Paris, November 10th 2026

THE MICHELIN GUIDE KUALA LUMPUR & PENANG 2027 REVEALS NEW STARS AND DINING DISCOVERIES

- The fifth edition of the MICHELIN Guide Kuala Lumpur & Penang features 159 establishments, including one Two MICHELIN Star restaurant, nine One MICHELIN Star restaurants, 60 Bib Gourmand and 89 MICHELIN-Selected establishments
- Potager joins the One MICHELIN Star selection, while Dewakan retains its Two MICHELIN Stars
- The Bib Gourmand and MICHELIN-Selected distinctions welcome 16 new establishments, reflecting Malaysia's diverse food culture, from everyday local favorites to contemporary dining

The MICHELIN Guide Kuala Lumpur & Penang 2027 has unveiled its fifth edition, featuring 159 establishments across the two cities. From restaurants serving traditional Malaysian dishes to kitchens exploring contemporary interpretations of regional and international cuisines, this year's selection covers a range of dining experiences, shaped by the ingredients, techniques and culinary traditions found across Kuala Lumpur and Penang.

The selection comprises one Two MICHELIN Star restaurant, nine One MICHELIN Star restaurants, 60 Bib Gourmand and 89 MICHELIN Selected establishments. Potager receives its first One MICHELIN Star, while Dewakan retains its Two MICHELIN Stars distinction. Beyond the Starred restaurants, four new establishments earn the Bib Gourmand distinction and 12 make their debut in the MICHELIN Selected category. This brings the total number of establishments recognized in Kuala Lumpur and Penang to 80 and 79 respectively. Four Special Awards also recognize achievements in the kitchen, dining room, wine service and restaurant openings.

This year's selection reflects the many ways Malaysia's multicultural heritage finds its way onto the plate. Chefs draw on family food memories, regional specialties and ingredients from their surroundings, while bringing their own experiences and techniques to the dishes they create. From everyday favorites such as Nasi Kandar, Koay Teow Soup and Bak Kut Teh to contemporary interpretations of local flavors, the selection celebrates a dining culture shaped by both tradition and fresh perspectives.

"Malaysia's dining scene is distinguished by the breadth of its culinary traditions and the different ways chefs interpret them. This year's selection reflects the continued importance of local favorites, alongside restaurants that bring together Malaysian ingredients, regional flavors and international techniques. This year's selection highlights a culinary scene shaped by both its cultural heritage and the individual perspectives of its chefs," said Gwendal Poullennec, International Director of the MICHELIN Guide.

Potager promoted to One MICHELIN Star

Potager earns its first MICHELIN Star bringing the total number of One MICHELIN Star restaurants to nine.

The nine One MICHELIN Star restaurants are **Akar, Beta, Chim by Chef Noom, DC. by Darren Chin, Molina, Potager** and **Terra Dining** in Kuala Lumpur, and **Au Jardin** and **Auntie Gaik Lean's Old School Eatery** in Penang.

Dewakan retains Two MICHELIN Stars

Chef **Darren Teoh's Dewakan** retains its Two MICHELIN Stars, continuing its recognition among Malaysia's leading fine dining establishments. Known for its use of indigenous ingredients and interpretations of Malaysian flavors, the restaurant remains an established presence in the country's dining scene.

MICHELIN Guide Special Awards recognized individual achievements

The MICHELIN Young Chef Award : The award goes to **Aidan Low** of One-MICHELIN-Starred **Akar**. Born in 1992, the chef-owner combines classical French techniques with Japanese culinary precision and a strong interest in local ingredients. Drawing on native produce, house-made ferments and regional flavors, he represents a bold new movement in Malaysian gastronomy.

The MICHELIN Service Award : The award goes to **Mr Nazahar** of newly promoted One MICHELIN Star restaurant **Potager**, who has supervised the restaurant's service since it opened. With nearly a decade of hospitality experience, he is known for his approachable manner and knowledge of the restaurant's ingredients and concept. His attentive service and willingness to share the stories behind the dishes contribute to the overall dining experience.

The MICHELIN Sommelier Award : The award goes to **Joyin Goh** of MICHELIN-Selected **Tangram**. Originally from Johor and a graduate of Sunway University's hospitality program, she has four years of hands-on service experience and curated Tangram's wine list featuring nearly 100 wines. Her selection includes

lesser-known boutique wineries, with flexible pairing options designed to make wine more approachable and offer diners quality and value at accessible price points.

