

CEMENTED AS THE #1 DINING DESTINATION HOTEL IN VIETNAM, WITH ITS FIRST MICHELIN STAR.

Koki Restaurant's Hibana by Koki Earns Coveted Michelin Star; Izakaya by Koki and Backstage Restaurant also win prestigious Michelin Placement recognition.



The highly anticipated arrival of the legendary Michelin Guide in Hanoi, Vietnam, has reached its crescendo, casting a spotlight on the city's rich culinary traditions and vibrant street food culture. In this groundbreaking chapter of gastronomic exploration, Capella Hanoi emerges as the unrivalled dining destination in Vietnam, with its exceptional restaurants securing esteemed positions in the prestigious guide, more than any other hotel in the country.

Capella Hanoi proudly unveils the acquisition of one Michelin star for the exclusive “Hibana by Koki”, triumphing over numerous contenders in Vietnam's culinary scene, to be one of 4 restaurants in the country awarded this historic accolade.

This remarkable achievement is a testament to the restaurant's unwavering commitment to culinary excellence and outstanding service.

The Michelin Star Award recognizes the whole team's dedication and passion, showcased through an unforgettable dining experience characterized by the fusion of authentic Japanese flavors, enticing textures, meticulous sourcing and artful presentation.



Also recognized as highly regarded; beating hundreds of contenders to make the esteemed Michelin list is the Izakaya by Koki, and Backstage Restaurant paying homage to authentic Northern Vietnamese Cuisine.

At the helm of Hibana by Koki and Izakaya by Koki culinary prowess is the esteemed Head Chef, Chef Yamaguchi, a visionary force in the creation of extraordinary Teppanyaki and Japanese cuisine. With unrivalled expertise and a wealth of experience over 20 years, Chef Yamaguchi orchestrates a symphony of flavors using only the freshest, meticulously sourced ingredients from Japan. His visually stunning creations are exquisitely gratifying to the palate, reflecting the harmonious union of umami, kansha, and omotenashi—embodying profound mastery of the culinary arts.

"I, myself, am a perfectionist in of Japanese cuisine. I focus on the harmony throughout the process, and the time to finish the dish to match with the rhythm of the guest. I applied the same standard for ingredients, as it must be in the most perfect condition, and served at the appropriate time. For me personally, having a flexible grasp of time is also the key to giving customers their own unique dining experience.", expressed Chef Yamaguchi.

Looking ahead, Izakaya by Koki and Hibana by Koki, is poised to continue pushing the boundaries of Japanese culinary innovation.

Drawing inspiration from the finest quality ingredients and incorporating rare and unique Japanese elements, they aim to create stunning combinations showcased within the menus of Hibana and Koki's main dining Izakaya, offering a selection of individual small plates as well as a traditionally sumptuous Shabu Shabu.

In addition to the Michelin-starred Hibana, and the additional listing for Izakaya by Koki - Capella Hanoi is also delighted to announce that Backstage Restaurant has secured a prestigious place in the Michelin Guide, one of less than a hundred restaurants in the country to be featured.

Renowned for its outstanding Northern Vietnamese Cuisine, Backstage Restaurant is a hidden gem deserving of this remarkable accolade. The recognition is a testament to the restaurant's unwavering dedication to culinary excellence, exceptional service, and its bold interpretations of Northern Vietnamese cuisine. Paying homage to time-honored traditions and showcasing locally sourced seasonal ingredients, Backstage Restaurant, embraces innovative culinary techniques, captivating diners with harmonious flavors, exquisite textures, and impeccable presentation.

Head Chef Khoai leads the brigade at Backstage Restaurant with guidance and expertise from Executive Head Chef, Marcus Meek.

Chef Khoai is renowned for his visionary approach to Vietnamese cuisine. With meticulous attention to detail, Chef Khoai sources the freshest and finest ingredients from unique local suppliers, crafting distinctive flavor profiles that elevate his signature dishes to unparalleled heights. The fusion of modern Vietnam's international elegance and luxury with the rich culinary heritage of the region results in a truly remarkable dining experience.

"Backstage Restaurant embodies the fusion of modern Vietnam's international elegance and luxury with the rich culinary heritage that Vietnam is globally renowned for. We uphold the culinary standards of centuries past, rooted in sourcing local, fresh, sustainable ingredients while striking a harmonious balance in every aspect of our creations. With the invaluable support and influence of



Executive Head Chef Marcus Meek, I am immensely proud to lead a brigade dedicated to preserving and executing traditional Vietnamese dining at Capella Hanoi," remarked Chef Khoai.



Backstage Restaurant in the sunshine.

With a growing trophy cabinet of awards, Capella Hanoi is now recognized as the #1 dining destination hotel destination in Vietnam.

With a steadfast commitment to evolving and refining the culinary landscape, the hotel will continue to offer seasonal menus, engaging cooking classes, and internship programs to nurture future culinary talents and uphold the standards created in the past year, since the opening.

Renowned for its culinary heritage and bustling food culture, Capella Hanoi promises to captivate food enthusiasts worldwide with its vibrant and diverse gastronomic scene.

The introduction of the Michelin Guide to this country heralds a new era of exceptional dining experiences, of which Capella Hanoi stands as the pinnacle and which Dennis Laubenstein, General Manager is proud to lead, remarking:

"With dedication, pursuit of excellence and customer experiences, we strive to create memories of Vietnam that no other hotel can deliver, right here in the capital of Vietnam. Thanks to Michelin, the team and all the effort involved in everyday to bring such experience and passion to our work. Being awarded such a historic and lasting victory as a Michelin Star is truly groundbreaking for Capella Hanoi".



Media's Assets – Backstage

1. Chef Khoai's: [Bio Photo](#)
2. Backstage's Restaurant: [Photo](#)
3. Menus: [ALC Menu](#)
4. Capella Hanoi: [Hotel Facade](#)

Media's Assets - KOKI

1. Yamaguchi's Bio Photo: [Link 1](#), [Link 2](#)
2. Koki's Two Restaurants: [Hibana \(Teppanyaki\)](#), [Izakaya Main Dining](#)
3. Teppanyaki and Izakaya Menus: [Teppanyaki](#), [Izakaya](#)
4. Capella Hanoi: [Hotel Facade](#)

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About Capella Hotels & Resorts:

The Capella Hotels & Resorts constellation consists of properties located in Singapore, Sydney, Ubud, Bangkok, Hanoi, Shanghai, and Hainan. Future openings include exciting destinations such as Japan, Maldives, Saudi Arabia and South Korea. The exceptional hospitality brand, taking its name from the brightest star of the Auriga constellation, shines a spotlight on local heritage, culture and community whilst crafting authentic guests' experiences with the highest level of personalised service and combining a legacy of thoughtful design. Capella Hotels and Resorts was named 2nd Best Hotel Brand in the world in the Travel + Leisure 'World's Best Awards' in both 2021 and 2020. Capella Hotels & Resorts is a member of DISCOVERY, a multi-brand loyalty program representing a collection of 40 independent hotel brands over 100 countries worldwide. For more information, visit capellahotels.com