



Singapore Restaurants That Have Kept Michelin Bib Gourmand For 10 Straight Years

Description

MICHELIN's Bib Gourmand list for Singapore 2026 named 97 eateries on 28 July, marking the guide's tenth edition here. Of those, 17 have held the Bib Gourmand distinction across every one of the ten editions since 2016, a badge for good food at a fair price rather than fine dining. This guide covers three of the seventeen that operate as sit-down restaurants rather than hawker stalls, so a booking and a fixed address are part of what you are paying for: Whole Earth, True Blue Cuisine and Yhingthai Palace.

Last updated: 24 August 2026.



Whole Earth's Olive Rice, one of its longest-running dishes. Image: Whole Earth, official site.

What does the Bib Gourmand badge actually mean?

MICHELIN introduced the Bib Gourmand in 1997 for restaurants serving, in the guide's own words, "high-quality meals which include two courses and a glass of wine or dessert for \$40 or less." It sits below the starred tier and is judged on value as much as skill. Singapore's 2026 list carries 97 such addresses, and the full starred selection is announced separately, on 4 August.

Which Singapore restaurants have never lost it?

The 17 that have held Bib Gourmand status across all ten editions span hawker stalls and restaurants alike, among them Tian Tian Hainanese Chicken Rice, Song Fa Bak Kut Teh, A Noodle Story, Kok Sen,

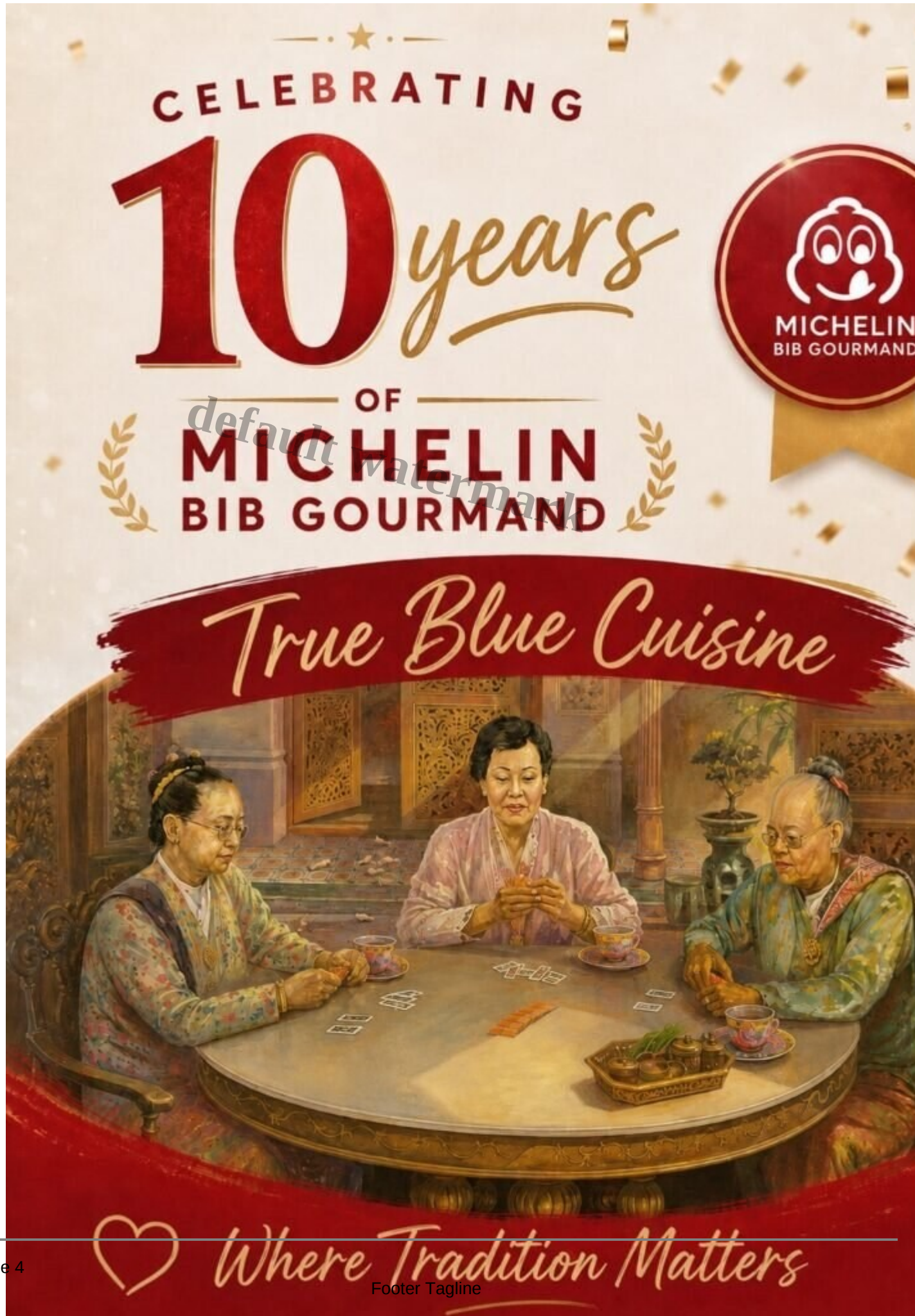
Bismillah Biryani, Sin Huat Seafood House and Whole Earth, True Blue Cuisine and Yhingthai Palace. This guide focuses on the last three because they are the ones where a reader is choosing a restaurant booking over a hawker queue, and the price comparison that matters is therefore a different one.

