



PRESS RELEASE

MICHELIN GUIDE

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The inaugural MICHELIN Guide Dubai 2022 revealed with 11 MICHELIN-Starred Restaurants and 14 Bib Gourmand

- The MICHELIN Guide marked its debut in the Middle East with a full selection of the MICHELIN Guide Dubai 2022
- 2 restaurants receive Two MICHELIN Stars, 9 a MICHELIN Star and 14 restaurants get a Bib Gourmand
- This very first selection highlights 69 restaurants, covering 21 cuisine types

Michelin has unveiled the 2022 selection of the MICHELIN Guide Dubai — the first-ever edition in the United Arab Emirates — celebrating Dubai's spectacular culinary map, that is as vibrant and diverse as it is energetic. A total of 69 restaurants, which covers 21 cuisine types, have been selected and recommended by the anonymous MICHELIN Guide inspectors.

In its inaugural edition, the MICHELIN Guide Dubai 2022 recognizes two 2 MICHELIN Stars restaurants, nine 1 MICHELIN Star restaurants and 14 Bib Gourmand restaurants.

"With this very first Dubai selection of restaurants, we are experiencing an historical moment for the MICHELIN Guide and the Middle East" says Gwendal Poullennec, International Director of the MICHELIN Guides, "What makes Dubai's culinary landscape so distinctive is its refection of the more than 200 nationalities that call the city home, delivering an epicurean kaleidoscope. One thing all the restaurants in this fast paced dynamic and elegant city have in common is they are brimming with passion and enthusiasm. Today, Dubai is settled as an inspiring gastronomic destination and we have no doubts that gourmets from all over the world will be seduced by its very unique energy"

Two Restaurants awarded Two MICHELIN Stars

Il Ristorante - Niko Romito receives Two MICHELIN Stars for its modern Italian fare, which comes with balance, purity and clarity. Top quality ingredients are flown in from Italy, with highlights including fish and pasta dishes.



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Set in a colonial-style property at The Palm, **STAY by Yannick Alléno** impresses with its less-is-more approach, which results in precise, sophisticated dishes that are skillfully crafted with French cooking as the base.

9 Restaurants awarded One MICHELIN Star

Showcasing the excellence, talent and creativity of Dubai's culinary landscape, 9 restaurants serving a diverse array of cuisines, from Portuguese to Indian, Japanese and Chinese, receive One MICHELIN Star.

11 Woodfire by chef-owner Akmal Anuar, who is of Malay origin, offers a global variety of vegetables, seafood and meats grilled to perfection over oak, hickory or hay.

Led by Saverio Sbaragli, who had honed his craft at Three MICHELIN Starred Arpège (Paris), **Al Muntaha** sits atop the architectural masterpiece of Burj al Arab and offers sophisticated and refined French cuisine with Mediterranean influences.

Armani Ristorante presents precise, modern Italian cooking at the Burj Khalifa, where beautifully decorated dishes are met with attentive, enthusiastic service. Italian favorites such as agnolotti del plin, filetto di scorfano and agnello al mirto showcase the chefs' mastery.

First opened in London in 2001, the Dubai outpost of **Hakkasan** at the Atlantis Hotel offers reimaged Chinese dishes that are exclusive to Dubai, including the lychee lobster with yuzu pearl.

Höseki is a nine-seat omakase restaurant helmed by a sixth-generation sushi master, Masahiro Sugiyama. Set on the fourth floor of the Bulgari Hotel, it offers a bespoke omakase experience using fresh ingredients imported daily from Japan.

Located in the basement of the Atlantis Hotel next to the aquarium, **Ossiano** world for creative fare, and its "Metanoia" menus gain inspiration from chef Gregoire Berger's childhood memories, featuring dishes that come with fine texture contrasts and impressive clarity of flavour.

The first international outpost of world-renowned Portuguese chef José Avillez, **Tasca by José Avillez** in the Mandarin Oriental Hotel is set around an open kitchen, where the talented kitchen team combines fresh, great quality produce with Portuguese dishes that are vibrant, innovative, and great for sharing.



