Paris, November 12th 2026

The MICHELIN Guide Thailand Celebrates Its Landmark 10th Edition with Record Numbers of Entries and MICHELIN-Starred Dining Venues

- The full 2027 MICHELIN Guide Thailand Selection reaches record-high numbers with 507 entries, including 53 MICHELIN-Starred establishments.
- The newly released Guide features 2 Three MICHELIN Stars, 10 Two MICHELIN Stars, 41 One MICHELIN Star, 151 MICHELIN Bib Gourmand, and 303 MICHELIN-Selected dining venues.
- This edition highlights the decentralization of Thailand's food scene and the unprecedented strength of regional markets.

Michelin today unveiled the MICHELIN Guide Thailand 2027 at the MICHELIN Guide Restaurant Ceremony Thailand, marking two significant milestones: the Guide's landmark 10th edition in the country and the centenary of the MICHELIN Star. Reflecting a decade of evolution in Thailand's vibrant culinary landscape, the latest selection features a record-high total of 507 dining establishments – including 2 Three MICHELIN Stars (both retaining their status), 10 Two MICHELIN Stars (3 promotions), 41 One MICHELIN Star (5 newcomers and 5 promotions), 151 MICHELIN Bib Gourmand (26 newcomers), and 303 MICHELIN-Selected entries (40 newcomers).

Gwendal Poullennec, International Director of the MICHELIN Guide commented: "With more than 500 establishments featured in the selection – including over 50 MICHELIN-Starred restaurants, the 2027 edition marks a significant milestone in the MICHELIN Guide Thailand's journey. Celebrating the Guide's 10th edition in Thailand and the centenary of the MICHELIN Star, first introduced in 1926, the selection reflects the remarkable evolution of Thailand's culinary industry, driven by the passion, creativity, and resilience of its culinary professionals, as well as the country's extraordinary gastronomic potential."

Thailand's Evolving Gastronomic Landscape

According to Mr. Poullennec, Thailand's gastronomic scene has evolved from a trend-driven market into a mature and diverse culinary ecosystem. Excellence now extends far beyond the capital, with star-rated restaurants flourishing across the country and showcasing the strength of regional dining destinations.

Chefs are demonstrating greater confidence and individuality, while international restaurant groups continue to establish roots in Thailand and embrace local

ingredients. This year's selection introduces new cuisine types to the star-rated roster, while Thai chefs are increasingly exploring regional traditions, indigenous ingredients, and closer ties with local producers.

Techniques such as fermentation, aging, and natural umami extraction have become common tools for building flavor, while more thoughtful ingredient use reflects growing resourcefulness. Beyond fine dining, chefs are also finding success through more accessible formats and increasingly sophisticated beverage programs.

Guided by both experienced chefs and emerging talent, Thailand continues to strengthen its culinary identity while embracing global influences, reinforcing its position as one of the world's most compelling gastronomic destinations.

Sorn and Sühring Reaffirm Their Excellence with Three MICHELIN Stars

Sorn, where Chef Supaksorn "Ice" Jongsiri showcases the depth and diversity of Southern Thai cuisine through meticulously researched recipes and exceptional local ingredients, and **Sühring**, where twin chefs Thomas and Mathias Sühring continue to impress with their refined interpretation of modern German cuisine rooted in family traditions.

3 Restaurants Promoted to Two MICHELIN Stars, Including a Historic First for Phuket and Thailand's Regional Dining Scene

The Two-MICHELIN-Star category welcomes 3 new additions, all promoted from the One-MICHELIN-Star status. A milestone achievement comes from **PRU**, which becomes the first restaurant in Phuket and the first outside Bangkok & Surrounding Provinces to earn Two MICHELIN Stars.

▪ Bangkok & Surrounding Provinces:

- **Blue by Alain Ducasse**, a restaurant that stays true to the spirit of French fine dining, interweaving Southeast Asian ingredients with Mediterranean flair and a fresh, lighter, international perspective, complemented by the seasonal "*Delight Collection*" of creative small desserts.
- **Mia**, a restaurant offering storytelling-driven modern European cuisine with Asian influences, where dishes such as the *hybrid sourdough brioche* carry personal significance beyond their culinary craft.

▪ Phuket

- **PRU**, a restaurant crafting modern Thai cuisine with a strong sense of place, championing mindfulness through farm-grown ingredients, trusted Thai suppliers, and a commitment to fermentation, preservation and responsible practices, exemplified by its signature "*King of the Fruits*" pairing durian with caviar and sea grapes.

10 Restaurants Join the One-MICHELIN-Star Selection, Including Chiang Mai's First-Ever MICHELIN-Starred Restaurant

Among the 10 new One-MICHELIN-Star entries, 5 are newcomers joining the Guide for the first time, while the other 5 are promoted from the MICHELIN Selected category.

