

Paris, November 27, 2025

Thailand shines brighter with 10 new michelin star restaurants, including its second three-michelin-star restaurant

- **Sühring**, a modern German restaurant, has been newly promoted to Three MICHELIN Stars – becoming Thailand’s second restaurant, after Sorn, to earn this honor. The 2026 MICHELIN Star list also welcomes 2 restaurants newly promoted to Two MICHELIN Stars, along with 3 new and 4 promoted restaurants awarded One MICHELIN Star.
- This year marks the debut of a new special award, the **MICHELIN Guide Mentor Chef Award**, honoring chefs dedicated to nurturing the next generation of culinary talent.
- **GOAT**, a Contemporary Thai restaurant, joins the MICHELIN Green Star community – bringing the total number of restaurants recognized for mindful practices to five.

Michelin has officially unveiled **the MICHELIN Guide Thailand 2026** edition, revealing the much-anticipated full restaurant selection with a total of 468 dining venues: 2 Three MICHELIN Stars (*1 promoted from Two MICHELIN Stars*), 8 Two MICHELIN Stars (*2 promoted from One MICHELIN Star*), 33 One MICHELIN Star (*3 newcomers, and 4 promoted from MICHELIN Selected*), 137 Bib Gourmand (*13 newcomers*), and 288 MICHELIN Selected (*50 newcomers*).

Gwendal Poullennec, International Director of The MICHELIN Guide, revealed: *“Thailand remains a vibrant destination for unique and diverse culinary experiences, with this year’s MICHELIN Guide brimming with exciting surprises and fresh developments. The latest edition showcases a broader range of cuisines, reflecting Thailand’s dynamic and ever-evolving food scene, driven by remarkable energy and creativity. With the growing number of MICHELIN Stars, Thailand shines ever brighter on the global gastronomic map.”*

According to Mr. Poullennec, MICHELIN Guide Inspectors observed a growing presence of international chefs across Thailand, bringing fresh energy and global perspectives, while incorporating local ingredients and traditions into their creations. Meanwhile, Thai chefs are advancing local cuisine with more defined and expressive regional flavors.

A stronger spirit of collaboration between chefs and producers has also emerged, with many restaurants sourcing seasonal ingredients directly from small farmers

and local communities. Food and drink pairings remain central to the dining experience, with non-alcoholic options made from herbs and flowers growing in popularity alongside fine wines.

MICHELIN Guide Inspectors further noted the rise of chef-driven casual restaurants, plant-forward menus, and modern Thai concepts that honor traditional roots. Responsible cooking, mindful sourcing, and “borderless” or “creative” cuisine – where chefs blend techniques and ingredients from multiple culinary traditions – are increasingly shaping Thailand’s dining scene.

Sühring Promoted to Three MICHELIN Stars

Joining **Sorn**, the holder of Thailand’s first-ever Three MICHELIN Stars, is **Sühring** a restaurant, founded by twin chefs Thomas and Mathias Sühring. The restaurant serves a modern German tasting menu inspired by family recipes, childhood memories and travels. At Sühring, seasonal ingredients are expertly prepared using traditional German techniques such as fermenting, pickling and curing; while each dish is carefully crafted and artfully presented, making the dining experience as visually captivating as it is delicious.

First featured in the inaugural 2018 edition of The MICHELIN Guide Thailand with One MICHELIN Star, Sühring was promoted to Two MICHELIN Stars the following year and has retained this distinction for seven consecutive years. Its promotion to the highly coveted Three MICHELIN Stars in the 2026 edition reflects the restaurant’s outstanding culinary excellence, consistency, and commitment to the highest standards of gastronomy.

‘Anne-Sophie Pic at Le Normandie’ and ‘INDDEE’ Form a Duo Promoted from One MICHELIN Star to Two MICHELIN Stars

In the 2026 MICHELIN Guide Thailand edition, the Two-MICHELIN-Star listing adds 2 new entries promoted from One MICHELIN Star:

- **Anne-Sophie Pic at Le Normandie**, a contemporary French restaurant where Chef Anne-Sophie Pic joins forces with her trusted Japanese Head Chef, Tamaki Kobayashi, to present an exquisite menu that highlights her signature creations, including the renowned lobster dish and the thoughtfully curated *Voyage* menu.
- **INDDEE**, a modern Indian restaurant that takes diners on a culinary journey across India through a set menu of around 10 courses that captivates with its visual artistry, memorable flavors, and meaningful stories – from *Carabinero* symbolizing Goa, to *Pickled Vegetables* evoking the harsh Himalayan winter, and *Patra with Hokkaido Scallops* reflecting the chef’s Japanese culinary experience.

