



GUIDE
MICHELIN
RESTAURANTS & HÉBERGEMENTS



NEW ZEALAND 2026



100% PURE
NEW ZEALAND

DESTINATION PARTNER

The arrival of the Michelin Guide in New Zealand marks a historic milestone for our nation's culinary landscape, casting a global spotlight on the exceptional talent, creativity, and world-class calibre of Aotearoa's hospitality industry. Behind many of these recognised kitchens are the passionate chefs, artisans, and hospitality professionals who began their culinary journey in our Wellington campus, each playing a vital role in shaping this landmark moment.

We are immensely proud to see our alumni and current students thriving at the forefront of New Zealand gastronomy, demonstrating the lasting impact of classic culinary foundations.

KEY



MICHELIN STAR

True Excellence in Food and Service



DINE SELECTED

Must-try Restaurants



BIB GOURMAND

Affordable Standouts



Nikhil Amrukar | Essence
Anthony Voice | Essence



Vivian Chan | Logan Brown
Bhanu Chouhun | Ahi
Vladimir Mukhanov | Ahi
Akash Thakkar | Ahi
Joshua Yones | Jano Bistro
Sagar Nair | Jano Bistro
Pedro Terinate | Amisfield
Rohan Kamat | Amisfield



Kritika Mahajan | Mr Morris
Yashan Yu | Botswana Butchery
Tony | Rodd & Gunn's The Lodge
Cyriac Eapen | Kisa
Diego Salazar | Koji
Calvin Tomy | Koji
Uss Sunthornyanakit | Highwater
Samuel Clement | Highwater
Isabella Ferrer | Ombra
Mohammad Abid | Charley Noble



Cynthia Gunawan | Hummingbird
Jovita Chandra | Cicio Cacio
Sujoy Ghosh | Tempero





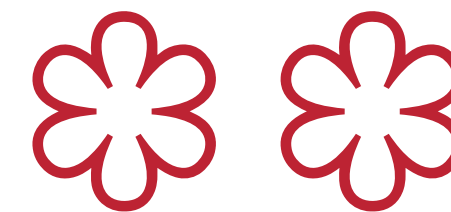
NIKHIL
CHEF DE PARTIE
*Diplôme Avancé
Culinaire in Cuisine*



Essence



Queenstown



Perched above Lake Wakatipu in Queenstown, Essence is a destination for contemporary fine dining led by Chef Paul Froggatt. Essence is the only restaurant in the country to be awarded two stars, recognising its exceptional cooking and distinctive approach to New Zealand produce. Froggatt brings extensive experience from some of the country's leading luxury lodges, shaping an intimate dining experience where refined European technique meets the character of Aotearoa's native produce. Seasonal ingredients take centre stage across carefully composed tasting menus, with each dish balancing precision, creativity and restraint. From the understated dining room to its thoughtful wine list and polished service, Essence presents a sophisticated expression of modern New Zealand cuisine.