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Owned by internationally acclaimed chef Massimo Bottura, **Torno Subito** set within the striking W Hotel on the Palm offers Italian classics, pasta dishes and desserts with a twist.

Trèsind Studio is the brainchild of Himanshu Saini, which offers original and precisely executed multi-course tasting menus featuring herbs and flowers grown on its rooftop terrace setting, with highlights such as the ghee-roasted crab, tandoori chicken dumpling and morel pulao with Assam tea dashi.

14 restaurants receive a Bib Gourmand

The 2022 edition of the MICHELIN Guide Dubai also spotlights 14 Bib Gourmand restaurants that offer a value-for-money gourmet experience for an average price of 250 AED for a 3-course meal.

Part-restaurant, part-museum, **Al Khayma** focuses on simple rustic Emirati cooking, slow cooked meats, Arabic spices and fresh bread cooked in the courtyard. Named after chef patronne Salam Dakkak's mother Maryam, **Bait Maryam** serves up delicious, home-style Levantine dishes cooked with love. **Brasserie Boulud** provides a little piece of France in a classically styled brasserie, offering everything from escargots and canard rôti to tarte Tatin and île flottante. Helmed by the 25-year-old chef Sara Aqel and run by a near all-female kitchen team, **Fi'Lia** celebrates the culinary knowledge passed down through generations of women with a menu of artisan pizzas to contemporary twists on traditional Italian dishes.

Folly offers an ingredient-driven menu that focuses on precise, modern dishes cooked from a kitchen counter where diners can watch the chefs in action. **Goldfish** is a funky, buzzing sushi and yakitori concept by chef Akmal Anuar, and sharing plates and wagyu steak are the order of the day. With great views of the beach from the beautiful terrace, **Ibn Albahr** is home to a fresh fish counter where diners can choose what to eat and enjoy ingredient-driven fare.

Indya by Vineet is the destination where street food meets sharing plates, with colourful dishes from the earth (vegetarian), land (meat) and sea. At **Kinoya**, five ramen dishes underpin the menu, while Japanese classics including sushi, sashimi, robata and tempura are on offer. The design at **Ninive** reflects a bedouin tent with low tables and cosy sofas, which sets the tone for the tasty, well-priced dishes from all over the Middle East and North Africa. Owned and run by three Syrian brothers, **Orfali Bros** is set in a striking, two-storey open kitchen, where playful



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Mediterranean small plates with global influences, such as the imam bayildi alongside burgers, caviar and wagyu beef, are served.

Helmed by Singaporean chef-owner Reif Othman, **REIF Japanese Kushiyaki** focuses on robata-cooked, street food-style snacks along with a wide range of well-priced sushi, ramen and creative desserts. The oldest Persian restaurant in Dubai, **Shabestan** has been around since 1984 and offers traditional Persian dishes, marinated meats, freshly baked breads and mezze. **Teible** is the cool, minimalist bakery-cum-restaurant that showcases seasonal, local and occasionally fermented ingredients in great value dishes.

One restaurant awarded a MICHELIN Green Star for sustainable gastronomy

The MICHELIN Guide is delighted to highlight establishments that are at the forefront of sustainable gastronomy. This year, one Dubai restaurant is recognized for its outstanding efforts and remarkable commitment to sustainability. **Lowe**, a MICHELIN-recommended restaurant, is the first and only restaurant in Dubai to receive a MICHELIN Green Star. The kitchen team cook on fire, practice nose-to-tail cooking and procure ingredients as locally as possible. As part of their efforts towards zero food waste, the restaurant's "Waste NOT" dinners offer eight to ten courses of would-be waste products, saved over the previous months.

MICHELIN Special Awards

As MICHELIN Guide inspectors dine at and observe restaurants, they keep an eye on service professionals to unearth talents that are worthy of the MICHELIN Special Awards.

