



3 KNIVES

- Alain Passard - L'Arpège, Paris (France)
- Albert Adrià - Enigma, Barcelona (Spain)
- Alex Atala - D.O.M, Sao Paulo (Brazil)
- Alexandre Mazzia - AM, Marseille (France)
- Álvaro Clavijo - El Chato, Bogotá (Colombia)
- Amaury Bouhours - Le Meurice Alain Ducasse, Paris (France)
- Ana Roš - Hiša Franko, Kobarid (Slovenia)
- Andoni Luis Aduriz - Mugaritz, Errenteria (Spain)
- Andreas Caminada & Marcel Skibba - Schloss Schauenstein, Fürstenu (Switzerland)
- Ángel León - Aponiente, Cadiz (Spain)
- Anne-Sophie Pic - Maison Pic, Valence (France)
- Arnaud Donckele - La Vague d'Or - Cheval Blanc, Saint-Tropez (France)
- Arnaud Lallement - L'Assiette Champenoise, Tinquieux (France)
- Björn Frantzén - Frantzén, Stockholm (Sweden)
- Bruno Verjus - Table, Paris (France)
- Christian Bau - Victor's Fine Dining, Perl-Nennig (Germany)
- Clare Smyth - Core, London (UK)
- Corey Lee - Benu, San Francisco (USA)
- Daniel Calvert - Sézanne, Tokyo (Japan)
- Daniel Humm - Eleven Madison Park, New York (USA)
- Danny Yip - The Chairman, Hong Kong (China)
- David Muñoz - DiverXO, Madrid (Spain)
- Debora Fadul - Diacá, Guatemala City (Guatemala)
- Diego Guerrero - DSTAgE, Madrid (Spain)
- Dominique Crenn - Atelier Crenn, San Francisco (USA)
- Emmanuel Renaut - Flocons de Sel, Megève (France)
- Eneko Atxa - Azurmendi, Bizkaia (Spain)
- Enrico Crippa - Piazza Duomo, Alba (Italy)
- Eric Vildgaard - Jordnær, Gentofte (Denmark)
- Fina Puidgevall & Martina Puigvert - Les Cols, Olot (Spain)
- Floriano Pellegrino - Bros', Lecce (Italy)
- Frédéric Anton - Le Pré Catelan, Paris (France)
- Gaggan Anand - Gaggan, Bangkok (Thailand)

- Gareth Ward - Ynyshir, Machynlleth (UK)
- Gary Yin - King's Joy, Beijing (China)
- Grant Achatz - Alinea, Chicago (USA)
- Grégoire Berger - Ossiano , Dubai (UAE)
- Guillaume Galliot - Caprice, Hong Kong (China)
- Hans Neuner - Ocean, Porches (Portugal)
- Himanshu Saini - Trèsind Studio, Dubai (UAE)
- Hitoshi Ishihara - Mizai, Kyoto (Japan)
- Jaime Rodríguez - Celele, Cartagena (Colombia)
- Jan Hartwig - Jan Hartwig, Munich (Germany)
- Javier & Sergio Torres - Hermanos Torres, Barcelona (Spain)
- Jonnie Boer - De Librije, Zwolle (Netherlands)
- Jorge Vallejo - Quintonil, Mexico City (Mexico)
- José Avillez - Belcanto, Lisbon (Portugal)
- Josh Niland - Saint Peter, Paddington (Australia)
- Julien Royer - Odette, Singapore (Singapore)
- Junghyun Park - Atomix, New York (USA)
- Kei Kobayashi - Kei, Paris (France)
- Leonor Espinosa - Leo, Bogotá (Colombia)
- Mano Thevar - Thevar, Singapore (Singapore)
- Manu Buffara - Manu, Curitiba (Brazil)
- Marco Müller - Rutz, Berlin (Germany)
- Martín Berasategui - Martin Berasategui, Lasarte-Oria (Spain)
- Massimo Bottura - Osteria Francescana, Modena (Italy)
- Mauro Colagreco - Mirazur, Menton (France)
- Mauro Uliassi - Uliassi, Senigallia (Italy)
- Mei Kogo - Sushi Meino, Tokyo (Japan)
- Michelangelo Mammoliti - La Rei Natura, Serralunga d'Alba (Italy)
- Mingoo Kang - Mingles, Seoul (South Korea)
- Mitsuharu "Micha" Tsumura - Maido, Lima (Peru)
- Nicolai Nørregaard - Kadeau, Copenhagen (Denmark)
- Oriol Castro - Disfrutar, Barcelona (Spain)
- Paco Méndez - COME, Barcelona (Spain)
- Paco Morales - NOOR, Cordoba (Spain)
- Paco Pérez - Miramar, Llanca (Spain)
- Paco Roncero - Paco Roncero Restaurante, Madrid (Spain)
- Paolo Casagrande - Lasarte, Barcelona (Spain)
- Pía León - Kjolle, Lima (Peru)
- Pichaya "Pam" Soontornyanakij - Potong, Bangkok (Thailand)
- Pierre Gagnaire - Pierre Gagnaire, Paris (France)
- Quique Dacosta - Quique Dacosta, Denia (Spain)
- Rasmus Kofoed - Geranium, Copenhagen (Denmark)
- Rasmus Munk - Alchemist, Copenhagen (Denmark)
- René Frank - CODA, Berlin (Germany)
- René Redzepi - Noma, Copenhagen (Denmark)
- Riccardo Camanini - Lido84, Gardone Riviera (Italy)

