



PRESS RELEASE

MICHELIN GUIDE

Ho Chi Minh City, Vietnam / June 27, 2024

THE 2024 MICHELIN GUIDE HANOI | HO CHI MINH CITY | DA NANG CELEBRATES 3 NEW ONE STARS

- **The 2024 MICHELIN Guide Hanoi | Ho Chi Minh City | Da Nang features a total of 164 food establishments: 7 one MICHELIN Star, 58 Bib Gourmand and 99 MICHELIN Selected venues.**
- **Da Nang, newly covered in this second edition, contributes 36 entries to the Guide - including 1 one MICHELIN Star, the first MICHELIN Green Star in Vietnam, and 16 Bib Gourmand establishments.**
- **The number of Bib Gourmand eateries is double last year's list, with 29 newcomers. Out of these new entries, more than half (16 establishments) are from Da Nang.**

During the MICHELIN Guide Ceremony 2024 held at the InterContinental Saigon in Ho Chi Minh City, Michelin has officially unveiled **The MICHELIN Guide Hanoi | Ho Chi Minh City | Da Nang 2024** edition, revealing its much-awaited full restaurant selection: the coveted Star ratings, the sustainability MICHELIN Green Star distinction, the popular Bib Gourmand category, plus special awards for Young Chef, Sommelier, and Service. Notably, introduced for the first time this year is the MICHELIN Green Star.

The newly released Guide showcases 164 establishments – with 7 one MICHELIN Star (*2 newcomers, and 1 promoted from MICHELIN Selected*), 58 Bib Gourmand (*28 new entries, and 1 moved from MICHELIN Selected*), and 99 MICHELIN Selected entries (*40 newcomers*). Among new additions to the Guide, 10 are from Hanoi (*5 Bib Gourmand, and 5 MICHELIN Selected entries*), 26 from Ho Chi Minh City (*2 one MICHELIN Star, 8 Bib Gourmand, and 16 MICHELIN Selected entries*) and 36 from Da Nang (*1 one MICHELIN Star, 16 Bib Gourmand, and 19 MICHELIN Selected entries*).



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According to **Gwendal Poullennec, International Director of the MICHELIN Guides**, Da Nang -- a new additional city to the MICHELIN Guide's second edition in Vietnam -- has enriched MICHELIN Guide's choices with its unique local eateries and delicacies, representing the central Vietnamese cuisine that embodies the culinary influences of French, Chinese, and other Southeast Asian cultures.

"In fact, Vietnam's three cities -- Hanoi, Ho Chi Minh City, and Da Nang -- each have their own characteristics. The country's culinary scene sees the vitality, passion, and creativity constantly surprising the market. Not to mention that renowned chefs are increasingly opening restaurants in Vietnam, coupled with a new generation of Vietnamese chefs emerging with a growing customer base. Therefore, Vietnam is indeed becoming a more interesting destination on the world's food map, to attentively keep an eye on," said Gwendal Poullennec.

3 New Restaurants (2 Newcomers and 1 Promotion)

Join the 'One MICHELIN Star' List, Bringing the Total to 7

While all of the one MICHELIN Star restaurants from the previous selection – **Gia, Hibana by Koki, Tâm Vị**, and **Ănăn Saigon** – retain their distinctions, the 2024 one MICHELIN Star selection welcomes 2 newcomers and 1 promotion. The 2 newcomers awarded one MICHELIN Star are: **Akuna** [*Ho Chi Minh City*], a restaurant offering creative European dishes with Vietnamese influences, plus optional wine pairing; and **La Maison 1888** [*Da Nang*], a restaurant serving a 5- or 7-course set menu featuring top-notch ingredients from Vietnam, France and Japan.

The only restaurant promoted from the MICHELIN Selected to receive one MICHELIN Star is: **The Royal Pavilion** [*Ho Chi Minh City*], a restaurant offering a wide range of à la carte and set menus that respect Canton's culinary heritage, with its dim sum menu available only during lunchtime.

Nén Danang: Vietnam's First Restaurant to Earn the MICHELIN Green Star

Within the MICHELIN Guide restaurant selection, the MICHELIN Green Star highlights establishments at the forefront of the industry for their sustainable practices and



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dining experiences that combine culinary excellence with outstanding eco-friendly commitments.

Nén Danang, a MICHELIN Selected restaurant, is awarded the first MICHELIN Green Star in Vietnam for its commitment to gastronomy and sustainability. Setting an exemplary role in sustainable gastronomy since its inception in 2017, Nén Danang strives to promote local ingredients, and almost everything on the plate is grown locally. The restaurant shares information about its own farm on the media from time to time, and calls on everyone to support a greener and more sustainable future. Not only conveying a positive sustainable gastronomy message to diners, it has also made a strong move to cooperate with local schools, sharing information with the younger generation to spread green concepts.

Bib Gourmand List Doubles Last Year's Number to 58, with More Than Half (16 Establishments) from Da Nang

The number of Bib Gourmand eateries is double last year's list, featuring a total of 58 establishments: 18 in Hanoi, 24 in Ho Chi Minh City, and 16 in Da Nang. Out of the 29 new entries, 16 are from Da Nang; 5 from Hanoi; and 8 from Ho Chi Minh City.

