



PRESS RELEASE

MICHELIN GUIDE

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The MICHELIN Guide Seoul & Busan 2025 showcases enriched culinary scene with Mingles, new Three MICHELIN Stars restaurant

- Among 232 selection list in total, 37 in Seoul, 3 in Busan have been awarded
- 1 promoted two MICHELIN Star, 4 promoted and 3 newly added One MICHELIN Star are recognized
- The new Seoul & Busan edition showcases diversity and evolution as growing global culinary destinations

Michelin unveiled the full selection list of the MICHELIN Guide Seoul & Busan 2025 at The Westin Chosun Seoul today. The 2025 edition features 232 establishments in total including 184 establishments in Seoul and 48 in Busan showcasing continued enrichment of culinary journeys.

This year's new edition shines with the birth of 1 new Three MICHELIN Stars after 2 years, 1 promoted Two MICHELIN Stars, and 4 promoted and 3 newly added One MICHELIN Star as well as 14 new Bib Gourmands and 10 new Selected restaurants. Together, Seoul edition marks 37 Starred restaurants with 1 Three MICHELIN Stars, 9 Two MICHELIN Stars, 27 One MICHELIN Star. In Busan, all three of One MICHELIN Star restaurants have shown consistency and culinary skills required to retain their award for this year.

"We are thrilled to celebrate the 9th edition of the MICHELIN Guide Seoul and the 2nd edition of the MICHELIN Guide Busan. Our inspectors have worked tirelessly to provide valuable information about outstanding restaurants. We are especially proud to award the highest rating to Mingles, led by Chef Min-Koo KANG, after its 9th appearance in the MICHELIN Guide Seoul since its first edition in 2017. This recognition highlights the team's continuous commitment to delivering exceptional dining experiences. This year's edition showcases great diversity with new styles of cuisine and unique offerings, reflecting the steady development of the Korean dining scene. As Seoul has established itself as a culinary destination, we are confident that Busan will also see an increase in outstanding restaurants and chefs over time," says Gwendal Poullennec, International Director of the MICHELIN Guide.



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1 restaurant promoted to Three MICHELIN Stars

Chef Kang Min-goo's attention to detail and warm minimalism are showcased at **Mingles**, where the interior design emphasizes Korean aesthetics. The ambiance is enhanced by exquisite tableware and decor crafted by Korean artisans. The chef and his talented team blends tradition with modernity, creating dishes like Abalone and Cabbage Seon and Fish Mandu that highlight his creativity and respect for tradition.

1 restaurant promoted to two MICHELIN Stars

Chef **Joseph Lidgerwood's** adventurous approach at **Evelt** transforms ordinary ingredients into inventive dishes like sikhye sorbet with handpicked ants and tallow tart, reflecting Korea's seasonal sensibilities. Paired with an impressive wine selection, these dishes become even more irresistible

4 Selected restaurants promoted to one MICHELIN Star

Gigas, an authentic Mediterranean restaurant in Korea, stands out for its dedication to sustainability and the use of organic ingredients from Chef Jung Ha-wan's family farm. Despite the challenge of sourcing specific ingredients, the chef successfully presents genuine Mediterranean cuisine that reflects the region's culinary traditions. The restaurant's future growth in Seoul's culinary scene is as intriguing as the delightful dining experience it offers

Y'east, led by Chef Cho Young-dong, is a culinary haven that embraces unlimited possibilities. Chef Cho delights diners with familiar dishes reimaged through his unique aesthetics, using rare ingredients to create novel flavors. Signature dishes like the kaya toast-inspired amuse bouche and Galbi Stone, braised short ribs in various forms, exemplify his ability to blend the new with the familiar while retaining the essence of the original flavors. Each dish at Y'east offers a gastronomic experience that evokes fresh tastes and out-of-the-box creativity, making it a standout in the culinary scene

Chef Sung's passion for vegetables since childhood has led to a deeper understanding of vegetarian diets. This, combined with his unique perspective, has given birth to his one-of-a-kind delicacies. At **Légume**, sensorial contemporary cuisine meets the chef's seasoned skills and is transformed into a vegan menu with a distinct identity and imaginative flavors. The evident truth is that the kitchen's vegan fare not only appeals to vegetarians but also to people with a wide range of palates