ANTHONY
COMMIS CHEF
Diplôme de Cuisine





VIVIAN
PASTRY CHEF
*Diplôme Avancé
Culinaire in Cuisine*



Logan Brown



Wellington



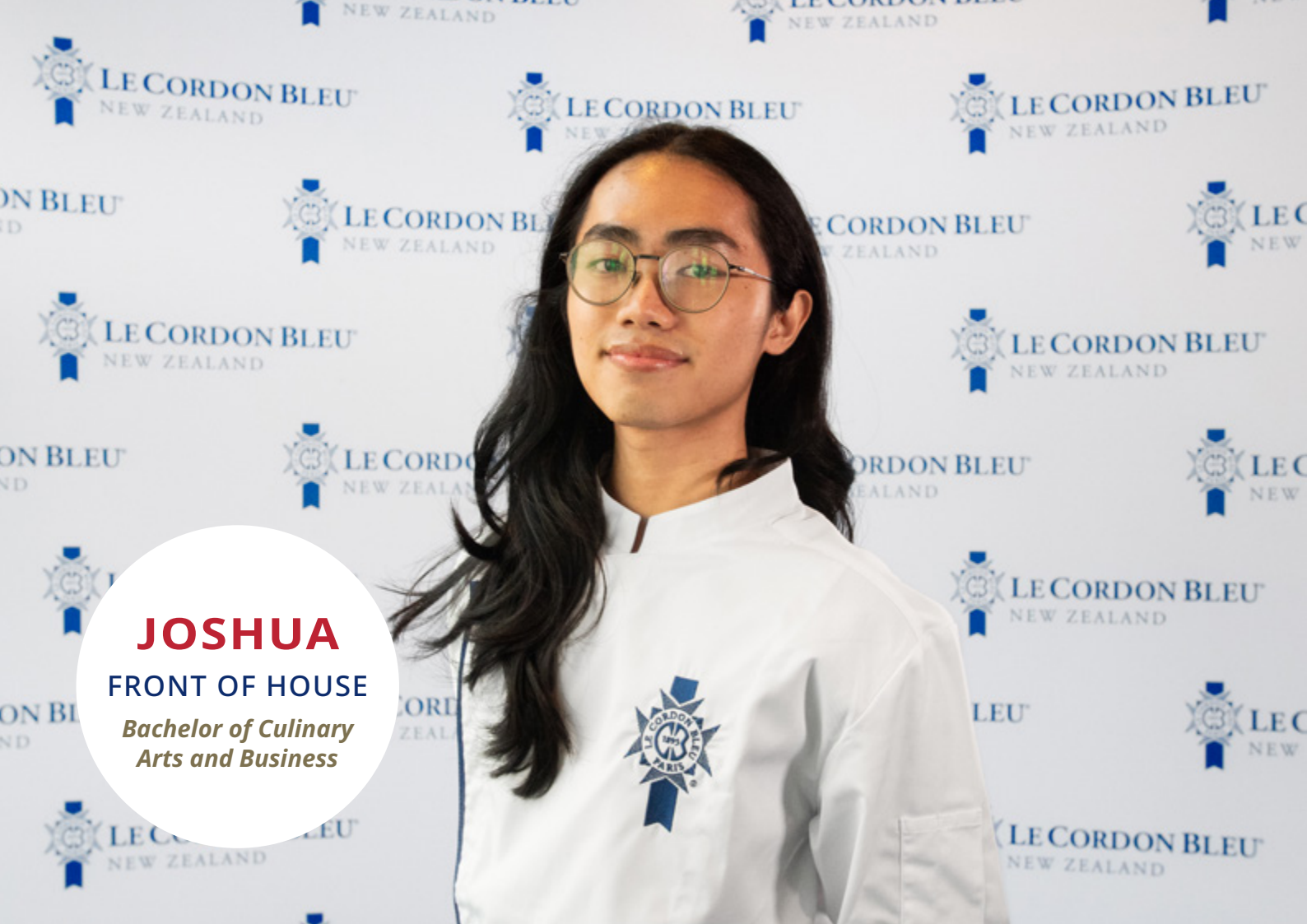
A Wellington institution for more than three decades, Logan Brown occupies a beautifully restored former banking chamber on Cuba Street, where grand architecture provides the setting for contemporary New Zealand dining. Under the leadership of Steve Logan and Chef Shaun Clouston, the restaurant continues a long-standing commitment to exceptional local produce, thoughtful cooking, and genuine hospitality. Its menus celebrate New Zealand's producers through dishes that balance refined technique with distinctive layered flavours. Signature creations such as pāua ravioli sit alongside an evolving selection shaped by the seasons. With its combination of history, craftsmanship, and a distinctly kiwi point of view, Logan Brown remains a core pillar of Wellington's culinary identity.



SAGAR

CHEF DE PARTIE

*Bachelor of Culinary
Arts and Business*



JOSHUA

FRONT OF HOUSE

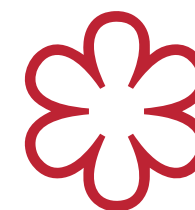
*Bachelor of Culinary
Arts and Business*



Jano Bistro



Wellington



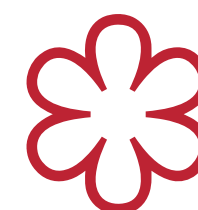
Housed within a distinctive heritage cottage on Willis Street, Jano Bistro offers an intimate interpretation of contemporary French dining in the heart of Wellington. Led by French-born chef Pierre-Alain Fenoux, the restaurant draws on his childhood memories of foraging in the French Alps, translating those influences into imaginative dishes shaped by New Zealand's seasons and produce. Its kitchen garden supplies herbs, edible flowers and other ingredients, reinforcing a close relationship between the restaurant and its surroundings. Degustation and sharing menus evolve regularly, following the seasons and bringing together the flavours, textures, and ingredients of New Zealand. Jano Bistro brings together French culinary heritage, local ingredients, and a distinctly personal approach in an experience that is refined without losing its warmth.



