



PRESS RELEASE

MICHELIN GUIDE

Paris, June 05, 2025

**THE 2025 MICHELIN GUIDE  
HANOI | HO CHI MINH CITY | DA NANG  
CELEBRATES VIETNAM'S CULINARY ASCENT WITH  
9 ONE STAR, 2 GREEN STAR, AND 63 BIB GOURMAND**

- The 2025 MICHELIN Guide selection in Vietnam features a record 181 establishments: 9 One MICHELIN Star (1 new, 1 promoted), 2 MICHELIN Green Star (1 new), 63 Bib Gourmand (9 new), and 109 MICHELIN Selected (14 new).
- Ciel (Ho Chi Minh City) directly debuts with One MICHELIN Star, while Coco Dining (Ho Chi Minh City) is promoted to One MICHELIN Star.
- The new MICHELIN Green Star awarded to Lamai Garden (Hanoi) joins Nén Danang in showcasing outstanding eco-friendly commitments.

Michelin officially unveiled the 2025 restaurant selection of the MICHELIN Guide Hanoi | Ho Chi Minh City | Da Nang at the InterContinental Danang Sun Peninsula Resort. The 2025 edition underscores Vietnam's growing stature as a global gastronomic destination.

The newly released restaurant selection showcases 181 establishments – featuring 9 One MICHELIN Star restaurants (*of which, 1 new, and 1 promoted*), 63 Bib Gourmand (*of which, 9 new entries*), as well as 109 establishments selected for their quality cuisine (*of which, 14 newcomers*). New additions include 10 from Hanoi (*5 Bib Gourmand, 5 MICHELIN Selected*), 7 from Ho Chi Minh City (*1 one MICHELIN Star, and 6 MICHELIN Selected*) and 7 from Da Nang (*4 Bib Gourmand, and 3 MICHELIN Selected*). One Hanoi restaurant also sees its commitment towards an eco-friendlier gastronomy newly rewarded the MICHELIN Green Star.

"This year, we are proud to witness a rise in the number of Starred restaurants, driven by a new generation of talented chefs. Many are returning to their roots, using modern techniques to tell stories of their hometowns and to revive childhood flavors. At the same time, street food stalls, family-run eateries, and long-standing



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local shops continue to preserve culinary traditions with authenticity and passion,” said Gwendal Poullennec, International Director of the MICHELIN Guides. “ For our inspectors, the journey of discovering new restaurants in Vietnam remains as exciting as ever. They have been inspired by the dedication, creativity, and pursuit of excellence shown by culinary professionals across the country — and they are eager to uncover even more gems in the years to come.”

### **One MICHELIN Star: A Milestone Year**

**This year’s selection features 9 restaurants awarded One MICHELIN Star – of which, one directly joins the selection with a Star and one is promoted from last year:**

- **CieL** (Ho Chi Minh City) – *NEW* – Innovative cuisine with meticulous technique and an intimate dining experience.
- **Coco Dining** (Ho Chi Minh City) – *PROMOTED* – A stylish dining room where Chef Thanh Vuong Vo presents contemporary cuisine that blends Vietnamese recipes with modern techniques and fermentation.
- They join retaining One MICHELIN Star recipients: **Gia, Hibana by Koki, Tâm Vị** (Hanoi); **Long Trieu, Ănăn Saigon, Akuna** (Ho Chi Minh City); and **La Maison 1888** (Da Nang).

### **Lamai Garden: Hanoi’s First Restaurant to Earn the MICHELIN Green Star**

Within the MICHELIN Guide restaurant selection, the MICHELIN Green Star rewards the initiatives of groundbreaking restaurants that fully commit to rethinking their impact and encouraging a strong gastronomic transition. Two restaurants are newly awarded the MICHELIN Green Star for their remarkable philosophy and commitment toward a more eco-friendly approach to gastronomy. **Lamai Garden**, reimaged by chef-owner Hieu Trung Tran in 2022, serves a seasonal tasting menu and vegetarian menu in line with a contemporary Vietnamese farm-to-table concept. Diners pass through a garden to the dining area with counter seating by the open kitchen. They use ingredients from their Phú Thọ farm – garden herbs, ducks, and black pigs. The squid "noodle", inspired by Phở Chua, highlights the chef's creativity.



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### **Bib Gourmand: 63 Restaurants Delivering Quality at An Incredible Value**

The 2025 Bib Gourmand list grows to 63 establishments, including 9 new entries, celebrated for offering exceptional food at moderate prices. The New Bib Gourmand entries include:

#### ***In Hanoi***

**Hà Thành Mansion** – housed in a century-old villa, Hà Thành Mansion spans three uniquely designed floors, each radiating artistic charm.

