MGM Resorts Leads Las Vegas with Four Michelin Stars as Joël Robuchon at MGM Grand Earns the Southwest's Only Two-Star Distinction

Six MGM Resorts Restaurants Honored in Inaugural MICHELIN Guide Southwest as Michelin Returns to Las Vegas After 17 Years

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LAS VEGAS (August 27, 2026) – Six acclaimed restaurants. A pivotal night for Las Vegas dining.MGM Resorts earned four MICHELIN Stars across three restaurants at the inaugural MICHELIN Guide Southwest Ceremony, more than any other Las Vegas resort operator. **Joël Robuchon** at MGM Grand earned the Southwest region's only Two MICHELIN Star award, while **L'Atelier de Joël Robuchon** and **é by José Andrés** each earned One MICHELIN Star. **Gymkhana, Michael Mina Bellagio** and **China Poblano by José Andrés** also received MICHELIN recognition, bringing MGM Resorts' total to six honored restaurants. The results underscore the depth and diversity of MGM Resorts' culinary portfolio while reinforcing Las Vegas as a world-class dining destination.

MGM Resorts' showing extended beyond the Star awards, with China Poblano by José Andrés earning a Bib Gourmand and Gymkhana and Michael Mina Bellagio joining the MICHELIN Selected list. Sean Christopher, General Manager of Joël Robuchon at MGM Grand, also received the 2026 MICHELIN Service Award, recognizing excellence in hospitality and service. Collectively, the distinctions highlight the range of dining experiences across MGM Resorts, from fine dining and intimate tasting menus to more accessible, globally inspired concepts.

"MICHELIN's return gives us an extraordinary opportunity to showcase Las Vegas alongside the world's great culinary destinations, and last night's results affirm what this city has long known about the strength of our dining scene," said Ari Kastrati, Chief Content, Development, and Hospitality Officer at MGM Resorts. "To earn more MICHELIN Stars than any other Las Vegas resort operator, while Joël Robuchon stands as the only Two-Star restaurant in the Southwest, is an extraordinary recognition of our chefs, partners and teams. The range of honors across our portfolio reflects the uncompromising standard of excellence we strive to deliver at every level of the dining experience."

The return of the Guide provides a global benchmark for Las Vegas' world-class culinary scene, recognizing its caliber of talent, international range and spirit of innovation. For MGM Resorts, the honors validate years of strategic investment in building a high-performing culinary portfolio spanning fine dining, avant-garde concepts and world-renowned chef partnerships.

MGM Resorts restaurants earned recognition across a diverse range of cuisines and dining formats, including:

- **TWO MICHELIN STARS**
  - **Joël Robuchon (MGM Grand Hotel & Casino):** The late "Chef of the Century's" flagship French fine-dining destination, celebrated globally for its supreme culinary precision, opulent atmosphere, and unparalleled tasting menus. Joël Robuchon was the only restaurant in the inaugural MICHELIN Guide Southwest to earn Two MICHELIN Stars. General Manager Sean Christopher also received the 2026 MICHELIN Service Award, recognizing excellence in hospitality and service. The MICHELIN Guide declares that "Dinner here is an event," highlighting a progression of contemporary French courses with global inspiration, from house-baked breads to refined creations featuring caviar, dashi and venison, complemented by an extensive wine list.
    - **Executive Chef: Eleazar Villanueva**
- **ONE MICHELIN STAR**
  - **é by José Andrés (The Cosmopolitan of Las Vegas):** Chef José Andrés' famed, nine-seat hidden culinary laboratory, celebrated for its avant-garde Spanish tasting menu, interactive atmosphere, and unparalleled exclusivity. The MICHELIN Guide calls é "a window into the imagination of Chef José Andrés and his team," praising its intricate multicourse menu, whimsy and drama, and ever-present sense of theater.
    - **Head Chef: José Andrés**
    - **Executive Chef: Anthony Taormina**
  - **L'Atelier de Joël Robuchon (MGM Grand Hotel & Casino):** A dynamic celebration of modern French gastronomy,

offering an interactive, open-kitchen dining experience where guests watch master chefs craft signature dishes with theatrical precision from an iconic service counter, putting culinary mastery front and center. The MICHELIN Guide notes that the menu découverte is truly the best way to experience the distinct cuisine, spotlighting the team's technical precision and imagination in transforming familiar ingredients into refined compositions, including potato with black truffle vinaigrette, seared scallop with coconut-citrus foam and roasted quail with the late chef's world-famous pommes purée.

