



PRESS RELEASE

MICHELIN GUIDE

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The MICHELIN Guide Singapore 2021 Celebrates Its Fifth Anniversary:

- **1 Restaurant Promoted to Three MICHELIN Stars,**
- **1 Restaurant Promoted to Two MICHELIN Stars,**
- **5 Restaurants Promoted to One MICHELIN Star and**
- **7 Restaurants Newly Awarded One MICHELIN Star;**

and Singapore's First MICHELIN Guide Young Chef Award Introduced

Celebrating its 5th anniversary this year, the MICHELIN Guide Singapore is delighted to announce its MICHELIN Star restaurant selection for 2021, together with the Bib Gourmand and MICHELIN Plate highlights.

Gwendal Poullennec, International Director of the MICHELIN Guides says, "Despite the challenges posed by 2020, it has been impressive to observe how the chefs and their teams were able to reinvent and adapt to the unfolding situation. On top of managing their restaurants, they also came together in looking out for those who were in need in their communities; from feeding migrant workers and frontline workers, to setting up welfare funds for displaced F&B staff. In this 2021 edition, we pay tribute to the perseverance and dedication of these professionals, who continue to bring us together over the finest gastronomy and experiences. I believe the readers of the MICHELIN Guide and all food lovers are excited to continue discovering Singapore's colourful and resilient dining scene, as well as the reinventions that have taken place over the last year and those to come."

1 New 3-Star Restaurant

After debuting in the 2019 edition with Two MICHELIN Stars, **Zén** is promoted to Three MICHELIN Stars in 2021, the highest accolade in the MICHELIN Guide. Sister restaurant to 3-Star Frantzén in Stockholm, diners in the Singapore restaurant are served dishes created using premium ingredients from Europe and Japan, underpinned by French cooking. Each creation has a unique character and the dining experience is thoughtful.



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With Zén's promotion, Singapore is now home to a total of three 3-Star restaurants, including Les Amis and Odette, which were elevated to this category in 2019.

1 New 2-Star Restaurant

Jaan by Kirk Westaway also receives a second MICHELIN Star in 2021 for its modern reinterpretation of British gastronomy through an innovative culinary lens. Michelin inspectors praise the restaurant for embodying the quintessence of fine dining and its good use of amazing British produce to create a romantic restaurant that has it all – food, service, ambiance, and spectacular views.

Jaan by Kirk Westaway joins 4 other restaurants with Two MICHELIN Stars in Singapore, namely Saint Pierre, Shisen Hanten, Shoukouwa, and Waku Ghin.

12 New Restaurants Receive One MICHELIN Star

There are 12 new restaurants in the One MICHELIN Star category in the 2021 edition. Of these, 4 are making their debut, 3 have gained MICHELIN Stars for their new openings, while 5 have been promoted from MICHELIN Plate.

4 Restaurants Debut in the 2021 Edition with One MICHELIN Star

Art, located in the National Gallery, offers sensational views and a gastronomic journey rooted in Italian traditions and invigorated by creativity, finesse, and creative food combinations that work wonders.

Cloudstreet blends Sri Lankan heritage and the chef's solid kitchen experience to showcase intermingling flavours in its innovative dishes served omakase-style.

At **Oshino**, sushi rice from the chef's home prefecture Yamagata is dressed with vinegar and hand-pressed into nigiri with a slightly modern twist.

Sommer offers multi-course menus that exhibit acumen, finesse, and harmony. The precise and well-timed service is another highlight that adds to the dining experience.



3 Restaurants Gain One MICHELIN Star For New Openings

Basque Kitchen by Aitor, which reopened in the Fullerton Waterboat House in April 2021, combines past and present culinary influences on its multi-course omakase menus that pay tribute to classic Basque flavors and produce.

At **Lerouy**, which moved from Stanley Street to Amoy Street in Tanjong Pagar in November 2020, the chef team takes a slightly less formal approach to French cooking and punctuates it with Alsatian influences in homage to the chef's roots.

Whitegrass, which shuttered in December 2018 and relaunched with a new concept and new chef in May 2019, serves fresh and seasonal Japanese ingredients turned into classic French fare with contemporary Japanese twists.

