



Paris, October 31, 2025

The first selection of the MICHELIN Guide 2026 Manila & Environs – Cebu has just been unveiled

- The 2026 MICHELIN Guide Selection in the Philippines debuts with 108 establishments: 1 Two MICHELIN Stars, 8 One MICHELIN Star, 25 Bib Gourmand, and 74 MICHELIN Selected restaurants
- 1 restaurant joining the Green Star community, showcasing passionate restaurants committed to mindful gastronomy
- Special distinctions also include 3 MICHELIN Guide Special Awards for Young Chef, Service, and Exceptional Cocktail

Michelin proudly unveiled the first-ever restaurant selection for the Philippines with the launch of the 2026 MICHELIN Guide Manila and Environs & Cebu, celebrated on Thursday, October 30, 2025, at the Manila Marriott Hotel, within the prestigious Newport World Resorts.

The 2026 edition marks a historic milestone, spotlighting the Philippines' vibrant gastronomic identity and elevating its place on the global culinary map. The selection includes a total of 108 establishments, with Manila & Environs represented by 90 restaurants, and Cebu by 18, reflecting both metropolitan sophistication and regional soul.

"We are honored to present the first edition of the MICHELIN Guide in the Philippines," said Gwendal Poullennec, International Director of the MICHELIN Guides. "This selection pays tribute to a new generation of Filipino chefs, and international chefs who have embraced the Philippines, drawing inspiration from local heritage, bold flavors, and heartfelt hospitality. Whether it's fine dining or street-side eateries, our inspectors were truly impressed by the culinary authenticity and creativity found across the country."

1 restaurant achieves the rare distinction of Two MICHELIN Stars, recognizing its excellent cooking, worth a detour!

- **Helm** – A modern restaurant in Manila that reflects Chef Josh Boutwood's half-British, half-Filipino roots and Spanish influences, blending creativity with precision. Rather than leaning into predictable East-West fusion, Helm's eight-course tasting menu defies easy labels. Each dish is guided

by a deep respect for seasonality and local ingredients—a philosophy Boutwood honed during his time with Raymond Blanc in the UK. The result: meticulously crafted plates with artful presentations reminiscent of Noma in Denmark. Set around an intimate U-shaped counter with just ten seats, Helm offers a rare culinary experience where innovation and excellence unfold before your eyes.

8 restaurants receive One MICHELIN Star for their high-quality cooking worth a stop.

- **Asador Alfonso** – Their Ingredients sourced directly from Spain to deliver authentic dishes that balance rustic simplicity with remarkable depth and character.
- **Celera** - Two chef-owners craft contemporary Asian dishes that draw on influences from Japan, China, Singapore and beyond.
- **Gallery by Chele** - Culinary excellence meets environmental integrity at Gallery by Chele, from local sourcing and waste reduction to educating diners.
- **Hapag** - Tapping into the full potential of local ingredients, they bring a modern, sophisticated touch to traditional dishes.
- **Inatô** - Ring the bell to enter a chic space in which a sculptural marble counter seats eight facing the open kitchen.
- **Kasa Palma** - Chef Isip draws on French technique and global influences – from Latin America to Southeast Asia – and makes good use of the wood fire. Local ingredients go into expressive, refined dishes.
- **Linamnam** - The chef serves 10 diners in what was once his childhood bedroom and is now an elegant dining space with woven wall coverings, wooden floors and Tiffany-style lamps.
- **Toyo Eatery** - Ingredients are sourced exclusively from the Philippines; fermenting and preserving is done on site.

These restaurants represent a variety of culinary styles, from refined interpretations of traditional Filipino fare to boundary-pushing fusion menus – all guided by precision, consistency, and a deep respect for ingredients.

The Green Star Community: Showcasing Dedication to Mindful Gastronomy

This year, 1 restaurant in Manila is joining the Green Star community, that represents a community of dynamic, innovative establishments and passionate restaurants committed to shape the future of gastronomy.

