



PRESS RELEASE

MICHELIN GUIDE

Paris, November 28, 2024

'SORN' BECOMES THAILAND'S FIRST THREE MICHELIN STAR RESTAURANT

- **The 2025 MICHELIN Guide Thailand showcases a total of 462 dining venues: 1 first-ever Three MICHELIN Stars, 7 Two MICHELIN Stars, 28 One MICHELIN Star, 156 Bib Gourmand, and 270 MICHELIN Selected.**
- **The lone addition to the MICHELIN Green Star list is 'Baan Tapa', in recognition of its eco-friendly efforts and community involvement initiatives on sustainable practices.**
- **Chon Buri makes its debut in the 2025 edition, with 20 entries (5 Bib Gourmand, and 15 MICHELIN Selected).**

Thailand's culinary community shines brighter than ever, with the announcement of the country's first recipient of the ultimate accolade of Three MICHELIN Stars at the MICHELIN Guide Ceremony Thailand that marks the official release of **The MICHELIN Guide Thailand 2025** edition, and the unveiling of its much-awaited full restaurant selection.

The newly released Guide features 462 establishments – with its first-ever Three MICHELIN Stars, 7 Two MICHELIN Stars, 28 One MICHELIN Star (*5 new entries*), 156 Bib Gourmand (*20 new entries*), and 270 MICHELIN Selected entries (*44 new entries*). Among the new additions to the Guide, 20 are from Chon Buri, the newly covered destination in this eighth local edition.

Gwendal Poullennec, International director of The MICHELIN Guide, commented: *"The inspectors awarded three MICHELIN Stars to Sorn, led by talented chef-owner Supaksorn "Ice" Jongsiri. 2025 definitely marks a significant and historic year for Thailand on the international gastronomic map. What's more, the entire selection celebrates the richness and diversity of Thai cuisine, and highlights Thailand's gastronomy as an inclusive market that embraces tradition, modernity, and new trends."*



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Thailand's evolving restaurant landscape and culinary trends as noted by MICHELIN Guide Inspectors

According to Mr. Poullennec, Thailand's restaurant landscape has seen the continued growth of a new breed of modern Thai restaurants, helmed by young talented Thai chefs – mostly under the age of 35, with international experiences and/or western culinary education – who start up business in their hometown, with a passion to showcase traditional Thai dishes in a modern and sophisticated style, to push contemporary Thai cooking beyond its boundaries.

Moreover, Thailand's fine-dining scene attracts foreign chefs from all corners of the world, to work, exchange their expertise with local chefs, and train young local teams. The focus on local sourcing has also been widely and increasingly seen, with chefs becoming more engaged in sourcing local ingredients and cooperating with small eco-friendly producers. Such momentum inspires local chefs to take the initiative and make their approach with a positive change in the environment.

MICHELIN Guide Inspectors also found a noticeable number of simple restaurants and small eateries that have passed down recipes from generation to generation, ensuring their authenticity and originality. These types of dining establishments affirm Thailand as a country with exceptionally good food at reasonable prices.

'Sorn' made history by receiving Thailand's first-ever Three MICHELIN Stars

Sorn – a restaurant with a focus on the art of Southern Thai cuisine that blends tradition with modernity, and refinement with evolution; its perfectly paced menu offering an array of exhilarating flavors, all of which are in perfect harmony – becomes iconic, being the first and only restaurant in Thailand to hold the highest level of Three MICHELIN Stars.

First making its appearance in The 2019 MICHELIN Guide Thailand on the One MICHELIN Star list, **Sorn** was promoted to Two MICHELIN Stars in the following year and has maintained this prestigious recognition for five consecutive years. Its being awarded the much-coveted Three MICHELIN Stars in the 2025 edition is a true mark of excellence, quality, and consistency. Rather than being a detour on the way to a destination, **Sorn** has now become the destination itself.



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'Côte by Mauro Colagreco' – the only addition to the Two MICHELIN Stars list

In The 2025 MICHELIN Guide Thailand edition, being promoted from the One MICHELIN Star status to join **Baan Tapa, Chef's Table, Gaa, Mezzaluna, R-Haan,** and **Sühning** on the Two MICHELIN Stars list is **Côte by Mauro Colagreco** – a restaurant that brings the essence of Riviera-inspired cuisine to Bangkok, embracing Mediterranean, French and Italian influences, through its seasonal menus based on the finest produce available that day, highlighting dishes that are skillfully crafted and presented using modern techniques.

