

Paris, October 29, 2026

**The MICHELIN Guide Manila and Environs & Cebu 2027 Selection
Reveals All 10 MICHELIN-Starred Restaurants Among 127
Recommended Establishments Across the Regions**

- The MICHELIN Guide Manila and Environs & Cebu 2027 features 127 establishments, including 10 MICHELIN-Starred, 31 Bib Gourmand, and 86 MICHELIN-Selected restaurants.
- FLOW earns One MICHELIN Star, joining all restaurants that successfully retain their distinctions.
- Inspectors observe a stronger expression of Filipino culinary identity, driven by local ingredients, regional traditions and a new generation of culinary talent.

The MICHELIN Guide today unveiled the second edition of the MICHELIN Guide Manila and Environs & Cebu at the MICHELIN Guide Restaurant Ceremony, held at the Manila Marriott Hotel, Newport World Resorts. The selection includes **1 Two MICHELIN Stars**, **9 One MICHELIN Star** (1 New), **31 Bib Gourmand** (8 New, 2 Promoted) and **86 MICHELIN-Selected** (18 New) restaurants. A newcomer, FLOW, joins the One MICHELIN Star family. The 2027 selection recognizes 127 establishments reflecting a deepening of the market rather than rapid expansion, alongside four Special Awards, including the first Opening of the Year Award in the Philippines.

For the second edition of the Guide, MICHELIN Inspectors observed a Philippine dining scene growing in confidence, diversity and culinary identity. Across Manila, Cebu, Pampanga and Cavite, chefs are drawing inspiration from local ingredients, traditions and regional heritage, while a new generation of talent continues to elevate the country's gastronomic landscape. Filipino cuisine emerged as a defining strength of this year's selection, accounting for nearly 60% of newly selected establishments and reflecting a growing pride in the nation's culinary culture.

"The Philippines continues to impress with the way its culinary scene is evolving while remaining deeply connected to its roots. Our Inspectors found chefs expressing a growing confidence in showcasing local ingredients, traditions and regional flavors, while bringing fresh perspectives and creativity to their craft. The result is a dining landscape that is increasingly diverse, distinctive and reflective of the country's rich gastronomic heritage," said Gwendal Poullennec, International Director of the MICHELIN Guide.

Helm Reaffirms Its Excellence with Two MICHELIN Stars

Helm (Makati) retains its Two MICHELIN Stars, reaffirming its place among the Philippines' most exceptional dining destinations. Reflecting Chef Josh Boutwood's half-British, half-Filipino heritage and Spanish influences, the restaurant continues to impress MICHELIN Inspectors with creative seasonal menus that combine precision, bold flavors and meticulous presentation. Constantly evolving yet consistently refined, the dining experience is further elevated by the open-kitchen setting and warm, professional service.

FLOW Earns One MICHELIN Star

The highlight of the 2027 selection is **FLOW** (Makati), which enters the Guide with One MICHELIN Star.

Through carefully crafted dishes, thoughtful technique and a clear culinary vision, FLOW, led by Chef Kevin Jonathan Uy, impressed Inspectors with cooking of notable quality that merits a stop. The restaurant exemplifies the creativity and ambition increasingly found throughout the Philippine dining scene, while remaining grounded in local ingredients and flavors.

8 One MICHELIN Starred Restaurants Retain Their Distinctions

The 2027 selection highlights the consistency and excellence of the Philippines' leading dining destinations, as all previously awarded MICHELIN-Starred restaurants successfully retain their distinctions. Demonstrating a sustained commitment to quality, technique and memorable dining experiences, these establishments continue to set the benchmark for culinary excellence across the country.

The 8 restaurants maintaining their One MICHELIN Star distinction are **Asador Alfonso** (Cavite), **Celera** (Makati), **Gallery by Chele** (Taguig), **Hapag** (Makati), **Inatô** (Makati), **Kása Palma** (Makati), **Linamnam** (Parañaque), and **Toyo Eatery** (Makati). Together, these restaurants showcase the diversity, creativity and consistently high standards that continue to shape the Philippine gastronomic landscape.