- Rodolfo Guzman - Boragó, Santiago (Chile)
- Santiago Lastra - Kol, London (UK)
- Seiji Yamamoto - RyuGin, Tokyo (Japan)
- Supaksorn “Ice” Jongsiri - Sorn, Bangkok (Thailand)
- Tala Bashmi - Fusions by Tala, Manama (Bahrain)
- Toshiya Kadowaki - Azabu Kadowaki, Tokyo (Japan)
- Vaughan Mabee - Amisfield, Queenstown (New Zealand)
- Victor Arguinzoniz - Asador Etxebarri, Axpe (Spain)
- Virgilio Martinez - Central, Lima (Peru)
- William Bradley - Addison, San Diego (USA)
- Yannick Alléno - Alléno Paris au Pavillon Ledoyen, Paris (France)
- Yat Fung Cheung - Chao Shang Chao (Chaoyang), Beijing (China)
- Yoshihiro Narisawa - Narisawa, Tokyo (Japan)

2 KNIVES

- Agustin Balbi - Andō, Hong Kong (China)
- Alberto Landgraf - Oteque, Rio de Janeiro (Brazil)
- Alejandro Chamorro and Pía Salazar - NUEMA, Quito (Ecuador)
- Alex Dilling - Alex Dilling at Hotel Café Royal, London (UK)
- Alexandre Couillon - La Marine, Noirmoutier-en-l'Île (France)
- Alexandre Gauthier - La Grenouillère, La Madeleine-sous-Montreuil (France)
- Andrea Selvaggini - Savage, Oslo (Norway)
- Anika Madsen - Iris, Rosendal (Norway)
- Antonia Klugmann - L'Argine a Vencò, Dolegna del Collio (Italy)
- Antonio Romero - Succulent, Barcelona (Spain)
- Atsushi Tanaka - A.T., Paris (France)
- Begoña Rodrigo - La Salita, Valencia (Spain)
- Besele Moses Moloi - Gigi, Johannesburg (South Africa)
- Carlo Cracco - Cracco, Milan (Italy)
- Chiara Pavan and Francesco Brutto - Venissa, Venice (Italy)
- Christiaan Stoop - Taian Table, Shanghai (China)
- Christian Le Squer - Le Cinq, Paris (France)
- Chudaree “Tam” Debhakam - Baan Tapa, Bangkok (Thailand)
- Clemens Rambichler - Waldhotel Sonnora, Dreis (Germany)
- Christophe Pelé - Le Clarence, Paris (France)
- Curtis Duffy - Ever, Chicago (USA)
- Dan Barber - Blue Hill at Stone Barns, New York (USA)
- Dani Garcia - Smoked Room, Madrid (Spain)
- Daniel Berlin - Vyn, Simrishamn (Sweden)
- Daniel Birk - Row on 45, Dubai (UAE)
- Daniel Hadida and Eric Robertson - Pearl Morissette, Toronto (Canada)
- Darren Teoh - Dewakan, Kuala Lumpur (Malaysia)
- Dave Pynt - Burnt Ends, Singapore (Singapore)
- David Toutain - David Toutain, Paris (France)
- David Žefran - Milka, Kranjska Gora (Slovenia)