5 new entries awarded One MICHELIN Star

Of the 5 new One MICHELIN Star entries, 4 are newcomers making it into the Guide for the first time, and the other one is promoted from MICHELIN Selected.

The 4 newcomers awarded One MICHELIN Star are: **AKKEE**, a restaurant where bold, regional dishes of classic Thai recipes traditionally prepared in a no-frills kitchen to bring a rustic edge and distinct flavors, are served in an immersive, dimly lit setting; **AVANT**, a restaurant helmed by a Singaporean chef who combines traditional and modern techniques with meticulous attention to detail; **GOAT**, a restaurant that cleverly brings together elements of Thai, Chinese, and Western cuisines in a Thai seasonal concept, using herbs grown onsite and ingredients sourced from all over Thailand; and **Aulis**, a restaurant with a "Chef's Table" concept, offering the multi-course tasting menu that presents native ingredients, many sourced from Thailand and local grower collaborations. It is noteworthy that among the newcomers, two are located outside of Bangkok: **AKKEE** in Nonthaburi, and Aulis in Phang-Nga.

The only One MICHELIN Star laureate promoted from the MICHELIN Selected category is **Coda**, a restaurant that celebrates the essence of regional Thai cuisine while incorporating modern techniques to forge a fresh identity, offering a concise, expertly seasoned tasting menu, rife with delicate yet richly layered flavors.

'Baan Tapa' – The only addition to the MICHELIN Green Star list

Joining **PRU, Haoma** and **Jampa** in holding of the MICHELIN Green Star highlighting their commitment to sustainability, is **Baan Tapa** – a Thai



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contemporary restaurant. The chef and the team have not only worked hard to be eco-friendly – such as growing herbs and edible flowers in their own garden, sourcing ingredients from eco-friendly producers, composting food waste into fertilizer, and creating zero-waste meals and drinks; but also conducted various community involvement initiatives on sustainable practices. Their dedication to the environment remains strong even in tough times, thus deserving a prestigious recognition for their green efforts.

With this newly-awarded restaurant, The MICHELIN Guide Thailand selection has a total of 4 MICHELIN Green Starred establishments.

Four MICHELIN Guide Special Awards

With its Special Awards, The MICHELIN Guide shines a light on talented professionals in MICHELIN-recommended restaurants who raise the gastronomic experience to a higher level. In doing so, they demonstrate how varied and exciting the hospitality industry is to work in.

• 2025 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. Sittikorn (Ou) Chantop**, the owner-chef of **AKKEE**. With a passion for traditional Thai cuisine, Mr. Chantop is also bold in utilizing rare ingredients in the menu and clever in menu design. His talent is evidently seen, showcasing true originality with a modern touch. The MICHELIN Guide Inspectors are pleased to see him bringing traditional Thai recipes into the 21st.

• 2025 MICHELIN Guide Opening of the Year Award

The MICHELIN Guide Opening of the Year Award is given to 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 which has had an impact on the local gastronomic scene. This year's award, presented by UOB, is bestowed to **Mr. Dimitrios Moudios**, the co-owner chef of **Ōre**. Opened in early 2024, Ōre offers an exclusively minimalist ambiance and an unforgettable dining experience



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through its 30-course creative menu that are incorporated with fermented and rare ingredients, executed by various cooking techniques, and results in unique flavors.

• 2025 MICHELIN Guide Service Award

The MICHELIN Guide Service Award aims to highlight and encourage skilled and talented professionals who dramatically enhance the customer experience. This year's MICHELIN Guide Service Award, presented by the Tourism Authority of Thailand, is given to **Mrs. Yupa (Ying) Sukkasem**, the restaurant manager at **Baan Tapa**. With 6 years of experience in the food and beverage industry, she provides professional yet thoughtful service. Her engagement and her team's service brought MICHELIN Guide Inspectors memorable and pleasant nights.

• 2025 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 bestowed to **Mr. Thansith Wasinonth** from **Côte by Mauro Colagreco**. Engaging in this domain for 4 years in **Capella Bangkok**, Mr. Wasinonth shows his passion and profession in wine service. His confident yet humble approach to wine recommendation ensures diners an enjoyable gastronomic journey with wine.

The MICHELIN Guide Thailand 2025 at a Glance:

- ❀❀❀ **1 Three MICHELIN Star** (promoted from Two MICHELIN Star)
- ❀❀ **7 Two MICHELIN Star** (1 promoted from One MICHELIN Star)
- ❀ **28 One MICHELIN Star** (4 new, 1 promoted from MICHELIN Selected)
- ❁ **4 MICHELIN Green Star** (1 new)
- 👤 **156 Bib Gourmand** (20 new)
- 270 MICHELIN Selected** (44 new)

Images from the 2025 MICHELIN Guide Ceremony Thailand can be downloaded [HERE](#).