7 New Entries Awarded One MICHELIN Star

Of the 7 new One MICHELIN Star entries, 3 newcomers have made it into the Guide for the first time, and the other 4 have been promoted from MICHELIN Selected.

The 3 newcomers awarded One MICHELIN Star are:

- **Bo.lan**, a Thai restaurant offering a menu rooted in time-honored recipes and sustainability, skillfully using rare regional produce sourced from small farmers to explore Thai culinary heritage through precise techniques and elegantly simple presentations that allow the depth and balance of flavors to shine.
- **Cannubi by Umberto Bombana**, an Italian restaurant offering a concise set lunch menu and a full dinner tasting experience, showcasing confident, well-balanced dishes that marry classical roots with modern techniques.
- **etcha**, a restaurant where the chef curates a "borderless dining" experience, combining European techniques with Thai ingredients in his 11-course "360°" and eight-course "180°" tasting menus that highlight seasonal local produce, crafted with finesse and deep respect for native flavors.

The 4 One-MICHELIN-Star recipients promoted from the MICHELIN Selected list are:

- **Gaggan**, a restaurant where over 20 inventive courses unfold across five theatrical acts, each accompanied by dynamic lighting and a pulsing soundtrack, fusing bold flavors and interactive energy to embody the essence of the celebrity chef.
- **Juksunchae**, a restaurant offering a balanced and intriguing omakase menu that reimagines traditional Korean flavors through delicate, sophisticated and visually striking dishes, such as *Octopus Tubu Jjigae*, *Truffle Mandu* and *Crab Bibimbap*.
- **Nusara**, led by Chef Thitid "Ton" Tassanakajohn—the talent behind Le Du, holder of One MICHELIN Star since 2019—offers one of Bangkok's most intimate Thai dining experiences. With elegant olive-green interiors, gold accents, and a rooftop view of Wat Pho, the journey features welcome bites and standout dishes like Thai Wagyu stir-fry with holy basil and a quartet of regional relishes.
- **Sushi Saito**, a sushi restaurant serving Edomae-style sushi crafted with Edo-period techniques, using fresh seafood flown in from Japan several times a week, and Akita rice cooked with exacting care for temperature and moisture, dispatched from the kitchen in small batches to ensure optimum quality.

Four MICHELIN Guide Special Awards

With its Special Awards, The MICHELIN Guide shines its light on talented professionals in Michelin-recommended restaurants who elevate the gastronomic

experience to new heights. In doing so, they demonstrate how diverse and exciting the hospitality industry is to work in.

- **The MICHELIN Guide Young Chef Award**

The MICHELIN Guide Young Chef Award recognizes a young chef, who has proven over the past 12 months to have a unique personality and/or an identity in culinary creations. This year, the Young Chef Award, presented by Blancpain, is given to **Mr. Suwijak Kunghae**, the Owner-Chef of **Royd**, a MICHELIN Selected restaurant. Born in Phuket, Mr. Kunghae was raised in a culinary family that inspired his deep passion for Southern Thai cuisine. He honed his skills in a French restaurant, where he gained valuable fine dining experience. Upon returning to his hometown, he established Royd to celebrate the flavors of the southern sea. Collaborating with local communities, he blends traditional recipes with modern techniques, aiming to showcase to the world how Southern people eat.

- **The MICHELIN Guide Opening of the Year Award**

The MICHELIN Guide Opening of the Year Award recognizes individuals and teams, for the successful opening of a dining venue over the past 12 months, with a creative degustation concept and a cuisine approach that has made a notable impact on the local gastronomic scene. This year's award, presented by UOB, is bestowed upon **Wilfrid Hocquet**, Owner-Chef of **Margo**.

