



PRESS RELEASE

MICHELIN GUIDE

Dubai – May 22, 2025

Two Restaurants Awarded Three MICHELIN Stars for the First Time in Dubai at the MICHELIN Guide Ceremony 2025

- Trèsind Studio becomes the first Indian restaurant in the world to receive Three MICHELIN Stars
- FZN by Björn Frantzén enters the guide with Three MICHELIN Stars in its first year
- The MICHELIN Guide Dubai 2025 selection also includes 2 new One MICHELIN Star and 5 new Bib Gourmand restaurants

Michelin celebrated the city's culinary excellence like never before at the fourth edition of the MICHELIN Guide Ceremony Dubai, held at Address Sky View hotel. The event revealed 119 establishments, covering over 35 cuisine types, which made it into this year's selection, showcasing the city's booming gastronomic scene.

For this fourth edition, The MICHELIN Guide Dubai recognizes two new One MICHELIN Star restaurants, and two new Three MICHELIN Star restaurants, as well as five new Bib Gourmands.

"Dubai's rapid transformation into a global culinary hub is a testament to its diversity and excellence. As demonstrated by Trèsind Studio's historic achievement of earning Three MICHELIN Stars in its fourth appearance—making it the first Indian restaurant worldwide to earn the Guide's highest accolade—Dubai embraces a rich tapestry of flavors that reflect the world's gastronomic passions. With the city now home to 119 MICHELIN-recommended establishments, it stands as a beacon for food lovers, drawing them to experience the very best of the world's culinary traditions, all within one dynamic destination."

Whatever restaurant's cuisine style, concept or location, whether they are luxury fine dining restaurants or street food eateries, the MICHELIN Guide Inspectors use the same five criteria all around the world: the quality of the ingredients; mastery of cooking techniques; the harmony of the flavors; expression of the chef's personality in the cuisine; and consistency, both over time and across the entire menu.



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His Excellency Issam Kazim, CEO of the Dubai Corporation for Tourism and Commerce Marketing (DCTCM), part of the Dubai Department of Economy and Tourism (DET), said: "The launch of the fourth edition of the MICHELIN Guide Dubai, including the naming of the city's first Three MICHELIN Stars restaurant, marks another pivotal moment in Dubai's journey as a world-class gastronomic destination, and is a testament to bold innovation, extraordinary talent and culinary distinction".

"Just as Three MICHELIN Stars signify a restaurant that is worth a special journey, so the same applies to Dubai as a destination; from celebrated homegrown eateries to globally-renowned names, this vibrant gastronomy landscape truly reflects the diversity and dynamism of a city that always aims to inspire the world.

"We extend our heartfelt gratitude to MICHELIN, whose dedication to excellence continues to elevate Dubai's reputation, highlighting the crucial role of restaurants in driving Dubai's destination appeal, economic growth, and global competitiveness. The people from almost 200 nationalities that live in Dubai are at the heart of the unique fabric of the city, and we congratulate all the restaurateurs, chefs and talents behind the establishments included in this year's Guide."

Two restaurants are awarded Three MICHELIN Stars

Two restaurants received **Three MICHELIN Stars** for the first time since the destination launched in 2022 marking a historical moment in Dubai's culinary scene. This distinction highlights exceptional cuisine, worth a special journey.

A new addition to the Guide, **FZN by Björn Frantzén** earns **Three MICHELIN Stars**. This true destination restaurant with a stellar team is acclaimed Swedish chef Björn Frantzén's debut in the Middle East. It offers a near faultless, highly sophisticated experience with an array of dishes blending Scandinavian and Asian influences that make great use of the finest luxury ingredients.

As for **Trèsind Studio**, it earns **Three MICHELIN Stars** in its fourth appearance in the MICHELIN Guide Dubai, making history as the first Indian restaurant in the world to earn the Guide's highest accolade. This immersive Indian concept highlights Chef Himanshu Saini's limitless levels of imagination and creativity. The tasting menu showcases traditional Indian dishes from various regions, re-imagined and superbly crafted into vibrant, eye-catching, and flavorsome creations.



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Two new restaurants are awarded One MICHELIN Star

Jamavar's Dubai outpost not only joins the 2025 Dubai selection, it also receives **One MICHELIN Star**. Located in Dubai's Opera district, this acclaimed Indian restaurant offers perfectly balanced and harmonious dishes crafted with prime ingredients.