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About Michelin

Michelin is developing world-leading manufacturing of composites and experiences that transform our everyday lives. A pioneer in the science of materials for over 130 years, Michelin relies on unique expertise to make a significant contribution to human progress and to a more sustainable world. Thanks to its unequalled mastery of polymer composites, Michelin is constantly innovating in order to produce high quality tires and critical components for demanding sectors such as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care taken with its products and its intimate knowledge of their uses allow it to provide its clients with exceptional experiences, whether these are solutions based on data and artificial intelligence for professional fleets, or the discovery of remarkable restaurants and hotels recommended by The MICHELIN Guide. (www.michelin.com)

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THE MICHELIN GUIDE THAILAND 2025

มิชลิน ไกด์ ฉบับประเทศไทย ประจำปี 2568



Three MICHELIN Stars / สามดาวมิชลิน

Exceptional cuisine, worth a special journey /

สุดยอดร้านอาหารที่ควรค่าแก่การเดินทางไกลเพื่อไปชิมสักครั้ง

BANGKOK & SURROUNDING PROVINCES / กรุงเทพมหานครและปริมณฑล

Sorn	สรณ์	PROMOTED FROM TWO MICHELIN STARS
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Two MICHELIN Stars / สองดาวมิชลิน

Excellent cooking, worth a detour /

ร้านอาหารยอดเยี่ยมที่ควรค่าแก่การขับรถออกนอกเส้นทางเพื่อแวะชิม

BANGKOK & SURROUNDING PROVINCES / กรุงเทพมหานครและปริมณฑล

Baan Tapa	บ้านเทพา	
Chef's Table	เชฟส์เทเบิล	
Côte by Mauro Colagreco	โค้ท บาย เมาริ โคลาเกรคโค	PROMOTED FROM ONE MICHELIN STAR
Gaa	กา	
Mezzaluna	เมซซาลูน่า	
R-Haan	อาหาร	
Sühring	ซูห์ริง	



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One MICHELIN Star / หนึ่งดาวมิชลิน

High quality cooking, worth a stop / ร้านอาหารคุณภาพสูงที่ควรค่าแก่การหยุดแวะชิม

BANGKOK & SURROUNDING PROVINCES / กรุงเทพมหานครและปริมณฑล		
80/20	เอ็ดดี้ ทเวนตี้	
AKKEE	อักคี	NEW
Aksorn	อักขร	
AVANT	เอวองท์	NEW
Blue by Alain Ducasse	บลู บาย อลัน ดูคาส	
Chim by Siam Wisdom	ชิม บาย สยามวิสดอม	
Coda	โคด้า	PROMOTED FROM MICHELIN SELECTED
Elements, Inspired by Ciel Bleu	เอลิเมนต์ อินสไพร์ บาย เซล เบลว	
GOAT	โกท	NEW
Haoma	ฮาโอม่า	
IGNIV	อิกนิฟ	
INDDEE	อินดี	
Jay Fai	เจ้ไฟ	
Le Du	ฤดู	
Le Normandie	เลอ นอร์มันดี	
Maison Dunand	เมซง ดูนันท์	
Mia	มีอา	
Nahm	น้ำ	
NAWA	นาว	
Potong	โพทง	
Resonance	เรโซแนนซ์	
Samrub Samrub Thai	สำหรับสำหรับไทย	
Saneh Jaan	เสนห์จันท์	
Signature	ซิกเนเจอร์	



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Suan Thip	สวนทิพย์	
Wana Yook	วรรณยุกต์	
PHANG-NGA / พังงา		
Aulis	อาวลิส	NEW
PHUKET / ภูเก็ต		
PRU	พรุ	



MICHELIN Green Star / ดาวมิชลินรักษ์โลก

Highlighting their commitment to sustainability /

ร้านอาหารที่ดำเนินกิจการที่เป็นมิตรต่อสิ่งแวดล้อมอย่างยั่งยืน

BANGKOK & SURROUNDING PROVINCES / กรุงเทพมหานครและปริมณฑล		
Baan Tepas	บ้านเทพา	NEW
Haoma	ฮาโอม่า	
PHUKET / ภูเก็ต		
Jampa	จำปา	
PRU	พรุ	