The reselection of these restaurants by the MICHELIN inspectors is an affirmation of their continued efforts to deliver at high levels of gastronomic excellence.

5 Restaurants Promoted to One MICHELIN Star from Plate

At **Cure**, Irish Classics are re-imagined with original ideas and quality produce. The whimsical Nua Irish cuisine tasting menu is inspired by the chef's background, homeland's culinary culture, and even childhood memories.

Esora offers a meal that pays homage to the four seasons, with elaborate plating and floral arrangements to match. The delicate dishes are sparingly seasoned to accentuate their natural flavours, which are pleasing to both the eyes and palate.

The mainstay of the menu at **Shang Palace** is an array of Cantonese classics, yet they are reinvented with creative twists including, but not limited to, Chinese regional influences.

At **Thevar**, the multi-course menu is rooted in Indian tradition and crafted with European techniques, which also showcase fine balance and mindful touches.

Known as the city's first caviar bar, **28 Wilkie** offers five varieties of the black gold sourced from their farm. The food embodies the kitchen team's modern take on Italian cooking, and some of the dishes are inspired by the chef's family recipes.



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With these new additions, Singapore has a total of 41 One MICHELIN Star restaurants.

14 New Plate Restaurants

There are also 14 restaurants in Singapore that have newly entered the selection with a MICHELIN Plate distinction. They span a wide range of cuisines from Indian (**Adda**), Innovative (**Euphoria**), Peranakan (**Indigo Blue Kitchen**), Japanese (**Kappo Shunsui**), French Contemporary (**La Dame de Pic**), European Contemporary (**Mag's Wine Kitchen, Riviera, Vue**), Spanish (**Olivia**), International (**Open Farm Community**), Thai (**Un-Yang-Kor-Dai**), and Chinese Contemporary (**Yi by Jereme Leung**); as well as various styles that include steak (**Gemma**) and Sushi (**Sushi Kou**). This showcases Singapore as a dynamic and exciting cultural centre of many gastronomic talents from all over the world.

The First MICHELIN Guide Singapore Young Chef Award is Introduced

The MICHELIN Guide also marks its 5th anniversary in Singapore by launching the first-ever MICHELIN Guide Young Chef Award. The award recognises a young chef working in a MICHELIN-starred restaurant who has exceptional talent and great potential.

Chef Mark Tai of Cloudstreet is the winner of the MICHELIN Guide Singapore 2021 Young Chef Award. A graduate from the Culinary School of America and with more than several years of professional experience both in the hotel and restaurant industries, Tai's expertise and leadership goes beyond the kitchen and shines in its operational and dining aspects, too. At Cloudstreet, his skill is showcased in the complex dishes that boast his talent in a most delicious way, as well as good leadership skills with the team. A high level of cooking consistency with good use of quality products is ensured at all times.

Additionally, Michelin had earlier unveiled on 12 August its selection of 69 Bib Gourmand establishments that offer a value-for-money meal for less than S\$45. The selection of the MICHELIN Guide Singapore 2021 also recognises 142 Plate restaurants, for a total of 260 award-winning addresses, 19 more locations than 2019's list.



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In total, the MICHELIN Guide Singapore 2021 selection includes:

3 restaurants with 3 MICHELIN Stars (including 1 promoted)
5 restaurants with 2 MICHELIN Stars (including 1 promoted)
40 restaurants with 1 MICHELIN Star (including 7 new and 5 promoted)
21 Bib Gourmand restaurants (including 3 new)
67 MICHELIN Plate restaurants (including 14 new)

1 street food stall with 1 MICHELIN Star
6 Bib Gourmand street food stalls
6 MICHELIN Plate street food stalls

42 Bib Gourmand hawker centre stalls (including 9 new)
69 MICHELIN Plate hawker centre stalls (including 12 new)

For the full list of the MICHELIN Guide Singapore 2021 and the latest MICHELIN Guide news, visit the official website of the MICHELIN Guide:

<https://guide.michelin.com/>

[The official MICHELIN Guide Singapore Facebook page](#)

[The MICHELIN Guide Asia Youtube channel](#)

A selection of restaurants will be available for order on MICHELIN Guide Singapore's food delivery partner GrabFood immediately.