VLADIMIR
CHEF DE PARTIE
Diplôme de Cuisine



BHANU
SOUS CHEF
*Diplôme Avancé
Culinaire in Cuisine*



Located in the heart of Auckland's Commercial Bay, Ahi is the restaurant of renowned New Zealand chef Ben Bayly and a celebration of Aotearoa's producers, ingredients and culinary heritage. Ahi takes its name from the Māori word for fire, with the wood-fired hearth playing a central role in its culinary identity. Chef Bayly's menus combine contemporary technique with traditional New Zealand flavours, placing provenance at the heart of the experience. Ingredients are carefully traceable to their regions, while vegetables are grown in the restaurant's own garden. The result is cooking that is sophisticated yet grounded, connecting diners with the people, landscapes, and produce that define modern New Zealand cuisine.



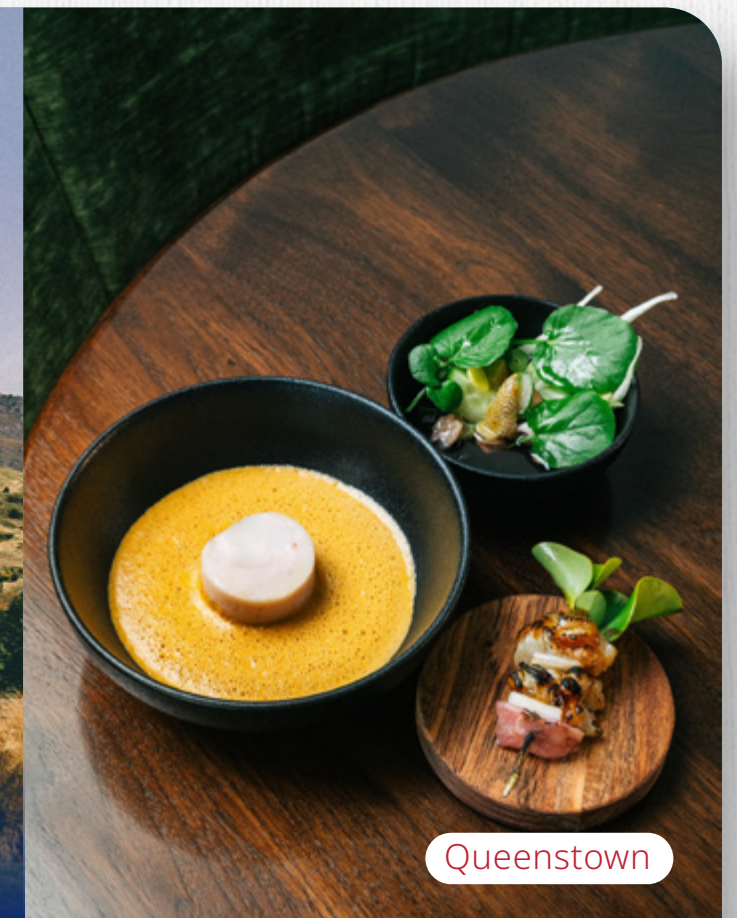
PEDRO
CHEF DE PARTIE
*Diplôme Avancé
Culinaire in Cuisine*



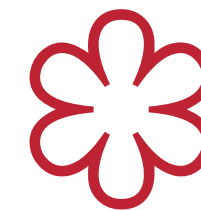
ROHAN
CHEF DE PARTIE
*Diplôme Avancé
Culinaire in Cuisine*



Amisfield



Queenstown



Set beside its organic vineyard on the shores of Lake Hayes, Amisfield brings together fine dining, wine, and the distinctive landscape of Central Otago. The restaurant presents a deeply seasonal tasting experience shaped by what is local, wild, and endemic to New Zealand. Housed within a historic stone building dating back to 1864, the restaurant offers an elegant dining experience rooted in the character of the region. Its seasonal menus showcase exceptional New Zealand produce, drawing inspiration from the surrounding mountains, waterways, and farmland. Paired with wines from the estate, the experience is an elegant and immersive expression of Central Otago. Amisfield has established itself as one of New Zealand's most distinctive dining destinations.