This year, the **Young Chef Award** goes to Solemann Haddad of MICHELIN-selected restaurant **Moonrise**. Born and bred in Dubai with a French mother and Syrian father, Solemann's fascination with food and Japan began at a very early age. Mostly self-taught, this eloquent, passionate and thoughtful chef is only too happy to explain his dishes, their origins, and even divulge the secrets of how he executes them. Taking the best, mostly local, ingredients and fusing them with his heritage, he delivers an exciting omakase menu that is a blend of Japanese Kaiseki with Middle Eastern ingredients.



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Danijela Tesic of **Ossiano** takes home the **Sommelier Award** for her passion and enthusiasm for wine pairing, demonstrating knowledge of the wines in a very relaxed, unpretentious style. Her choices showcase an interesting range of wines from the classic regions with a thought-provoking mix of varietals. With a delightfully friendly approach, she engages with the diners and makes the wine an integral and stimulating part of the dining experience.

The **Welcome and Service Award** is given to the team at **Bait Maryam**. Our inspectors were immediately taken by the warmth of the welcome they received when they dined here. Salam and her family showed really genuine hospitality to everybody. Service is relaxed and cheerful with all the team working perfectly together to ensure diners really enjoyed their experience. From helpful recommendations of dishes to prompt and efficient service, Bait Maryam is offering some of the most charming service in the city in a restaurant that wants everybody to feel very much at home.

The MICHELIN Guide Dubai 2022 at a glance:

- 2 restaurants with Two MICHELIN Stars
- 9 restaurants with One MICHELIN Star
- 1 restaurant with a MICHELIN Green Star
- 14 Bib Gourmand restaurants
- 44 MICHELIN-selected restaurants

The replay of the MICHELIN Star Revelation 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 2022 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.

MICHELIN Guide Dubai 2022 selection

Restaurant	Distinction
Il Ristorante – Niko Romito	
STAY by Yannick Alléno	
11 Woodfire	
Al Muntaha	
Armani Ristorante	
Hakkasan	
Höseki	
Ossiano	
Tasca by José Aviléz	
Torno Subito	
Trèsind Studio	
Al Khayma	
Bait Maryam	
Brasserie Boulud	
Fi'Liá	
Folly	
Goldfish	
Ibn Albahr	
Indya by Vineet	
Kinoya	
Ninive	
Orfali Bros	
REIF Japanese Kushiyaki	
Shabestan	
Teible	
LOWE	
3 fils	Selected
Akira Back	Selected
Al Mandaloun	Selected
Al-Fanar	Selected
Amazónico	Selected

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avatāra	Selected
avli BY TASHAS	Selected
Bleu Blanc	Selected
Bombay Bungalow	Selected
Carnival by Trèsind	Selected
CÉ LA VI	Selected
Celebrities by Mauro Colagreco	Selected
Cipriani	Selected
Clap	Selected
Coya	Selected
Demon Duck by Alvin Leung	Selected
GAIA	Selected
Hashi	Selected
Hell's Kitchen	Selected
Hutong	Selected
Il Borro	Selected
Indego by Vineet	Selected
L'Atelier de Joël Robuchon	Selected
Little Miss India	Selected
LOWE	Selected
LPM	Selected
Marea	Selected
Masti	Selected
Mimi Kakushi	Selected
moonrise	Selected
Netsu by Ross Shonhan	Selected
Nobu	Selected
Pierre's TT	Selected
Rhodes W1	Selected
Rockfish	Selected
Sea Fu	Selected
Shang Palace	Selected
Siraj	Selected
Social by Heinz Beck	Selected
Sucre	Selected
Tàn Chá	Selected
The Artisan	Selected
Trèsind	Selected
Zuma	Selected



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About Michelin

Michelin, the leading mobility company, is dedicated to enhancing its clients' mobility, sustainably; 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 177 countries, has 124,760 employees and operates 68 tire production facilities which together produced around 173 million tires in 2021. (www.michelin.com)

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