huat	顺发	Street Food	North Bridge Road Market & Food Centre
Spinach Soup	鸳鸯苋菜汤	Street Food	Geylang Bahru Market & Food Centre
Tai Seng Fish Soup	泰成鱼汤	Street Food	Taman Jurong Market & Food Centre
Tai Wah Pork Noodle	大华肉脞面	Street Food	Hong Lim Market and Food Centre
The Blue Ginger (Tanjong Pagar)		Peranakan	
The Coconut Club (Beach Road)	椰子俱乐部 (美芝路)	Malaysian	
Tian Tian Hainanese Chicken Rice	天天海南鸡饭	Street Food	Maxwell Food Centre

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Tiong Bahru Hainanese Boneless Chicken Rice	中峇鲁海南起骨鸡饭	Street Food	Tiong Bahru Market
True Blue Cuisine		Peranakan	
Un-Yang-Kor-Dai		Thai	
Whole Earth	环界	Vegetarian	
Yhingthai Palace	银泰	Thai	
Yong Chun Wan Ton Noodle	永春云吞面	Street Food	115 Bukit Merah View Market & Hawker Centre
Zai Shun Curry Fish Head	载顺咖喱鱼头	Street Food	
Zhi Wei Xian Zion Road Big Prawn Noodle	知味鲜大虾面	Street Food	Zion Riverside Food Centre
Zhup Zhup NEW		Noodles	

SELECTED

Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine	Hawker Centre
545 Whampoa Prawn Noodles NEW	545 黄埔虾面	Street Food	Tekka Centre
91 Fried Kway Teow Mee	91 翠绿炒粿条面	Street Food	Golden Mile Food Centre
Ah Heng Duck Rice	同济前阿兴鸭饭	Street Food	Hong Lim Market and Food Centre
Ah Hock Fried Hokkien Noodles	亚福炒福建虾面	Street Food	Chomp Chomp Food Centre
Ah Ter Teochew Fish Ball Noodles	传统潮州手工鱼圆香菇肉脞面	Street Food	Amoy Street Food Centre
Allauddin's Briyani		Street Food	Tekka Centre
Ann Chin Handmade Popiah	安珍手工薄饼	Street Food	Chinatown Complex Market & Food Centre
Bam!		Innovative	
Bar-Roque Grill		European	

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Bedok Chwee Kueh	勿洛水粿	Street Food	Bedok Interchange Hawker Centre
Béni		French Contemporary	
Birds Of Paradise (Katong)		Street Food	
Boon Tong Kee (Balestier Road)	文东记 (马里士他路)	Singaporean	
Boon Tong Kee Kway Chap-Braised Duck	文通记	Street Food	Zion Riverside Food Centre
Brasserie Astoria NEW		European Contemporary	
Buko Nero		Italian	
Butcher's Block		Meats and Grills	
C.M.Y. Satay	春满园沙爹	Street Food	Chinatown Complex Market & Food Centre
Ce Soir		French Contemporary	
Cheng Heng Kway Chap and Braised Duck Rice	进兴粿汁卤鸭饭	Street Food	Holland Drive Market & Food Centre
Chilli Padi (Joo Chiat)	辣椒香(如切)	Peranakan	
Chomp Chomp Satay	忠忠沙爹	Street Food	Chomp Chomp Food Centre
Chung Cheng	崇正	Street Food	Golden Mile Food Centre
Claudine		French	
Come Daily Fried Hokkien Prawn Mee	天天来炒福建虾面	Street Food	127 Toa Payoh West Market & Food Centre
Crystal Jade Golden Palace	翡翠金阁	Cantonese	
Cure		European Contemporary	
Da Po	大坡	Street Food	Golden Mile Food Centre
Esquina		Spanish	