    - **Executive Chef: David Lee**

- **MICHELIN BIB GOURMAND**

    - **China Poblano by José Andrés (The Cosmopolitan of Las Vegas):** Chef José Andrés' acclaimed fusion concept, pairing exquisite Dim Sum and hand-crafted Mexican street food with refined craftsmanship, rare ingredients, and dynamic energy. The MICHELIN Guide highlights China Poblano as a concept unique to Las Vegas, where Chinese and Mexican traditions are developed side by side through dedicated display kitchens, from heirloom-corn tortillas prepared on the comal to freshly steamed dumplings, underscoring the craftsmanship behind the restaurant's inventive cross-cultural menu.

        - **Head Chef: José Andrés**
        - **Executive Chef: Carlos Cruz**

- **MICHELIN SELECTED**

    - **Gymkhana (ARIA Resort & Casino):** A celebrated blend of Indian cuisine, heritage and hospitality, the dining destination offers its guests classic Indian cuisine using seasonal ingredients with a strong focus on the tandoori oven and chapatta sharing dishes. **Earning MICHELIN recognition less than nine months after opening, the restaurant has quickly established itself as one of Las Vegas' most notable new dining destinations. In its review of Gymkhana, The MICHELIN Guide writes, "Scoring a reservation may be a tall order, but intrepid epicures can line up before doors open to vie for seats at the bar, where their efforts will be rewarded with a wealth of tantalizing contemporary Indian dishes…"**

        - **Executive Chef: Srikant Kumar**

    - **Michael Mina (Bellagio Resort & Casino):** A premier fine-dining institution helmed by a culinary luminary, celebrated for its seafood innovations, pristine ingredient-driven menus, and refined elegance. In its review, The MICHELIN Guide notes that seafood is king at Michael Mina Bellagio, highlighting the restaurant's signature tasting menu and its highly professional, attentive service team.

        - **Head Chef: Michael Mina**

Together, these recognized establishments showcase the range of MGM Resorts' culinary portfolio, offering guests access to exceptional dining across a range of price points, cultures and culinary styles.

For more information and to book a reservation at an MGM Resorts Michelin-rated restaurant, visit online.

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ABOUT MGM RESORTS INTERNATIONAL

MGM Resorts International (NYSE: MGM) is an S&P 500® global gaming and entertainment company with national and international destinations featuring best-in-class hotels and casinos, state-of-the-art meetings and conference spaces, incredible live and theatrical entertainment experiences, and an extensive array of restaurant, nightlife and retail offerings. MGM Resorts creates immersive, iconic experiences through its suite of Las Vegas-inspired brands. The MGM Resorts portfolio encompasses 30 unique hotel and gaming destinations globally, including some of the most recognizable resort brands in the industry. The Company's 50/50 venture, BetMGM, LLC, offers sports betting and online gaming in North America through market-leading brands, including BetMGM and partypoker, and the Company's subsidiary, LV Lion Holding Limited, offers sports betting and online gaming through market-leading brands in several jurisdictions throughout Europe and Brazil. The Company is currently pursuing targeted expansion in Asia through an integrated resort development in Japan. Through its Focused on What Matters philosophy, MGM Resorts commits to creating a more sustainable future, while striving to make a bigger difference in the lives of its employees, guests and in the communities where it operates. The global employees of MGM Resorts are proud of their company for being recognized as one of FORTUNE® Magazine's World's Most Admired Companies®. For more information, please visit us at mgmresorts.com. Please also connect with us@MGMResortsIntl on X as well as Facebook and Instagram.

Media Contacts

Ashley Farkas

MGM Resorts Public Relations

afarkas@mgmresorts.com

Natalie Mounier/Robert Flicker

mgm@kirvindoak.com

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