

Taipei, 14 March 2018

## LE PALAIS GETS THREE STARS IN THE MICHELIN GUIDE TAIPEI 2018

Today Michelin is pleased to unveil the selection for the very first MICHELIN Guide Taipei, which selects a total of 110 total establishments, spanning 33 cuisine types, including 20 restaurants awarded one or more stars.

Michael Ellis, International Director of the MICHELIN guides, comments: *"Taipei is a city that has incredibly rich gastronomic history and the variety of cuisines available is amazing. Taipei has also given birth to a truly dynamic and innovative dining scene - much to the delight of a local clientele that is ever more curious to discover new flavours and different experiences."*

In this first selection of the MICHELIN guide Taipei, Cantonese restaurant **Le Palais** has been awarded three stars. Serving fine, delicate Cantonese dishes as well as other types of Chinese authentic cooking, Le Palais is helmed by Chef Chan, who moved to Taiwan from Macau nearly 20 years ago. *"Chef Chan and his team have mastered the art of cooking a variety of Chinese cuisine types, and the dining experience here truly outstanding; worth a special journey! The Cantonese-style crispy roast duck, lobster, tofu and other dishes are remarkable, and baked egg custard tarts are sublime. All of the chef's creations have won inspectors over"* continues Michael Ellis.

Two restaurants gain two stars in the selection of the MICHELIN guide Taipei 2018: **Ryu Gin**, a Japanese contemporary restaurant which delivers creative modern Japanese cuisine using the best of the island's ingredients and introduces subtle elements of Taiwanese gastronomy to the dishes, and **My Guest House**, a restaurant serving Chinese food where Hunan and Sichuan dishes are transformed into tasteful presentations revealing great textures and taste.

Seven establishments showcasing cuisine ranging from European contemporary, Japanese, Barbeque to Hangzhou cuisine are awarded one star this year. European contemporary restaurants **MUME** and **Longtail**, French contemporary restaurants **L'Atelier de Joël Robuchon** and **La Cocotte by Fabien Vergé** each won a star. Taiwanese cuisine in the one star category is represented by **Golden Formosa** and **Ming Fu. RAW**, belonging to Andre Chiang also won a star, as well as **Tairoir**, an innovative restaurant. Two Cantonese restaurants **Ya Ge** and **Three Coins** were featured in the one star selection this year. There are also three sushi restaurants **Kitcho**, **Sushi Nomura** and **Sushi Ryu** who won a star each.

In addition, the Bib Gourmand category that was released last week rounded up a total of 36 eateries, out of which 10 were Street Food from Night Markets. The selection reveals that Street Market is integral to the daily livelihoods of Taiwanese people who do not see the place merely as a sightseeing spot, but rather, one with lots of stalls with good snacks and filling meals. There is also a good diversity of food in the Bib Gourmand selection, where altogether 11 cuisine types were found including the very famous Taiwanese Beef Noodles, as well as authentic Taiwanese cuisine.

The complete selection of the MICHELIN Guide Taipei 2018 can be found on the 2018 MICHELIN Guide Taipei website <https://guide.michelin.com/tw/en/taipei> and is also available in bookstores. The new selection includes:

- ✓ 1 restaurant with three stars,

- ✓ 2 restaurants with two stars,
- ✓ 17 restaurants with one star,
- ✓ 36 restaurants with a Bib Gourmand

### About the MICHELIN Guide

The MICHELIN guide selects the best restaurants and hotels in the 31 countries and regions 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 online booking service. With the MICHELIN guide, the Group continues to support million of travelers, allowing them to live a unique mobility experience.

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