

THE MICHELIN GUIDE DOHA 2025



Wednesday January 08, 2025



HE Saad bin Ali Al-Kharji and Gwendal Poullennec at the ceremony

A NEW ERA OF CULINARY EXCELLENCE

The MICHELIN Guide's endorsement is a testament to Qatar's dedication to excellence in the tourism and hospitality sectors

Doha has made a significant mark on the global culinary map with the launch of the inaugural MICHELIN Guide Doha 2025. The prestigious event, held at the Raffles Hotel under the patronage of Visit Qatar, highlighted Qatar's emergence as a premier destination for luxury hospitality and fine dining.

A celebration of culinary excellence

The debut edition features a selection of 33 exceptional restaurants that showcase a diverse array of local and international cuisines. These establishments were recognized for their innovative approaches, high-quality ingredients, and unparalleled hospitality, hallmarks of the MICHELIN Guide's rigorous standards.

The guide's launch underscores Qatar's strategic commitment to elevating its culinary offerings and positioning itself as a global hub for food enthusiasts. The MICHELIN Guide's endorsement is a testament to Qatar's dedication to excellence in the tourism and hospitality sectors.



HE Saad bin Ali Al-Kharji

"We are delighted to announce The MICHELIN Guide's arrival in Qatar with our first Guide to Doha," said Gwendal Poullennec, International Director of the MICHELIN Guide.

A milestone for Qatar

His Excellency Saad bin Ali Al-Kharji, Chairman of Qatar Tourism and Chair of the Board of Directors of Visit Qatar, expressed pride in the launch, describing it as a pivotal moment in Qatar's culinary journey. "This event represents a prominent milestone in the culinary scene in Qatar and confirms our position as a global destination for excellence in the culinary arts," he said.

Al-Kharji highlighted that Qatar is only the second country in the Middle East to debut the MICHELIN Guide, reflecting the nation's commitment to achieving excellence and maintaining the highest standards in its tourism sector.

"The MICHELIN Guide will serve as an invaluable reference for visitors, helping them explore the best restaurants in Doha and enhancing their overall experience," he added.

Honouring culinary ambassadors

During the ceremony, Al-Kharji applauded the chefs and restaurants featured in the guide, calling them 'true ambassadors of Qatar's rich and diverse culinary scene.' He noted their dedication to both innovation and authenticity, celebrating the vibrant fusion of Qatar's heritage and global influences.

Al-Kharji also extended congratulations to the honourees, emphasizing that their achievements symbolize Qatar's growing reputation as a first-class global destination. He expressed appreciation for the creative and passionate efforts of chefs across the country, including talented Qatari chefs who continue to elevate the local gastronomic landscape.

A global standard of excellence

The MICHELIN Guide, renowned for its meticulous evaluation criteria, is considered the pinnacle of recognition in the culinary world. Its stars are awarded based on factors such as food quality, creativity, and the overall dining experience. The inclusion of Doha's finest establishments in this prestigious guide solidifies Qatar's status as a leader in luxury dining and hospitality.

With the launch of the MICHELIN Guide Doha 2025, Qatar has reaffirmed its commitment to offering unparalleled culinary experiences and attracting food lovers from around the globe. This milestone not only celebrates the nation's thriving culinary scene but also sets the stage for future achievements in the realm of fine dining.

Omar Abdulrahman Al-Jaber

'Advancing Qatar's Tourism and Hospitality Sectors'

Omar Abdulrahman Al-Jaber, Chief of the Tourism Development Sector at Qatar Tourism, highlighted that the launch of the inaugural edition of the Michelin Guide Doha 2025 marks a significant milestone in the evolution of Qatar's tourism and hospitality industries.

Al-Jaber emphasised the ongoing partnership between Qatar Tourism (QT) and the Michelin Guide for luxury dining establishments, noting that this collaboration enhances the experience of visitors from around the globe. With the Michelin Guide's classification system, visitors can now easily select restaurants that align with their preferences and expectations.



Omar Abdulrahman Al-Jaber, Chief of Tourism Development Sector at Qatar Tourism.