**Mộ Dịch Số 37** – with a rustic, vintage ambience, and signature dishes include Hanoi spring rolls, fried hemibagrus fish, and scorched rice with beef stew (Cơm Chay Bò Cay).

**Miến Lươn Chân Cầm (Hoan Kiem)** – At nearly 40 years old, this gem in Hanoi's Old Quarter is popular for its array of eel dishes — cold or stir-fried, served with vermicelli in soup, as well as in congee and spring rolls.

**Phở Bò Lâm** – Fresh ingredients shine in the signature beef heel muscle, which boasts tender meat and gelatinous tendon with a pleasant chew.

**Ưu Đàm** – features a vegetarian menu that is anchored in tradition but is also mindful of nutritional balance.

#### ***In Da Nang***

**Bánh Xèo 76 (Da Nang)** – has a charcoal grill at the entrance for grilling pork. The menu includes classic Vietnamese dishes such as pancakes, corn rolls and noodles with grilled pork.

**Bún Bò Huế Bà Thương (Da Nang)** – has been delighting locals for over 50 years with their Bún Bò Huế, a spicy soup from Huế famed for its rich lemongrass broth, tender beef and al dente vermicelli served with herbs and vegetables.

**Quê Xưa** – a testament to its authentic Vietnamese fare. Straw chandeliers and local-style paintings add charm. The menu focuses on two dishes: Mỳ Quảng and Bánh Thịt Heo.

**Shamballa** – offers a serene vegetarian escape. Enter through an aged wooden door to discover Tibetan artefacts and a menu rooted in Vietnamese flavors and local techniques.



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### **MICHELIN Selected:**

In addition to Starred and Bib Gourmand restaurants, the MICHELIN Guide inspectors also recommend eateries whose high-quality cuisine simply seduced them. 109 establishments are featured in the MICHELIN Selected category with 14 new additions across all cities. New entries to the MICHELIN Selected category reflect both rising talent and consistent culinary craftsmanship across Vietnam's three major cities:

- **Hanoi** – Hiệu Lực Canh Cá Rô Hưng Yên (Hai Ba Trung), Lamai Garden, Phở Cuốn Chinh Thắng, Phở Tiến, Vien Dining
- **Ho Chi Minh City** – Bà Cô Lốc Cốc, Hoi An Sense, Nephele, Okra FoodBar, ST25 by KOTO, The Albion by Kirk Westaway
- **Da Nang** – Bếp Cuốn, Bún Riêu Cua 39, Moc

These restaurants showcase the strong growth of the culinary scene in Vietnam and offer the richest variety of dining experiences.

### **MICHELIN Guide Special Awards**

With its special awards, the MICHELIN Guide goes beyond the search for the best food quality. It aims to highlight talented individuals who contribute to enhancing the gastronomic dining experience. By doing so, it also acknowledges the diversity of jobs and know-hows involved in the restaurant industry.

- **The MICHELIN Guide Young Chef Award**

The MICHELIN Guide Young Chef Award recognizes a young chef whose exceptional talent and great potential have impressed the inspectors. This year, the Young Chef Award is given to **Chef Viet Hong Le** from newly Starred restaurant **CieL**, in Ho Chi Minh City. Born in 1992, Chef Viet Hong Le is a distinguished young chef with 14 years of culinary experience. He began his journey at an international hotel brand, where he honed his skills for six years under the mentorship of his sister, the head chef of the banquet kitchen. In 2019, he co-founded The Monkey Gallery and pursued formal culinary education at Ferrandi during the pandemic, which ultimately led to the creation of CieL.



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- **The 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 presented to **Paul Vo** from newly selected restaurant **Nephele** in Ho Chi Minh City. Paul Vo is the restaurant's General Manager and sommelier, hailing from Vietnam and bringing extensive wine knowledge to the table. He curates a unique and engaging wine list, intentionally avoiding the mundane in favor of distinctive, small-production wines at affordable prices. With his expertise and charm, Paul Vo transforms every wine selection into an enjoyable journey for his guests.

- **The MICHELIN Guide Service Award**

The MICHELIN Guide Service Award aims to highlight and encourage skilled and talented professionals who dramatically add to customer experience. This year's Service Award is given to **Nha Huynh** from Bib Gourmand restaurant **Mặn Mòi (Thu Duc City)**, in Ho Chi Minh City. Nha Huynh is sunny and enthusiastic, always greeting customers with the brightest smile. He carefully introduces the restaurant's concept and attentively explains the food and ingredients. He never misses a customer's needs and is always the first to offer assistance. Warm, friendly, and reliable, he consistently exemplifies the spirit of exceptional service.