Helmed by Dubai-born chef Abhiraj Khatwani, Thai restaurant **Manão** is an ode to the cuisine closest to his heart. The new **One MICHELIN Star** establishment serves an 11-course tasting menu comprised of re-imagined Thai classics with a twist, with flavors staying true to the cuisines vibrant and authentic roots.

A total of fourteen restaurants are awarded **One MICHELIN Star**, a distinction that highlights high-quality cooking, worth a stop.

Five new restaurants receive a Bib Gourmand

In addition to the MICHELIN Stars, **5 new restaurants** receive a **Bib Gourmand**. Named after Bibendum, the official name of the Michelin Man, the Bib Gourmand is an award for restaurants that offer great quality, great value cooking.

The five restaurants are:

- **DUO Gastrobar-Creek Harbour:** this second branch offers an appealing, well-priced menu with an array of unfussy, refined comfort food.
- **Harummanis:** This Malay grill eatery takes influences from numerous neighbouring countries and boasts perfectly spiced and balanced flavors.
- **Hawkerboi:** This relaxed restaurant highlights the subtleties of the street foods of Singapore, Malaysia, Thailand and Myanmar, perfect for sharing.
- **Khadak:** Get a taste of India's street food at this contemporary and vibrant Indian brasserie offering sharing plates that are full of flavor.
- **Sufret Maryam:** This is Chef Salam Dakkak's second venture with a selection of refined Levantine dishes, which are generous in flavor and portion.



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MICHELIN Special Awards

With its Special Awards, the MICHELIN Guide aims to highlight and celebrate the amazing diversity of the roles within the hospitality industry, as well as its most talented and inspiring professionals.

The **Opening of the Year Award** for 2025 is awarded to the restaurant **Ronin**. Located in the FIVE LUXE JBR hotel, this beautifully conceptualized spot evokes fantastical pan-Asian decor, complemented by a superb selection of produce and bold flavors, creating an immensely enjoyable contemporary Japanese dining experience.

The **Sommelier Award** is presented to **Shiv Menon** of **Boca** restaurant. His passion for wine and drinks is evident in every conversation, without condescension. His list supports the restaurant's sustainable ethos, featuring symbols that highlight environmental and community benefits. He organizes tastings to share his knowledge and love for the subject.

The **Service Award presented by RAK Porcelain** goes to the team at **Al Khayma Heritage Restaurant**. Despite its large operation and busy atmosphere, this restaurant is far from a tourist trap. The team runs it with pride and passion, aiming to please every guest. Early arrivals enjoy Arabic coffee outside, while inside, servers guide diners through the menu. The heartfelt goodbye is as meaningful as the welcome.

The **Young Chef Award** goes to 30-year-old **Chef Abhiraj Khatwani**, who helms the kitchen at Thai restaurant **Manão**, a labor of love and ode to his favorite cuisine. He earns this award thanks to his experience in Thailand, for the enthusiasm he shows to his home city, and through his authentic, skillfully balanced dishes.

Finally, the MICHELIN Guide Ceremony celebrated the remarkable selection of restaurants and chefs for the year 2025. This year's distinctions and awards have highlighted the exceptional talent, dedication, and innovation within the culinary world in Dubai. From sustainable gastronomy to authentic and skillfully crafted dishes, the honorees have set new standards and inspired establishments. Their passion and commitment to excellence have truly made this year's selection outstanding. We look forward to witnessing continued success and contributions to the culinary arts in next year's selection.

The MICHELIN Guide Dubai selection 2025 at a glance:



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- 2 restaurants with Three MICHELIN Stars (2 new)
- 3 restaurants with Two MICHELIN Stars
- 14 restaurants with One MICHELIN Star (2 new)
- 3 restaurants with a MICHELIN Green Star
- 22 Bib Gourmand restaurants (5 new)
- 78 MICHELIN selected restaurants (15 new)

A replay of The MICHELIN Guide Ceremony and other highlights are available on the official MICHELIN Guide Dubai Facebook page and the MICHELIN Guide Global YouTube channel.

The full selection of The MICHELIN Guide Dubai 2025 is available on the MICHELIN Guide website <https://guide.michelin.com/ae-du/en> and on the MICHELIN Guide app, available free of charge on iOS and Android.

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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