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Fatty Ox HK Kitchen	肥牛过桥面档	Street Food	Chinatown Complex Market & Food Centre
Feng Zhen Lor Mee	凤珍卤面	Street Food	Taman Jurong Market & Food Centre
Fiamma		Italian	
Fiz NEW		Malaysian	
Fleur de Sel		French	
Foc (Clarke Quay)		Spanish	
Food Street Fried Kway Teow Mee NEW	美食街炒粿条面	Street Food	Chinatown Complex Market & Food Centre
Fu He Turtle Soup	福和	Street Food	Berseh Food Centre
Gaig		Spanish	
Garibaldi		Italian	
Gemma		Steakhouse	
Ghim Moh Chwee Kueh	锦茂李老三传统水粿	Street Food	20 Ghim Moh Road Market & Food Centre
Gordon Grill		European Contemporary	
Guan Kee Fried Carrot Cake NEW	源记正宗菜头粿	Street Food	Albert Centre Market
Gunther's		French Contemporary	
Heng Gi Goose and Duck Rice	兴记鹅·鸭饭	Street Food	Tekka Centre
Heng Long BBQ Chicken Rice	兴隆烧腊咯咯鸡饭	Street Food	Mei Ling Market & Food Centre
Hill Street Fried Kway Teow	禧街炒粿条	Street Food	Pasar 16@Bedok (Bedok South Food Centre)
Hock Hai (Hong Lim) Curry Chicken Noodle	福海 (芳林) 咖喱鸡面	Street Food	Bedok Interchange Hawker Centre
Hock Lye Noodles House & Fishii Tales	福来面家	Street Food	20 Ghim Moh Road Market & Food Centre

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Hock Seng Choon Fish Ball Kway Teow Mee	福成春鱼丸粿条面	Street Food	Pasar 16@Bedok (Bedok South Food Centre)
Hoe Kee Kitchen	和记鸡饭小厨	Street Food	Jurong West 505 Market & Food Centre
Hokkien Man Hokkien Mee	福建人 福建面	Street Food	
Hokkien Street Bak Kut Teh	福建街肉骨茶	Street Food	Hong Lim Market and Food Centre
Hong Peng La Mian Xiao Long Bao	洪鹏拉面小笼包	Street Food	People's Park Complex Food Centre
Hong Wen Mutton Soup NEW	红炆羊肉汤	Street Food	Bukit Timah Market & Food Centre
Hua Xing Bak Kut Teh	华兴肉骨茶	Street Food	Yuhua Market & Hawker Centre
Huat Heng Fried Oyster	发兴炒蚝煎	Street Food	Whampoa Makan Place
Hup Hong Chicken Rice	合丰记鸡饭	Street Food	Yuhua Village Market and Food Centre
Hup Kee Teochew Fishball Mee	合记潮州鱼圆面	Street Food	Mei Ling Market & Food Centre
Ibid		Innovative	
Imbue NEW		Innovative	
Imperial Treasure Super Peking Duck (Paragon)	御宝至尊烤鸭店 (百利宫)	Cantonese	
Início NEW		European Contemporary	
Ivy's Hainanese Herbal Mutton Soup	海南药材羊肉汤	Street Food	Pasir Panjang Food Centre
Jade Palace	金湖	Seafood	
Ji Ji Noodle House	基记面家	Street Food	Hong Lim Market and Food Centre
Jian Bo Shui Kueh	健柏水粿	Street Food	Tiong Bahru Market
Jiang-Nan Chun	江南春	Cantonese	
Jiao Cai Seafood	蕉财海鲜	Street Food	Yishun Park Hawker Centre

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Kang's Wonton Noodle	康云吞面	Street Food	Zion Riverside Food Centre
Keng Eng Kee (Bukit Merah)	琼荣记 (红山)	Singaporean	
Khiri NEW		Thai Contemporary	
Koka Wonton Noodles	可口云吞面食	Street Food	North Bridge Road Market & Food Centre
La D'Oro		Italian and Japanese	
Lao Jie Fang	老街坊	Street Food	Mei Ling Market & Food Centre
Leon Kee Claypot Pork Rib Soup	谅记砂锅当归肉骨茶	Street Food	Alexandra Village Food Centre
Lolla		European Contemporary	
Loong Kee Yong Tau Fu	龙记酿豆腐	Street Food	Jurong West 505 Market & Food Centre
Lor 9 Beef Kway Teow	九巷牛河	Street Food	
Lor Mee 178	卤面 178	Street Food	Tiong Bahru Market
Luke's (Gemmill Lane)		Steakhouse	
Mag's Wine Kitchen		European Contemporary	
Maison Boulud NEW		French	
Majestic	大华	Cantonese	
Maxwell Fuzhou Oyster Cake NEW	洪家福州蚝饼	Street Food	Maxwell Food Centre
Mellben Seafood (Ang Mo Kio)	龙海鲜螃蟹王 (宏茂桥)	Seafood	
Min Jiang at Dempsey	岷江在登布西山	Cantonese & Sichuan	
Mustard NEW		Indian	
Mustard Seed		Singaporean	
Nasi Lemak Ayam Taliwang		Street Food	Yishun Park Hawker Centre
National Kitchen		Singaporean	