### **The MICHELIN Guide Hanoi | Ho Chi Minh City | Da Nang 2025 at a glance:**

#### **181 restaurants:**

-  **9 One MICHELIN Star** (of which 1 new and 1 promoted)
-  **2 MICHELIN Green Star** (of which, 1 new)
-  **63 Bib Gourmand** (of which, 9 new)
- 109 MICHELIN Selected** (of which, 14 new)

**Images from the 2025 MICHELIN Guide Ceremony Vietnam can be downloaded at: <https://bit.ly/michelinguide-vn>.**



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To learn more about The MICHELIN Guide, please visit [guide.michelin.com/vn/en](https://guide.michelin.com/vn/en), or follow updates on [Facebook](#).

The MICHELIN Guide Worldwide app for [iOS](#) and [Android](#) devices.



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### 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](https://www.michelin.com))



**[The MICHELIN Guide celebrates its 125th anniversary!](#)**



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## Our 2025 Partners



## HANOI



### One MICHELIN Star

| Restaurant Name | Type of Cuisine         |
|-----------------|-------------------------|
| Gia             | Vietnamese Contemporary |
| Hibana by Koki  | Teppanyaki              |
| Tầm Vị          | Vietnamese              |



### MICHELIN Green Star

| Restaurant Name         | Type of Cuisine         |
|-------------------------|-------------------------|
| Lamai Garden <i>New</i> | Vietnamese Contemporary |



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### Bib Gourmand

| Restaurant Name                           | Type of Cuisine       |
|---|-----------------------|
| 1946 Cua Bac                              | Vietnamese            |
| Bún Chả Chan                              | Noodles               |
| Bun Cha Ta (Nguyen Huu Huan Street)       | Noodles               |
| Chả Cá Thăng Long (6B Duong Thanh Street) | Vietnamese            |
| Chào Bạ                                   | Vietnamese            |
| Hà Thành Mansion <b>New</b>               | Vietnamese            |
| Habakuk                                   | European Contemporary |
| Luk Lak                                   | Vietnamese            |
| Mậu Dịch Số 37 <b>New</b>                 | Vietnamese            |
| Miến Lươn Chân Cầm (Hoan Kiem) <b>New</b> | Noodles               |
| Miến Lươn Đông Thịnh                      | Noodles               |
| Mr Bảy Miền Tây                           | Vietnamese            |
| Phở 10 Lý Quốc Sư (Hoan Kiem)             | Noodles               |
| Phở Bò Ấu Triệu                           | Street Food           |
| Phở Bò Lâm <b>New</b>                     | Street Food           |
| Phở Gà Nguyệt                             | Street Food           |
| Phở Gia Truyền (Hoan Kiem)                | Street Food           |
| Phở Khôi Hối                              | Street Food           |
| The East                                  | Vietnamese            |
| Tuyết Bún Chả 34                          | Street Food           |
| Ưu Đàm <b>New</b>                         | Vegetarian            |
| Xới Cơm                                   | Vietnamese            |

### MICHELIN SELECTED

| Restaurant Name    | Type of Cuisine         |
|--------------------|-------------------------|
| A Bản Mountain Dew | Vietnamese              |
| Azabu              | Japanese                |
| Backstage          | Vietnamese Contemporary |
| Bánh Cuốn Bà Hoàng | Street Food             |
| Bánh Cuốn Bà Xuân  | Street Food             |
| Bếp Prime          | Vietnamese              |





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|  |                         |
|--|-------------------------|
| Bún Chả Đặc Kim (Hang Manh Street)                     | Street Food             |
| Bún Chả Hương Liên (Hai Ba Trung)                      | Street Food             |
| Cau Go   | Vietnamese              |
| Chả Cá Anh Vũ (Dong Da)                                | Vietnamese              |
| Chapter  | Vietnamese Contemporary |
| Cồ Đàm   | Vegetarian              |
| Duong's (Ngo Huyen Street)                             | Vietnamese              |
| El Gaucho (Hoan Kiem)                                  | Steakhouse              |
| Etêsia   | European Contemporary   |
| French Grill By Jean-François Nulli                    | French Contemporary     |
| Hanoi Garden   | Vietnamese              |
| Hemispheres Steak & Seafood Grill                      | Steakhouse              |
| Hiệu Lực Canh Cá Rô Hưng Yên (Hai Ba Trung) <b>New</b> | Noodles                 |