The MICHELIN Opening of the Year Award

The award goes to MICHELIN-Selected **Root House by Gēn**, a restaurant concept created by Chef Johnson Wong that opened in July 2026 at George Town's historic 1926 Heritage Hotel. The restaurant explores the evolution of Malaysian Chinese cuisine through Hokkien, Teochew, Hakka, Cantonese and Hainanese traditions. Its contemporary dishes draw on cultural exchange and culinary memories, connecting these traditions with the ways they have developed in Malaysia.

Celebrating New Discoveries Across the Bib Gourmand and MICHELIN-Selected Distinctions

In the Bib Gourmand distinction, which recognizes good-quality cooking at great value, four new establishments join the selection this year.

- In Kuala Lumpur, **7 Chai Ipoh Hor Fun** serves flat rice noodles in a rich chicken and shrimp broth, while **Minji Bak Kut Teh** preserves an 80-year-old family recipe for herbal pork broth that has remained unchanged.

- In Penang, **Lemon Koay Teow Soup** serves silky flat rice noodles in a freshly prepared pork bone broth, while **Serabai Istimewa**, a long-standing local favorite, is known for its coconut milk rice pancakes served with palm sugar syrup.

The MICHELIN-Selected category comprises 89 establishments this year, including 12 new additions recognized for their cooking and individual character. The new entries range from contemporary interpretations of international cuisines to restaurants rooted in Malaysia's local food traditions.

In Kuala Lumpur, new additions include:

- **As I Am by Chef Ton** – A contemporary Thai restaurant with views of Merdeka 118, serving a 12-course tasting menu inspired by traditional Thai cuisine and the communal samrub style of dining.
- **Jhol** – An Indian restaurant celebrating the flavours of the country's nine coastal states, with dishes such as Berhampur fried chicken and Alleppey mango fish curry.

- **Merdeka Grill** – A European restaurant overlooking the city, serving dishes such as blue swimmer crab ravioli and Wagyu grilled over cedar wood.
- **Tangram** – A contemporary Asian restaurant bringing together culinary influences and French techniques in a seasonal tasting menu.
- **White N Black Kampong** – A casual eatery serving rustic kampung-style dishes designed for sharing, including local prawns cooked in sambal and duck eggs poached in coconut milk curry.
- **Yellow Fin Horse** – A contemporary Mediterranean restaurant serving dishes such as grilled golden snapper and lamb empanada.

In Penang, the new additions include:

- **Deens Maju (Jalan Gurdwara)** – A third-generation family business known for nasi kandar, offering a selection of rice, curries, seafood, meat and vegetable dishes.
- **Flower Mulan** – A florist-café with Peranakan-inspired interiors, serving Nyonya dishes such as assam prawns and pork trotter with black vinegar and ginger.
- **Hameediyah (164A Lebuh Campbell)** – Established in 1907, the family business is known for nasi kandar, with dishes including kambing kurma and murtabah.
- **Khaosan** – A contemporary Thai restaurant serving small plates that combine familiar flavours with modern presentation, including a kuagling taco with petai and pork curry.
- **Root House by Gēn** – A contemporary interpretation of Malaysian Chinese cuisine, drawing on regional traditions and their evolution in Malaysia.
- **See Kong Ooi** – A restaurant in a restored heritage shophouse serving Chinese and Malaysian dishes, including steamed minced pork patty with salted fish and sea bass with house-made assam curry.

The full list of restaurants is provided at the end of this press release.

The MICHELIN Guide Kuala Lumpur & Penang 2027 at a Glance:

		New	Promoted
TOTAL ESTABLISHMENTS	**159**	**16**	**1**
Total 2 MICHELIN Stars	**1**		
Total 1 MICHELIN Star	**9**		1

Total Bib Gourmand	**60**	4	
Total MICHELIN Selected	**89**	12	
KUALA LUMPUR	**80**	**8**	**1**
Total 2 MICHELIN Stars	**1**		
Total 1 MICHELIN Star	**7**		1
Total Bib Gourmand	**26**	2	
Total MICHELIN Selected	**46**	6	
PENANG	**79**	**8**	
Total 1 MICHELIN Star	**2**		
Total Bib Gourmand	**34**	2	
Total MICHELIN Selected	**43**	6	

Mindful Voices

Mindful Voices is a new MICHELIN Guide platform that brings together inspirational figures from across the hospitality industry. Designed as an editorial space, it gives chefs, hoteliers and winemakers the opportunity to share their stories and pioneering practices with their peers and with audiences around the world.

