

THE MICHELIN GUIDE SINGAPORE 2016

Starred establishments – The selection



Exceptional cuisine, worth a special journey

Our highest award is given for the superlative cooking of chefs at the peak of their profession. The ingredients are exemplary, the cooking is elevated to an art form and their dishes are often destined to become classics.

Joël Robuchon		XXXX	French contemporary
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Excellent cooking, worth a detour

The personality and talent of the chef and their team is evident in the refined, expertly crafted dishes.

André		XX	Innovative
L'Atelier de Joël Robuchon		XX	French contemporary
Les Amis		XX	French
Odette		XXX	French contemporary
Shisen Hanten	四川飯店	XX	Chinese
Shoukouwa	小康和	XX	Sushi



High quality cooking, worth a stop!

Within their category, these establishments use quality ingredients and serve carefully prepared dishes with distinct flavours.

Alma		XX	European contemporary
The Kitchen at Bacchanalia		X	Innovative
Béni		X	French contemporary
Candlenut		X	Peranakan
Corner House		XX	Innovative



Crystal Jade Golden Palace	翡翠金閣	XX	Chinese
Cut		XXX	Steakhouse
Forest	森	XX	Chinese contemporary
Hill Street Tai Hwa Pork Noodle	大華豬肉粿條麵	🚚	Street food
Hong Kong Soya Sauce Chicken Rice & Noodle	香港油鸡饭面	🚚	Street food
Jaan		XXX	French contemporary
Lei Garden	利苑	XX	Cantonese
Osia	澳西亚	XX	Australian contemporary
Putien (Kitchener Road)	莆田 (吉真那路)	X	Fujian
Rhubarb		XX	French
Shinji (Beach Road)		XX	Sushi
Shinji (Tanglin Road)		XX	Sushi
Summer Pavillion	夏苑	XX	Cantonese
Sushi Ichi	鮨一	X	Sushi
Terra		XX	Italian
The Song of India		XX	Indian
Waku Ghin		XX	Japanese