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Interior designer André Fu's dining room, inspired by 1920s Shanghai, features jade-colored walls, marbled floors, lavish furniture, and refined tableware. **Yu Yuan's** menu offers mostly Cantonese dishes, including Peking Duck, crispy pork belly, and Cantonese-style steamed sea bream. Their weekend dim sum brunch is very popular

3 restaurants newly joined as one MICHELIN Star

Chef Jin Woo-bum's passion for Mexican food shines at **Escondido**, where he offers authentic Mexican cuisine with unique twists. After honing his skills in Mexico, he creates nuanced flavors using staples like tortilla and mole. Pairing dishes with tequila, mezcal, or a cocktail enhances the gourmet experience

Tutoiement, led by Chef Kim Do-hyeon, offers a friendly and informal dining experience with sophisticated French cuisine. The calm, welcoming setting and attentive service enhance the experience, while the chef's skillful presentation highlights the harmony between flavors and sauces. Chef Kim's culinary journey focuses on creating memorable dining experiences rather than imitating others

Enjoy Chef Park Kyung-jae's sushi at **Sosuheon** in Seoul, where the elegant traditional Korean venue and the chef's precise sushi-crafting skills create a special experience. Guests can savor premium seafood throughout the seasons. The chef's statement, "It's an honor to host the best guests with the best ingredients, in the best space, with the best staff," reflects his journey as a Japanese cuisine specialist. Dining at Sosuheon is an unforgettable experience that delights both emotions and senses

Previous 3 One MICHELIN Star in Busan retain in 2025

All of the 3 One MICHELIN Star restaurants - **Fiotto, Mori and Palette** - awarded in its first Busan edition retained their distinction for another year, denoting the restaurants with "high quality cooking, worth a stop".

3 restaurants stay with the MICHELIN Green Star

Launched in 2020, the MICHELIN Green Star highlights those restaurants at the forefront of sustainable practices, offering gastronomic experiences while adopting an environmentally inspiring approach.

Three restaurants received the MICHELIN Green Star last year including **A Flower Blossom on the Rice** with 5 consecutive years as well as **Gigas** and **Fiotto** retains for their outstanding and inspiring eco-friendly commitments



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MICHELIN Guide Special Awards

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

The **2025 MICHELIN Guide Sommelier Award**, presented by RSRV, goes to **Min-Jun Kim** of **Jungsik**, for his pivotal role at the forefront of customer interactions, offering expert wine service. His ability to elevate the dining experience for guests reflects his exceptional skill and dedication to his craft.

The **2025 MICHELIN Guide Mentor Chef Award**, presented by **Blancpain**, goes to **Chef Sung-il Kim** of **La Yeon**, who is recognized for his significant contribution to the legacy of Shilla Hotel's Korean fine dining restaurant. Since starting his culinary career in 1988, Chef Kim has upheld the traditions of Korean cuisine while adapting and refining techniques to suit modern tastes. His work reflects the depth and sophistication of contemporary Korean gastronomy.

The **2025 MICHELIN Guide Service Award** is given to **Lee Eun-joo** from **Sosuheon**, recognized for her exceptional service and close connection with customers. She ensures smooth communication between the itamae and diners, delivering a thoughtful and high-quality dining experience. Her professionalism, shown through her collaboration with the chef in the restaurant's success and growth, serves as a strong industry model.

The MICHELIN Guide Seoul & Busan 2025' at a glance:

184 Seoul restaurants, which include:

- 1 three MICHELIN Stars restaurant (1 promoted)
- 9 two MICHELIN Stars restaurants (1 promoted)
- 27 one MICHELIN Star restaurants (3 new, 4 promoted)
- 58 Bib Gourmand restaurants (6 new)
- 2 MICHELIN Green Star restaurants
- 90 MICHELIN selected restaurants (10 new)

48 Busan restaurants, which include:

- 3 one MICHELIN Star restaurants
- 1 MICHELIN Green Star restaurant
- 19 Bib Gourmand restaurants (4 new)
- 26 MICHELIN selected restaurants (1 new)



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The full selection of the MICHELIN Guide Seoul & Busan 2025 is available on the MICHELIN Guide website(<https://guide.michelin.com/kr/ko>) and on the MICHELIN Guide app, available free of charge on iOS and Android.

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