The initiative grows out of what MICHELIN Guide inspectors witness firsthand: people who are rewriting the rules in gastronomy, hospitality and wine, and transforming the way things are done. Through Mindful Voices, the Guide aims to amplify these voices so they can be heard wherever they are.

The chef featured in Mindful Voices this year is **Darren Teoh** of **Dewakan**.

By using local, native, and endemic ingredients, Dewakan cuts down on imports and carbon emissions while supporting small-scale farmers, fishermen, foragers, and indigenous communities. This strengthens local food systems and revives forgotten ingredients like Kulim. Alongside preserving and fermenting to extend seasonal windows, the restaurant follows a nose-to-tail approach, turning off-cuts and by-products into new dishes. For Patin fish, they smoke the bones for stock to make sauce. The team develops new menus with homegrown foods and highlights unique local ingredients like Belinjau Perah and Dabaito on social media.

Learn more about the new Mindful Voices initiative here.

To receive the latest news and updates all year round, visit the MICHELIN Guide website, or download the free app for iOS and Android.

- ENDS -

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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).

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THE MICHELIN GUIDE 2027
KUALA LUMPUR | PENANG

KUALA LUMPUR



Two MICHELIN Stars

Restaurant Name (ENG)	Type of Cuisine
Dewakan	Malaysian & Contemporary



One MICHELIN Star

Restaurant Name (ENG)	Type of Cuisine
Akar	Malaysian & Contemporary
Beta	Malaysian & Contemporary
Chim by Chef Noom	Thai Contemporary
DC. by Darren Chin	French Contemporary
Molina	Innovative
Potager **Promoted**	French Contemporary
Terra Dining	Malaysian & Contemporary



Bib Gourmand

Restaurant Name (ENG)	Type of Cuisine
7 Chai Ipoh Hor Fun **New**	Street Food
Ah Hei Bak Kut Teh	Malaysian
Aliyaa	Sri Lankan
Anak Baba (Brickfields)	Malaysian & Peranakan
Coast by Kayra	Indian
Congkak (Bukit Bintang)	Malaysian
De. Wan 1958 (Taman U Thant)	Malaysian

Foong Lian	Cantonese
Gulainya	Peranakan
Hai Kah Lang (Taman Cheras)	Seafood
Hing Kee Bakuteh (121 Jalan Kepong)	Malaysian
Hor Poh Cuisine	Hakkanese
Jalan Ipoh Claypot Chicken Rice	Street Food
Lai Foong Lala Noodles	Noodles
Lama	Peranakan
Leen's	Middle Eastern
Minji Bak Kut Teh **New**	Malaysian
MTR 1924	Indian Vegetarian
Nam Heong Chicken Rice (City Centre)	Malaysian
Nasi Ayam Hainan Chee Meng (Jalan Kelang Lama)	Malaysian
Nirwana	Indian
Roti by d'Tandoor	Indian
Sao Nam	Vietnamese
Sek Yuen	Cantonese
Sin Kiew Yee Shin Kee Beef Noodles	Noodles
Wong Mei Kee	Street Food

MICHELIN-Selected

Restaurant Name (ENG)	**Type of Cuisine**
As I Am by Chef Ton **New**	Thai Contemporary
Atelier Binchotan	Barbecue
Bar Kar	Barbecue
Bidou	French
Bōl	Asian Contemporary
Café Café	French
Cilantro	French Contemporary
Dancing Fish	Malaysian & Indonesian
Dominic	French Contemporary

Elegant Inn	Cantonese
Entier	French Contemporary
Frangipaani	Indian
Gai by Darren Chin (Taman Tun Dr Ismail)	Thai
Hide	Innovative
Jhol **New**	Indian
Jie	Innovative
Jwala	Indian
Kayra	Indian
Kazu	Japanese
Kuki	Vegan
La Suisse	European
Li Yen	Cantonese
Limapulo	Peranakan
Malai	Thai
Marble 8	Steakhouse
Marini's on 57	Italian
Merdeka Grill **New**	European
Nadodi	Innovative
Passage Thru India	Indian
Seed	Innovative
Shanghai Restaurant	Shanghainese
Shu	Innovative
Skillet	European Contemporary
Sushi Masa	Sushi
Sushi Ori	Sushi
Sushi Taka	Sushi
Tanglin (Bukit Damansara)	Malaysian
Tangram **New**	Asian Contemporary
Tenmasa	Tempura
Teochew Lao Er	Teochew
The Brasserie	French Contemporary
Ushi	Japanese
Vantador	Steakhouse
White N Black Kampong **New**	Malaysian

