



PRESS RELEASE

MICHELIN GUIDE

Paris, February 19, 2025

The 2025 Malta MICHELIN Guide selection celebrates a newly awarded One MICHELIN Star restaurant

- The GV enters the selection with its first MICHELIN Star
- Three restaurants newly join the selected restaurant category
 - This new edition includes 43 establishments

MICHELIN unveiled its new Malta MICHELIN Guide today. After its launch in 2020, this fourth edition highlights 43 establishments, including a new restaurant awarded its first MICHELIN star. Year after year, the Maltese culinary scene continues to reinvent itself and flourish, blending bold fusion cuisines with restaurants dedicated to the treasures of the sea.

Between abundant creativity and the mastery of classical expertise, each one asserts its identity. Driven forward by a continual pursuit of excellence and a meticulous attention to the quality of ingredients, whether from the Mediterranean Sea or the rich local terrain, this effervescence demonstrates the increasing maturity of Maltese gastronomy.

"With a strong, perpetually growing culinary identity, Malta asserts its place on the global gastronomic map. The diversity of its offering, mingling international influences and highlights of its local terroir, show a dynamism that continues to captivate the MICHELIN inspection teams. This new MICHELIN Guide selection highlights the commitment of Maltese chefs, offering excellence in cookery more than ever, both rooted in the territory and open to the world," enthuses Gwendal Poullennec, International MICHELIN Guide Director.

A new Star brightens Maltese gastronomy

Perched on the 11th floor of the 1926 Le Soleil Hotel, **the GV** – GV as in Grand Voyage – offers a true invitation to escape the ordinary. Its refined decor, inspired by the luxurious train carriages of the Orient Express, combines elegance with nostalgia, while the panoramic terrace reveals a sweeping view of the city.

From the open kitchen, Chefs **Andrew Borg** and **David Tanti** propose a creative international menu. They bring their talent to the service of a refined, deliberately restrained menu. Among the top picks of the MICHELIN inspectors is the cured aged amberjack enlivened with a touch of sea urchin, preserved fennel, and a creamy pink grapefruit sabayon.

Carried forward by new chefs, two restaurants maintain their Star:

Rosamì, which welcomes the talented **Eoin Smith**, whose tasting menus are a great opportunity to discover the excellence of Maltese products; and the **Fernando Gastrotheque** restaurant, where Chef **Hiram Cassar** develops creative recipes using carefully selected ingredients for subtle, elegant results.



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Three newly selected restaurants join the new edition

La Pira – Located at the very heart of historical Valletta, one of the most frequented sites of the island, this establishment proposes authentic, flavorful traditional Maltese cuisine in a simple setting with a convivial atmosphere. Among the most popular dishes are pulled rabbit rigatoni, Maltese-style stuffed marrows, grilled octopus, and aljotta, the traditional fish soup typical of the island.

Risette – Facing the Our Lady of Mount Carmel basilica, this elegant modern establishment offers a cuisine that is true to its image: refined, contemporary, highlighting the quality of the ingredients. The dishes represent the emblematic foods of Malta while reflecting the savoir-faire that the chef learned through overseas experiences.

The Seafood Grill Market – Nestled away from the bustle of tourist circuits, this restaurant celebrates seafood in its purest expression. A fish stall at the entrance showcases the catch of the day, promising irreproachable freshness. On the menu, the feast includes raw seafood, vibrant ceviches, delicate oysters, exceptional caviar, crustaceans and shellfish. Committed to Mediterranean authenticity, the chef enhances the local fish with classical techniques, making this spot a true catch for seafood lovers.

The selection in figures

43 restaurants selected in total, including:

- **1 restaurant** awarded Two MICHELIN Stars
- **6 restaurants** awarded One MICHELIN Star, including one newly awarded restaurant
- **5 restaurants** awarded a Bib Gourmand
- **31 restaurants** "Selected," including three newly selected restaurants

ION Harbour by Simon Rogan	2 Stars
Fernandõ Gastrotheque	1 Star
Le GV New	1 Star
De Mondion	1 Star
Noni	1 Star
Rosamì	1 Star
Under Grain	1 Star

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AYU	Bib Gourmand
Grain Street	Bib Gourmand
Rubino	Bib Gourmand
Terrone	Bib Gourmand
Commando	Bib Gourmand

59 Republic	Selected
Aaron ´s Kitchen	Selected
AKI	Selected
Al Sale	Selected
Bahia	Selected
Briju	Selected
Caviar & Bull	Selected
Chophouse	Selected
Giuseppi's	Selected
Grotto Tavern	Selected
Guzé	Selected
Kaiseki	Selected
La Pira New	Selected
Leglign	Selected
Level Nine by Oliver Glowig	Selected
LOA	Selected
Marea	Selected
One80 St.Christopher Street	Selected
Rebekah's	Selected
Risette New	Selected
Root 81	Selected
Ta ´ Frenc	Selected
Tartarun	Selected
Terroir	Selected
The Fork and Cork	Selected
The Golden Fork	Selected
The Harbour Club	Selected
The Medina	Selected
The Seafood Grill Market New	Selected



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Tmun	Selected
Zest	Selected



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