SIRHA+
BOCUSE D'OR
ASIA-PACIFIC 2026 MACAO

MONDAY 2ND NOVEMBER 2026

BOCUSE D'OR
ASIA-PACIFIC

MACAO, CHINA



BOCUSE D'OR ASIA-PACIFIC 2026: JAPAN CLAIMS VICTORY IN MACAO AND SECURES ITS PLACE IN THE GRAND FINALE IN LYON

On Monday 2nd November, in Macao, Japan's victory, represented by chef Tetsuya Asano, brought the 2026 Bocuse d'Or Asia-Pacific selection to a close.

Thailand (with chef **Chutima Srichai**) and **China** (with chef **Chun Kei Wong**) completed the podium, finishing second and third respectively. These three teams, along with the other nations in the Top 5 (**New Zealand** and **Malaysia**), secured their places in the Bocuse d'Or Grand Finale, which will be held on the **24th and 25th January 2027 during Sirha Lyon**.

THE 2026 BOCUSE D'OR ASIA-PACIFIC RANKINGS

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SPECIAL PRIZE FOR PLATE THEME	NEW ZEALAND
SPECIAL PRIZE FOR PLATTER THEME	SRI LANKA
BEST COMMIS PRIZE	Zhou ESTELLE - CHINA

	TEAM	TOTAL	PLATE THEME TASTING	PLATTER THEME TASTING	VISUAL PLATTER JURY	KITCHEN JURY	PENALTIES
SELECTED 2027 FINALISTS 1	JAPAN	1245	416	439	81	358	-49
2	THAILAND	1213	409	395	82	337	-10
3	CHINA	1185	408	425	80	327	-55
4	NEW ZEALAND	1101	419	374	66	282	-40
5	MALAYSIA	1099	398	380	71	255	-5
6	VIETNAM	1079	381	374	66	273	-15
7	SRI LANKA	1045	367	384	61	250	-17
8	INDIA	950	373	328	65	215	-31

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A TEAM EFFORT BEHIND THE QUALIFICATION

In Macao, chef Tetsuya Asano, accompanied by commis chef Yuto Sasaoka and supported by coach Masataka Tsuchiya, embodied the Bocuse d'Or spirit of pushing beyond one's limits. Competing against seven other teams, they delivered a controlled performance marked by flawless technique, unwavering consistency and a strong culinary identity. This success was the result of a collective commitment, with every team member playing a decisive role.



"I'm incredibly happy and proud of this achievement. Now, our focus turns to preparing for the Grand Finale in Lyon, which we're really looking forward to. A huge thank you to my entire team for their hard work and dedication!" declares chef **Tetsuya Asano**, winner of the 2026 Bocuse d'Or Asia-Pacific.

MACAO: THE HIGHLY ANTICIPATED RETURN OF LIVE COMPETITION

The 2026 edition marks a long-awaited turning point: after three selection cycles conducted through application submissions, candidates are once again competing in person. The choice of **Macao** is no coincidence. Designated a UNESCO Creative City of Gastronomy, this metropolis embodies the crossroads of Asian traditions and culinary influences from around the world. It provides the ideal setting to celebrate the region's gastronomic diversity.



Vietnam, India, China, Sri Lanka, New Zealand, Malaysia, Japan and Thailand took their places in the cooking stations for **5h30 of competition**. Two challenges shaped the event: the **Plate Theme**, featuring chicken, prawns, pak choi and ginger, and the **Platter Theme**, dedicated to lamb and accompanied by garnishes made with daikon and fermented products. Each candidate was required to bring their own culinary signature, notably through their choice of a pepper native from their country.

ON THE ROAD TO THE GRAND FINALE

The Bocuse d'Or Middle East, whose selection was conducted through written submissions, has also revealed its winner: the **United Arab Emirates**, represented by chef **Al Hassan Al Falasi**.
This final qualification completes the list of 24 candidates who will compete in **Lyon** on the **24th and 25th January 2027, at the Bocuse d'Or Grand Finale**. The 2027 edition will mark the **competition's 40th anniversary**, with the candidates vying to succeed Paul Marcon as the next Bocuse d'Or winner.

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