

Paris, October 7th 2026

The MICHELIN Guide Dubai Celebrates its 5th Edition

- Orfali Bros is promoted to Two MICHELIN Stars, while Dubai's existing Three and Two MICHELIN Star restaurants retain their distinctions
 - KIGO and Birch debut in the selection with One MICHELIN Star
 - The selection features 122 restaurants, with 19 new additions

The MICHELIN Guide today unveiled the 5th edition of its Dubai selection at a ceremony held at Atlantis The Royal. With 122 restaurants representing 38 cuisine types, this edition celebrates Dubai's growing global culinary credentials alongside destination partner the Dubai Department of Economy and Tourism (DET). From homegrown neighbourhood eateries to glamorous fine dining destinations, the selection reveals a culinary scene that continues to develop and expand apace.

Dubai's Three and Two MICHELIN Star restaurants retain their distinctions, with **Orfali Bros** promoted to Two Stars. The 19 new additions, 2 One MICHELIN Star restaurants, 4 Bib Gourmand and 13 MICHELIN-Selected restaurants highlight the rise of standalone concepts and menus increasingly tailored to local diners.

Gwendal Poullennec, International Director of the MICHELIN Guide, said: "We are delighted to celebrate the fifth anniversary of the MICHELIN Guide Dubai today. The selection has grown significantly since its inception and now features nearly twice as many establishments as it did when it was first launched. This remarkable evolution demonstrates that Dubai's culinary scene continues to thrive, with our Inspectors discovering new internationally acclaimed dining destinations year after year. This year's combination of homegrown talent and international arrivals reflects a city that is developing its own culinary identity while embracing traditions from around the world. The strength of Dubai's hospitality sector underlines the city's hunger, passion and determination to enhance its reputation as a global gastronomic destination, giving food lovers compelling reasons to visit and to return."

2 restaurants retain Three MICHELIN Stars

The MICHELIN Guide's highest distinction recognises exceptional cuisine worth a special journey.

FZN by Björn Frantzén and **Trèsind Studio** retain their Three MICHELIN Star distinctions.

4 restaurants recognised with Two MICHELIN Stars

This year's selection includes one promotion to Two MICHELIN Stars, while three restaurants retain their distinctions.

Orfali Bros is **promoted to Two MICHELIN Stars**, two years after earning its first MICHELIN Star. The promotion marks its evolution from a brilliant neighbourhood bistro into a flagship of Middle Eastern gastronomy. Rooted in the brothers' Aleppian, Armenian and Turkish heritage, its signature dishes and Voyage menu reveal cooking of increasing refinement, depth and personality.

While **Il Ristorante-Niko Romito**, **Row on 45**, and **STAY by Yannick Alléno** maintain their distinctions for the 2026 Selection.

2 new restaurants receive One MICHELIN Star

Birch enters the selection with One MICHELIN Star. Chef Arslan Berdiev's Turkmen roots and travels shape a contemporary menu built around top-quality produce, including Uzbek tomatoes. An immaculate open kitchen brings the cooking into view, while a striking hanging installation reminiscent of birch bark gives the room its character.

KIGO enters the selection with One MICHELIN Star. The Sushi Omakase experience at the counter and the Kaiseki option at a table offer two ways to discover its seasonal Japanese cooking. Superb produce is handled with care to create delicate, harmonious flavours, while the presentation adds an understated sense of theatre.

Two new additions join 12 restaurants, retaining their distinction, bringing this year's One MICHELIN Star selection to 14.

4 new restaurants receive a Bib Gourmand

The Bib Gourmand recognises restaurants offering exceptional food at great value. Dubai's 2026 selection features 22 Bib Gourmand restaurants, including four new additions.

Middle Child serves fresh, generous Italian dishes in a relaxed bistro and deli where diners can browse cookbooks as well as the menu.

S.E.A Bistrot is an intimate setting for Chef Shane's bold, authentic Asian cooking. Mango & Sticky Rice and Milk Cake have earned a following of their own.

Three Bros is the bright, busy sister restaurant to Orfali Bros. Its dishes bring the three Syrian brothers' childhood, heritage and travels to the table.

YUBI Dubai serves hand rolls made to order straight across the counter. Homemade pickles and condiments bring bold flavours to its fun, relaxed approach to Japanese dining.

MICHELIN Special Awards

The MICHELIN Special Awards celebrate the professionals whose skill, care and individuality shape Dubai's dining experiences.

The **MICHELIN Opening of the Year Award** celebrates **Gonzalo Platero** and **Window**, an Al Serkal restaurant distinguished by exceptional wood-fired cooking that brings out the ingredients' natural flavours.

The **MICHELIN Sommelier Award** is presented to **Ninad Jani** of **avatāra** for his approachable service and expertly curated pairings with the restaurant's vegetarian Indian cuisine.

The **MICHELIN Service Award** recognises **Akinori Tanigawa** and the team at **KIGO** for their warm, professional service, complementing the restaurant's refined Japanese cuisine.

The **MICHELIN Young Chef Award** goes to **Rémy Marquignon**, Executive Chef of **Ossiano**, for his creative modern cooking rooted in classic French technique, helping the restaurant retain its One MICHELIN Star.

The **MICHELIN Exceptional Cocktails Award** is presented to **Zahra Erfanian Azmoodeh** of **Carbone Dubai** for cocktails that enhance its glamorous Italian-American dining experience.

The 5th edition reflects Dubai's confident dining scene, where established restaurants and new arrivals give residents and visitors more reasons to explore the city through food.

The MICHELIN Guide Dubai 2026 selection at a glance:

- 2 restaurants with Three MICHELIN Stars
- 4 restaurants with Two MICHELIN Stars (1 promotion)
- 14 restaurants with One MICHELIN Star (2 new)
- 22 Bib Gourmand restaurants (4 new)
- 80 MICHELIN-Selected restaurants (13 new)

A replay of The MICHELIN Guide Ceremony and other highlights are available on the official MICHELIN Guide Middle East Facebook page and the MICHELIN Guide Global YouTube channel.

The full selection of The MICHELIN Guide Dubai 2026 is available on the MICHELIN Guide website <https://guide.michelin.com/ae-du/en> and the MICHELIN Guide app, available free of charge on iOS and Android.

The MICHELIN Guide is a benchmark in gastronomy. Now, it's setting a new standard for hotels. Visit the MICHELIN Guide's official [website](#), or download the MICHELIN Guide mobile app ([iOS](#) and [Android](#)), to discover every restaurant in the selection and book an unforgettable hotel.

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



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Mindful Voices

New for 2026 and making its Dubai debut, Mindful Voices is the MICHELIN Guide's global editorial platform bringing together chefs and hoteliers who are rewriting the rules in their respective fields. It gives them a space to share their stories and pioneering practices with one another and a worldwide audience.

"Dubai's culinary ambition is reflected in the choices its chefs make every day," said **Gwendal Poullennec, International Director of the MICHELIN Guides**. "Mindful Voices draws directly from what our inspection teams witness firsthand: encounters and experiences that are transforming how things are done and deserve to be shared. By amplifying these stories through the MICHELIN Guide, we hope the ideas and convictions behind them will inspire others to explore new approaches to gastronomy."

Zachary Roy , Operational manager of LOWE is featured as a Mindful Voice, On stage at the ceremony, he shared the restaurant's approach to sourcing and making the most of every ingredient. He explained that its fire-led cooking follows a nose-to-tail ethos, using traceable ingredients sourced as locally as possible and turning organic waste into compost for its garden.

Learn more about the new Mindful Voices initiative [here](#)..

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