Bib Gourmand Highlights Outstanding Quality and Value

The 2027 Bib Gourmand selection continues to showcase the breadth and accessibility of Philippine dining culture, with **31 establishments**, including **8 new additions** and 2 promotions this year. Recognizing restaurants that offer high-quality food at a moderate price point, the category spans traditional Filipino

favorites, regional specialties and contemporary concepts, reflecting the diversity, generosity and everyday appeal that make dining in the Philippines so rewarding.

MICHELIN-Selected Restaurants Reflect Growing Diversity

The MICHELIN-Selected category now includes **86 restaurants**, with **18 establishments newly added** to the selection. From neighborhood favorites and family-run institutions to ambitious chef-led concepts, these restaurants offer diners an extensive range of culinary experiences across different cuisines, styles and price points, illustrating the growing depth and variety of the Philippine dining scene.

MICHELIN Guide Special Awards Recognize Exceptional Professionals

In addition to restaurant distinctions, the MICHELIN Guide Special Awards celebrate talented individuals whose passion, skill and dedication contribute to memorable dining experiences.

In 2027, four individuals are recognized for their contributions to Filipino hospitality, including the introduction of the MICHELIN Guide Opening of the Year Award, presented for the first time in the Philippines. The award recognizes individuals and teams behind the successful opening of a dining venue within the past 12 months, honoring a creative dining concept and culinary approach that has made a notable impact on the local gastronomic scene.

- **MICHELIN Guide Opening of the Year Award:** Chef **Frances Tariga** brings a fresh international perspective to Manila at **Tadhanà (Makati)**, a deeply personal reimagining of Filipino cuisine expressed through refined techniques and creative presentation.
- **MICHELIN Guide Young Chef Award:** A seafarer-turned-chef, Chef **Francis Lacson** of **Digámo (Marikina)** shows exceptional talent and clear vision in a modern, personal expression of Filipino cuisine with a strong sense of place and cultural identity.
- **MICHELIN Guide Service Award:** Restaurant Manager **Clyde Joshua Zafra** leads his young team at **Tito Boy (Pampanga)** with assuredness and energy, pairing thoughtful recommendations with genuine warmth that captures the welcoming spirit of Pampanga.
- **MICHELIN Guide Exceptional Cocktails Award:** **Ron Job Sanchez**, Bar Beverage Manager at **Automat (Makati)**, brings exceptional creativity to his cocktail list, using fermentation, infusion, clarification, house-made herbal oils and fat-washing to craft complex, food-friendly drinks.

The full MICHELIN Guide Manila and Environs & Cebu 2027 Restaurant Selection is available on the MICHELIN Guide [website](#) and on the free MICHELIN Guide app, where users can research restaurants via their locations, cuisine types or additional features.

To download high resolution images and other assets, [CLICK HERE](#).

The 2027 MICHELIN Guide Manila and Environs & Cebu at a Glance:

-  **1 Two MICHELIN Stars**
-  **9 One MICHELIN Star** (1 New)
-  **31 Bib Gourmand** (8 New, 2 Promoted)
- 86 MICHELIN-Selected** (18 New)

Mindful Voices

For the first time in the Philippines, the Mindful Voices platform brings together inspirational voices from across the hospitality industry – an editorial space where chefs, hoteliers and winemakers can share their stories and pioneering practices, both with one another and the rest of 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 first recipient invited on stage as a Mindful Voice at the MICHELIN Guide Manila and Environs & Cebu 2027 Ceremony is **Chef José Luis "Chele" González** of **Gallery by Chele** (Taguig). At the restaurant, culinary excellence goes hand in hand with environmental responsibility, from local sourcing and waste reduction to educating diners about the value of Philippine ingredients. Around 90% of ingredients are sourced locally through partnerships with farmers, fisherfolk and Indigenous communities, helping support livelihoods while preserving culinary heritage. An urban garden nourished by composted kitchen waste supplies endemic herbs, while initiatives centered on cacao, coconut and rice create added value for local produce and give new purpose to by-products. The restaurant also works with the International Rice Research Institute (IRRI) to help preserve and promote heirloom rice varieties. Through these efforts, Chef Chele demonstrates how restaurants can create positive impact beyond the dining table, fostering a more thoughtful and inclusive food ecosystem while celebrating the richness of Filipino ingredients.

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



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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).

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