



PRESS RELEASE

MICHELIN GUIDE

Paris, 14 November 2024

The MICHELIN Guide Kuala Lumpur & Penang 2025 Celebrates Outstanding Culinary Achievements, Including Malaysia's First MICHELIN Green Star

- **The 2025 MICHELIN Guide Kuala Lumpur & Penang features a total of 143 establishments, including 56 Bib Gourmand and 80 MICHELIN Selected venues**
- **The first-ever MICHELIN Green Star goes to Dewakan, a two-MICHELIN-Starred restaurant**

The MICHELIN Guide Kuala Lumpur & Penang 2025 has unveiled its highly anticipated list of the MICHELIN Starred, Bib Gourmand, and MICHELIN Selected restaurants, honoring 143 restaurants across Malaysia's dynamic culinary landscape. This third edition highlights the country's finest gastronomic experiences and introduces new award categories emphasizing sustainability, innovation, and culinary excellence.

"As we reveal the third edition of the MICHELIN Guide Kuala Lumpur & Penang 2025, we are truly impressed by the remarkable progress of Malaysia's culinary landscape. It's inspiring to see two new restaurants earn one MICHELIN Star, and the addition of 12 new Bib Gourmand establishments showcases the rich diversity of local flavors. From preserving cherished family recipes to embracing sustainability with our first MICHELIN Green Star restaurant, these establishments reflect the heart and soul of Malaysia's culinary heritage. We are excited to celebrate the passion, creativity, and dedication that make this country's cuisine special," says Gwendal Poullennec, International director of the MICHELIN Guide.



MICHELIN GUIDE

Dewakan Sets New Standard with Two MICHELIN Stars and Malaysia's First MICHELIN Green Star

Dewakan, the celebrated contemporary Malaysian restaurant in Kuala Lumpur, has made history by being the first restaurant in Malaysia to receive the prestigious MICHELIN Green Star for its commitment to sustainability, while also retaining two MICHELIN Stars for its outstanding cuisine. Chef Darren Teoh Min Guo leads Dewakan's efforts to source local ingredients, especially some unique local produce, and makes the best use of them to promote local Malaysian flavors, setting a great example. Taking a nose-to-tail approach to ensure every part of the ingredients is utilized and reducing waste by fermenting food scraps into homemade sauces, Dewakan exemplifies how fine dining and sustainability can go hand in hand.

The introduction of the first MICHELIN Green Star in Malaysia reflects the growing importance of sustainability in the culinary world. The MICHELIN Guide recognizes that great food should not only tantalize the palate but also benefit the community and the planet. Dewakan's efforts serve as an inspiration for other restaurants to adopt greener practices.

6 One MICHELIN Starred Restaurants, Including 2 New Additions

The 2025 edition also celebrates the addition of two new restaurants to the prestigious **one MICHELIN Star** category: **Chim by Chef Noom**, offering innovative contemporary Thai cuisine that serves Thai dishes rooted in tradition but with creative twists and stylish plating; and **Molina**, recognized for innovative dishes that are a delectable amalgam of French techniques, Nordic sensibility, and Asian twists. These two restaurants join a select group of 6 MICHELIN-Starred restaurants, including **Au Jardin**, **Auntie Gaik Lean's Old School Eatery**, **Beta**, and **DC. by Darren Chin**.



MICHELIN GUIDE

A Growing Selection of Bib Gourmand Establishments

In the third edition of the MICHELIN Guide Kuala Lumpur & Penang 2025, the MICHELIN Guide continues to recognize exceptional value with its **Bib Gourmand** category, awarded 56 restaurants this year for their high-quality and affordable dining experiences. Among the 12 new entrants are Cantonese eatery **Foong Lian** and Peranakan establishment **Winn's Cafe**, showcasing Malaysia's local culinary gems.

Of particular note is **BM Yam Rice** has been moved from the **MICHELIN Selected** category to the **Bib Gourmand** list, acknowledging its consistent quality and value. Known for its rich and flavorful broth served with savory yam rice, this beloved establishment in Penang has earned its place among the country's most notable affordable dining options.

