MICHELIN GUIDE

RESTAURANT CEREMONY
MANILA AND ENVIRONS | CEBU 2027

Thank You to Our Partners

LOVE THE PHILIPPINES

AYALA MALLS

MAZDA

NESPRESSO

THE GLENLIVET

VISA

SUB-ZERO

WOLF

WISK

NEWPORT World RESORTS

A WINE COMPANY AWC PHILIPPINES

CHAMPAGNE PERRIER-JOUËT

Presenting Chefs



Chef Jason Atherton

Row on 45

MICHELIN Stars 2026
Dubai

Chef Joonhyuk Chi

ONVIT

MICHELIN Star 2026
Hanoi | Ho Chi Minh City | Da Nang

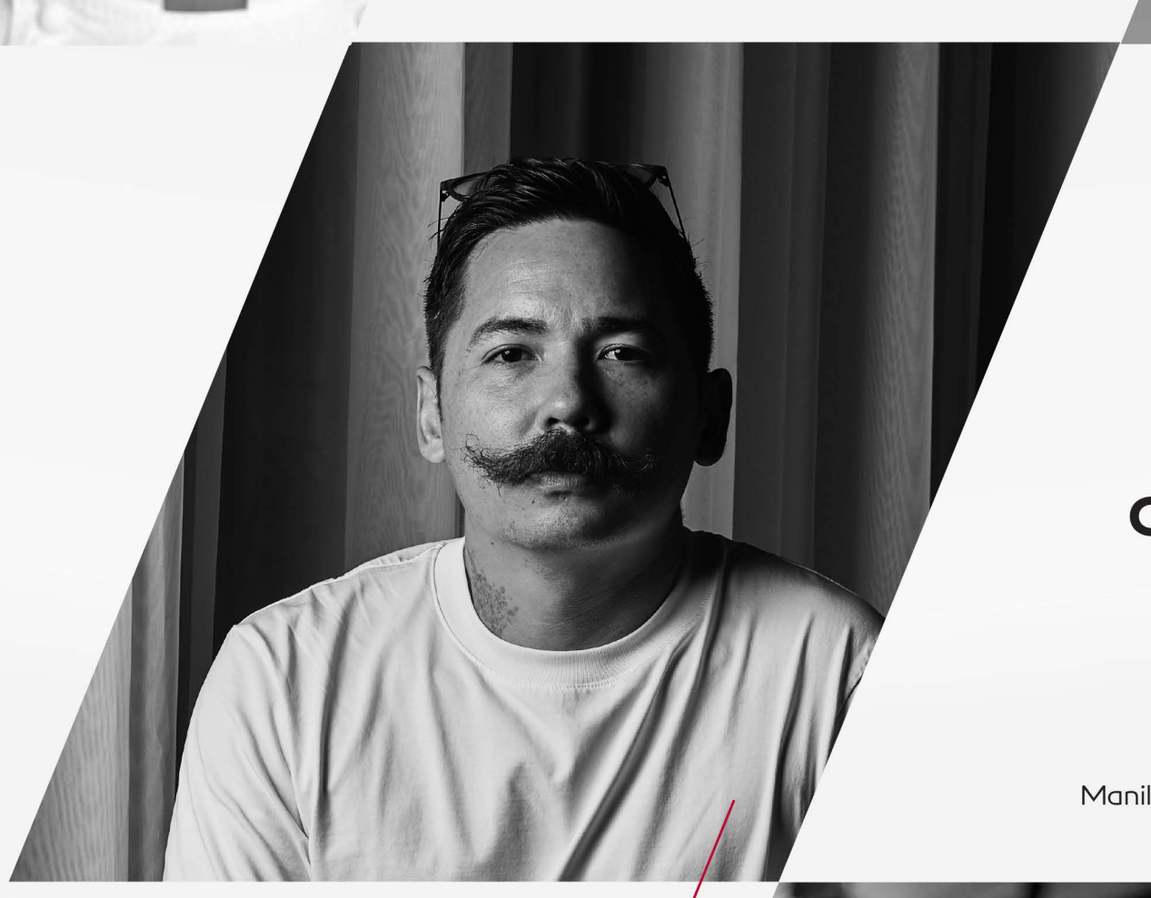


Chef Himanshu Saini

Trèsind Studio

MICHELIN Stars 2026
Dubai





Chef Chele Gonzalez

Gallery by Chele

MICHELIN Star 2027
Manila and Environs | Cebu



Chef Josh Boutwood

Helm

MICHELIN Stars 2027
Manila and Environs | Cebu



Chef Aaron Isip

Kása Palma

MICHELIN Star 2027
Manila and Environs | Cebu



Chef Himanshu Saini

Renowned for his innovative interpretation of Indian cuisine, Chef Himanshu Saini has established Trèsind Studio Dubai as a globally acclaimed dining destination. The restaurant made history by earning Three MICHELIN Stars in 2025, after progressing from one star in 2022 to Two MICHELIN Stars in 2023, making it the first Indian restaurant worldwide to receive MICHELIN Guide's highest recognition.