- **Gallery By Chele** – Recognized for their farm-to-table ethos, waste-reduction practices, and commitment to biodiversity and community sourcing.

Bib Gourmand: Quality at Great Value

The Bib Gourmand selection features 25 restaurants — 19 in Manila & Environs and 6 in Cebu — applauded for offering exceptional food at moderate prices.

In Manila and Environs

- **Bolero** - The largely Spanish menu is laced with Mediterranean notes and the odd global influence – built for sharing, generous portions make for great value.
- **Brick Corner** - The menu hones in on North Indian cuisine – rich, spiced and hearty fare.
- **Cabel** - The cuisine reflects the length and breadth of the Philippines, albeit with a penchant for southern Mindanao.
- **COCHI** - Located on a corner of BGC, this restaurant brings typical Filipino flavours into a modern setting.
- **Em Hà Nội** - Expect comforting bowls of phở gà, a crisp nem rán appetiser and fragrant rice noodles with grilled pork.
- **Hálong** – Chef Cara Davis presents a freer, more multicultural and emotionally driven style in a menu that blends Latin American and Asian influences with finesse.
- **Kumba** - The chef, inspired by her mother's recipes and time working at a Chinese restaurant in Singapore, serves nuanced dishes from China, the Philippines, Taiwan and Japan.
- **La Pita** - Chef Sam Rohana brings a warm taste of the Middle East to an intimate sunlit spot in a cosmopolitan neighbourhood.
- **Lampara** - The mood inside the restaurant, and out on the terrace, is relaxed and inviting. Ingredient-led dishes showcase classic French techniques infused with Filipino touches.
- **Los Tacos** - This casual space featuring glass walls, concrete and soaring ceilings has a simple yet sophisticated modern feel. The buzzing open kitchen sets the stage for bold Mexican flavours.
- **Manam at the Triangle** - Manam's flagship restaurant in Ayala Triangle elevates the brand with its minimalist lines, vibrant Filipino pop art and airy, polished aesthetic. It feels welcoming despite its spaciousness.
- **Morning Sun Eatery** - This modest roadside eatery serves authentic Ilocano comfort food. Presented with a rich flavour, home-style classics such as kilawin, sweet pork skewers, pinakbet and the standout laing.

- **Palm Grill (Diliman)** – The restaurant presents a classic Southern Mindanao cuisine, which uses spices, acidity and roasted coconut for rich, and intense flavours.
- **Pilya's Kitchen** - This counter in the food market serves its delicious signature ribbon-like noodles featuring a chewy and elastic feature.
- **Sarsa** - Marbled tiles, rattan lamps, simple wooden tables and casual seating make for a laid-back vibe. Green-accented walls and screen dividers offer structure, but the focus is firmly on flavour over form.
- **SOME THAI** - Inspired by the chef's travels, this relaxed restaurant transports you to Thailand with its modern take on Thai favourites.
- **Taquería Franco** - The chef reimagines tacos through a Gallic lens, serving creations such as foie gras, steak frites and lamb bourguignon alongside beloved classics.
- **The Underbelly** - A young internationally trained chef brings his love of Japan to the table – eg Billy's pork rib ramen in a rich pork bone broth, offering an endless depth of flavour.
- **Your Local** - The restaurant serves easy-going, wallet-friendly gastronomy including dishes that are ideal for sharing.