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 170 countries, has 123,600 employees and operates 71 tire production facilities which together produced around 170 million tires in 2020. (www.michelin.com)

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THE MICHELIN GUIDE SINGAPORE 2021

STAR SELECTION

N = New entry in the Guide

N = Promoted Restaurant



Restaurant Name (English)	Restaurant Name (Chinese)	Cuisine
Les Amis		French / 法国菜
Odette		French contemporary / 时尚法国菜
Zén N		European contemporary / 时尚欧陆菜



Restaurant Name (English)	Restaurant Name (Chinese)	Cuisine
JAAAN by Kirk Westaway N		British contemporary / 时尚英国菜
Saint Pierre		French contemporary / 时尚法国菜
Shisen Hanten	四川饭店	Cantonese-Sichuan / 粤川菜
Shoukouwa	小康和	Sushi / 寿司
Waku Ghin		Japanese contemporary / 时尚日本菜



Restaurant Name (English)	Restaurant Name (Chinese)	Cuisine
Alma		European contemporary / 时尚欧陆菜
Art N		Italian / 意大利菜
Basque Kitchen by Aitor N		Basque / 巴斯克菜
Béni		French contemporary / 时尚法国菜

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Braci		Italian contemporary / 时尚意大利菜
Buona Terra		Italian contemporary / 时尚意大利菜
Burnt Ends		Barbecue / 烧烤
Candlenut		Peranakan / 娘惹菜
Chef Kang's	江师傅	Cantonese / 粤菜
Cloudstreet N		Innovative / 创新菜
Corner House		Innovative / 创新菜
Cure N		European contemporary / 时尚欧陆菜
Cut		Steakhouse / 扒房
Esora N		Innovative / 创新菜
Garibaldi		Italian / 意大利菜
Hill Street Tai Hwa Pork Noodle	大华猪肉粿条面	Street Food / 街头小吃
Iggy's		European contemporary / 时尚欧陆菜
Imperial Treasure Fine Teochew Cuisine (Orchard)	御宝阁 (乌节)	Teochew / 潮州菜
Jag		French contemporary / 时尚法国菜
Labyrinth		Innovative / 创新菜
Lei Garden	利苑	Cantonese / 粤菜
Lerouy N		French contemporary / 时尚法国菜
Ma Cuisine		French / 法国菜
Meta		Innovative / 创新菜
Nouri		Innovative / 创新菜
Oshino N		Sushi / 寿司
Putien (Kitchener Road)	莆田 (吉真那路)	Fujian / 闽菜
Rhubarb		French contemporary / 时尚法国菜
Shang Palace N	香宫	Cantonese / 粤菜
Shinji (Bras Basah Road)		Sushi / 寿司
Shinji (Tanglin Road)	Straits Chinese	Sushi / 寿司
Summer Palace	夏宫	Cantonese / 粤菜
Sommer N		European contemporary / 时尚欧陆菜
Summer Pavilion	夏苑	Cantonese / 粤菜

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Sushi Ichi	鮨一	Sushi / 寿司
Sushi Kimura	鮨来村	Sushi / 寿司
Table65		European contemporary / 时尚欧陆菜
Terra		Italian contemporary / 时尚意大利
Thevar N		Innovative / 创新菜
28 Wilkie N		Italian contemporary / 时尚意大利菜
Whitegrass N		French contemporary / 时尚法国菜



