

Guangzhou, 28 June 2018

## The MICHELIN guide Guangzhou highlights 63 restaurants in its very first edition!



For the very first time, the MICHELIN guide team is pleased to unveil a selection of 63 restaurants in Guangzhou reflecting the culinary richness of the city, a true blend of extraordinary culinary know-how and authentic flavors.


MICHELIN continues its international development wherever its inspectors find interesting gastronomic cultures and traditions. This Guangzhou edition is the ninth MICHELIN guide in Asia, and the fourth in China.

Michael ELLIS, International Director in charge of the MICHELIN guide, comments: “This very first Guangzhou selection highlights a great local gastronomic interest. In this city, the culinary scene reflects great talent in the kitchen, wonderful ingredients and a mastery of different flavors. In summary, Guangzhou has a wealth of astonishing restaurants with a strong and historical Cantonese background.”

Eight restaurants obtain a star in the MICHELIN guide Guangzhou 2018: **Bing Sheng Mansion**, championing innovative and refined Cantonese fare, gives the opportunity to taste some ingenious and spectacular dishes in one of its 32 private rooms exuding understated glamour. **Bing Sheng Private Kitchen**, with its old-time charm décor, offers a menu focused on healthy cooking with seasonal ingredients. **Jade River**, has made meat dishes its specialty over the years, like steamed sunflower seed-fed chicken delivered straight from the farm daily. **Jiang by Chef Fei**, located in the Mandarin Oriental Hotel, is a very popular culinary destination in Guangzhou. Here, the chef bases his cooking on time-honored traditions but transforms them with remarkable creativity. **Lai Heen** and chef Guo offer unique Cantonese dishes prepared using the best ingredients. **Lei Garden (Yuexiu)** highlights traditional Cantonese fare, offering excellent long-boiled-soups or crispy roasted pork belly. **Wisca (Haizhu)**, an address where the crew follow ancient recipes passed down through generations for their quality Cantonese food. **Yu Yue Heen**, serves exquisite Cantonese dishes embodying the utmost finesse that the detail-oriented the chef insists on.

The Guangzhou Selection also features a total of 20 restaurants awarded a Bib Gourmand, a distinction as popular with chefs as it is with diners, which recognizes establishments selected by the MICHELIN inspectors for their good value for money, as they serve a quality menu for a maximum of CNY 200.

During their in-depth investigation, inspectors found a lot of charming restaurants, hidden addresses and small local shops and **Tong Ji** is one of them. Tucked away in an alley, this two-story no-frills establishment has been in business for more than 30 years thanks to its famous dishes like steamed chicken or stir-fried ribbon rice noodles. The Sichuan culture is also represented in the culinary landscape of Guangzhou with **Ease**, offering Sichuan cooking with a young, modern presentation with great flavors.



On the launch of the Guangzhou edition, two restaurants are awarded special prizes. Firstly, **Jian Ji**, wins the “Respectable Recipe Award”. Here, the E-Fu noodles have been made in-house for more than 50 years, using the traditional method and recipe, which is a time and labor consuming process. Secondly, **Ze 8**, wins the “Revitalized Cuisine Award”, by turning the very traditional and representative Cantonese claypot dishes into highly popular and modern interpretations.

The full selection in the MICHELIN guide Guangzhou 2018 is available on the Michelin China Application below:

“米其林指南APP”

This selection features:

- ✓ 8 one-star restaurants
- ✓ 20 Bib Gourmand restaurants

### **About the MICHELIN Guide**

The MICHELIN guide selects the best restaurants and hotels in the 30 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service. With the MICHELIN guide, the Group continues to support millions of travelers, allowing them to live a unique mobility experience.

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