In Cebu

- **Abaseria Deli & Café** - Opened as a jewellery export business in 1999, home-cooked dishes such as sinigang pasayan, fish with tofu in black bean sauce, and Humba stew are made for sharing.
- **CUR8** - CUR8, read as "curator," is a nod to the chef behind the concept – where Asian cuisine is reimagined with bold style.
- **Esmen** - For 60 years, this market-side eatery has been loved for one thing: linarang, a sour fish soup made with fresh porcupine fish simmered over wood fire.
- **Lasa** - The well-drilled team serves refined Filipino fare with regional soul. Shrimp kinilaw with kimchi, chicken skin nachos and the signature Lasa crispy pata are vibrant updates on tradition.
- **Pares Batchoy Food House** - This unpretentious restaurant has been winning fans with Filipino, serving the signature stewed beef noodle soup, pares batchoy, or seared stuffed bangus, a delicate milkfish dish.
- **The Pig & Palm** - At this stylish spot led by a globe-trotting British chef, the menu focuses on pork – confit pork belly is a signature dish – and the small plates are conducive to sharing.

From family-run eateries to modern bistros, the Bib Gourmand list reflects the diversity and depth of everyday dining in the Philippines where value, flavor, and soul go hand in hand.

MICHELIN Guide Selected: Celebrating Culinary Excellence

Beyond MICHELIN Star and Bib Gourmand distinctions, the MICHELIN Guide Manila and Environs & Cebu 2026 features 74 MICHELIN Selected restaurants: 62 in Manila and Environs, and 12 in Cebu.

Each of these establishments has been recognized for the quality of their cuisine, character of their dining experience, and overall consistency.

Special Awards: Honoring Talent Behind the Scenes

In addition to the restaurant selection, the MICHELIN Guide in the Philippines also presents **three Special Awards**, celebrating individuals who elevate the industry through dedication, innovation, and passion.

- **The MICHELIN Guide Young Chef Award:**
Awarded to a rising talent under 30 demonstrating remarkable skill, creativity, and leadership in the kitchen.

The award is given to **Chef Don Patrick Baldosano** from **Linamnam, One MICHELIN Star**. At 27, Chef Don Patrick Baldosano transforms Filipino ingredients and traditions into innovative dishes, blending techniques like fermentation and aging to celebrate regional diversity.

- **The MICHELIN Guide Service Award:**
Recognizing excellence in hospitality, attentiveness, and the art of creating memorable guest experiences.

The award is given to **Mrs. Erin Recto** from **Hapag, One MICHELIN Star**. With experience in Australia, Portugal, and the Philippines, Mrs. Erin combines her roles as Operations Director and Sommelier while actively engaging with guests, creating a welcoming space that highlights Filipino culture and hospitality.

- **The MICHELIN Guide Exceptional Cocktail Award:**
Celebrating innovation, balance, and personality in the craft of mixology.

The award is given to **Mr. Benjamin Leal** from **Uma Nota, MICHELIN Selected**. With a career spanning three continents, Mr. Benjamin has crafted a menu of inventive cocktails, blending Japanese, Brazilian, and Southeast Asian influences using local ingredients, bringing fresh energy to the bar.

The debut of the MICHELIN Guide in the Philippines marks the beginning of a new chapter for the country's culinary community. With its rich heritage, diverse influences, and bold generation of chefs, the Philippines has joined a global stage — and the journey has only just begun.

“The enthusiasm and dedication we’ve witnessed from chefs and restaurateurs here is truly inspiring,” added Poullennec. “We look forward to continuing our exploration and sharing the Philippines’ culinary stories with the world.”

The MICHELIN Guide Manila and Environs | Cebu 2026 at a Glance:

 **1 Two MICHELIN Stars**

 **8 One MICHELIN Star**

 **25 Bib Gourmand**

74 MICHELIN Selected

Images from the 2026 MICHELIN Guide Ceremony Manila and Environs & Cebu can be downloaded at: [LINK](#).

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THE MICHELIN GUIDE 2026**MANILA AND ENVIRONS | CEBU****MANILA AND ENVIRONS****Two MICHELIN Stars**

Excellent cooking, worth a detour!

Restaurant Name (ENG)	Type of Cuisine
Helm	Creative

**One MICHELIN Star**

High quality cooking, worth a stop!