|                                  |                         |
|----------------------------------|-------------------------|
| Highway4 (Hang Tre Street)       | Vietnamese              |
| Izakaya by Koki                  | Japanese                |
| La Badiane                       | Fusion                  |
| Labri                            | European Contemporary   |
| Lamai Garden <b>New</b>          | Vietnamese Contemporary |
| Le Beaulieu                      | French                  |
| Maison 1929                      | Vietnamese              |
| Ngon Garden                      | Vietnamese              |
| Ốc Di Tú                         | Seafood                 |
| Ốc Vi Saigon                     | Seafood                 |
| Phở Cuốn Chinh Thắng <b>New</b>  | Noodles                 |
| Phở Gà Châm (Yen Ninh Street)    | Noodles                 |
| Phở Tiến <b>New</b>              | Noodles                 |
| Quán Ăn Ngon (Hoan Kiem)         | Vietnamese              |
| Senté (Nguyen Quang Bich Street) | Vietnamese Contemporary |
| T.U.N.G dining                   | Innovative              |
| Tanh Tách                        | Seafood                 |
| Vị An                            | Vietnamese              |
| Vien Dining                      | Innovative              |

## HO CHI MINH CITY



## MICHELIN GUIDE



### One MICHELIN Star

| Restaurant Name             | Type of Cuisine         |
|-----------------------------|-------------------------|
| Akuna                       | Innovative              |
| Ănăn Saigon                 | Vietnamese Contemporary |
| CieL <i>New</i>             | Innovative              |
| Coco Dining <i>Promoted</i> | Innovative              |
| Long Trieu                  | Cantonese               |



### Bib Gourmand

| Restaurant Name                      | Type of Cuisine |
|--------------------------------------|-----------------|
| Bánh Xèo 46A                         | Vietnamese      |
| Bếp Mẹ ỉn (Le Thanh Ton Street)      | Vietnamese      |
| Bò Kho Gánh                          | Street Food     |
| Bún Bò Huế 14B                       | Street Food     |
| Chay Garden (District 3)             | Vegetarian      |
| Cơm Tấm Ba Ghiền                     | Street Food     |
| Cục Gạch Quán                        | Vietnamese      |
| Hồng Phát (District 3)               | Noodles         |
| Hum Garden                           | Vegetarian      |
| Mặn Mòi (Thu Duc City)               | Vietnamese      |
| Nhà Tú                               | Vietnamese      |
| Phở Chào                             | Noodles         |
| Phở Hoàng (Nguyen Tri Phuong Street) | Noodles         |
| Phở Hương Bình                       | Noodles         |
| Phở Lệ (District 5)                  | Noodles         |
| Phở Miến Gà Kỳ Đồng                  | Street Food     |
| Phở Minh                             | Noodles         |
| Phở Phượng                           | Street Food     |
| Sol Kitchen & Bar (District 1)       | Latin American  |
| Tiệm Cơm Thổ Chuyên Ký               | Cantonese       |



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Vị Quê Kitchen

Vegetarian

### MICHELIN SELECTED

| Restaurant Name          | Type of Cuisine         |
|--------------------------|-------------------------|
| 3G Trois Gourmands       | French                  |
| Ả by T.U.N.G             | Innovative              |
| An's Saigon              | Innovative              |
| Bà Cô Lốc Cốc <b>New</b> | Seafood                 |
| Béo Ở                    | Vietnamese              |
| Bếp Người Hội An         | Vietnamese              |
| Bờm                      | Vietnamese Contemporary |

|                          |                         |
|--------------------------|-------------------------|
| Bún Bò Huế Cô Như        | Noodles                 |
| Bún Thịt Nướng Hoàng Văn | Street Food             |
| Cô Liêng                 | Street Food             |
| Đông Phố                 | Vietnamese              |
| Du Yên                   | Vegetarian              |
| Elgin                    | European                |
| Esta                     | Asian Contemporary      |
| Fashionista Café         | European Contemporary   |
| Hoa Túc (District 1)     | Vietnamese              |
| Hoi An Sense <b>New</b>  | Vietnamese              |
| Kobe Bistro              | French Contemporary     |
| La Fontaine              | French                  |
| La Villa                 | French                  |
| Lai                      | Cantonese               |
| Little Bear              | Vietnamese Contemporary |
| Lửa                      | European Contemporary   |
| Lüne                     | French                  |
| Madame Lam               | Vietnamese Contemporary |
| Mía Dining               | European Contemporary   |
| Miên Saigon              | European Contemporary   |
| Nén Light                | Innovative              |
| Nephele <b>New</b>       | Asian Contemporary      |
| Ốc Đào (District 1)      | Seafood                 |
| Ốc Oanh                  | Street Food             |
| Octo                     | Spanish                 |