TRÈSIND STUDIO

MICHELIN Stars 2026
Dubai

TRÈSIND STUDIO



Cacao Pani Puri



Prawns and
Asparagus



Rice No Rice



Chef
Jason Atherton

Jason Atherton is an acclaimed British chef and restaurateur whose restaurants have achieved significant MICHELIN Guide recognition worldwide. From Pollen Street Social's One MICHELIN Star within six months of opening to Row on 45 in Dubai and Row on 5 in London each earning Two MICHELIN Stars, his portfolio reflects a longstanding commitment to culinary excellence.

ROW | on 45
JASON ATHERTON

MICHELIN Stars 2026
Dubai

ROW | on 45

JASON ATHERTON



Hon Maguro
Tuna Tartlet



Hokkaido Scallop



Malt & Miso



Chef Joonhyuk Chi

Chef Joon Hyuk is a distinctly Korean voice, shaped by international experience and translated through the soul of Vietnamese terroir. He reinterprets heritage-rooted cuisine through refined techniques and a balance philosophy.

He leads the culinary vision at CV Resort & ONVIT - Vietnam' first Korean fine dining to achieve One MICHELIN Star after 8 months of opening and established LABRI as a MICHELIN-Selected restaurant for four consecutive years.

ONVIT

MICHELIN Star 2026
Hanoi | Ho Chi Minh City | Da Nang

ONVIT



Bulgogi Bite



Hamachi Carpacci With
Korean Mustard Sauce



Gochujang Tart &
Foiegras Napa Kimchi

Chef
Josh Boutwood

British-Filipino chef Josh Boutwood has played a leading role in shaping the contemporary dining scene in the Philippines through concepts such as Helm, Savage, and Ember. His flagship restaurant, Helm, has been awarded Two MICHELIN Stars, cementing his reputation as one of the country's most influential chefs.

helm
by josh boutwood

MICHELIN Stars 2027
Manila and Environs | Cebu

helm

by josh boutwood



Coconut Chawanmushi,
Abalone, Asparagus



Wagyu Pares



Single Estate
Chocolate and Coffee
Infused with
Nespresso Intenso

Chef
Chele González

Chef Chele Gonzalez is an acclaimed Spanish chef and restaurateur whose work has helped elevate Filipino cuisine on the global stage through Gallery by Chele and other celebrated concepts in the Philippines. Having trained in some of the world's most prestigious MICHELIN-Starred kitchens, he is recognized for combining international technique with a deep respect for local culture, ingredients, and culinary traditions.

gallery by Chele

MICHELIN Star 2027
Manila and Environs | Cebu

gallery
by Chele



Chocolate Flan
Pairing with
The Glenlivet 12 Year Old
Single Malt



Scallops Lumpia Tartlet

Rice Cake Innovation:
Sapin Sapin



Abalone Arroz Caldo



Chef Aaron Isip

Paris-trained Filipino chef with over 15 years of experience in MICHELIN-Starred kitchens and a passion for crafting an inventive, soulful & personal Cuisine d'Auteur. Acclaimed for his innovation in unique flavour-combination with focus on local marine ingredients, his signature tasting menus are rooted in seasonality, whilst à la carte dishes showcase firewood cooking.

KÁSA PALMA

ARTISAN HOUSE & KITCHEN

MICHELIN Star 2027
Manila and Environs | Cebu

KÁSA PALMA

ARTISAN HOUSE & KITCHEN



Jackfish Crudo, Coconut Mont Blanc, Coconut Leche de Tigre, Tapioca Crisps



Grilled Tupig (Glutinous Rice Cake) with Coconut, Tinapa (Smoked Fish), Mascarpone, Smoked Caviar



Fried Pandesal, Octopus & Squid, Bechamel, Gastrique Condiment & Aioli

Tasting Notes

THE GLENLIVET

The Glenlivet 12YO

Representing the heart of The Glenlivet's signature fruity style, this 12 year old single malt is double oak matured, intertwining tropical fruit and sweet vanilla flavours notes. The result is an irresistibly smooth whisky, crafted to be savoured slowly.