He congratulated all the restaurants featured in the Michelin Guide Doha 2025, acknowledging the diversity of categories represented in the guide. Al-Jaber pointed out that Doha's inclusion in the prestigious guide serves as global recognition of the city's exceptional culinary quality and diversity, as well as a reflection of the remarkable progress in Qatar's hospitality sector. This progress, he added, enriches the experiences of both local and international visitors.

The Michelin Guide employs rigorous criteria to evaluate restaurants, including:

- **Quality of Ingredients:** Ensuring the use of fresh and premium ingredients.
- **Harmony of Flavours:** Striking a balance between taste and creativity in every dish.
- **Uniqueness of Cooking:** Highlighting the creative identity of each chef.
- **Consistency:** Delivering a distinguished and seamless dining experience year-round.

Al-Jaber concluded by reaffirming Qatar's commitment to fostering a world-class dining scene, further establishing the country as a leading destination for culinary excellence.

Dr. Buthaina Al-Janahi

'Delivering Integrated and Modern Experience for Visitors'



Dr. Buthaina Al-Janahi, Senior Manager of Media Relations and Communications at Visit Qatar.

Dr. Buthaina Al-Janahi, Senior Manager of Media Relations and Communications at Visit Qatar, emphasised that the launch of the Michelin Guide Doha 2025 aligns with Qatar's national tourism strategy and significantly enhances the development of the country's tourism services sector.

She explained that Qatar Tourism (QT) aims to attract visitors from around the world, not only to explore the nation's iconic attractions and vibrant calendar of events but also to offer a comprehensive and memorable experience. This includes providing exceptional dining opportunities that reflect Qatar's rich culinary landscape.

Dr. Al-Janahi highlighted that the Michelin Guide 2025 launch marks a pivotal milestone in Qatar's journey to establish itself as a global destination for gastronomy.

"This initiative is a qualitative leap that blends innovation, cultural authenticity, and exceptional quality, positioning Doha firmly on the map of global culinary hotspots," she said.

She further noted that selecting Doha as the venue for the Michelin Guide 2025 launch underscores the remarkable advancements in Qatar's hospitality and restaurant sectors. Doha is now home to a diverse range of dining options, from luxury establishments showcasing international cuisines to restaurants celebrating the uniqueness of traditional Qatari dishes.

Four Restaurants Awarded Bib Gourmand Recognition



Named after Bibendum, the iconic Michelin Man, the Bib Gourmand is a prestigious accolade awarded to restaurants offering exceptional quality and value in their cooking.

The following restaurants in Doha have earned this distinction:

- **Isaan:** Known for its three open kitchens, Isaan delights diners with a variety of regional Thai specialties prepared by the chef and her talented team.
- **Jiwan:** Located on the fourth floor of the Qatar National Museum, Jiwan offers a unique experience with Qatari dishes reimaged in a modern and creative style.
- **Argan:** Situated on a pedestrian street at the edge of Souq Waqif, Argan serves authentic Moroccan cuisine, providing excellent value for money.
- **Hoppers:** An outpost of the celebrated London original, Hoppers draws in food lovers with its flavourful Sri Lankan and South Indian dishes.

These Bib Gourmand recipients highlight the diversity and quality of Doha's culinary landscape, offering exceptional dining experiences to both locals and visitors.

MICHELIN Guide Special Awards



The Michelin Guide Special Awards aim to highlight and celebrate the incredible diversity of roles within the hospitality industry, as well as the most talented and inspiring professionals.

Young Chef of the Year Award presented by Place Vendôme Qatar, goes to Sirigan Salli of Isan. The menu covers all of Thailand with three different cuisines, each specialising in a distinct cooking technique, which is a clear challenge.

The Service Award goes to Paulo Bastos and his team at Morimoto. This manager has an expert eye, anticipating guests' needs, presence, knowledge, personality, charisma and humour. His team demonstrates equal levels of energy, passion, enthusiasm and fun. Every guest will leave feeling well taken care of.

