

Paris, February 5th, 2026

3 Special Awards Shine in the MICHELIN Guide Restaurant Celebration Saudi Arabia 2026

- A total of 51 restaurants feature in the MICHELIN Guide Saudi Arabia 2026 selection.
- 11 establishments have earned the Bib Gourmand distinction, while 40 others are included in this year's Guide.
- During the celebration, 3 special awards were announced

The MICHELIN Guide Saudi Arabia 2026 proudly unveils the inaugural edition of the MICHELIN Guide Restaurant Celebration, celebrating the newest additions to the country's dynamic culinary landscape. This year's selection showcases the growing sophistication and diversity of the scene, with 51 new restaurants joining the Guide. Impressively, 11 of which have been awarded the Bib Gourmand distinction for delivering exceptional cuisine at great value, alongside 40 establishments recognized in the Selected category.

This evening marked a truly exceptional moment, as for the first time in MICHELIN Guide history the reveal unfolded in stages through a dedicated [website](#), presented across three storytelling phases. Each theme beautifully captured the essence of the 2026 selection, spotlighting hospitality, women, and breads in Saudi Arabia, and illuminating the country's cuisine and culture in a fresh, compelling way.

With the final wave of announcements released on December 15, the plaque distribution followed as a key moment in the celebration, delivered in partnership with the Culinary Arts Commission. Each restaurant was personally presented with its official MICHELIN plaque, a symbol of excellence allowing them to proudly display their earned distinction at their establishment's entrance. This ceremonial handover not only honored the teams behind the restaurants but also marked the finale of months of anticipation, giving chefs and owners a tangible emblem of their achievement to share with their guests and communities.

MICHELIN Guide distinctions are given to restaurants taking into account five universal criteria: the quality of the ingredients; the harmony of flavors; the mastery of techniques; the personality of the chef as expressed through their cuisine; and, just as importantly, consistency both across the entire menu and over time.

MICHELIN Special Awards

Through its Special Awards, The MICHELIN Guide shines a spotlight on the wide-ranging contributions found across hospitality, honoring the industry's most gifted and motivated individuals.

The **MICHELIN Young Chef Award** is presented to Riyadh's **Maiz, Chef Elia Kaady** whose culinary journey began in Beirut, where he refined his skills across several restaurants before moving to Riyadh to further develop his craft. He credits his brother, also a chef, for inspiring him to pursue this path, a motivation that has helped shape his rise as one of the region's promising young talents.

Il Baretto in Riyadh is recognized with the **MICHELIN Exceptional Mocktail Award**, a testament to the creativity and refinement led by Bar Manager **Santiago Latorre**. MICHELIN Guide Inspectors said the menu offers a thoughtful mix of elevated classics and original signature mocktails, each crafted with an unmistakable Italian heart. Using non-alcoholic spirits, house-made cordials, and carefully prepared decoctions, the bar creates drinks that are both characterful and elegant, enhancing and elevating the restaurant's cuisine with every sip.

Jeddah's **Yaza** receives the **MICHELIN Service Award** for delivering an exceptional experience from start to finish as Inspectors have mentioned. Guests are warmly welcomed with Arabic coffee and dates, guided to their tables, and cared for by a knowledgeable and passionate team. The staff go out of their way to recommend and explain dishes and drinks, creating a memorable and genuinely thoughtful dining experience. This outstanding level of hospitality reflects the vision and leadership of Chef/Owner Hakim Bagabas.

Selection at a Glance

City	Restaurant	Distinction
Riyadh	Em Sherif Café	Bib Gourmand 🍷
Riyadh	Fi Glbak	Bib Gourmand 🍷
Riyadh	KAYZŌ	Bib Gourmand 🍷
Riyadh	Mirzam	Bib Gourmand 🍷
Riyadh	Najd Village	Bib Gourmand 🍷
Riyadh	Sasani	Bib Gourmand 🍷
Riyadh	Tameesa	Bib Gourmand 🍷
Jeddah	Samia's Dish	Bib Gourmand 🍷

Jeddah	The Lucky Llama	Bib Gourmand 🍷
AlUla	Joontos	Bib Gourmand 🍷
AlUla	Tofareya	Bib Gourmand 🍷
Riyadh	Aseeb	Selected
Riyadh	Benoit	Selected
Riyadh	Café Boulud	Selected
Riyadh	Höchō	Selected
Riyadh	Hong	Selected
Riyadh	Il Barretto	Selected
Riyadh	Julien by Daniel Boulud	Selected
Riyadh	Long Chim	Selected
Riyadh	Lusin	Selected
Riyadh	Maiz	Selected
Riyadh	MLLE	Selected
Riyadh	Namu	Selected
Riyadh	OVUN Bistro	Selected
Riyadh	Robata	Selected
Riyadh	Ruhi	Selected
Riyadh	Rüya	Selected
Riyadh	Takya	Selected
Riyadh	Taleed by Michael Mina	Selected
Riyadh	Tanjiah	Selected
Riyadh	Thara	Selected
Riyadh	The Globe	Selected
Riyadh	The Rubi Room at Höchō	Selected
Riyadh	Tofareya	Selected
Riyadh	Villa Mamas	Selected
Riyadh	Yawmiyat By Dalal	Selected
Riyadh	Yokari	Selected
Jeddah	Fish Market	Selected
Jeddah	Karamna	Selected
Jeddah	Kuuru	Selected
Jeddah	Maritime	Selected
Jeddah	Meez	Selected
Jeddah	Myazū	Selected
Jeddah	Niyyali	Selected
Jeddah	Rasoi By Vineet	Selected
Jeddah	Tamees House	Selected
Jeddah	Toki	Selected
Jeddah	Yaza	Selected
AlUla	Harrat	Selected

AlUla	Somewhere	Selected
AlUla	Tama	Selected

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