As a new city to this year's MICHELIN Guide Vietnam's destination portfolio - in addition to Hanoi in the North and Ho Chi Minh City in the South, Da Nang represents central Vietnamese cuisine that embodies the culinary influences of French, Chinese, and other Southeast Asian cultures. The food in this coastal city leaves a lasting impression with fresh ingredients, rather than complex recipes.

The 16 new entries from Da Nang on the 2024 Bib Gourmand list include: **Bé Ni 2**, a 24/7 bustling, casual spot offering rice dishes during the day and seafood at night, with most of the shellfish sourced locally for top-notch quality; **Indian Aroma Restaurant**, a restaurant serving iconic dishes from the north to the south of its experienced Indian Chef's homeland, with must-try items like a refreshing papadam dipped in mint chutney, and the saag ghosh (a lamb and spinach curry from Northern India); and **Mỳ Quảng Sứa Hồng Vân**, a street food venue famous for mì quảng with the flavorsome orange-red shrimp broth, and noodles topped with a choice of quail egg, pork, shrimp, meatballs, or springy jelly fish.



99 Establishments Earn their Places on the MICHELIN Selected List

A selection of 99 establishments (of which, 40 newcomers) listed in the MICHELIN Selected category: 33 in Hanoi (of which, 5 newcomers), 47 in Ho Chi Minh City (of which, 16 newcomers), and 19 in Da Nang (all newcomers). These restaurants earn their places on the list as they show the potential of either being promoted to a MICHELIN Star, or to a Bib Gourmand.

The new MICHELIN Selected establishments **in Hanoi** include: **Bánh Cuốn Bà Hoàng**, a street food eatery serving delectable bánh cuốn, Vietnamese steamed rolls with minced pork and black fungus; **Hanoi Garden**, a restaurant offering a mix of classic and contemporary Vietnamese cuisine; and **Le Beaulieu**, a restaurant well-known for fine French cuisine and an extensive selection of wines. Those **in Ho Chi Minh City** include: **Du Yên**, a restaurant offering tasty vegetarian dishes; **Kobe Bistro**, a bistro specializing in French cuisine; and **Oryz**, a restaurant with an Eastern Asian dining concept inspired by the culinary traditions of Asia and beyond.

Last but not the least, the new MICHELIN Selected establishments **in Da Nang** include: **Mỳ Quảng Cô Sáu**, a restaurant offering “mỳ quảng” noodles with intense turmeric broth and toppings like chicken, fish, and shrimp; plus “thịt heo bánh tráng” - a must-try dish consisting of thinly sliced pork belly rolled in rice paper with herbs and veggies; **Năm Đánh**, a spacious, no-frills eatery serving traditional seafood dishes featuring scallops, shrimps, and oysters; and Olivia's Prime, a steakhouse serving seafood and premium imported beef on wood-fired grills, along with premium beverages, beers, and wines.

Three MICHELIN Guide Special Awards

With its special awards, the MICHELIN Guide goes beyond the search for the best quality of food, to emphasize its value for the entire restaurant ecosystem, the issue of sustainability, as well as creativity and innovation - with the aim to inspire the culinary landscape to unprecedented new heights.



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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.

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 Duy Nguyen** from ***Little Bear***, a new MICHELIN Selected restaurant in Ho Chi Minh City. Chef Duy is a passionate and professional individual, maintaining a calm and cheerful demeanor with strong leadership skills. The kitchen team is relatively young but highly focused. The restaurant's cuisine skillfully blends traditional Vietnamese flavors with modern cooking techniques and ingredients. Many of the dishes reflect Chef Duy's childhood memories, presenting Vietnamese-inspired fare in a contemporary style.

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 **Toan Nguyen** from ***La Maison 1888***, the only restaurant in Da Nang that is awarded one MICHELIN Star. Toan worked in the hotel industry for about 6 years. His interest in wine led him to take a wine course in Hanoi, only to be transferred to Da Nang as sommelier in May 2023. He is a warm conversationalist, always smiling, passionate about wine, and providing diners with good wine pairings.

The MICHELIN Guide Service Award

The MICHELIN Guide Service Award aims to highlight and encourage skilled and talented professionals who dramatically add to the customer experience. This year's Service Award is given to **Anh Nguyen** from ***Si Dining***, a MICHELIN Selected restaurant in Da Nang. Anh graduated with a degree in interpreting and



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has since joined the industry, working part-time while still in school. She is very friendly, energetic, and welcoming, with a good rapport with her patrons. Not only being familiar with the background and history of the establishment, she is also well-versed in the restaurant's menu items, and can provide helpful recommendations to diners.

The MICHELIN Guide Hanoi | Ho Chi Minh City | Da Nang 2024 at a Glance:

-  **7 one MICHELIN Star** (2 new, 1 promoted from MICHELIN Selected)
-  **1 MICHELIN Green Star** (new)
-  **58 Bib Gourmand** (28 new, 1 moved from MICHELIN Selected)
- 99 MICHELIN Selected** (40 new)

Images from the 2024 MICHELIN Guide Ceremony Vietnam can be downloaded at: shorturl.at/F8MMc.

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