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|  |                         |
|--|-------------------------|
| Okra FoodBar <b>New</b>                | European Contemporary   |
| Olivia                                 | European Contemporary   |
| Oryz                                   | Asian Contemporary      |
| Phở Bò Phú Gia (District 3)            | Noodles                 |
| Phở Hùng (District 1)                  | Noodles                 |
| Phở Việt Nam (District 1)              | Noodles                 |
| Quince Eatery                          | Mediterranean Cuisine   |
| Rice Field                             | Vietnamese              |
| Square One                             | International           |
| ST25 by KOTO <b>New</b>                | Vietnamese Contemporary |
| Stoker (District 1)                    | Steakhouse              |
| The Albion by Kirk Westaway <b>New</b> | British Contemporary    |
| The Monkey Gallery Dining              | European Contemporary   |
| Thúy 94 Cũ                             | Seafood                 |

|                   |                     |
|-------------------|---------------------|
| Truffle           | French Contemporary |
| Vietnam House     | Vietnamese          |
| Xôi Gà Number One | Street Food         |

## DA NANG



### One MICHELIN Star

| Restaurant Name | Type of Cuisine     |
|-----------------|---------------------|
| La Maison 1888  | French Contemporary |



### MICHELIN Green Star

| Restaurant Name | Type of Cuisine         |
|-----------------|-------------------------|
| Nén Danang      | Vietnamese Contemporary |



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### Bib Gourmand

| Restaurant Name                 | Type of Cuisine |
|---------------------------------|-----------------|
| Ăn Thôi                         | Vietnamese      |
| Bà Đông                         | Noodles         |
| Bánh Xèo 76 <b>New</b>          | Vietnamese      |
| Bánh Xèo Tôm Nhảy Cô Ba         | Vietnamese      |
| Bé Ni 2                         | Seafood         |
| Bún Bò Bà Rơi (Hai Chau)        | Noodles         |
| Bún Bò Huế Bà Thương <b>New</b> | Noodles         |
| Bún Chả Cá 109                  | Noodles         |
| Bún Chả Cá Hồn                  | Noodles         |

|                              |             |
|------------------------------|-------------|
| Cô Chủ Nhỏ                   | Street Food |
| Indian Aroma                 | Indian      |
| Mỳ Quảng Sữa Hồng Vân        | Street Food |
| Năm Hiền (Phan Thanh Street) | Vietnamese  |
| Ngọc Chi                     | Vegetarian  |
| Phú Hồng                     | Street Food |
| Quán Nhân                    | Street Food |
| Quê Xưa <b>New</b>           | Vietnamese  |
| Rang                         | Indian      |
| Shamballa <b>New</b>         | Vegetarian  |
| Thìa Gỗ                      | Vietnamese  |

### MICHELIN SELECTED

| Restaurant Name            | Type of Cuisine |
|----------------------------|-----------------|
| Bà Diệu (Tran Tong Street) | Noodles         |
| Bánh Canh YẾN              | Street Food     |
| Bánh Xèo Bà Dưỡng          | Vietnamese      |
| Bé Mặn                     | Seafood         |
| Bếp Cuốn <b>New</b>        | Vietnamese      |
| Bếp Hên                    | Vietnamese      |
| Bún Chả Cá Bà Hoa          | Noodles         |
| Bún Riêu Cua 39 <b>New</b> | Noodles         |



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|                 |                         |
|-----------------|-------------------------|
| Cơm Gà Lan      | Rice Dishes             |
| Le Comptoir     | French                  |
| Luk Lak         | Vietnamese              |
| Madame Lân      | Vietnamese              |
| Mì Quảng 1A     | Noodles                 |
| Moc <b>New</b>  | Seafood                 |
| My Hanh Seafood | Seafood                 |
| Mỳ Quảng Cô Sáu | Vietnamese              |
| Năm Đánh        | Seafood                 |
| Nén Danang      | Vietnamese Contemporary |
| Nu Đồ Kitchen   | Noodles                 |
| Olivia's Prime  | Steakhouse              |
| Si Dining       | Italian Contemporary    |
| The Temptation  | French Contemporary     |