The 12 new Bib Gourmand establishments include a diverse range of culinary gems, including:

- **Kuala Lumpur:** Coast by Kayra, Foong Lian, Leen's, MTR 1924, and Sin Kiew Yee Shin Kee Beef Noodles.
- **Penang:** BM Yam Rice, Laksalicious, Lum Lai Duck Meat Koay Teow Th'ng, Ravi's Famous Apom Manis, Serabai Istimewa, Super Star Koay Teow Soup, and Winn's Cafe.

10 New Entries Added to the MICHELIN Selected Category

This year's **MICHELIN Selected** list includes **80 establishments**, with 10 new additions. These restaurants range from street food vendors to steakhouses and innovative kitchens, offering diners a wide assortment of culinary experiences. Notable newcomers in *Kuala Lumpur* include barbecue specialists **Atelier Binchotan** and **Bar Kar**, contemporary French restaurant **Potager**, and contemporary Malaysian venue **Terra Dining**. In *Penang*, the Austrian dining



MICHELIN GUIDE

room **Christoph's**, Italian trattoria **Jaloux**, and innovative kitchen **Lucky Hole** are among others.

This year's new entries showcase the exciting future of Malaysia's dining scene, bringing unique perspectives to the nation and blending tradition with innovation.

The MICHELIN Guide 2025 Special Awards

Each year, the MICHELIN Guide highlights the exceptional individuals who elevate Malaysia's dynamic dining scene. The MICHELIN Guide 2025 Special Awards continue this tradition, recognizing top talents in service, sommelier, young chef, and opening of the year categories, all of which play an integral role in shaping the destination's gastronomic landscape.

- **2025 MICHELIN Guide Service Award**

Mr. Azmi Ahmad Kamal of **Chim by Chef Noom (new One MICHELIN Star)** takes home the MICHELIN Guide Kuala Lumpur & Penang 2025 Service Award for his unwavering commitment to exceptional service. Humble, polite, and friendly, Azmi's professionalism shines from the moment you sit down. His keen observational skills and warm service make dining a delightful experience, earning him recognition as one of the hardest-working and friendliest staff members in the restaurant.

- **2025 MICHELIN Guide Sommelier Award**

Recognized for his exceptional knowledge and passion for wine, **Mr. Han Lai** from **Terra Dining (new MICHELIN Selected)** receives the MICHELIN Guide Kuala Lumpur & Penang 2025 Sommelier Award. With around three years of service experience and a background in the wine industry, Lai offers curated wine pairing options with either three or five glasses, enhancing the dining experience and complementing each meal perfectly.



MICHELIN GUIDE

- **2025 MICHELIN Guide Young Chef Award**

Mr. Waymann Cheong from **Lucky Hole (new MICHELIN Selected)** is this year's Young Chef Award winner. Born into a food industry family in Penang, he developed a passion for cooking early on. After graduating from a local culinary hospitality college and gaining experience at renowned restaurants like Pollen and Burnt Ends in Singapore, he returned to Penang, aiming to introduce modern culinary concepts to his hometown. As the leader of a young team at Lucky Hole, he fosters creativity and energy, boldly blending modern techniques with local ingredients.

- **2025 MICHELIN Guide Opening of the Year Award**

The Opening of the Year Award, presented by **UOB Malaysia**, celebrates the success of a newly opened dining venue that has significantly impacted the local culinary scene. This year's recipient is **Mr. Guillaume Depoortere**, the head chef of **Molina**. Since its opening in June 2024, the core team, with a strong background in Europe's top-class restaurants, brings extensive industry experience and expertise, establishing a new standard in the city's culinary scene.

These Special Awards reflect the dedication, skill, and passion of Malaysia's culinary professionals and contribute to the nation's evolving gastronomic excellence.

A Testament to Malaysia's Thriving Culinary Scene

The MICHELIN Guide Kuala Lumpur & Penang 2025 reflects Malaysia's vibrant and dynamic culinary landscape. With two new MICHELIN-Starred restaurants, an unprecedented MICHELIN Green Star recognition, and a wide range of new Bib Gourmand and MICHELIN Selected establishments, this year's guide celebrates the diversity and creativity that define the country's cuisine. From street food stalls to contemporary fine dining, Kuala Lumpur and Penang continue to offer an unmatched culinary journey.

The full list of restaurants is provided at the end of this press release.