Robbie Rattan at Idam Alain Ducasse for his exceptional cocktails. Robbie leads the team responsible for creating an imaginative and highly engaging range of non-alcoholic cocktails, using local spices, fruits and ingredients that enhance and elevate the overall dining experience.

Two restaurants receive their first One MICHELIN Star



Jamavar – This restaurant, sister to the London restaurant, offers wide range of dishes from the four corners of India, all prepared with great skill and care by head chef Debdash Balaga. His specialties include Laal Maas, a lamb shank prepared by slow cooking for 8 hours.

IDAM by Alain Ducasse – While Alain Ducasse's signature style is evident here, Chef Fabrice Rosso has managed to subtly celebrate Qatari influences within the menu. The introduction of spices and the use of local ingredients add a new dimension to the dining experience.



Interview with Gwendal Poullennec

HOW MICHELIN GUIDE DOHA 2025 ELEVATES QATAR'S CULINARY LANDSCAPE

The MICHELIN Guide Doha 2025 marks a significant milestone for Qatar's culinary and hospitality landscape. In this interview, Gwendal Poullennec, International Director of the MICHELIN Guide, shares his insights on the guide's launch, its impact on the local food scene, and how it positions Qatar as a global dining destination.

Q: What restaurants are recommended in the MICHELIN Guide Doha 2025?

A: Two establishments, Jamavar and IDAM by Alain Ducasse, have received One MICHELIN Star each for their exceptional culinary experiences. Four restaurants earned the Bib Gourmand award for offering excellent quality at great value. These include Isaan, specialising in Thai cuisine with three open kitchens; Jiwan, known for its modern reinterpretations of Qatari dishes; Argan, offering authentic Moroccan flavours; and Hoppers, focusing on Sri Lankan and South Indian specialties. For the full selection of MICHELIN Guide Doha 2025 recommended restaurants, you may refer to our website: <https://guide.michelin.com/qa/en>

Q: Why did MICHELIN Guide choose Doha to launch its new guide?

A: The MICHELIN Guide Doha was launched due to the quality of the destination's culinary scene, as recognised by our inspectors. The credit for this exciting project is owed to the talent of the chefs who embody the local culinary scene. Their exceptional work and creativity attracted our inspectors' eyes and taste buds. Without them, it would have been impossible for the MICHELIN Guide to propose its first selection of restaurants in Doha.

Q: How would you describe the experience of exploring Qatar's culinary scene?

A: It is exciting, diverse, and vibrant. With 18 different cuisine types, it offers visitors to Doha a wealth of choice.

Q: Do you think Qatar's culinary scene reflects the cultural heritage of the region?

A: Definitely. Restaurants such as Jiwan, Bayt Sharq, Desert Rose Café, Saasna, and SMAT are proof that the cultural heritage of the region remains a key part of the city's culinary identity. Our inspectors have observed that Qatari specialties are often refined, modernized, and celebrated.

Q: What were the main challenges faced by the MICHELIN team in evaluating restaurants in Qatar?

A: The relatively hot climate during the summer months was new to us. However, this was offset by the pleasure of discovering the local gastronomic scene.

Q: Were local and traditional Qatari cuisines incorporated into the evaluation process?

A: Yes, our international inspectors have extensive experience with global cuisines. Local and traditional cuisine types always play an important role in any new selection.

Q: What level of diversity did you observe in Doha's restaurants in terms of cuisine and quality?

A: Doha delivers immense diversity with 18 different cuisine types represented in 33 entries. The level of quality meets the expectations of a truly international, global destination aimed at the discerning traveller, as evidenced by the four Bib Gourmands and two One MICHELIN Stars awarded in the city.

Q: How do you expect the launch of the MICHELIN Guide to impact the hospitality and F&B industry in Qatar?

A: The launch of the MICHELIN Guide in Qatar is set to elevate the destination's hospitality and F&B industry by raising culinary standards, fostering innovation, and encouraging cultural exchanges. It will attract gourmet lovers and travellers, spotlight Qatari cuisine, and position Qatar as a global dining destination. Additionally, the presence of the MICHELIN Guide will attract international talent while providing local chefs with global recognition.