Restaurant Name (ENG)	Type of Cuisine
Asador Alfonso	Spanish Contemporary
Celera	Asian Contemporary
Gallery by Chele	Creative
Hapag	Filipino
Inatô	Filipino Contemporary
Kasa Palma	Filipino Contemporary

Linamnam	Filipino Contemporary
Toyo Eatery	Filipino Contemporary



Bib Gourmand

Restaurant Name (ENG)	Type of Cuisine
Bolero	Spanish
Brick Corner	Indian
Cabel	Filipino
COCHI	Filipino
Em Hà Nội	Vietnamese
Hálong	Fusion
Kumba	Asian
La Pita	Middle Eastern
Lampara	Filipino
Los Tacos	Mexican
Manam at the Triangle	Filipino
Morning Sun Eatery	Street Food
Palm Grill (Diliman)	Filipino
Pilya's Kitchen	Noodles
Sarsa	Filipino
SOME THAI	Thai
Taquería Franco	Mexican
The Underbelly	Ramen
Your Local	Asian Contemporary

MICHELIN SELECTED

Restaurant Name (ENG)	Type of Cuisine
12/10	Japanese Contemporary
Aida's Chicken	Filipino
Antonio's	European
Aurora	Asian
Automat	Filipino
Ayà	Filipino
Benjarong	Thai
Blackbird	International

BUTCHER BOY	Asian
Cantabria by Chele Gonzalez	Spanish
Canton Road	Chinese
Carmelo's Steakhouse	Steakhouse
Chie Chie's Pancit Batil Patung	Street Food
China Blue	Cantonese
Cirkulo	Spanish
Cru Steakhouse	Grills
Deo Gracias	Spanish
El Poco Cantina (Malate)	Mexican
Ember	European Contemporary
Esmeralda Kitchen	Filipino
Fong Wei Wu	Taiwanese
Fresca Trattoria	Italian
Ginza Nagaoka	Sushi
Gordon Ramsay Bar & Grill	Meats and Seafood
Goxo	Basque
Iai	Japanese
Juniper	Contemporary
Kei	Japanese
Kodawari (Salcedo)	Asian
Locavore (Taguig)	Filipino
Lola Helen	Filipino
Lore	Filipino
Lusso (Legazpi)	European
Mamacita	Mexican
Man Ho	Cantonese
Metiz	Filipino
Mirèio	French
MŌDAN	Creative
Now Now	Contemporary
Oak & Smoke	Meats and Grills
Offbeat	Filipino
Old Manila	French
Origine	Spanish
Osteria Antica	Italian Contemporary
Pablo	Spanish
Papillon	Asian
People's Palace	Thai
Ramen Ron	Ramen
Sala	European

Seva	Contemporary
Spices	Asian
Steak & Frice	Steakhouse
Summer Palace	Chinese
Super Uncle Claypot	Cantonese
Tandem	Contemporary
Taupe	Contemporary
Terraza Martinez	Spanish
The Test Kitchen	European
Txanton	Spanish
Uma Nota	Japanese Contemporary
Umu	Japanese
Yamazato	Japanese

Green Star Community

Restaurant Name (ENG)	Type of Cuisine
Gallery by Chele	Creative

CEBU



Bib Gourmand

Restaurant Name (ENG)	Type of Cuisine
Abaseria Deli & Cafe	Filipino
CUR8	Asian
Esmen	Street Food
Lasa	Filipino
Pares Batchoy Food House	Filipino
The Pig & Palm	European Contemporary

MICHELIN SELECTED

Restaurant Name (ENG)	Type of Cuisine
Abli	Filipino
ATO-AH	Filipino
COCO	Asian

DIP	Japanese
Enye by Chele Gonzalez	Spanish
House of Lechon	Filipino
Kamakura	Japanese
Lantaw (Compostela)	Filipino
Maya	Mexican
Pares Pares (N. Escario Street)	Small eats
Sialo	Filipino
Socarrat	Spanish



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