The Glenlivet 18YO

Matured over 18 years in predominantly first and second-fill American oak with traditional and ex-sherry casks, this elegant single malt reveals layers of rich sweet fruit notes and indulgent vanilla butterscotch, balanced by warm, spicy depth. The result is a harmony of complex yet graceful flavours to be savoured.





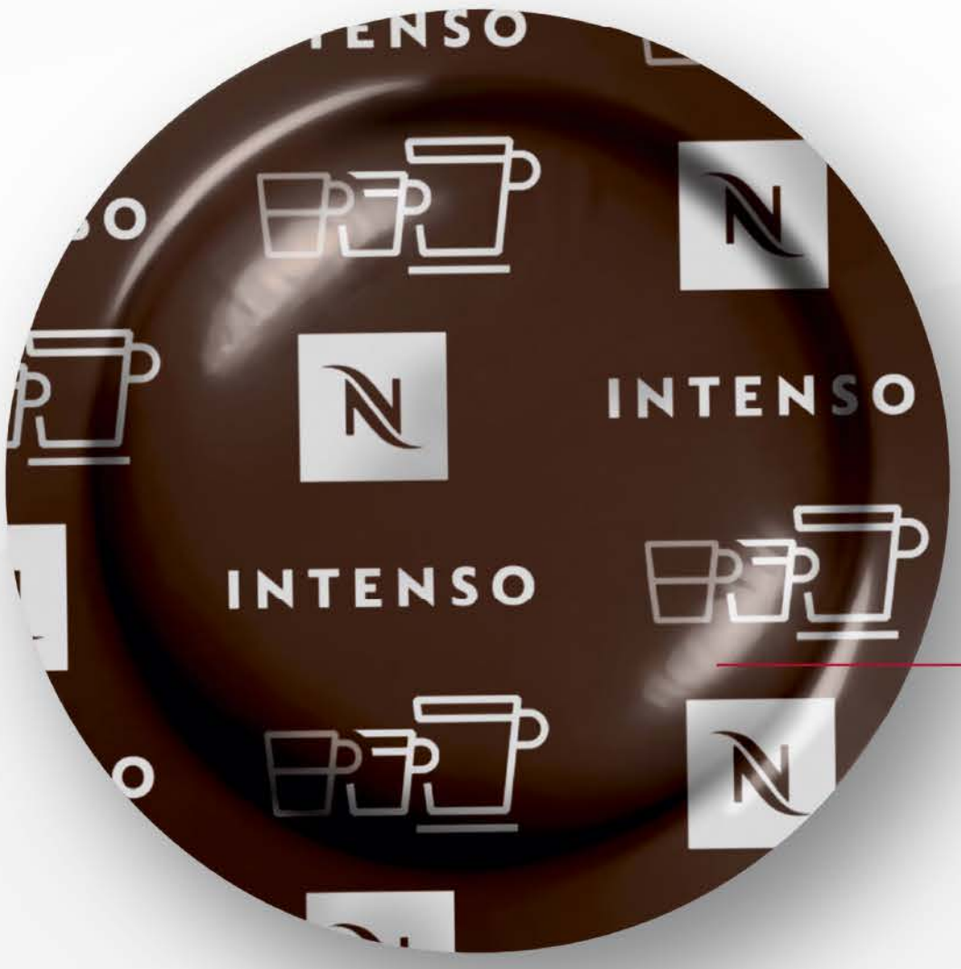


The Glenlivet 15YO

The Glenlivet 15 Year Old is a warm and inviting single malt, with a portion finished in Limousin French oak casks. Through the French oak, the fruity house style of The Glenlivet is complemented by refined nutty notes, rich mango, and a delightful hint of cinnamon spice.

Tasting Notes

NESPRESSO



Intenso

Intensely Roasted and Cocoa

- An intense blend of Latin American and African coffees with a touch of cocoa notes.
- **Intensity:** 8
- **Aromatic Profile:** A round, roasted profile, with low acidity and delicious cocoa notes

Brazil Organic

Biscuity and Toasted Cereal

- An organic Arabica from both Brazil's savannah and its hilltop plantations
- **Intensity:** 4
- **Aromatic Profile:** Toasted cereal and caramel notes, outlined by a hint of wood, nuts, and spice





Amaretti Decaffeinato

Almond and Biscuity

- A decaffeinated Arabica blend that is infused with almond flavour with a touch of vanilla. The amaretti biscuit flavour is carefully blended with decaffeinated South American Arabicas in a cup of simple deliciousness.
- **Intensity:** N/A
- **Aromatic Profile:** Amaretti biscuit flavour with hints of bitter almond, vanilla, and a vibrant fruity acidity.