Yellow Fin Horse **New**	Mediterranean Cuisine
Yun House	Cantonese

PENANG



One MICHELIN Star

Restaurant Name (ENG)	Type of Cuisine
Au Jardin	European Contemporary
Auntie Gaik Lean's Old School Eatery	Peranakan



Bib Gourmand

Restaurant Name (ENG)	Type of Cuisine
Awesome Char Koay Teow	Street Food
Bee Hwa Cafe	Malaysian
Bibik's Kitchen	Peranakan
BM Cathay Pancake	Street Food
BM Yam Rice	Teochew
Bridge Street Prawn Noodle	Street Food
Communal Table by Gēn	Malaysian
Duck Blood Curry Mee	Street Food
Ghee Lian	Street Food
Green House Prawn Mee & Loh Mee (223 Jalan Burma)	Street Food
Hot Bowl White Curry Mee	Noodles
Ivy's Nyonya Cuisine	Peranakan
Laksalicious	Malaysian
Lemon Koay Teow Soup **New**	Street Food
Lum Lai Duck Meat Koay Teow Th'ng	Street Food
Ming Qin Charcoal Duck Egg Char	Noodles

Koay Teow	
Moh Teng Pheow Nyonya Koay	Small eats
My Own Café	Street Food
Neighbourwood	European Contemporary
Penang Road Famous Jin Kor Char Kuey Teow	Street Food
Penang Road Famous Laksa	Noodles
Rasa Rasa	Peranakan
Ravi's Famous Apom Manis	Street Food
Sardaarji	Indian
Serabai Istimewa **New**	Street Food
Siam Road Char Koay Teow	Street Food
Sifu	Peranakan
Sister Yao's Char Koay Kak	Street Food
Super Star Koay Teow Soup (78 Lebuh Kimberley)	Street Food
Taman Bukit Curry Mee	Street Food
Teksen	Cantonese
Thara	Thai
Wan Dao Tou Assam Laksa	Street Food
Winn's Cafe	Peranakan

MICHELIN-SELECTED

Restaurant Name (ENG)	**Type of Cuisine**
888 Hokkien Mee	Street Food
Air Itam Duck Rice	Street Food
Air Itam Sister Curry Mee	Street Food
Ali Nasi Lemak Daun Pisang	Street Food
Bali Hai Seafood Market	Seafood
Bao Teck Tea House	Dim Sum
Bee See Heong	Malaysian
Bite N Eat Dindigul Biriyani	Indian
Blacklinen	Barbecue
Blanc	European Contemporary
Ceki	Peranakan
Christoph's	Austrian

Curios-City	Innovative
Deens Maju (Jalan Gurdwara) **New**	Malaysian
Du-An (Lebuh Pantai)	Malaysian
Fatty Loh Chicken Rice	Street Food
Feringgi Grill	European Contemporary
Firewood	Barbecue
Flower Mulan **New**	Peranakan
Fook Cheow Cafe	Noodles
Gēn	Innovative
Goh Thew Chik Hainan Chicken Rice	Street Food
Hameediyah (164A Lebuh Campbell) **New**	Malaysian
Jaloux	Italian
Jawi House	Peranakan
Jit Seng Hong Kong Roasted Duck Rice	Street Food
Kebaya Dining Room	Peranakan
Khaosan **New**	Thai Contemporary
La Vie	European Contemporary
Lucky Hole	European Contemporary
Mémoire	Innovative
Nyonya Willow	Peranakan
Penang Famous Samosa	Street Food
Peninsula House	Australian Contemporary
Pitt Street Koay Teow Soup	Noodles
Root House by Gēn **New**	Chinese Contemporary
RR Nyonya House	Peranakan
Sambal	Asian Contemporary
See Kong Ooi **New**	Peranakan
Sood by Chef Ton	Thai Contemporary
The Pinn	Small eats
Tok Tok Mee Bamboo Noodle	Noodles
WhatSaeb Boat Noodles	Thai

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