- Deepanker Khosla - Haōma, Bangkok (Thailand)
- Donato Ascani - Glam, Venice (Italy)
- Edgar Núñez - Sud 777, Mexico City (Mexico)
- Edip Sigl - Es:senz, Grassau (Germany)
- Eduardo Rukos and Pedro Evia - Kuuk, Merida (Mexico)
- Elena Arzak - Arzak, San Sebastián (Spain)
- Emma Bengtsson - Aquavit, New York (USA)
- Enrique Olvera - Pujol, Mexico City (Mexico)
- Esben Holmboe Bang - Maaemo, Oslo (Norway)
- Fabrício Lemos and Lisiane Arouca - Origem, Salvador (Brazil)
- Fanny Rey - L'Auberge de Saint-Rémy, Saint Remy (France)
- Franck Pelux - La Table du Lausanne Palace, Lausanne (Switzerland)
- Franco Pepe - Pepe In Grani, Caiazzo (Italy)
- Fredrik Berselius - Aska, New York (USA)
- Gérald Passédât - Le Petit Nice , Marseille (France)
- Glenn Viel - L'Oustau de Baumanière, Les Baux-de-Provence (France)
- Gonzalo Aramburu - Aramburu, Buenos Aires (Argentina)
- Guido Tassi - Don Julio, Buenos Aires (Argentina)
- Guy Savoy - Guy Savoy, Paris (France)
- Hajime Yoneda - HAJIME, Osaka (Japan)
- Heiko Nieder - The Dolder Grand, Zurich (Switzerland)
- Heinz Beck - La Pergola, Rome (Italy)
- Heinz Reitbauer - Steirerreck, Vienna (Austria)
- Hélène Darroze - Hélène Darroze at The Connaught, London (UK)
- Henrique Sá Pessoa - Alma, Lisbon (Portugal)
- Heston Blumenthal - The Fat Duck, Bray (UK)
- Hideki Ishikawa - Kagurazaka Ishikawa, Tokyo (Japan)
- Hiroyasu Kawate - Florilège, Tokyo (Japan)
- Inés Páez Nin "Chef Tita" - Morisoñando, Cargo City (Dominican Republic)
- Ivan Ralston - Tuju, Sao Paulo (Brazil)
- Jaime Pesaque - Mayta, Lima (Peru)
- James Gaag - La Colombe, Cape Town (South Africa)
- James Knappett - Kitchen Table, London (UK)
- Janaina Torres - Bar da Dona Onça, Sao Paulo (Brazil)
- Jason Atherton - City Social, London (UK)
- Jason Bangerter - Langdon Hall Country House, Cambridge (Canada)
- Jason Liu - Ling Long, Beijing (China)
- Javi Olleros - Culler de Pau, O Grove (Spain)
- Javier Rodriguez - El Papagayo, Cordoba (Argentina)
- Jean-François Piège - Le Grand Restaurant, Paris (France)
- Jefferson Rueda - A Casa do Porco, Sao Paulo (Brazil)
- Jeremy Chan - Ikoyi, London (UK)
- Jérôme Banctel - Le Gabriel, Paris (France)
- Jessica Rosval - Casa Maria Luigia, Modena (Italy)
- Jesús Sánchez - Cenador de Amós, Villaverde de Pontones (Spain)
- Jimmy Lim - JL Studio, Taichung City (Taiwan)

- João Oliveira - Vista, Portimao (Portugal)
- John Shields - Smyth, Chicago (USA)
- Jordan Kahn - Vespertine, Culver City (USA)
- Jordy Navarra - Toyo Eatery, Makati (Philippines)
- Joris Bijdendijk - RIJKS, Amsterdam (Netherlands)
- José Luis Hinostraza - Arca, Tulum (Mexico)
- Juan Amador - Amador, Vienna (Austria)
- Juan Luis Martínez - Mérito, Barranco (Peru)
- Jun Lee - Soigné, Seoul (South Korea)
- Kanji Kobayashi - Villa AiDA, Wakayama (Japan)
- Karen Torosyan - Bozar, Brussels (Belgium)
- Karime López and Takahiko Kondo - Gucci Osteria, Florence (Italy)
- Keiko Kuwakino - Satoyama Jujo, Niigata (Japan)
- Kevin Fehling - The Table Kevin Fehling, Hamburg (Germany)
- Kevin Wong - Seroja, Singapore (Singapore)
- Kirk Westaway - JAAN by Kirk Westaway, Singapore (Singapore)
- Kristian Baumann - Koan, Copenhagen (Denmark)
- Kwon Young-woon and Kim Bo-mi - Mitou, Seoul (South Korea)
- Kyle Connaughton - SingleThread, Healdsburg (USA)
- Luis Valderrama Silva and Virgilio Martinez - MIL Centro, Moray (Peru)
- Maksut Aşkar - Neolokal, Istanbul (Turkey)
- Mario Sandoval - Coque, Madrid (Spain)
- Massimiliano Alajmo - Alajmo, Rubano (Italy)
- Matt Abé - Restaurant Gordon Ramsay, London (UK)
- Michele Lazzarini - Contrada Bricconi, Oltressenda Alta (Italy)
- Mohamad Orfali - Orfali Bros, Dubai (UAE)
- Moreno Cedroni - Madonnina del Pescatore, Senigallia (Italy)
- Natsuko Shoji - Été, Tokyo (Japan)
- Nicolai Tram - Knystaforsen, Rydöbruk (Sweden)
- Niklas Ekstedt - Ekstedt, Stockholm (Sweden)
- Niko Romito - Reale, Castel di Sangro (Italy)
- Norbert Niederkofler - Atelier Moessmer, Brunico (Italy)
- Olivier Chaignon - L'OSIER, Tokyo (Japan)
- Pascal Barbot - L'Astrance, Paris (France)
- Patrick O'Connell - The Inn at Little Washington, Washington (USA)
- Paul Ivić - TIAN, Vienna (Austria)
- Paul Pairet - Ultraviolet, Shanghai (China)
- Paulo Airaud - Amelia, San Sebastian (Spain)
- Pedro Pena Bastos - Cura, Lisbon (Portugal)
- Peter Gilmore - QUAY, Sydney (Australia)
- Peter Tempelhoff - FYN Restaurant, Cape Town (South Africa)
- Prateek Sadhu - Naar, Himachal Pradesh (India)
- Prin Polsuk - Samrub Samrub Thai, Bangkok (Thailand)
- Przemysław Klima - Bottiglieria 1881, Kraków (Poland)
- Rafa Costa E Silva - Lasai, Rio de Janeiro (Brazil)
- Rafa Zafra - Estimar, Barcelona (Spain)