Botswana Butchery

Queenstown



YASHAN

HEAD CHEF

*Diplôme Avancé
Culinaire in Cuisine*



Mr Morris

Auckland



KRITIKA

HEAD CHEF

*Diplôme Avancé
Culinaire in Cuisine*



**Rodd & Gunn
The Lodge**

Queenstown



**MICHELIN
2026**

TONY

HEAD CHEF

*Diplôme Avancé
Culinaire in Cuisine*



KISA

Wellington



CYRIAC

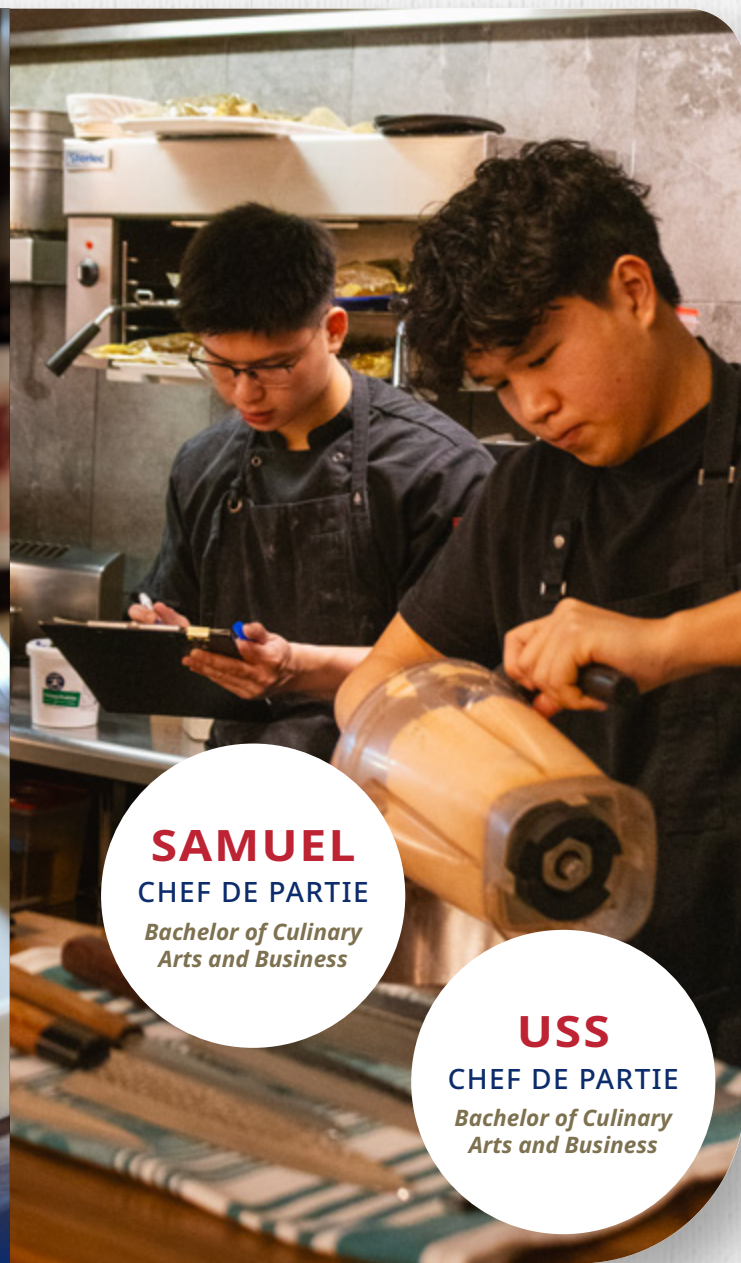
HEAD CHEF

*Diplôme Avancé
Culinaire in Cuisine*



Highwater

Wellington



SAMUEL
CHEF DE PARTIE
*Bachelor of Culinary
Arts and Business*

USS
CHEF DE PARTIE
*Bachelor of Culinary
Arts and Business*



KOJI

Wellington



CALVIN
SENIOR CHEF
DE PARTIE
*Bachelor of Culinary
Arts and Business*



Ombra

Wellington



ISABELLA
CHEF DE PARTIE
*Bachelor of Culinary
Arts and Business*



Charley Noble

Wellington



ABID
CHEF DE PARTIE
*Bachelor of Culinary
Arts and Business*



Tempero

Auckland



SUJOY
SOUS CHEF
*Diplôme Avancé
Culinaire in Cuisine*



Cicio Cacio

Wellington



JOVITA
CHEF DE PARTIE
*Bachelor of Culinary
Arts and Business*



Hummingbird

Wellington



CYNTHIA
CHEF DE PARTIE
*Bachelor of Culinary
Arts and Business*





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