Q: Do you think having a MICHELIN Guide in Qatar will encourage more international chefs to open their restaurants in the country?

A: Of course, we hope so. Our presence in Qatar positions the country as a significant player on the global gastronomic scene. Qatar's vibrant culinary scene, including its MICHELIN Star restaurants and Bib Gourmand establishments, will attract more food enthusiasts worldwide. This represents a wonderful opportunity for chefs—whether local ones abroad wanting to reconnect with their heritage or international chefs eager to be part of this dynamic market.

Q: What strategy has the MICHELIN Guide adopted to ensure Qatari flavours are highlighted in this guide?

A: Inspectors conducted extensive research to discover the very best dining destinations in the city, covering both Qatari and non-Qatari flavours. Through years of dining at various establishments, they built a representative culinary picture of the city, which is reflected in the guide's recommendations.

Q: Do you think local cuisine can compete with global dishes within MICHELIN Guide's evaluation criteria?

A: Absolutely! Our Inspectors have the skill and expertise to evaluate any type of cuisine, there are no boundaries, and we look forward to seeing Qatari dishes develop and evolve over the coming years. There is no limit to what is achievable, we have no set quotas or set criteria. The culinary future of Qatar is an open book, yet to be written.

With the rising trend of sustainable practices, the introduction of the MICHELIN Green Star demonstrates the guide's commitment to supporting environmentally conscious restaurants, and it's expected that Qatar will soon see its first Green Star recipient

Q: How is the MICHELIN Guide adapting to modern shifts in the culinary world, such as plant-based and sustainable dining?

A: We've observed consistent growth in plant-based restaurants worldwide, with several vegan and vegetarian establishments earning MICHELIN Stars in our global selection. Sustainability is also gaining momentum, with restaurant owners and chefs adopting more sustainable practices. The MICHELIN Green Star recognizes those at the forefront of this movement. It's only a matter of time before we see the first Green Star in Qatar.

Q: How many countries currently have a MICHELIN Guide? Are there plans to expand to new cities or countries, particularly in the Gulf or Middle East?

A: The MICHELIN Guide is currently present in over 50 destinations worldwide.

Q: How does the MICHELIN Guide maintain its integrity and credibility amidst the diversity of culinary cultures and cuisines worldwide?

A: The MICHELIN Guide maintains its credibility through its DNA of independence and objectivity. The Guide is constantly observing the evolution of culinary destinations around the world. The MICHELIN Guide selections process remains completely independent. While selections remain fully independently determined by anonymous Inspectors. The MICHELIN Guide also remains a reliable companion for any traveller seeking a great meal.

The Guide was first published in France at the turn of the 20th century to encourage tire sales by giving practical advice to French motorists. Michelin's Inspectors still use the same criteria and manner of selection that were used by Inspectors in the very beginning, now applied in destinations around the world.

Updated annually to reflect the evolving culinary landscape all the selection all around the world will follow Michelin's historical methodology, based on five universal criteria, to ensure each destination's selection equity: 1) quality products; 2) the harmony of flavours; 3) the mastery of cooking techniques; 4) the voice and personality of the chef as reflected in the cuisine; 5) consistency between each visit and throughout the menu (each restaurant is inspected several times a year).

Q: What advice would you give to young chefs aspiring to gain recognition in the MICHELIN Guide?

A: Focus on earning recognition from diners first. Tell a story through your culinary creations, emphasize high-quality ingredients, refine technical skills, and deliver consistency. Offer a unique culinary proposition that reflects not just your heritage but also your personal journey.

A CULINARY EVOLUTION RECOGNIZED

Winners of the Michelin Guide Doha 2025 awards celebrated the global recognition of Qatar's thriving culinary scene. In exclusive statements to Al Raya, they praised Qatar Tourism's exceptional efforts in bringing the Michelin Guide to Doha, highlighting its role in fostering the growth of Qatar's tourism and hospitality sectors.

Award recipients expressed pride in receiving the Michelin honour, emphasizing Qatar's status as a global destination for food lovers. They highlighted the diversity of Qatari restaurants, blending local heritage with international culinary innovation.