Promoted from MICHELIN Selected to One MICHELIN Star, **Belén by Paulo Airaudo** becomes the first-ever MICHELIN-Starred restaurant in Chiang Mai. Meanwhile, Phuket records its strongest MICHELIN Star showing to date, with one newcomer, **Omemo**, and one promoted restaurant, **Jaras**, joining the One-MICHELIN-Star selection.

▪ Bangkok & Surrounding Provinces

- **Liana**, a restaurant where dishes are inspired by European seasons, combining local produce, a lighter take on French techniques, and neatly layered flavors and textures, with desserts among the highlights.
- **MACHRI**, a restaurant where chef reinterprets a royal Thai menu inspired by King Rama V's 1897 European food diary, combining deep historical research and French technique while preserving authentically Thai flavors, highlighted by mackerel with roasted chili paste and sticky rice, and pigeon red curry samrap.
- **THARN**, a concept-led restaurant presenting a refined tasting menu inspired by Thai cuisine from Sukhothai to Rattanakosin, juxtaposing cultural references with authentic flavors, carefully sourced ingredients, and Thai GI products.
- **The China House by Chef Fei**, a refined Cantonese restaurant offering thoughtfully creative dishes marked by precise seasoning, clean flavors and assured technique, highlighted by roasted chicken with flax seeds that lend a subtle nuttiness to the crisp skin and juicy flesh.

▪ Phuket

- **Omemo**, a restaurant offering a contemporary take on classic Swiss cuisine through balanced, well-structured Alpine dishes, featuring house-made sausages, potato rösti and fondue-inspired specialities, with meat and cheese at the heart of the menu and the full experience menu offering the best insight into its culinary narrative.

The other 5 One-MICHELIN-Star recipients promoted from the MICHELIN-Selected category are:

▪ Bangkok & Surrounding Provinces

- **Duet by David Toutain**, a restaurant presenting a creative, delicate, and distinctly plant-forward seasonal tasting menu that balances land and sea, complemented by a carefully curated zero-proof drink pairing.
- **I-SANG**, a modern Korean restaurant that fuses Korean roots with Thai produce through a concise tasting menu, featuring Eo-Mandu crafted from local catfish, perilla oil Guksu, and crispy crab, a playful riff on Korean fried chicken.
- **Sartoria by Paulo Airaudo**, a restaurant presenting a modern Tuscan menu centered on fresh pasta and seasonal produce, blending Italian staples with Thai ingredients, highlighted by Duck Cappelletti filled with local duck confit and Basilico built around black-pepper ganache.

▪ Chiang Mai

- **Belén by Paulo Airaudo**, a restaurant bringing refined energy to Chiang Mai's dining scene, elevating local ingredients through sharp European technique, with a smooth and effortlessly moreish Goat's Cheese Flan paired with seasonal fruits among the highlights.

▪ Phuket

- **Jaras**, a restaurant offering a seasonal tasting menu shaped by home-grown produce, regional ingredients, and a zero-waste approach, highlighted by the Jorang featuring prawn and Thai curry sauce with crispy textures and aromatic herbs.

Five MICHELIN Special Awards Recognize Exceptional Professionals

Alongside its restaurant selection, the MICHELIN Guide presents its Special Awards to honor the exceptional talent, passion and craft behind dining experiences that stay with guests long after the final course. These awards recognize outstanding professionals at MICHELIN recommended restaurants who elevate the gastronomic experience, while celebrating the diversity and appeal of careers across the hospitality industry.

- **MICHELIN Service Award**

The MICHELIN Service Award aims to recognize and celebrate skilled and talented professionals who significantly enhance the guest experience. This year's award, presented by the Tourism Authority of Thailand, honors **Chanyawi Mukmaneerattanapon** of **hom**, a MICHELIN-Selected restaurant in Phuket.

An essential pillar of her team in Phuket since its earliest days, Ms. Mukmaneerattanapon is celebrated for her remarkable consistency, steadfast commitment, and genuinely attentive approach to service. Even when managing multiple tables, she remains proactive, fluid, and intuitive, making every guest feel effortlessly cared for. Her longevity, unwavering professional standards, and deeply personal touch exemplify the true essence of hospitality; while her grace, poise, and dedication set a high benchmark for the industry.

- **MICHELIN Opening of the Year Award**

The MICHELIN Opening of the Year Award recognizes an individual or team behind a dining venue that has opened within the past 12 months and made a notable impact on the local gastronomic scene through a creative degustation concept and distinctive culinary approach. This year's award, presented by UOB, is bestowed upon **Kongwuth Chaiwongkachon** of **Taang**, a MICHELIN-Selected restaurant in Bangkok.