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New World Mutton Soup	新世界羊肉汤	Street Food	Bedok Interchange Hawker Centre
Nicolas		French	
Nyonya Chendol		Street Food	Chong Pang Market and Food Centre
Olivia		Spanish	
Open Farm Community		International	
Osteria Mozza		Italian	
Path NEW		Asian Contemporary	
People's Park Hainanese Chicken Rice	珍珠坊海南鸡饭/珍珠坊香港烧腊	Street Food	People's Park Complex Food Centre
Podi & Poriyal NEW		Street Food	Indian Vegetarian
Pondok Makan Indonesia		Street Food	Albert Centre
Putien (Kitchener Road)	莆田 (吉真那路)	Fujian	
R&B Express		Street Food	Newton Food Centre
Redhill Pork Porridge NEW	红山猪肉粥	Street Food	Redhill Food Centre
Rempapa		Singaporean	
Revolver		Indian	
Roia NEW		French Contemporary	
Rojak·Popiah & Cockle	啰噠·薄饼·鲜蛤	Street Food	Maxwell Food Centre
Ron Sheng Fish Head Bee Hoon	荣胜鱼头米粉	Street Food	Yuhua Village Market and Food Centre
San Shu Gong	三叔公	Teochew & Cantonese	
Shang Palace	香宫	Cantonese	
Shanyuan Teochew Kway Teow Mian	汕源潮州粿条面	Street Food	North Bridge Road Market & Food Centre

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Sheng Seng Fried Prawn Noodle	生成炒虾面	Street Food	Pek Kio Market & Food Centre
Shi Le Yuan	实叻园	Street Food	Redhill Market
Shunsui	旬水	Japanese	
Sin Hoi Sai (Tiong Bahru)	新海山 (中峇鲁)	Seafood	
Singapore Famous Rojak	新加坡啰噠	Street Food	Albert Centre
Spago Dining Room		Californian	
Springleaf Prata Place (Spring Leaf Garden)		Street Food	
Straits Chinese	土生坊	Peranakan	
Sushi Katori		Sushi	
Sushi Masaaki		Sushi	
Sushi Sato NEW	鮨佐藤	Sushi	
Sushi Yuki		Sushi	
Tambi NEW		Innovative	
Tambuah Mas (Orchard) NEW		Indonesian	
The 1950's Coffee	五十年代	Street Food	Chinatown Complex Market & Food Centre
Tien Lai Rice Stall	天来饭店	Street Food	Taman Jurong Market & Food Centre
Tiong Bahru Lien Fa Shui Jing Pau	中峇鲁联发水晶包	Street Food	Alexandra Village Food Centre
Tippling Club		Innovative	
Toa Payoh 93 Soon Kueh	大巴窑 93 筍粿	Street Food	Geylang Bahru Market & Food Centre
Torno Subito NEW		Italian	
Tow Kwar Pop	豆干薄	Street Food	Tiong Bahru Market
Traditional Hakka Lui Cha	河婆客家擂茶	Street Food	Jurong West 505 Market & Food Centre
Tunglok Heen	同乐轩	Cantonese	

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Unforgettable Carrot Cake	忘不了萝卜糕	Street Food	115 Bukit Merah View Market & Hawker Centre
Ushidoki Wagyu Kaiseki		Japanese	
Vue		European Contemporary	
Wah Lok	华乐	Cantonese	
Wakuda		Japanese Contemporary	
Whampoa Soya Bean & Grass Jelly Drinks	黄埔豆花水	Street Food	Whampoa Makan Place
Xing Yun Hainanese Boneless Chicken Rice	幸运海南起骨鸡饭	Street Food	Yuhua Market & Hawker Centre
Yan Ting	宴庭	Cantonese	
Ye Tang NEW	椰堂	Street Food	Beauty World Food Centre
Yi by Jereme Leung	艺	Chinese Contemporary	
Yong Kee Claypot Bak Kut Teh	咏记砂煲肉骨茶	Street Food	Taman Jurong Market & Food Centre
Yong Xiang Xing Tou Fu NEW	永祥兴豆腐	Street Food	
Yuan Chun Famous Lor Mee	源春驰名卤面	Street Food	Amoy Street Food Centre
Zhang Ji Shanghai La Mian Xiao Long Bao	张记上海拉面小笼包	Street Food	Alexandra Village Food Centre
Zheng Zhi Wen Ji Pig's Organ Soup NEW	正志文记猪什汤	Street Food	Clementi 448 Food Centre
Zi Jing Cheng Hainanese Boneless Chicken Rice	紫金城海南起骨鸡饭	Street Food	Alexandra Village Food Centre