- Ramón Freixa - Ramón Freixa , Madrid (Spain)
- Ricard Camarena - Ricard Camarena, Valencia (Spain)
- Ricardo Costa - The Yeatman, Porto (Portugal)
- Richard Ekkebus - Amber, Hong Kong (China)
- Roberto Solís - Huniik, Mérida (Mexico)
- Ryogo Tahara - Logy, Taipei (Taiwan)
- Sato Hideaki - Ta Vie, Hong Kong (China)
- Sebastian Frank - Horváth, Berlin (Germany)
- Sebastian Jimenez - Ræst, Faroe Islands (Faroe Islands)
- Sebastien Lepinoy - Les Amis, Singapore (Singapore)
- Shinobu Namae - L'Effervescence, Tokyo (Japan)
- Shuzo Kishida - Quintessence, Tokyo (Japan)
- Simon Rogan - L'Enclume, Cartmel (UK)
- Soenil Bahadoer - De Lindehof, Nuenen (Netherlands)
- Stefan Heilemann - Widder, Zurich (Switzerland)
- Stefano Baiocco - Villa Feltrinelli, Gargnano (Italy)
- Sun Kim - Meta, Singapore (Singapore)
- Sung Anh - Mosu, Seoul (South Korea)
- Sven Elverfeld - Aqua, Wolfsburg (Germany)
- Sven Erik Renaa - RE-NAA, Stavanger (Norway)
- Sven Wassmer - Memories, Bad Ragaz (Switzerland)
- Syrco Bakker - Syrco BASÈ, Bali (Indonesia)
- Szilard Toth - Salt, Budapest (Hungary)
- Tanja Grandits - Stucki, Basel (Switzerland)
- Terry Giacomello - Nin, Brenzone sul Garda (Italy)
- ThiTid "Ton" Tassanakajohn - Nusara, Bangkok (Thailand)
- Thomas & Mathias Sühring - Sühring, Bangkok (Thailand)
- Thomas Keller - Per Se, New York (USA)
- Tim Boury - Boury, Roeselare (Belgium)
- Tim Raue - Tim Raue, Berlin (Germany)
- Tomás Treschanski - Trescha, Buenos Aires (Argentina)
- Toño Pérez - Atrio, Cáceres (Spain)
- Vasco Coelho Santos - Euskalduna Studio, Porto (Portugal)
- Vicky Cheng - VEA, Hong Kong (China)
- Vicky Lau - TATE Dining Room, Hong Kong (China)
- Viki Geunes - Zilte, Antwerpen (Belgium)
- Vladimir Mukhin - KRASOTA Dubai, Dubai (UAE)
- Willem Hiele - Willem Hiele, Oudenburg (Belgium)
- Wilson Alonzo - Ya'axché, Yucatan (Mexico)
- Xavier Pellicer - Xavier Pellicer, Barcelona (Spain)
- Xrysw Ruelas and Oscar Segundo - Xokol, Guadalajara (Mexico)
- Yim Jung-sik - Jungsik, Seoul (South Korea)
- Yoshihiro Murata - Kikunoi Honten, Kyoto (Japan)
- Yusuke Takada - La Cime, Osaka (Japan)
- Zaiyu Hasegawa - DEN, Tokyo (Japan)