Looking ahead, they voiced anticipation for the next edition of the guide, aspiring to earn Michelin stars and further elevate Qatar's reputation on the global stage.

A HISTORIC ACHIEVEMENT FOR JAMAVAR DOHA CHEF SURENDER MOHAN

Jamavar Doha, the renowned Indian cuisine destination located at the prestigious Sheraton Grand Doha Hotel, has been awarded a one-star rating at the Michelin Guide Doha ceremony held on December 12, 2024.

Commenting on this historic achievement, Chef Surender Mohan, Michelin-starred Culinary Director, stated: "It is a great honour for Jamavar Doha Restaurant to receive a Michelin star in the first edition of the Michelin Guide in Qatar. This recognition reflects the efforts, passion, and dedication of our team and underscores Doha's position as a global culinary destination." He expressed immense happiness in being part of this exciting journey and shared his commitment to continuing to delight guests at Jamavar with distinctive Indian cuisine.

Samyukta Nair, Co-Founder of Jamavar, added: "This achievement is a testament to the unwavering dedication of Chef Surender Mohan, the collective efforts, and the hard work of our outstanding team at Jamavar Doha and the wider LSL Capital family. This is not only a proud moment for Jamavar Doha but also a celebration of Indian culinary experiences in the region. It reinforces our commitment to the culinary scene."

Highlighting the restaurant's unique offerings, Samyukta noted that the Michelin star affirms Jamavar Doha's dedication to excellence in the culinary arts. Guests are invited to savor signature dishes such as Shami Kebab with Goat Meat, Escalope Moili, Lobster Neroli Leela Style, Butter Chicken Old Delhi Style, Lal Maas, and Mango Saffron Rasmalai. These dishes exemplify the intricate flavors and innovative techniques that define Jamavar's culinary identity.

Paulo Bastos and Morimoto Team Win Service Award

Doha's culinary scene shone brightly this year as the Michelin Guide announced its 2025 Service Award recipient: Paulo Bastos and the outstanding team at Morimoto. Renowned

for their unmatched dedication to excellence, Bastos and his team have set a new standard for hospitality in the city's thriving gastronomic landscape.

The Michelin Guide's Service Award is reserved for those who redefine the art of hospitality. This year's honor highlights Morimoto's commitment to creating an unforgettable dining experience that goes beyond the plate. At the helm, Paulo Bastos exemplifies the qualities that elevate a restaurant visit into a cherished memory.



With an exceptional eye for detail and an innate ability to anticipate diners' needs, Bastos leads with a blend of knowledge, presence, and charisma that is both inspiring and magnetic. Whether it's a warm greeting at the door, insightful recommendations from the menu, or ensuring every aspect of the service flows seamlessly, Bastos infuses his work with personality and charm.

This award is also a testament to the remarkable energy, passion, and enthusiasm of the Morimoto team. Trained and guided by Bastos, the staff consistently deliver a level of service that leaves every diner feeling uniquely cared for. Their infectious enthusiasm, coupled with a touch of humor and light-hearted fun, ensures that dining at Morimoto is not just a meal, but a delightful journey.

MASALA LIBRARY SHINES UNDER CHEF ANGAD RAI

Chef Angad Rai, Chef de Cuisine at Masala Library in the Fairmont Doha Hotel, has been honoured with the Michelin Guide Doha 2025 award. This prestigious recognition marks a significant milestone, reinforcing the restaurant's commitment to excellence and elevating Qatar's vibrant culinary landscape.

Chef Angad highlighted that Masala Library offers an unparalleled dining experience, showcasing the richness of Indian cuisine. Located on the first floor of the Fairmont Doha, the restaurant features stunning

floor-to-ceiling windows that frame breathtaking views of the surrounding landscape.

He also emphasized the Fairmont Doha Hotel's status as a premier luxury destination, situated adjacent to Lusail Marina. The hotel is renowned for its sophisticated ambiance and exceptional architectural design, enhancing the overall dining experience.



