LIVE FROM MILAN: THE BEST CHEF AWARDS 2025 HONOURING GLOBAL CULINARY VISIONARIES

PRESS KIT

Rasmus Munk retains the crown as The Best Chef in the world, with Ana Roš and Himanshu Saini joining him on the podium.

Milan, Italy – 2 October, 2025

CELEBRATING THE WORLD'S BEST CHEFS

From a community of extraordinary talent, three chefs rose to the very top, honoured for their creativity, passion, and remarkable impact on the culinary world:

1ST PLACE: Rasmus Munk – *Alchemist,* Denmark
At Alchemist, Rasmus Munk fuses science, art, and theatre to transform dining into an immersive experience. His back-to-back win confirms him as one of the most visionary chefs in the world today.

2ND PLACE: Ana Roš – *Hiša Franko*, Slovenia
Ana Roš brings bold flavours and Slovenian terroir to life through daring tasting menus that balance heritage with global influence. Her cooking has firmly placed Slovenia on the international culinary map.

3RD PLACE: Himanshu Saini – *Trèsind Studio*, UAE
Himanshu Saini reinvents Indian cuisine at Trèsind Studio with modernist precision and deep respect for tradition. His recognition marks the UAE's growing presence in global gastronomy.

SPECIAL AWARD WINNERS

As part of The Best Chef's (r)evolutionary ranking system, the awards also celebrated chefs who made extraordinary contributions in specific areas:

- **The Best Humanity:** Chefs of *World Central Kitchen*, founded by Chef José Andrés (NEW)
- **The Best Visionary:** Massimo Bottura, *Osteria Francescana*, Modena, Italy (NEW)
- **The Best Pastry Award:** Pía Salazar, *NUEMA*, Quito, Ecuador
- **The Best Terroir Award:** Debora Fadul, *DIACÁ*, Guatemala City, Guatemala
- **The Best Creativity Award:** Jason Liu, *Ling Long*, Shanghai, China

- **The Best Food Art Award:** Quique Dacosta, *Quique Dacosta*, Dénia, Spain
- **The Best New Entry Award:** Prateek Sadhu, *Naar*, Kasauli, India
- **The Best Dining Experience Award:** Anika Madsen, *Iris*, Rosendal, Norway
- **The Best Science Award:** Diego Guerrero, *DSTAgE*, Madrid, Spain
- **The Best Voted by Professionals Award:** Himanshu Saini, *Trèsind Studio*, UAE
- **The Best NextGen Award:** Sebastian Jiménez, Ræst, Tórshavn, Faroe Islands
- **The Best Milan Award:** Andrea Aprea, *Andrea Aprea*, Milan, Italy
- **The Best Origins & Future Award:** Diego Rossi, *Trippa*, Milan, Italy

KNIFE RECOGNITION

This year, a record **783 chefs** were awarded in total.

The Best Chef Awards' tiered Knife recognition system offers a more comprehensive, inclusive view of culinary excellence. This year saw the number of voters almost double compared to last year, reaching a total of 972, including 572 chefs from 64 countries and 400 industry professionals. Abandoning traditional rankings in 2024, the system honours chefs based on impact and skill across three categories, recognising culinary professionals across six continents:

- **Three Knives (The Best)**: Celebrating the highest tier of culinary mastery, ***126 chefs achieved*** 80% or more of the maximum points.
- **Two Knives (World-Class)**: ***Acknowledging 236 chefs*** who reached 40% or more, representing world-class expertise.
- **One Knife (Excellent)**: ***Recognising 421 chefs*** who attained 20% or more, underscoring their notable contributions to the field.

For the complete list of The Best Chef Awards 2025 winners and honourees, please visit thebestchefawards.com

In addition, the awards will be accompanied by an interactive map and guide on The Best Chef website, making it easy for food lovers everywhere to discover and explore the chefs and restaurants recognised.

A GLOBAL SHOWCASE OF CULINARY EXCELLENCE IN MILAN

The 2025 edition brought together chefs, industry leaders, and culinary enthusiasts from across the globe for two days of conversation, collaboration, and creativity. Alongside the awards ceremony, the

programme featured thought-provoking panel discussions, exclusive dining experiences, and unique opportunities for chefs to share their knowledge and perspectives.

Staged in Milan, a city long recognised as a centre of culture, design, and gastronomy, this year's gathering highlighted both the city's international influence and its role as a meeting point for the world's culinary visionaries. With hundreds of chefs from more than 69 countries recognised across the Knife tiers, the 2025 edition cemented The Best Chef Awards as the most inclusive celebration of global gastronomy to date.

Rasmus Munk, winner of *The Best Chef Award 2024 & 2025* and chef-owner of Alchemist in Copenhagen, said: "Winning this award for the second year is not just a personal honour, it's a recognition of the entire team at Alchemist. My hope is that gastronomy continues to evolve beyond craftsmanship alone. Food can be a powerful medium, one that sparks conversations, raises questions, and inspires change. I'm honoured to be listed alongside so many brilliant chefs, and I believe that we all have a role to play in shaping the future of food."

Cristian Gadau, Co-founder and CEO of The Best Chef, said: "The Best Chef Awards are more than just a celebration of culinary excellence. They are a reflection of a community that continues to grow and inspire. With nearly double the number of voters this year, we see the global appetite for innovation, diversity, and collaboration in gastronomy stronger than ever. Our mission has always been to create a platform that honours chefs not only for their skill, but also for their vision and impact, while making this world of creativity accessible to everyone who loves food. Each edition of The Best Chef awards aims to create a more inclusive list for everyone, regardless of their background or income, making it less elitist and more inclusive for all humanity."

The success of The Best Chef Awards reinforces its position as a premier global culinary platform, showcasing its commitment to supporting international talent and innovation. Hosting the event in a city renowned for culture, design, and gastronomy added a distinctive energy to this year's edition, marking it as one of the most memorable yet. As the curtains close on Milan, anticipation is already building for next year's gathering, where The Best Chef Awards will once again bring the world's culinary community together in a new setting to celebrate the future of gastronomy.

The BEST CHEF Milan 2025

PRESS KIT

For more information, please contact:

The Best Chef
press@thebestchefawards.com

-ENDS-

About The Best Chef Awards

The Best Chef Awards is a global platform dedicated to celebrating the people behind the food. Founded to recognise creativity, innovation, and talent in gastronomy, the awards bring together chefs from every corner of the world, highlighting their vision and contribution to the culinary arts. Beyond rankings, The Best Chef fosters dialogue, collaboration, and inspiration through its annual events, discussions, and digital community, offering a stage where established masters and emerging voices alike can share their ideas and shape the future of food.