Opened in June 2025, Margo is a French restaurant that made its debut in the 2026 MICHELIN Guide Thailand under the MICHELIN Selected list. Its menu features polished French classics, complemented by a lively atmosphere and seamless service delivered by a skilled team. Though new, Margo feels instantly established – casual yet sophisticated, thoughtfully executed, and full of promise.

- **The MICHELIN Guide Service Award**

The MICHELIN Guide Service Award aims to highlight and encourage skilled and talented professionals who dramatically enhance customer experience. This year's MICHELIN Guide Service Award, presented by the Tourism Authority of Thailand, is given to **Mr. Arsen Brahaj**, the Restaurant Manager at **Aulis**, a One MICHELIN Star restaurant in Phang-Nga.

Originally from Albania, Mr. Brahaj speaks four languages and brings with him experience from Simon Rogan's MICHELIN-Starred restaurant in Malta, where he served as supervisor. At Aulis, he leads the service and curates drink pairings that highlight local ingredients. Mr. Brahaj ensures seamless service flow – welcoming guests with genuine charm, explaining dishes with passion, supporting the kitchen team, and delivering a polished dining experience that leaves a lasting impression.

- **The MICHELIN Guide Mentor Chef Award**

The MICHELIN Guide Mentor Chef Award honors chefs whose unwavering dedication to nurturing the next generation has made a lasting impact on the culinary industry. Marking a milestone for Thailand, the country's first-ever Mentor Chef Award, presented by WP Energy, is bestowed upon **David Thompson**, the Owner-Chef of **Aksorn** (One MICHELIN Star) and **Chop Chop Cook Shop** (MICHELIN Selected).

Mr. Thompson's journey with Thai cuisine began in the 1980s, when he first visited Thailand and fell in love with its rich food culture. In 2001, he opened Nahm in London – the first Thai restaurant to earn a MICHELIN Star – proving Thai cuisine's place on the global fine dining stage. He later brought Nahm to Bangkok in 2010, helping shape the identity of Thai fine dining for both chefs and diners. Beyond his own culinary achievements, Mr. Thompson's greatest legacy lies in mentorship. Many of Thailand's leading chefs have trained in his kitchens, carrying forward his respect for tradition and commitment to excellence. Though not Thai by birth, his career has been devoted to preserving, teaching, and elevating Thai cuisine. His influence continues to ripple through Thailand's culinary scene, making his impact both profound and enduring.

'GOAT' Joins the MICHELIN Green Star Community for Its Inspiring Vision, Bringing Thailand's Total Number of Restaurants Recognized for Mindful Practices to Five.

The MICHELIN Green Star editorially highlights restaurants that, among the MICHELIN Guide selection, have inspired and impressed Inspectors with their committed vision for the future of gastronomy. By gathering a community of innovative establishments driven to pursue progress in the role of restaurants, the MICHELIN Green Star fosters dialogue and collaboration, encouraging establishments to inspire and evolve together.

This year, the only restaurant that has newly captured the MICHELIN Guide Inspectors' attention for its inspiring vision is **GOAT**, a One MICHELIN Star restaurant dedicated to thoughtful cooking that highlights Thailand's rich natural diversity. They source ingredients directly from local farmers, fishermen, and small-scale producers, and grow herbs and edible flowers in their rooftop garden. Every item in the kitchen is used with intention – bones are simmered into stock, trimmings become fermented or compost, and oil is carefully reused. Their attention to detail extends to the décor, where reclaimed wood and recycled tableware reflect the same mindful philosophy.

The newly highlighted restaurant joins the four establishments already recognized for continuing to impress the Inspectors: **PRU**, **Haoma**, **Jampa**, and **Baan Tapa**. Together, they form a community deeply committed to presenting another vision of gastronomy.

The MICHELIN Guide Thailand 2026 at a Glance:

- ❀❀❀ **2 Three MICHELIN Stars** (1 promoted from Two MICHELIN Stars)
- ❀❀ **8 Two MICHELIN Stars** (2 promoted from One MICHELIN Star)
- ❀ **33 One MICHELIN Star** (3 new, 4 promoted from MICHELIN Selected)
- ♻️ **5 MICHELIN Green Star** (1 new)
- 👤 **137 Bib Gourmand** (13 new)
- 288 MICHELIN Selected** (50 new)

The full list and images from the 2026 MICHELIN Guide Ceremony Thailand can be downloaded [HERE](#).