Nespresso Cocktails

NESPRESSO

Purple Heritage

A modern homage to Filipino heritage.

Inspired by the beloved Filipino ube, this signature cocktail combines premium espresso with velvety ube, coconut cream, and subtle vanilla notes. Smooth, creamy, and delicately earthy, it showcases the harmony oF NESPRESSO BRAZIL ORGANIC coffee, finished with an elegant touch of gold for a truly Michelin-worthy experience.

Sampaguita Bloom

A delicate celebration of Filipino elegance.

A sophisticated fusion of espresso, lychee, and delicate Jasmin tea syrup, finished with a silky jasmine foam. Bright floral aromas intertwine with the rich character of AMARETTI coffee, creating a Mocktail that is light, fragrant, and beautifully BALANCE. an elegant tribute to the Philippines' national flower.

Midnight Cacao

Bold, indulgent, and irresistibly refined

A luxurious blend of COFFEE, cognac, crème de cacao, and salted caramel, crafted to highlight the deep complexity NESPRESSO INTENSO coffee and dark chocolate. Velvety, rich, and perfectly balanced, this decadent cocktail delivers layers of roasted cacao, caramel sweetness, and a lingering, smooth finish.







The Glenlivet Cocktails

THE GLENLIVET

Speyside Bloom

The Glenlivet 12's delicate citrus and fruity character is beautifully complemented by vibrant passionfruit, floral jasmine tea, and sweet fig grenadine. Light, fragrant, and refreshing, it captures the feeling of spring in every sip.



Livet Glow

The Glenlivet 12's signature notes of bright citrus and smooth orchard fruit come alive with red dates tea and refreshing wintermelon syrup. Inspired by the nostalgic Filipino gulaman, this highball finishes with grass jelly for a uniquely Asian twist that's both familiar and elevated.

Tasting Notes

CHAMPAGNE
PERRIER-JOUËT

Perrier-Jouët Grand Brut

Perrier-Jouët Grand Brut is a vibrant and stylish cuvée that is silvery gold in the glass. It has floral aromas rounded out by fresh fruit and hints of buttery brioche and vanilla.

It combines crispness with a lingeringly rich, generous finish, preserving its distinctive balance and harmony to the very end.



Tasting Notes

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2023 Domaine Joseph Drouhin Roserock Chardonnay (RP92)

The 2023 Chardonnay has slowly opening aromas of orchard fruit, beeswax and hazelnut and well-integrated oak spice. The medium-bodied palate offers crisp flavors, and vibrant acidity adds a shimmery feel.





2023 Weingut Dr. Loosen Wehlener Sonnenuhr Kabinet (RP92)

The 2023 Wehlener Sonnenuhr Kabinett shows the typical refined and fragrant slate and bright, elegant Riesling aromas of this famous terroir. The 2023 Kabinett is light, round and lush, effortless in its generosity and finesse and stimulatingly saline in its delicate and irresistible finish. This is a superb Kabinett for impenitent drinking.

Tasting Notes

A WINE COMPANY
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2017 Clos Lunelles Clos les Lunelles (RP91+)

Composed of 80% Merlot, 10% Cabernet Franc and 10% Cabernet Sauvignon, the 2017 Clos les Lunelles is deep garnet-purple in color and sails out the glass with notions of warm plums, blueberry pie and mulberries plus hints of charcuterie, bouquet garni and charcoal. Medium-bodied, the palate has fantastic freshness with vibrant, crunchy black and blue fruits coating the mouth, finishing with a pleasant bit of chewiness.

2022 Two Hands Angel's Share Shiraz (RP91+)

The 2022 Angel's Share Shiraz is saturated with black cherry, raspberry, licorice and pink peppercorn-rolled pastrami. In the mouth, it is all of this: silky and spicy and concentrated but not heavy



2020 Col d'Orcia Brunello di Montalcino (RP94)

The organic Col d'Orcia 2020 Brunello di Montalcino offers a classic Sangiovese bouquet with warm-vintage intensity. It shows sweet aromas of raspberry tart and cooked cherry. There is a delicate element of smoked spice at the back. The tannins are open-knit, and the wine offers immediate drinking pleasure. It should be exciting to follow this wine's future evolution. "We try to protect the freshness of Sangiovese," says Count Francesco Marone Cinzano. "That is our reading of traditional Brunello."

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