1 KNIFE

- Aaron Silverman - Pineapple and Pearls, Washington (USA)
- Adam Byatt - Trinity, London (UK)
- Alain Weissgerber - Taubenkobel, Schutzen am Gebirge (Austria)
- Alan Stuart - One core by Clare Smyth, Sydney (Australia)
- Alberto Gipponi - Dina, Gussago (Italy)
- Alessandro Frau - Acqua, Bangkok (Thailand)
- Alexandros Tsiotinis - CTC, Athens (Greece)
- Allen Suh - Allen, Seoul (South Korea)
- Alvin Leung - Bo Innovation, Hong Kong (China)
- Amninder Sandhu - Palaash, Maharashtra (India)
- Andrea Camastra - NUTA, Warsaw (Poland)
- Andreas Döllerer - Döllerer, Golling an der Salzach (Austria)
- Antonio Arcieri - Arco by Paco Pérez, Gdańsk (Poland)
- Antonio Guida - Seta, Milan (Italy)
- Antonio Ziantoni - Zia, Rome (Italy)
- Aret Sahakyan - Maçakızı, Bodrum (Turkey)
- Arnaud Dunand - Maison Dunand, Bangkok (Thailand)
- Aurora Storari and Flavio Lucarini - Hémicycle, Paris (France)
- Beata Śniechowska - Baba, Wrocław (Poland)
- Bee Satongun - Paste, Bangkok (Thailand)
- Benjamin Chmura - Tantris, Munich (Germany)
- Bertrand Grébaut - Septime, Paris (France)
- Burçak Kazdal - Apartıman Yeniköy, Istanbul (Turkey)
- Callan Austin - Dusk, Stellenbosch (South Africa)
- Carlos De Albuquerque Teixeira - Esporão, Porto (Portugal)
- Carlos Garcia - Alto, Caracas (Venezuela)
- Catalina Vélez - Domingo, Valle del Cauca (Colombia)
- Cedric Vongerichten - Wayan, New York (USA)
- Chalee Kader - Wana Yook, Bangkok (Thailand)
- Chele Gonzalez - Gallery by Chele, Metro Manila (Philippines)
- Chen Zhiping - Meet the Bund, Shanghai (China)
- Cheung Siu Kong - Summer Pavilion, Singapore (Singapore)
- Cho Eun-hee - Onjium, Seoul (South Korea)
- Christian F. Puglisi - BÆST, Copenhagen (Denmark)
- Christian Kuchler - Taverne zum Schäfli, Wigoltingen (Switzerland)
- Christophe Aribert - Maison Aribert, Uriage-les-Bains (France)
- Chumpol Jangprai - R-Haan, Bangkok (Thailand)
- Ciro Scamardella - Piperò Roma, Rome (Italy)
- Dan Hunter - Brae, Birregurra (Australia)
- Daniel Gottschlich - Ox & Klee, Cologne (Germany)
- Daniel Puskas - Sixpenny, Stanmore (Australia)
- Daniel Zeindlhofer - IGNIV Zürich by Andreas Caminada, Zurich (Switzerland)
- Daniele Bendanti - Oltre, Bologna (Italy)
- Daniele Sperindio - Art di Daniele Sperindio, Singapore (Singapore)

- Dante & Kafe Bassi - Manga, Salvador (Brazil)
- Dave Beran - Pasjoli, Santa Monica (USA)
- David Castro Hussong - Fauna, Valle de Guadalupe Ensenada (Mexico)
- David Posey - Elske, Chicago (USA)
- David Toutain and Joris Rousseau - Feuille, Hong Kong (China)
- Davide Caranchini - Materia, Cernobbio (Italy)
- Davide Di Fabio - Dalla Gioconda, Gabicce Monte (Italy)
- Davide Garavaglia - Côte by Mauro Colagreco, Bangkok (Thailand)
- Davide Oldani - D'O, Cornaredo (Italy)
- Deni Srdoč - Nebo, Rijeka (Croatia)
- Diego Murciego - Desde 1911, Madrid (Spain)
- Diego Rossi - Trippa Milano, Milan (Italy)
- Dieter Koschina - Vila Joya, Albufeira (Portugal)
- Dimitrios Moudios - Ore, Bangkok (Thailand)
- Domenico Marotta - Marotta, Squille (Italy)
- Dylan Watson-Brawn - Ernst, Berlin (Germany)
- Edorta Lamo - ARREA!, Santa Cruz de Campezo (Spain)
- Eelke Plasmeijer and Ray Adriansyah - Locavore, Bali (Indonesia)
- Eero Vottonen - Palace, Helsinki (Finland)
- Eiji Taniguchi - Cuisine Regionale L'evo, Toyama (Japan)
- Eric Rätty - Arbor, Hong Kong (China)
- Erik & Julien van Loo - Parkheuvel, Rotterdam (Netherlands)
- Errico Recanati - Andreina, Loreto (Italy)
- Fatih Tutak - TURK FATİH TUTAK, Istanbul (Turkey)
- Felipe Bronze - Oro, Rio de Janeiro (Brazil)
- Felix Schneider - etz, Nuremberg (Germany)
- Fernando Rivarola - El Baqueano, Salta (Argentina)
- Filip Gemzell - ÄNG, Tvaaker (Sweden)
- Flavio Fermi - Ackermannshof, Basel (Switzerland)
- Francesco Stara - Fradis Minoris, Pula (Italy)
- Francisco Ruano - Alcalde, Guadalajara (Mexico)
- Franck Giovannini - Restaurant de l'Hôtel de Ville, Crissier (Switzerland)
- Franco Sampogna - Frevo, New York (USA)
- Frédéric Molina - Frédéric Molina au Moulin de Léré, Vailly (France)
- Gabriel Oggero - Crizia, Buenos Aires (Argentina)
- Gaetan Biesuz - Rumari, Bali (Indonesia)
- Garima Arora - Gaa, Bangkok (Thailand)
- George McLeod - SEM, Lisbon (Portugal)
- George Papazacharias - Delta, Athens (Greece)
- Geronimo Athuel - OCYÁ Leblon, Rio de Janeiro (Brazil)
- Gert de Mangeleer - Hertog Jan at Botanic, Antwerpen (Belgium)
- Giancarlo Perbellini - Casa Perbellini, Verona (Italy)
- Giuseppe Iannotti - Krèsios, Telesse (Italy)
- Guillaume Bracaval - est, Tokyo (Japan)
- Hans Christian - August Jakarta, Jakarta (Indonesia)
- Heidi Bjerkan - Credo Restaurant, Trondheim (Norway)

