



PRESS RELEASE

MICHELIN GUIDE

Paris – 23 May 2023

## **With 3 new one MICHELIN Star restaurants and one new two Starred, the 2023 edition of the MICHELIN Guide Dubai confirms the appeal of this culinary hotspot**

- The MICHELIN Guide Dubai 2023 selection has been revealed, highlighting 3 new one MICHELIN Star restaurants, 1 new two MICHELIN Stars restaurant and 2 new MICHELIN Green Star restaurants
- Last week, 17 Bib Gourmand restaurants were announced, including 3 new ones
- This selection features 90 restaurants in total, and 23 different types of cuisine

Michelin revealed, at the Atlantis The Royal hotel, its new selection of restaurants in the MICHELIN Guide Dubai 2023. A total of 90 restaurants, covering 23 different types of cuisine, have caught the attention of the famously anonymous MICHELIN inspectors.

For this second edition, the MICHELIN Guide Dubai recognizes three new one MICHELIN Star restaurants, and one new two MICHELIN Stars restaurant, as well as 17 Bib Gourmands which were unveiled on May 16<sup>th</sup>.

*"We never had any doubt about Dubai's culinary potential, and this year this fascinating destination confirms its gastronomic appeal" says Gwendal Poullennec, International Director of the MICHELIN Guides, "From international visitors and professionals to local gourmets, everyone wants to be part of Dubai's very unique energy. Dubai boasts many diverse culinary concepts, from Peruvian to Emirati, modern French, traditional British to contemporary Japanese, ensuring that everyone feels at home here. We're so pleased to witness its gastronomic growth on an international scale."*

### **One new restaurant awarded two MICHELIN Stars**

**Trèsind Studio** receives two MICHELIN Stars after being awarded its first MICHELIN Star last year. Its cuisine has continued to evolve in such an impressive way; its dishes are highly original, precise and at times intriguing and make dining here a truly unforgettable experience. The inspectors are pleased to reward this commitment to culinary excellence with two MICHELIN Stars.



## MICHELIN GUIDE

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**Il Ristorante – Niko Romito** and **STAY by Yannick Alléno**, both awarded two MICHELIN Stars in 2022, retain their distinction this year.

### **3 restaurants newly awarded one MICHELIN Star**

Dubai adds 3 new one MICHELIN Star restaurants to its constellation.

**avatāra**, under talented chef Rahul Rana and his team, elevates vegetarian cuisine to the next level. Their beautiful dishes feature exquisite combinations of flavours and textures, resulting in accomplished Indian cuisine that amazed the famously anonymous inspectors.

**Dinner by Heston Blumenthal**, located on the first floor of the Atlantis The Royal hotel, is a restaurant that delights diners with its on-view kitchen. Sister to the original in London and offering British dishes from across the centuries, **Dinner by Heston Blumenthal** arrives in the selection with one MICHELIN Star.

Last year, chef Solemann Haddad received the MICHELIN Young Chef Award 2022, but this year, his restaurant, **moonrise**, confirmed its potential and is awarded one MICHELIN Star. Dinner here features 10 dishes, each with their own story, where Middle Eastern ingredients are prepared using Japanese techniques, for a result as original as it is stimulating.

All the restaurants awarded one MICHELIN Star in the 2022 selection maintain their distinction this year.

### **17 restaurants receive a Bib Gourmand**

Last week, the MICHELIN Guide unveiled its Bib Gourmand selection for 2023, with 3 new additions: **21 Grams**, **3Fils** and **Aamara**; giving a total of 17 restaurants.

All the 2022 Bib Gourmand maintained their distinction this year.



## MICHELIN GUIDE

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### **2 restaurants receive a MICHELIN Green Star for their commitment to more sustainable gastronomy**

Launched in 2020, the MICHELIN Green Star highlights those restaurants at the forefront of sustainable practices, offering gastronomic experiences while adopting an environmentally inspiring approach.

Two restaurants receive a MICHELIN Green Star in this 2023 Dubai selection:

**Boca**, a new addition to the Guide, offers joyful and sunny Mediterranean cuisine, while following an impressive sustainable ethos that includes using local produce, proactive and conscious waste management, valuing resources and using renewable energy.

**Teible** is a cool eatery whose menus showcases seasonal, local ingredients combined with innovation and simplicity to enhance their potential. The tasty cooking illustrates a sustainable approach focusing on seasonality and integrity.

### **MICHELIN Special Awards**

With its Special Awards, the MICHELIN Guide aims to highlight the amazing diversity of the roles within the hospitality industry, as well as its most talented and inspiring professionals.

This year, the **Young Chef Award** goes to **Omkar Walve** of **avatāra**. Born in India, Omkar is a very talented young chef and heads the team which produces delicious and delicate Indian vegetarian dishes. Omkar clearly inspires his colleagues and leads the operation with such professionalism, whether that is cooking or serving the dishes himself. He has a calm and nurturing aura as well as an exceptional palate. This is a young chef with a very bright future.

**Arturo Scamardella** of **Dinner By Heston Blumenthal** receives the **Sommelier Award** for his excellent advice, knowledge, passion and understanding of the needs of diners. Whether it's simply a glass or a bottle of fine wine, both are served with grace and professionalism. Arturo Scamardella's cellar is ever expanding; the wine list is an extraordinary read and even includes a fine range of English sparkling wines.



