Gault&Millau launches prestigious Yellow Guide across China, the Baltic states and Kazakhstan

Gault&Millau, one of the world's leading authorities on gastronomy and hospitality, has announced the launch of Gault&Millau China, Gault&Millau Baltic and Gault&Millau Almaty, marking a significant expansion of the renowned Yellow Guide into three dynamic culinary regions.



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From the rapidly evolving restaurant scene in Almaty, Kazakhstan, and China's rich gastronomic heritage to the emerging talent shaping the Baltic states, the new editions will shine an international spotlight on destinations helping define the future of global gastronomy.

Founded in France in 1969, Gault&Millau has spent more than five decades championing chefs, restaurateurs and hospitality professionals through its independent evaluation methodology. Today, the brand operates in more than 20 countries, with more than 368 professional inspectors evaluating 13,600 restaurants worldwide.

The expansion reflects Gault&Millau's commitment to celebrating distinctive culinary cultures while supporting the growth of local hospitality industries. Each edition combines Gault&Millau's internationally recognised evaluation methodology with local expertise and leadership, ensuring global standards are applied through a deep understanding of regional markets and traditions.

Gault&Millau China



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Through Gault&Millau China, and in partnership with strategic investor Singapore Guangyao Family Investment Company, Gault&Millau is strengthening its presence across Mainland China, Hong Kong and Macau.

Following nearly two years of preparation, national evaluations began in June 2026, ahead of the launch of dedicated guides for Beijing, Shanghai and Hong Kong in 2027.

Bringing Gault&Millau's internationally recognised methodology to one of the world's most influential culinary markets, the initiative lays the foundation for broader national expansion while celebrating the diversity of Chinese gastronomy, supporting emerging talent and strengthening connections between food, tourism and cultural exchange.

Gault&Millau Baltic



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In the Baltic region, Gault&Millau will introduce dedicated evaluations across Lithuania, Latvia and Estonia through its regional office, led by Vaidilė Katinienė, organizer of the Baltic Gastro Summit and Head of Bocuse d'Or Lithuania. Annual assessments will extend beyond restaurants to include hotels and artisanal producers, culminating in a dedicated Gault&Millau gala celebrating the region's growing international reputation and distinctive food culture.

Across all three markets, Gault&Millau's expansion extends beyond restaurant evaluations, with each edition combining a printed guide, digital platform and annual awards gala alongside initiatives supporting talent development, industry collaboration and culinary tourism. The launches are further supported by conferences and industry events, including the recent introduction of Gault&Millau China at the residence of China's French ambassador on 11 June.

Together, these launches reinforce Gault&Millau's position as a global champion of culinary excellence while creating new opportunities for chefs, restaurateurs and hospitality professionals. The first editions of the Gault&Millau Almaty, China and Baltic guides will be released following the completion of their respective inspection and evaluation programs.

Gault&Millau Almaty



©Gault&Millau Almaty

In Kazakhstan, Gault&Millau Almaty will launch in one of Central Asia's most dynamic cultural and economic centres, where a new generation of chefs is redefining local gastronomy through a blend of tradition and innovation.

Developed with local partners, the initiative will undertake an extensive independent evaluation programme covering more than 150 restaurants and 25 hotels across the city.

More than 100 restaurants will be selected and rated according to Gault&Millau's internationally recognised methodology, while leading hotels will be featured and recommended across print and digital platforms.

Patrick Hayoun, President of Gault&Millau International, said: *"The launches of Gault&Millau Almaty, China and Baltic represent an important milestone in our international development strategy.*

“These regions are home to extraordinary culinary talent, strong cultural identities and vibrant hospitality sectors that deserve greater global recognition. Our mission is not only to evaluate and recommend exceptional establishments, but also to help showcase the unique gastronomic stories, traditions and people that define each destination.

“Through our partnerships with local stakeholders, we aim to support the long-term development of these culinary ecosystems, promote emerging talent and create meaningful connections between local gastronomy and a global audience."

Vaidilė Katinienė, Head of Gault&Millau Baltic, said: *"This kind of attention to the gastronomic world of Lithuania and the Baltic region is not only an acknowledgement but also a tangible benefit for restaurants themselves, as well as for tourism and the wider economy.*

“Every guide has its own community of followers who use these ratings to discover restaurants worth visiting, both within their own countries and abroad.

“As international interest in the region continues to grow, we believe Gault&Millau can play an important role in showcasing the diversity, creativity and quality of Baltic gastronomy while supporting the visibility of local chefs, producers and hospitality businesses on the global stage."

Galiya Tokseitova, Head of the Almaty City Tourism Department, said: *"International visitors are increasingly seeking authentic local experiences, and gastronomy plays a key role in that journey.*

“Almaty's diverse culinary scene has evolved rapidly in recent years, and the arrival of Gault&Millau reflects the growing international interest in the city as a tourism destination. We believe this partnership will create new opportunities for local businesses while introducing Almaty to a wider global audience."

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