AN EXCEPTIONAL JOURNEY AT ALBA

Mussa Fati, Executive Chef at Raffles and Fairmont Doha, celebrated the launch of the Michelin Guide Doha 2025 as a landmark achievement for Qatar's culinary scene. He underscored the global recognition it brings to the nation's flourishing tourism and hospitality sectors.

Chef Mussa proudly shared that Alba Restaurant received accolades during the Michelin Guide Luxury Restaurants ceremony. Alba's success stems from its impeccable service and dedication to crafting Qatari cuisine that delights guests in an extraordinary and distinctive atmosphere.

Expressing his gratitude for the Michelin honor, Chef Mussa conveyed his optimism about Alba's future, voicing hopes for the restaurant to earn a coveted Michelin star in the guide's next edition.



IDAM BY ALAIN DUCASSE AWARDED MICHELIN STAR IN 2025



IDAM by Alain Ducasse, the French fine dining restaurant at Doha's iconic Museum of Islamic Art (MIA), was honoured with its first Michelin Star in the inaugural Michelin Guide Doha 2025. Operated by QC+ (formerly IN-Q Enterprises), the restaurant received the accolade at a ceremony held on December 12. Additionally, Mixologist Ratan Robi was awarded the Michelin Special Award for Exceptional Cocktails, recognising his innovative craft. IDAM is one of only two restaurants in Doha to achieve the coveted Michelin Star distinction.

QC+ expressed pride in receiving the considerable recognition from Michelin in addition to IDAM's Star and Ratan Robi's Michelin Special Award. Jiwan was awarded a Bib Gourmand, while Desert Rose Café by Chef Noof Al Marri at the National Museum of Qatar was named as a Michelin Selected restaurant.

Acknowledging Michelin for the prestigious recognition, IDAM also offered profound gratitude to Alain Ducasse and the entire team—both front and back of house—for their dedication and passion, as well as to their families for their constant encouragement. They expressed sincere appreciation to their loyal patrons, whose support made this achievement possible. IDAM also thanked Qatar Museums for their invaluable support and Qatar Tourism for their role in bringing the Michelin Guide Doha 2025 to Qatar.

Alain Ducasse, Chef Consultant, said: "This Michelin Star rewards the hard work and talent

of the entire IDAM team, led by Executive Chef Jeremy Cheminade, with Head Chef Fabrice Rosso, Executive Pastry Chef Lucas Fourdrinier, and Restaurant Manager David Bassaluy. It recognises our commitment to inspirational, contemporary French haute cuisine, and reinforces our determination to keep at the forefront of the food scene as a unique fine-dining destination in Qatar. I sincerely thank QC+ for their trust and support for more than ten years."

Yves Godard, Director for F&B Operations and Commercial Leasing, said: "We are so honoured and appreciative to have been awarded this Michelin Star. This is a huge accomplishment."

Executive Chef, Jeremy Cheminade, agreed: "We are humbled to have achieved this honour in the first year of the Guide. It's incredible to see the culinary scene in Qatar getting the recognition it so deserves."

Head Chef, Fabrice Rosso, added: "This is a huge milestone, and the realisation of a personal ambition of mine."

QC+ brands are deeply rooted in culture, heritage, and creativity, with a fundamental principle of nurturing the people of Qatar. In addition to the culinary excellence that has earned Michelin recognition, the brand's efforts extend to social wellness strategies such as the Good Food School Initiative, a project aimed at ensuring access to nourishing food for all Qatari school children, irrespective of demographic.

JIWAN HONOURED WITH MICHELIN BIB GOURMAND



Jiwan, the modern Middle Eastern dining destination at the National Museum of Qatar (NMoQ), and operated by QC+ (formally known as IN-Q Enterprises), was awarded with a Michelin Bib Gourmand at a ceremony on December 12.

Jiwan thanked HE Sheikha Al-Mayassa bint Hamad bin Khalifa al-Thani, for her vision, support and belief.