## MICHELIN GUIDE

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The **Service Award** is given to the team at **La Mar by Gastón Acurio**, managed by **Tomislav Lokvicic**. Typical Peruvian colours fill the room, while staff shine equally brightly, thanks to their enthusiasm and energy, which results in service that is warm, caring and professional. The staff are clearly proud of the food they serve and are keen to recommend dishes and wines to enhance their customers' experience.

Finally, the new Special Award – the **Opening of the Year** – goes to **Ariana's Persian Kitchen** led by chef **Ariana Bundy**. This is such a vibrant restaurant, on the ground floor of newly opened, Atlantis The Royal Hotel. The décor is soft and warm and a lovely ceiling creates almost a tented feel. Here, one can enjoy a wonderful Persian menu, packed with vibrant flavours and tastes. Confidence oozes from the smartly dressed staff who help make eating here a truly memorable experience.

### **The MICHELIN Guide Dubai 2023 at a glance:**

- 3 restaurants with two MICHELIN Stars
- 11 restaurants with one MICHELIN Star
- 3 restaurants with a MICHELIN Green Star
- 17 Bib Gourmand restaurants
- 59 MICHELIN selected restaurants

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

The full selection of the MICHELIN Guide Dubai 2023 is available on the MICHELIN Guide website <https://guide.michelin.com/en> and on the MICHELIN Guide app, available free of charge on iOS and Android.

The Dubai restaurant selection joins the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in the UAE and throughout the world.

Every hotel in the Guide is chosen for its extraordinary style, service, and personality — with options for all budgets — and each hotel can be booked directly through the MICHELIN Guide website and app. The selection for Dubai features the city's most spectacular hotels, including sustainability pioneers like the [Taj](#)



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[Dubai](#), standouts from our “Plus” collection like [ME Dubai by Melia](#), cutting-edge boutique designs like [25hours One Central](#), and eternally fashionable icons like the [Burj Khalifa's Armani Hotel](#).

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

### MICHELIN Guide Dubai 2023 selection

Restaurant	Distinction
Il Ristorante – Niko Romito	
STAY by Yannick Alléno	
Trèsind Studio <b>(NEW)</b>	
11 Woodfire	
Al Muntaha	
Armani Ristorante	
avatāra <b>(NEW)</b>	
Dinner by Heston Blumenthal <b>(NEW)</b>	
Hakkasan	
Höseki	
moonrise <b>(NEW)</b>	
Ossiano	
Tasca by José Avillez	
Torno Subito	
21 Grams <b>(NEW)</b>	
3Fils <b>(NEW)</b>	
Al Khayma	
Aamara <b>(NEW)</b>	
Bait Maryam	
Brasserie Boulud	
Fi'Liá	
folly	
Goldfish	
Ibn Albahr	
Indya by Vineet	

MICHELIN GUIDE

Kinoya	
Ninive	
Orfali Bros	
REIF Japanese Kushiyaki	
Shabestan	
Teible	 
99 Sushi Bar <b>(NEW)</b>	Selected
Akira Back	Selected
Al Mandaloun	Selected
Al-Fanar	Selected
Amazónico	Selected
Ariana's Persian Kitchen <b>(NEW)</b>	Selected
At.Mosphere <b>(NEW)</b>	Selected
avli BY TASHAS	Selected
Boca <b>(NEW)</b>	Selected 
Bombay Bungalow	Selected
Carnival by Trèsind	Selected
CÉ LA VI	Selected
Celebrities by Mauro Colagreco	Selected
Chic Nonna <b>(NEW)</b>	Selected
Cipriani	Selected
City Social <b>(NEW)</b>	Selected
Clap	Selected
Coya	Selected
Demon Duck by Alvin Leung	Selected
Fouquet's <b>(NEW)</b>	Selected
French Riviera <b>(NEW)</b>	Selected
GAIA	Selected
Hashi	Selected
Hell's Kitchen	Selected
Hutong	Selected
Il Borro	Selected
Indego by Vineet	Selected
Jaleo <b>(NEW)</b>	Selected
Josette <b>(NEW)</b>	Selected
Jun's <b>(NEW)</b>	Selected
L'Atelier de Joël Robuchon	Selected
L'Olivo at Al Mahara <b>(NEW)</b>	Selected
La Mar by Gastón Acurio <b>(NEW)</b>	Selected
Little Miss India	Selected
LOWE	Selected 
Marea	Selected



## MICHELIN GUIDE

Masti	Selected
Maya Bay (NEW)	Selected
Milos (NEW)	Selected
Mimi Kakushi	Selected
Mina Brasserie (NEW)	Selected
Mott 32 (NEW)	Selected
Netsu by Ross Shonhan	Selected
Nobu	Selected
Pierchic (NEW)	Selected
Pierre's TT	Selected
Rhodes W1	Selected
Rockfish	Selected
RSVP (NEW)	Selected
Rüya (NEW)	Selected
Sea Fu	Selected
Shang Palace	Selected
Siraj	Selected
Sucre	Selected
Tản Chá	Selected
TakaHisa (NEW)	Selected
The Artisan	Selected
Trèsind	Selected
Zuma	Selected

### About Michelin

Michelin, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility; designing and distributing the most suitable tires, services, and solutions for its clients' needs; providing digital services, maps, and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries, has 132,200 employees and operates 67 tire production facilities which together produced around 167 million tires in 2022. ([www.michelin.com](http://www.michelin.com))

## MICHELIN GROUP MEDIA RELATIONS

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7 days a week

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