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).

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THE MICHELIN GUIDE THAILAND 2026**‘มิชลิน ไกด์’ ประเทศไทย ฉบับประจำปี 2569****Three MICHELIN Stars / สามดาวมิชลิน*****Exceptional cuisine, worth a special journey!*****สุดยอดร้านอาหารที่ควรค่าแก่การเดินทางไกลเพื่อไปชิมสักครั้ง****BANGKOK & SURROUNDING PROVINCES / กรุงเทพมหานครและปริมณฑล**

Sorn	สรณ์	
Sühring	ซูห์ริง	PROMOTED FROM TWO MICHELIN STARS

**Two MICHELIN Stars / สองดาวมิชลิน*****Excellent cooking, worth a detour!*****ร้านอาหารยอดเยี่ยมที่ควรค่าแก่การขับรถออกนอกเส้นทางเพื่อแวะชิม****BANGKOK & SURROUNDING PROVINCES / กรุงเทพมหานครและปริมณฑล**

Anne-Sophie Pic at Le Normandie	แอน-โซฟี พิค แอท เลอ นอร์มังดี	PROMOTED FROM ONE MICHELIN STAR
Baan Tapa	บ้านเทพา	
Chef's Table	เชฟส์เทเบิล	
Côte by Mauro Colagreco	โค้ท บาย เมารอ โคลาเกรคโค	
Gaa	กา	
INDDEE	อินดี	PROMOTED FROM ONE MICHELIN STAR
Mezzaluna	เมซซาลูน่า	
R-Haan	อาหาร	

**One MICHELIN Star / หนึ่งดาวมิชลิน*****High quality cooking, worth a stop!***

ร้านอาหารคุณภาพสูงที่ควรค่าแก่การหยุดแวะชิม

BANGKOK & SURROUNDING PROVINCES / กรุงเทพมหานครและปริมณฑล		
80/20	เอ็ดดี้ เทเวนดี้	
AKKEE	อ๊กกี้	
Aksorn	อักษร	
AVANT	เอวองท์	
Blue by Alain Ducasse	บลู บาย อลัน ดูคาส	
Bo.lan	โบ.ลาน	NEW
Cannubi by Umberto Bombana	คานนุบี บาย อุมแบร์โต บอมบานา	NEW
Chim by Siam Wisdom	ชิม บาย สยามวิสดอม	
Coda	โคด้า	
Elements, Inspired by Ciel Bleu	เอลิเมนต์ อินสไพร์ บาย เซล เบลอ	
etcha	เอทซ่า	NEW
Gaggan	กากัน	PROMOTED FROM MICHELIN SELECTED
GOAT	โกท	
Haoma	ฮาโอมา	
IGNIV	อิกนิฟ	
Jay Fai	เจ๊ไฟ	
Juksunchae	จุกซุนแช	PROMOTED FROM MICHELIN SELECTED
Le Du	ฤดู	
Maison Dunand	เมซง ดูนันท์	
Mia	มีอา	
Nahm	น้ำ	
NAWA	นาว	
Nusara	นุสรา	PROMOTED FROM MICHELIN SELECTED
Potong	โพทง	
Resonance	เรโซแนนซ์	

Samrub Samrub Thai	สำหรับสำหรับไทย	
Saneh Jaan	เสน่ห์จันทร์	
Signature	ซิกเนเจอร์	
Sushi Saito	ซูชิ ซะโตะ	PROMOTED FROM MICHELIN SELECTED
Suan Thip	สวนทิพย์	
Wana Yook	วรรณยุค	
PHANG-NGA / พังงา		
Aulis	อาวลิส	
PHUKET / ภูเก็ต		
PRU	พรุ	



MICHELIN GREEN STAR / ดาวมิชลินรักษ์โลก

BANGKOK & SURROUNDING PROVINCES / กรุงเทพมหานครและปริมณฑล		
Baan Tapa	บ้านเตพา	
GOAT	โกท	NEW
Haoma	ฮาโอม่า	
PHUKET / ภูเก็ต		
Jampa	จำปา	
PRU	พรุ	

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