- Helena Rizzo - Maní Manioca, Sao Paulo (Brazil)
- Hiroshi Yamaguchi - Hibana by Koki, Hanoi (Vietnam)
- Huang Jinghui/Chef Fei - Jiang by Chef Fei, Guangzhou (China)
- Ignacio Ovalle - La Calma by Fredes, Santiago (Chile)
- Iñaki Bolumburu - Contrast, Amsterdam (Netherlands)
- Issam Koteich - Cordeo, Miranda (Venezuela)
- Issam Rhachi - TFAYA - brasserie arabesque, Marrakesh (Morocco)
- István Pesti - Platán Gourmet, Tata (Hungary)
- Ivan Brehm - Nouri, Singapore (Singapore)
- Ivan Garcia - El Bosque Bistro, Caracas (Venezuela)
- Jacopo Ticchi - Trattoria da Lucio, Rimini (Italy)
- James Goodyear - Adam's, Birmingham (UK)
- James Henry and Shaun Kelly - Le Doyenné, Saint-Vrain (France)
- James Lowe - Lyle's , London (UK)
- Jan Sobeki - TRIBECA, Heeze (Netherlands)
- Jarno Eggen - De Groene Lantaarn, Staphorst (Netherlands)
- Jason DeSouza - White Plate by Chef Jason, Bardez (India)
- Jason Tan - Euphoria, Singapore (Singapore)
- Jay Fai - Jay Fai, Bangkok (Thailand)
- Jean-Michel Carrette - Aux Terrasses, Tournus (France)
- Jenner Tomaska - Esmé, Chicago (USA)
- Jenő Rácz - Rumour, Budapest (Hungary)
- Jeremias Riezler - Biohotel Walserstuba, Riezlern (Austria)
- Jeroen Achtiën - Inter Scaldes, Kruiningen (Netherlands)
- Johanne Siy - Lolla, Singapore (Singapore)
- Johannes Richter - Summerhill Guest Estate, Pinetown (South Africa)
- John Williams - The Ritz London, London (UK)
- Johnny Spero - Reverie, Washington (USA)
- Jonatan Gómez - Le Chique, Puerto Morelos (Mexico)
- Jonathan Tam - Jatak, Copenhagen (Denmark)
- Jonathan Yao - Kato, Los Angeles (USA)
- Jong-won Son - L'Amant Secret, Seoul (South Korea)
- Jonny Lake - Trivet, London (UK)
- Jordi Vilà - Alkimia, Barcelona (Spain)
- Josean Alija - Nerua Guggenheim Bilbao, Bilbao (Spain)
- Juan Manuel Barrientos - El Cielo Restaurant Miami, Miami (USA)
- Juanjo López - La Tasquita, Madrid (Spain)
- JuanLU Fernández - LÚ Cocina y Alma, Jerez De La Frontera (Spain)
- Julio Martín Baez - Julia, Buenos Aires (Argentina)
- Karim Ben Baba - La Grande Table Marocaine, Marrakesh (Morocco)
- Katlego Mlambo - Flames, Johannesburg (South Africa)
- Kazumine Nishida - Shoukouwa, Singapore (Singapore)
- Kazuo Harada - Kazuo, Sao Paulo (Brazil)
- Keita Kitamura - apothéose, Tokyo (Japan)
- Kenneth Toft-Hansen - Svinkløv Badehotel, Fjerritslev (Denmark)
- Kim Jin-hyuk - alla Prima, Seoul (South Korea)