MICHELIN GUIDE

The MICHELIN Guide Kuala Lumpur & Penang 2025 at a Glance:

		New	Promoted
TOTAL ESTABLISHMENTS	143		
Total 2 MICHELIN Stars	1		
Total 1 MICHELIN Star	6	2	
Total MICHELIN Green Star	1	1	
Total Bib Gourmand	56	11	1*
Total MICHELIN Selected	80	10	
KUALA LUMPUR	74		
Total 2 MICHELIN Stars	1		
Total 1 MICHELIN Star	4	2	
Total MICHELIN Green Star	1	1	
Total Bib Gourmand	24	5	
Total MICHELIN Selected	45	4	
PENANG	69		
Total 1 MICHELIN Star	2		
Total Bib Gourmand	32	6	1
Total MICHELIN Selected	35	6	

**Moved from MICHELIN Selected*

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



MICHELIN GUIDE

The MICHELIN Guide Worldwide app for [iOS](#) and [Android](#) devices.



iOS



Android

Website: guide.michelin.com/my/en

Facebook: facebook.com/MichelinGuideAsia

Youtube: youtube.com/MICHELINGuideAsia

Instagram: [@MichelinGuide](https://instagram.com/MichelinGuide)

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. (www.michelin.com)



MICHELIN GUIDE

Our 2025 Official Partners

Destination Partner



Global Partner



Global Partner



Official Partner



Official Partner



Official Bank Partner



Official Water Partner



Official Booking Partner



Event Supporter





MICHELIN GUIDE

THE MICHELIN GUIDE KUALA LUMPUR & PENANG 2025 FULL SELECTION

KUALA LUMPUR



Two MICHELIN Stars

Restaurant Name	Type of Cuisine
Dewakan	Malaysian Contemporary



One MICHELIN Star

Restaurant Name	Type of Cuisine
Beta	Malaysian Contemporary
Chim By Chef Noom NEW	Thai Contemporary
DC. by Darren Chin	French Contemporary
Molina NEW	Innovative



MICHELIN Green Star

Restaurant Name	Type of Cuisine
Dewakan	Malaysian Contemporary



Bib Gourmand

Restaurant Name	Type of Cuisine
Ah Hei Bak Kut Teh	Malaysian
Aliyaa	Sri Lankan
Anak Baba	Malaysian & Peranakan
Coast by Kayra NEW	Indian
Congkak (Bukit Bintang)	Malaysian
De. Wan 1958 (Taman U Thant)	Malaysian
Foong Lian NEW	Cantonese
Hai Kah Lang (Taman Cheras)	Seafood
Heun Kee Claypot Chicken Rice (Pudu)	Cantonese
Hing Kee Bakuteh (121 Jalan Kepong)	Malaysian
Hor Poh Cuisine	Hakkanese
Jalan Ipoh Claypot Chicken Rice	Street Food
Lai Foong Lala Noodles	Noodles
Leen's NEW	Middle Eastern
MTR 1924 NEW	Indian Vegetarian
Nam Heong Chicken Rice (City Centre)	Malaysian
Nasi Ayam Hainan Chee Meng (Jalan Kelang Lama)	Malaysian



MICHELIN GUIDE

Restoran Pik Wah	Cantonese
Roti by d'Tandoor	Indian
Sao Nam	Vietnamese
Sek Yuen	Cantonese
Sin Kiew Yee Shin Kee Beef Noodles NEW	Noodles
Sri Nirwana Maju	Indian
Wong Mei Kee	Street Food

MICHELIN Selected

Restaurant Name	Type of Cuisine
Akar	Malaysian Contemporary
Atelier Binchotan NEW	Barbecue
Bar Kar NEW	Barbecue
Bōl	Asian Contemporary
Café Café	French
Cilantro	French Contemporary
Dancing Fish	Malaysian & Indonesian
Dominic	French Contemporary
Eat and Cook	Malaysian Contemporary
Elegant Inn	Cantonese
Entier	French Contemporary
Flour	Indian
Frangipaani	Indian
Gai by Darren Chin (Taman Tun Dr Ismail)	Thai
Hide	Innovative



