



PRESS RELEASE

MICHELIN GUIDE

Paris – October 31th, 2024

The third edition of The MICHELIN Guide Abu Dhabi is launched today!

- All current restaurants with MICHELIN Stars retain their awards
 - 3 new restaurants joined the selected list
 - Two new Bib Gourmands awarded

Michelin is pleased to present the The MICHELIN Guide Abu Dhabi 2025, the third edition of recommended restaurants in the capital of the United Arab Emirates.

"Our anonymous inspectors experienced incredible Abu Dhabi, from its authentic traditions to its amazing innovations. We have no doubt about its exciting potential as a one-of-a-kind culinary destination. As we know, it is demanding to be selected into the MICHELIN Guide, but it is even harder to maintain the distinctions as our selections are annual. It implies that year by year, no matter the season, the period, the context, restaurants have to achieve the highest level of quality, with an unwavering commitment to excellence. This year, local professionals haven't failed in this commitment, proposing the most tasty and unique gastronomic experiences to their guests on a daily basis, demonstrating passion and consistency. With the coming years, we expect chefs will continue to be attracted to Abu Dhabi and the standard of its cuisine to continue to rise," said Gwendal Poullennec, International director of The MICHELIN Guide.

All four restaurants which are currently holders of a MICHELIN Star have shown the consistency and culinary skill required to retain their award for another year.

Their teams have all worked extremely hard and are fully deserving of their distinctions. These restaurants are **Erth**, **99 Sushi Bar**, **Hakkasan**, and **Talea by Antonio Guida**.

The three new selected restaurants added to The Guide are:

Bord Eau by Nicolas Isnard – Enjoy French classics at this outpost of the Côte-d'Or original.

Em Sherif Sea Café – A taste of authentic Lebanese cooking.

Broadway – A modern American brasserie at the Emirates Palace Mandarin Oriental Hotel



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Mika and **Ryba** are both awarded by a **Bib Gourmand**; Mika for the exceptionally good value of its fresh and flavorsome Mediterranean cuisine and Ryba for its affordable fish and seafood specialities.

They join a list of five restaurants who have retained their 'Bibs': **t'azal**, **Al Mzrab**, **Beirut Sur Mer**, **Otoro**, and **Almayass**.

Three Special Awards given to talented professionals

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** goes to **Yasmina Hayek** from **Em Sharif Sea Café**. 28-year-old Yasmina is continuing her family's culinary legacy, which began with her mother Mireille Hayek in Beirut. Driving the business forward to a younger audience has been key to her success, yet this vision for expansion hasn't come at the expense of quality. Inspectors were impressed by both Yasmina's authentic Lebanese dishes and her forward-thinking approach.

The **Welcome and Service Award** goes to the team at **Mika**. What makes dining at this lively spot at Yas Marina such a joy is not just the food but also the warm, friendly and engaging service, headed up by Chef-Owner Mario Loi. Our Inspectors noted that nothing was too much trouble, and that staff were always on-hand without ever being over-attentive. Add in a lovely welcome and departure from all team members, and this was service that really stood out!

The **Opening of the Year** for 2025 goes to **Ryba**. Our Inspectors were very impressed by this bright local restaurant tucked away in a spot away from the city center at Al Mina souq. Its appealing menu makes great use of fish from the market just down the road at Zayed Port. This gem is run with genuine passion by local Chef-Owner Faisal Mohamed Alharmoodi.

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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