Since opening in June, Taang has made an immediate impression on Bangkok's dining landscape. Led by Chef Kongwuth, a native of Chiang Rai, this intimate counter experience explores the historical caravan trade routes of northern Thailand and its neighboring regions, tracing how ingredients, people, and food cultures have influenced one another over centuries. Combining brilliant storytelling with exceptional cooking, the restaurant offers a remarkably nuanced exploration of northern Thai cuisine and has quickly become one of the city's most exciting and talked-about new openings.

- **MICHELIN Mentor Chef Award**

Honoring chefs whose unwavering dedication to nurturing the next generation has made a lasting impact on the culinary industry, the 2027 MICHELIN Mentor Chef Award, presented by WP Energy, is bestowed upon **Arnaud Dunand-Sauthier** of **Maison Dunand**, a One-MICHELIN-Star restaurant in Bangkok.

Originally from Chambéry in the Savoie region of France, Chef Arnaud brought a wealth of French culinary expertise to Thailand over a decade ago. Beyond his culinary achievements, he has played a profound role as a mentor to both Thai and international talent, nurturing young professionals from commis to sous chef and fostering long-term growth within his teams. Today, his former protégés lead MICHELIN-Starred kitchens in Europe, run acclaimed establishments in France, and head major restaurant concepts across Thailand – reflecting his unwavering commitment to developing people, empowering the next generation, and building a lasting culinary legacy.

- **MICHELIN Young Chef Award**

Recognizing a young chef who has demonstrated a unique personality and distinctive identity through their culinary creations over the past 12 months, this year's MICHELIN Young Chef Award is bestowed upon **Natdanai Kitkorsup** of **lob-baan**, a MICHELIN Bib Gourmand restaurant in Phuket.

Born and raised in Phuket, Chef Natdanai returned to his home region after honing his craft in leading kitchens across Bangkok – including a Two-Michelin-Star restaurant – before continuing his journey at acclaimed establishments in Phuket. His cooking reflects a profound respect for native ingredients, rich traditions, and authentic flavor profiles, blending regional heritage with refined contemporary technique. Showing impressive maturity and a style firmly rooted in his home region, Chef Natdanai stands out as a young talent helping to bring Phuket's local cuisine forward.

- **MICHELIN Sommelier Award**

Highlighting the skills, knowledge, and passion of talented sommeliers within the industry, this year's MICHELIN Sommelier Award is bestowed upon **Charles Elie-Rodenstein** of **Cannubi by Umberto Bombana**, a One-MICHELIN-Star restaurant in Bangkok.

Originally from Alsace in France, Mr. Elie-Rodenstein is a multilingual sommelier whose exceptional international journey across France, Monaco, Japan, and Thailand has shaped a deep global perspective. Knowledgeable and confident, he curates inspiring wine selections and offers thoughtful recommendations. What sets him apart is his warm, approachable manner, making the world of wine engaging and accessible; while his natural enthusiasm, professionalism, and personal touch elevate the entire dining experience.

Discover the full 2027 MICHELIN Guide Thailand Selection:
MICHELIN Guide Website

CLICK HERE to download images of the from the
MICHELIN Guide Restaurant Ceremony Thailand 2027.

The MICHELIN Guide Thailand 2027 at a Glance:

- **2 Three MICHELIN Stars**
- **10 Two MICHELIN Stars** (3 promoted from One MICHELIN Star)
- **41 One MICHELIN Star** (5 new, 5 promoted from MICHELIN-Selected)
- **151 Bib Gourmand** (26 new)
- **303 MICHELIN-Selected** (40 new)

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.

Gwendal Poullennec, International Director of the MICHELIN Guide, says, *"Mindful Voices will give a platform to all those who are rewriting the rules in their respective fields. This new framework draws directly from what our inspection teams witness firsthand: encounters and experiences that are transforming how things are done and that deserve to be shared. Staying true to its identity and values, the MICHELIN Guide will amplify and give full resonance to these voices from the worlds of gastronomy, hospitality and wine so that they can be heard, wherever they may be."*

The chef invited on stage as a Mindful Voice at the MICHELIN Guide Restaurant Ceremony Thailand 2027 is **Chef Chudaree 'Tam' Debhakam** of **Baan Tepa**, a Two-MICHELIN-Star restaurant in Bangkok. At Baan Tepa, Chef Tam elevates her farm-to-table ethos through a polished seven-course Thai tasting menu. The experience begins in the kitchen, immediately immersing guests in the restaurant's thoughtful sense of place. For each course, the team presents trays of featured ingredients, from seasonal fruits to vegetables and herbs, offering a vivid glimpse into the produce that shapes the menu. Traditional curries, flavors and techniques are reimagined with deft precision, creativity and harmony throughout. She remains committed to mindful gastronomy, from thoughtful local sourcing to minimizing kitchen waste.