Whole Earth: Peranakan-Thai vegetarian, Peck Seah Street

Whole Earth has held Bib Gourmand status since 2016 and describes itself as Singapore's first and only Peranakan-Thai vegetarian restaurant, open since 2003. A meal runs roughly S\$25 to S\$35 a head by outside estimate, with signature dishes such as the Olive Rice, Sambal King and the Crispy Golden Oats tofu. It suits vegetarians and vegans directly, and also anyone curious whether plant-based cooking can carry a full Peranakan spice profile without meat or dairy standing in for flavour. It is less suited to a diner set on a meat-forward version of the same cuisine, since that is not what is on the menu.

True Blue Cuisine: Peranakan, Armenian Street

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True Blue Cuisine has occupied its Armenian Street premises, beside the Peranakan Museum, since 2008. Image: True Blue Cuisine, official site, July 2026.

True Blue Cuisine opened in Katong in November 2003 and moved to its current Armenian Street premises, beside the Peranakan Museum, in 2008. It has held Bib Gourmand status since 2016 and does not serve pork or lard-based dishes, a detail worth knowing before booking if that is the point of a Peranakan meal for you. The restaurant also runs three private dining rooms for group bookings. Specific a la carte pricing is not published on its own site, so treat exact costs as unconfirmed until you see the menu; the restaurant's own description of the Bib Gourmand standard, "two courses and a glass of wine or dessert for \$40 or less," is MICHELIN's general criterion rather than a stated price for a meal here.

Yhingthai Palace: Thai, Purvis Street



A dish at Yhingthai Palace, on Purvis Street since the 1990s. Image: Yhingthai Palace, official site.

Yhingthai Palace has operated on Purvis Street since the 1990s and is open daily for lunch (11.30am to 2pm) and dinner (6pm to 10pm). Reported menu prices for individual dishes have ranged from roughly S\$8 to S\$18, though Yhingthai's own site does not publish a menu with prices, so that range should be treated as approximate until confirmed on the day. It suits a group wanting shared Thai dishes in an air-conditioned, bookable room rather than a hawker centre queue.

What the three have in common, and where they differ

All three predate Singapore's first MICHELIN Guide, all three are seated restaurants rather than stalls, and all three have carried the Bib Gourmand badge for a full decade without a gap. They differ mainly in what they cook: Whole Earth is entirely plant-based, True Blue and Yhingthai are not. None of the three is the cheapest way to eat their respective cuisines in Singapore. What the badge buys you across all three is consistency measured by MICHELIN's own inspectors, year after year, rather

than a bargain against the hawker centre next door.

Restaurant	Address	Hours	Bib Gourmand since
Whole Earth	76 Peck Seah Street, S079331	11.30am-3pm, 5.30pm-10pm daily	2016
True Blue Cuisine	47/49 Armenian Street, S179937	Lunch and dinner (call to confirm)	2016
Yhingthai Palace	36 Purvis Street, #01-04, S188613	11.30am-2pm, 6pm-10pm daily	Reported since at least 2024

For a decade of consistency, Whole Earth is the most distinctive booking of the three, since Singapore has few other restaurants doing a fully plant-based Peranakan menu at this level. True Blue and Yhingthai are both easier to find better-known, and sometimes cheaper, versions of their cuisines elsewhere in Singapore, so their badge is a floor of reliability rather than a reason to book on its own.

Details

Addresses, hours and how long each restaurant has held the badge are in the table above.

For the full 2026 Bib Gourmand list and how it sits against MICHELIN's starred selection, see our [guide to choosing the right MICHELIN list](#), and for a flagship that just opened at the other end of the price scale, see our report on [Tian Tian's new Jewel Changi outlet](#).

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