Restaurant Name (English)	Restaurant Name (Chinese)	Cuisine
Adda N		Indian / 印度菜
Akira Back		Innovative / 创新菜
Bam!		Innovative / 创新菜
Bistro du Vin (Shaw Centre)		French / 法国菜
Boon Tong Kee (Balestier Road)	文东记 (马里士他路)	Singaporean / 新加坡菜
Buko Nero		Italian / 意大利菜
Cherry Garden	櫻桃園	Cantonese / 粤菜
Chilli Padi (Joo Chiat)	辣椒香(如切)	Peranakan / 娘惹菜
Crystal Jade Golden Palace	翡翠金阁	Cantonese / 粤菜
Db Bistro & Oyster Bar		French / 法国菜
Esquina		Spanish / 西班牙菜
Euphoria N		Innovative / 创新菜
Fat Cow		Japanese steakhouse / 日式扒房
Fleur de Sel		French / 法国菜
Foc (Clarke Quay)		Spanish / 西班牙菜
Gaig		Spanish / 西班牙菜
Gattopardo		Sicilian / 西西里菜
Gemma N		Steakhouse / 扒房
Golden Peony	金牡丹	Cantonese / 粤菜
Gordon Grill		European contemporary / 时尚欧陆菜

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Gunther's		French contemporary / 时尚法国菜
Hua Ting	华厅	Cantonese / 粤菜
Ibid		Innovative / 创新菜
Il Cielo		Italian contemporary / 时尚意大利菜
Imperial Treasure Fine Shanghai Cuisine	御园	Shanghainese / 沪菜
Imperial Treasure Super Peking Duck (Paragon)	御宝至尊烤鸭店 (百利宫)	Cantonese / 粤菜
Indigo Blue Kitchen N		Peranakan / 娘惹菜
Jade	玉楼	Cantonese / 粤菜
Jade Palace	金湖	Seafood / 海鲜
Jiang-Nan Chun	江南春	Cantonese / 粤菜
Kappo Shunsui N	割烹 旬水	Japanese / 日本菜
Keng Eng Kee	琼荣记	Singaporean / 新加坡菜
La Dame de Pic N		French contemporary / 时尚法国菜
Luke's (Gemmill Lane)		Steakhouse / 扒房
Madame Fan	饭夫人	Cantonese / 粤菜
Mag's Wine Kitchen N		European contemporary / 时尚欧陆菜
Maguro-Donya Miura-Misaki-Kou	三浦三崎港	Japanese / 日本菜
Majestic	大华	Cantonese / 粤菜
Man Fu Yuan	满福苑	Cantonese / 粤菜
Mellben Seafood (Ang Mo Kio)	龙海鲜螃蟹王 (宏茂桥)	Seafood / 海鲜
Min Jiang at Dempsey	岷江在登布西山	Cantonese-Sichuan / 粤川菜
National Kitchen		Singaporean / 新加坡菜
Nicolas		French / 法国菜
Olivia N		Spanish / 西班牙菜
Open Farm Community N		International / 国际菜
Peony Jade (Keppel)	玉河畔 (吉宝)	Cantonese / 粤菜
Preludio		Innovative / 创新菜
Rang Mahal		Indian / 印度菜
Riviera N		European contemporary / 时尚欧陆菜
Roland	东皇	Singaporean / 新加坡菜

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Sin Hoi Sai (Tiong Bahru)	新海山 (中峇鲁)	Seafood / 海鲜
Spago Dining Room		Californian / 加州菜
Straits Chinese	土生坊	Peranakan / 娘惹菜
Sushi Kou N	鮓煌	Sushi / 寿司
Tambuah Mas (Tanglin)		Indonesian / 印尼菜
The Dempsey Cookhouse & Bar		European / 欧陆菜
The Famous Kitchen	名食小厨	Cantonese / 粤菜
Tian Tian Fisherman's Pier Seafood	天天渔港	Seafood / 海鲜
Tippling Club		Innovative / 创新菜
Tunglok Heen	同乐轩	Cantonese / 粤菜
Tunglok Signatures (Clarke Quay)	同乐经典 (克拉码头)	Cantonese / 粤菜
Un-Yang-Kor-Dai N		Thai / 泰国菜
Ushidoki Wagyu Kaiseki		Japanese / 日本菜
Vue N		European Contemporary / 时尚欧陆菜
Wah Lok	华乐	Cantonese / 粤菜
Yan Ting	宴庭	Cantonese / 粤菜
Yen Yakiniku		Barbecue / 烧烤
Yi by Jereme Leung N	艺	Chinese Contemporary / 时尚中国菜