- KimHock Su - Au Jardin, Penang (Malaysia)
- Lennox Hastie - Firedoor, Surry Hills (Australia)
- Letizia Vella - The Golden Fork, Rabat (Malta)
- LG Han (Han Li Guang) - Labyrinth, Singapore (Singapore)
- Lionel Beccat - ESqUISSE, Tokyo (Japan)
- Lorenzo Ragni and Florencia Montes - ONICE, Nice (France)
- Luca Fantin - Bvlgari Il Ristorante - Luca Fantin, Tokyo (Japan)
- Luis Ronzon - Chablé Yucatán, Yucatan (Mexico)
- Luiz Filipe Souza - Ewai, Sao Paulo (Brazil)
- Luka Košir - Grič, Horjul (Slovenia)
- Lukas and Markus Mraz - Mraz & Sohn, Vienna (Austria)
- Mads Battefeld - Sushi Anaba, Copenhagen (Denmark)
- Maicol Izzo - Piazzetta Milù, Castellammare di Stabia (Italy)
- Mama Luz - Casa Mamá Luz, Bogotá (Colombia)
- Marc Lepine - Atelier, Ottawa (Canada)
- Marijo Curić - Restaurant 360, Dubrovnik (Croatia)
- Mario Castrellón - Maito, Panama City (Panama)
- Mark Lundgaard - Kong Hans Kælder, Copenhagen (Denmark)
- Markus Stöckle - ROSI, Zurich (Switzerland)
- Marlene Vieira - Marlene, Lisbon (Portugal)
- Marsia Taha - Gustu, La Paz (Bolivia)
- Masaki Saito - Sushi Masaki Saito, Toronto (Canada)
- Masamichi Amamoto - Amamoto, Tokyo (Japan)
- Mathieu Pérou - Le Manoir de la Régate, Nantes (France)
- Matias Perdomo - Contraste, Milan (Italy)
- Matteo Baronetto - Del Cambio, Torino (Italy)
- Matteo Ferrantino - bianc, Hamburg (Germany)
- Matthew Kammerer - Harbor House, Elk (USA)
- Matthias Diether - 180°, Tallinn (Estonia)
- Max Natmessnig & Marco Prins - Chef's Table at Brooklyn Fare, New York (USA)
- Merlin Labron-Johnson - Osip, Bruton (UK)
- Michael Stadtländer - Eigensinn Farm, Singhampton (Canada)
- Michael van der Kroft - Tres, Rotterdam (Netherlands)
- Ming Kiat - Mustard Seed, Singapore (Singapore)
- Mitsunobu Nagae - L'Abeille, NYC (USA)
- Mmabatho Molefe - Emazulwini Restaurant, Cape Town (South Africa)
- Mostafa Siif - Khufu's, Al Haram (Egypt)
- Nao Motohashi - Julia, Tokyo (Japan)
- Nasim Alikhani - SOFREH, New York (USA)
- Natalia Cocoma - Oda Restaurante, Bogotá (Colombia)
- Nicolas Decloedt and Caroline Baerten - Humus x Hortense, Ixelles (Belgium)
- Nicolás Tapia - Yum Cha, Santiago (Chile)
- Nino Rossi - Qafiz, Santa Cristina d'Aspromonte (Italy)
- Niyati Rao - Ekaa, Mumbai (India)
- Noah Sandoval - Oriole, Chicago (USA)
- Oliver Peña - Teatro kitchen & bar, Barcelona (Spain)