Chef Consultant Alain Ducasse said: "This Michelin Bib Gourmand recognises the work of the Jiwan team in creating a culinary experience that reveals the beauty, richness and warmth of the Middle East. Congratulations to Executive Chef Jeremy Cheminade; head Chef Morgan Perrigaud; Executive Pastry Chef Lucas Fourdrinier, and Restaurant Manager Sami Rachet, for their outstanding success. I would also like to sincerely thank QC+ for their trust and support for more than 10 years."

Yves Godard, director for F&B Operations and Commercial Leasing, said: "We are delighted



to have been awarded this Michelin Bib Gourmand. We are immensely proud."

Cheminade said: "We have worked hard to create something really special with Jiwan, and this Bib Gourmand is also a recognition of the diverse culinary culture of Qatar and the wider Arab region."

Perrigaud added: "To have been recognised by Michelin is incredibly rewarding."

MICHELIN GUIDE: The Culinary Oscars

In a significant step reflecting the continuous evolution of Qatar's tourism sector, Qatar Tourism (QT), in collaboration with Michelin, has launched the inaugural edition of the 'Michelin Guide Doha 2025.' This guide features 33 restaurants, including two—Jamavar and IDAM—that have been awarded a prestigious Michelin star.

enhanced their service standards. They have also hosted various international culinary events and workshops to provide chefs with opportunities to refine their skills and improve quality. These efforts reflect Qatar Tourism's dedication to advancing the hospitality sector, nurturing local talent, and reinforcing its position on the global gastronomic stage. This momentous event will



The Michelin Guide is a globally recognized authority in the culinary and hospitality industry, known for its meticulous evaluations and esteemed reputation. First published in 1900

by the French company Michelin, the guide has become an essential resource for food enthusiasts, offering comprehensive reviews of restaurants that deliver outstanding dining experiences.

The introduction of the Michelin Guide in Doha marks a milestone for both local and international culinary establishments and chefs, further solidifying Doha's reputation as a premier fine-dining destination. It underscores the cultural diversity and rich traditions that define Qatar's culinary scene. Additionally, the guide provides a platform to showcase exceptional restaurants and visionary chefs who aim to deliver unique gastronomic experiences to residents and visitors alike.

This achievement aligns with Qatar's vision to establish itself as a global leader in tourism and hospitality. The Michelin Guide not only motivates restaurants to meet its high standards but also fosters a culture of excellence and innovation. As a result, Doha is poised to witness intense competition among independent restaurants, with many establishments introducing new culinary experiences for patrons to explore.

In preparation for this pivotal moment, restaurants in Doha have elevated their menus and

remain etched in the memories of food enthusiasts as a testament to Doha's unique culinary potential.

The Michelin Guide employs a distinctive star-rating system based on food quality and customer experience. Restaurants may earn one to three stars, reflecting the following criteria:

- One star: A restaurant that is very good in its category and worth a visit.
- Two stars: A restaurant offering excellent cuisine that merits a detour.
- Three stars: A restaurant delivering an exceptional culinary experience that warrants a special journey.

In addition to stars, the guide confers awards such as:

- Bib Gourmand: For restaurants serving high-quality food at reasonable prices.
- The Plate: For restaurants offering good food.



THE FULL LIST OF THE MICHELIN GUIDE DOHA SELECTION

Here is the full list of the MICHELIN Guide Doha 2025 that includes all the Starred restaurants, Bib Gourmand restaurant, and selected restaurants.

ONE MICHELIN STAR:

JAMAVAR

IDAM

BIB GOURMAND RESTAURANTS:

ARGAN

HOPPERS

ISAAN

JIWAN

MICHELIN SELECTED:

COYA

HAKKASAN

NOBU

LIANG

LA MAR BY GASTÓN ACURIO

BIBO

DALCHINI

KAI'S SONGBIRD

LA PETITE MAISON (LPM)

BAYT SHARQ

GYMKHANA

MURU

SAASNA

SAWA BY SANAD

RIVA AJ

MORIMOTO

CURIOSA BY JEAN-GEORGES

LA MÉDITERRANÉE ROBUCHON

TONO

ALBA

ZUMA

BARON

MASALA LIBRARY

SMAT

CHICAGO RARE

DAR YEMA

DESERT ROSE CAFÉ