Learn more about the new Mindful Voices initiative here.

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 122,600 people. (www.michelin.com).

THE MICHELIN GUIDE THAILAND 2027

‘มิชลิน ไกด์’ ประเทศไทย ฉบับประจำปี 2570



Three MICHELIN Stars / สามดาวมิชลิน

Exceptional cuisine, worth a special journey /

สุดยอดร้านอาหารที่ควรค่าแก่การเดินทางไกลเพื่อไปชิมสักครั้ง

BANGKOK & SURROUNDING PROVINCES / กรุงเทพมหานครและปริมณฑล		
Sorn	ศรณ์	
Sühring	ซูห์ริง	



Two MICHELIN Stars / สองดาวมิชลิน

Excellent cooking, worth a detour /

ร้านอาหารยอดเยี่ยมที่ควรค่าแก่การขับรถออกนอกเส้นทางเพื่อแวะชิม

BANGKOK & SURROUNDING PROVINCES / กรุงเทพมหานครและปริมณฑล

Anne-Sophie Pic at Le Normandie	แอน-โซฟี พิค แอท เลอ นอร์มังดี	
Baan Tepa	บ้านเทพา	
Blue by Alain Ducasse	บลู บาย อลัง ดูคาส	*Promoted from One MICHELIN Star*
Chef's Table	เชฟส์เทเบิล	
Côte by Mauro Colagreco	โค้ท บาย เมาโร โคลาเกรคโค	
Gaa	กา	
INDDEE	อินดี	
Mezzaluna	เมซซาลูน่า	
Mia	มีอา	*Promoted from One MICHELIN Star*
PHUKET / ภูเก็ต		
PRU	พรุ	*Promoted from One MICHELIN Star*

One MICHELIN Star / หนึ่งดาวมิชลิน

High quality cooking, worth a stop / ร้านอาหารคุณภาพสูงที่ควรค่าแก่การหยุดแวะชิม

BANGKOK & SURROUNDING PROVINCES / กรุงเทพมหานครและปริมณฑล		
80/20	เอ็ทตี้ ทเวนตี้	
AKKEE	อัคคี	
Aksorn	อักษร	
AVANT	เอวองท์	
Bo.lan	โบ.ลาน	
Cannubi by Umberto Bombana	คานนูบี บาย อุมแบร์โต บอมบานา	
Chim by Siam Wisdom	ชิม บาย สยามวิสดอม	
Coda	โคด้า	
Duet by David Toutain	ดูเอ็ท บาย เดวิด ทูแทง	*Promoted from MICHELIN-Selected*
Elements, Inspired by Ciel Bleu	เอเลเมนท์ อินสไปร์ บาย เซล เบลอ	
etcha	เอทช่า	

Gaggan	กากัน	
GOAT	โกท	
Haoma	ฮาโอมา	
IGNIV	อิกนีฟ	
I-SANG	อิ-ซัง	*Promoted from MICHELIN-Selected*
Jay Fai	เจ๊ไฝ	
Juksunchae	จุกซุนแช	
Le Du	ฤดู	
Liana	ลีอาน่า	*New*
MACHRI	มาครี	*New*
Maison Dunand	เมซอง ดูนานด์	
Nahm	น้ำ	
NAWA	นว	
Nusara	นุสรา	
Potong	โพทง	
Resonance	เรโซแนนซ์	
R-Haan	อาหาร	
Samrub Samrub Thai	สำรับสำหรับไทย	
Saneh Jaan	เสน่ห์จันทน์	
Sartoria by Paulo Airaudo	ซาโตเรียอาร์ บาย เปาโล อายราวโด	*Promoted from MICHELIN-Selected*
Signature	ซิกเนเจอร์	
Suan Thip	สวนทิพย์	
Sushi Saito	ซูชิ ไซโตะ	
THARN	ธาร	*New*
The China House by Chef Fei	เดอะ ไชน่า เฮาส์ บาย เชฟเฟย	*New*
Wana Yook	วรรณยุค	
CHIANG MAI / เชียงใหม่		
Belén by Paulo Airaudo	เบเลน บาย เปาโล อายราวโด	*Promoted from MICHELIN-Selected*
PHANG-NGA / พังงา		
Aulis	อาวลิส	

PHUKET / ภูเก็ต		
Jaras	จรัส	*Promoted from MICHELIN-Selected*
Omemo	โอมีโม่	*New*

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