- Olivier Elzer - L'envol, Hong Kong (China)
- Pablo Diaz - Mercado 24, Guatemala City (Guatemala)
- Pascal Steffen - roots, Basel (Switzerland)
- Patricio Ariel Negro - Sarasanegro, Buenos Aires (Argentina)
- Patrick Kriss - Alo, Toronto (Canada)
- Pedro Chavarría - DeMo, Santiago (Chile)
- Peeter Pihel - Fotografiska, Tallinn (Estonia)
- Peter Cuong Franklin - Ănăn Saigon, Ho Chi Minh City (Vietnam)
- Philip Tessier - Press, Saint Helena (USA)
- Pietro Catalano - CAAA, Lucerne (Switzerland)
- Pim Techamuanvivit - Nahm, Bangkok (Thailand)
- Pino Cuttaia - La Madia, Licata (Italy)
- Rafa de Bedoya - Aleia, Barcelona (Spain)
- Rafael Cagali - Da Terra, London (UK)
- Rahul Rana - avatāra, Dubai (UAE)
- Regi Mathew - Kappa Chakka Kandhari, Tamil Nadu (India)
- Ricardo Chaneton - Mono, Hong Kong (China)
- Riccardo Gaspari - SanBrite, Cortina d'Ampezzo (Italy)
- Rikku O'Donnchu - RIKŪ Chef's Counter, Cape Town (South Africa)
- Riley Sanders - Canvas, Bangkok (Thailand)
- Rishi Naleendra - Cloudstreet, Singapore (Singapore)
- Robin Van De Bunt - De Leuf, Zuid Limburg (Netherlands)
- Rodrigo Rivera-Rio - KOLI Cocina de Origen, Manterrey (Mexico)
- Ronny Emborg - Atera, New York (USA)
- Rui Paula - Casa de Chá da Boa Nova, Leca da Palmeira (Portugal)
- Ryan Clift - Tippling Club, Singapore (Singapore)
- Sally Abe - The Pem, London (UK)
- Sam Aisbett - Akuna, Ho Chi Minh City (Vietnam)
- Sam Tran - Gia, Hanoi (Vietnam)
- Sang Hoon Degeimbre - L'air du temps, Liernu (Belgium)
- Santiago Fernández - Silvestre, San Jose (Costa Rica)
- Sara Aqel - Dara Dining, Amman (Jordan)
- Sayan Isaksson - Nour, Stockholm (Sweden)
- Scott Pickett - Estelle, Victoria (Australia)
- Sebastian Rabe - Ochsen, Muri (Switzerland)
- Sebastián Weigandt - Azafrán, Mendoza (Argentina)
- Sergio Díaz - Sublime Guatemala, Guatemala City (Guatemala)
- Shinichiro Takagi - Zeniya, Kanazawa (Japan)
- Silvio Germann - Mammartsberg, Freidorf (Switzerland)
- Simone Cantafio - La Stüa de Michil, Corvara in Badia (Italy)
- Solemann Haddad - Moonrise, Dubai (UAE)
- Stefan Doubek - Doubek, Vienna (Austria)
- Stephan Duhesme - Metiz, Makati (Philippines)
- Sungbin Jeon - VINHO, Seoul (South Korea)
- Tae-Jun Eom South Korea - Solbam, Seoul (South Korea)
- Takahiro Inoue - Pesceco, Nagasaki (Japan)

- Takayoshi Watanabe - Teruzushi, Sugawara (Japan)
- Takeshi Fukuyama - Goh, Fukuoka (Japan)
- Tamás Széll and Szabina Szulló - Stand, Budapest (Hungary)
- Tasos Mantis - Soil, Athens (Greece)
- Tássia Magalhães - Nelita, Sao Paulo (Brazil)
- Tekuna Gachechiladze - Café Littera, Georgia (USA)
- Tetsuro Maeda - Txispa, Axpe (Spain)
- Thibaut Spiwack - Anona, Paris (France)
- Thomas Allan - The Modern, New York (USA)
- Tim Golsteijn - Bougainville, Amsterdam (Netherlands)
- Tohru Nakamura - Tohru in der Schreiberei, Munich (Germany)
- Tom Aikens - Muse, London (UK)
- Tom Allen - Dinner by Heston Blumenthal, Dubai (UAE)
- Tom Booton - The Grill by Tom Booton, London (UK)
- Tomas Bermudez - La Docena, Guadalajara (Mexico)
- Tomás Kalika - Mishiguene, Buenos Aires (Argentina)
- Tommy Myllymäki - AIRA, Stockholm (Sweden)
- Tomos Parry - Brat, London (UK)
- Tõnis Siigur and Roman Sidorov - NOA Chef's Hall, Tallinn (Estonia)
- Tony Hohlfeld - Jante, Hannover (Germany)
- Torsten Michel - Schwarzwaldstube, Baiersbronn (Germany)
- Vanika Choudhary - Noon, Mumbai (India)
- Varun Totlani - Masque, Mumbai (India)
- Victor Mercier - Fief, Paris (France)
- Vítor Matos - Antiquvum, Porto (Portugal)
- Wandile Mabaso - Les Créatifs, Sandton (South Africa)
- Wilfrid Hocquet - Blue by Alain Ducasse, Bangkok (Thailand)
- Xosé T. Cannas - Pepe Vieira, Raxo (Spain)
- Xu Jingye - 102 House, Shanghai (China)
- Yoshihiro Takahashi - Hyotei, Kyoto (Japan)
- Yossi Shitrit - Hiba, Tel Aviv (Israel)
- Yuhei Miyamoto - CYCLE by Mauro Colagreco, Tokyo (Japan)
- Zeyu Tian - Avant, Shenzhen (China)
- Zineb Hattab - KLE, Zurich (Switzerland)
- Zor Tan - Born, Singapore (Singapore)