MICHELIN GUIDE

Jwala	Indian
Kayra	Indian
La Suisse	European
Li Yen	Cantonese
Limapulo	Peranakan
Ling Long	Innovative
Malai	Thai
Marble 8	Steakhouse
Marini's on 57	Italian
Nadodi	Innovative
Passage Thru India	Indian
Potager NEW	French Contemporary
Qureshi	Indian
Seed	Innovative
Shanghai Restaurant	Shanghainese
Skillet	European Contemporary
Soleil	European Contemporary
Sushi Masa	Sushi
Sushi Ori	Sushi
Sushi Taka	Sushi
Tamarind Hill	Thai & Burmese
Tanglin (Bukit Damansara)	Malaysian
Tenmasa	Tempura
Teochew Lao Er	Teochew
Terra Dining NEW	Malaysian Contemporary
The Brasserie	French Contemporary
Ushi	Japanese
Vantador	Steakhouse



MICHELIN GUIDE

Wagyu Kappo Yoshida	Japanese
Yun House	Cantonese

PENANG



One MICHELIN Star

Restaurant Name	Type of Cuisine
Au Jardin	European Contemporary
Auntie Gaik Lean's Old School Eatery	Peranakan



Bib Gourmand

Restaurant Name	Type of Cuisine
Ah Boy Koay Teow Th'ng	Street Food
Bibik's Kitchen	Peranakan
BM Cathay Pancake	Street Food
BM Yam Rice Moved from MICHELIN Selected	Teochew
Bridge Street Prawn Noodle	Noodles
Communal Table by Gēn	Malaysian
Duck Blood Curry Mee	Street Food
Ghee Lian	Street Food
Green House Prawn Mee & Loh Mee	Street Food
Hot Bowl White Curry Mee	Noodles
Ivy's Nyonya Cuisine	Peranakan
Laksalicious NEW	Malaysian
Lum Lai Duck Meat Koay Teow Th'ng NEW	Street Food



MICHELIN GUIDE

Ming Qin Charcoal Duck Egg Char Koay Teow	Noodles
Moh Teng Pheow Nyonya Koay	Small eats
My Own Café	Street Food
Neighbourwood	European Contemporary
Penang Road Famous Jin Kor Char Kuey Teow	Street Food
Penang Road Famous Laksa	Street Food
Rasa Rasa	Peranakan
Ravi's Famous Apom Manis NEW	Street Food
Sardaarji	Indian
Serabai Istimewa NEW	Street Food
Siam Road Char Koay Teow	Street Food
Sister Yao's Char Koay Kak	Street Food
Super Star Koay Teow Soup NEW	Street Food
Taman Bukit Curry Mee	Street Food
Teksen	Cantonese
Thara	Thai
Tho Yuen	Cantonese
Wan Dao Tou Assam Laksa	Street Food
Winn's Cafe NEW	Peranakan

MICHELIN Selected

Restaurant Name	Type of Cuisine
888 Hokkien Mee (Lebuh Presgrave)	Street Food
Air Itam Duck Rice	Street Food
Air Itam Sister Curry Mee	Street Food
Ali Nasi Lemak Daun Pisang	Street Food

MICHELIN GUIDE

Bali Hai Seafood Market	Seafood
Bao Teck Tea House	Dim Sum
Bee See Heong	Malaysian
Bite N Eat Dindigul Biryani	Indian
Blanc NEW	European Contemporary
Ceki	Peranakan
Christoph's NEW	Austrian
Curios-City	Innovative
Fatty Loh Chicken Rice	Street Food
Feringgi Grill	European Contemporary
Firewood NEW	Barbecue
Flower Mulan	Peranakan
Fook Cheow Cafe	Noodles
Gēn	Innovative
Goh Thew Chik Hainan Chicken Rice	Street Food
Il Bacaro	Italian
Jaloux NEW	Italian
Jawi House	Indian
Jit Seng Hong Kong Roasted Duck Rice	Street Food
Kebaya Dining Room	Peranakan
Kota Dine & Coffee (Fort Cornwallis)	Peranakan
La Vie	European Contemporary
Lucky Hole NEW	Innovative
Nyonya Willow NEW	Peranakan
Penang Famous Samosa	Street Food
Pitt Street Koay Teow Soup	Noodles
Richard Rivalee	Peranakan
Sambal	Asian Contemporary



MICHELIN GUIDE

The Pinn	Small eats
Tok Tok Mee Bamboo Noodle	Noodles
WhatSaeb Boat Noodles	Thai