



PRESS RELEASE

MICHELIN GUIDE

Paris – December 12, 2024

The Inaugural MICHELIN Guide Doha 2025 was launched today!

- ***Two restaurants awarded One MICHELIN Star***
- ***Four restaurants receive a Bib Gourmand***
- ***A total of 33 restaurants are recommended in this first edition of the MICHELIN Guide Doha***

Unveiled at a ceremony held at the Katara Hall, Raffles Doha, the inaugural launch of the MICHELIN Guide in Doha celebrates 33 establishments.

"We are delighted to finally announce The MICHELIN Guide's arrival in Qatar with our first Guide to Doha," said Gwendal Poullennec, International director of the MICHELIN Guide. "Our famously anonymous Inspectors have explored and experienced the city's restaurants and their cuisines from all around the world and have selected the very best, across all price ranges and styles."

"This inaugural selection not only celebrates the best of Doha's dining scene but will also put the city on the international culinary map. The selection of these 33 restaurants in The MICHELIN Guide is testament to the many talented chefs and culinary teams who have made Doha their home and who bring passion, creativity, and respect for local traditions to their craft."

When deciding which restaurants receive MICHELIN Stars, the Inspectors use the same five criteria all around the world: the quality of the ingredients; mastery of cooking techniques; the harmony of the flavors; expression of the chef's personality in the cuisine; and consistency, both over time and across the entire menu

Two restaurants in this edition receive their first One MICHELIN Star

Jamavar - this restaurant, sister to the London restaurant, offers a wide range of dishes from the four corners of India, all prepared with great skill and care by head chef Debdash Balaga. His specialties include Laal Maas, a lamb shank prepared by slow cooking for 8 hours.

IDAM by Alain Ducasse - while Alain Ducasse's signature style is evident here, chef Fabrice Rosso has managed to subtly celebrate Qatari influences within the



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menu. The introduction of spices and the use of local ingredients add a new dimension to the dining experience.

Four restaurants receive a Bib Gourmand.

Named after Bibendum, the official name of the Michelin Man, the Bib Gourmand is an award for restaurants that offer great quality, great value cooking.

Isaan - with its three open kitchens, the chef and her team prepare a variety of regional specialties as well as tasty Thai dishes.

Jiwan - in this restaurant located at the fourth floor of the Qatar National Museum, guests can enjoy Qatari dishes reinterpreted with a modern twist.

Argan - located in a pedestrian street on the edge of the Souq Waqif, Argan offers its customers authentic Moroccan dishes at excellent value for money.

Hoppers - where Sri Lankan and South Indian food is the draw, at an outpost of the popular London original.

MICHELIN Special Awards

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

This year's **Young Chef Award** presented by Place Vendôme Qatar, goes to **Sirijan Saelee** of Isaan restaurant. The winner of our Young Chef Award oversees this large restaurant with consummate skill. The menu covers all of Thailand with three different kitchens set around the room, each specializing in a different cooking technique, so the challenges are obvious.

The **Service Award** goes to **Paulo Bastos** and the team at **Morimoto**. An eye for detail, anticipation of diner needs, presence, knowledge, personality, charisma, and humor: this manager has it all and his team display equal levels of energy, passion, enthusiasm, and fun. Every diner will leave feeling they've been so well looked after.

Our third award goes to **Robi Ratan** at IDAM by Alain Ducasse for his **Exceptional Cocktails**. Robi leads the team responsible for creating their imaginative and very appealing selection of mocktails. Our Inspectors were impressed by the skillfully matched non-alcoholic pairings using local spices, fruits, and ingredients that enhance and heighten the overall dining experience.



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The full Doha selection will be available exclusively in digital format on all The MICHELIN Guide's official platforms: website, mobile application, and social networks.

guide.michelin.com

facebook.com/MichelinGuideME

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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. (www.michelin.com)

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