

Shanghai, 20 September 2017

## THE RESTAURANT "ULTRAVIOLET BY PAUL PAIRET" GETS THREE STARS IN THE MICHELIN GUIDE SHANGHAI 2018

Today Michelin is pleased to unveil the selection for the second MICHELIN Guide Shanghai, which has a total of 129 establishments, including 30 restaurants awarded one or more stars.



*"Shanghai is a city that is developing fast and has real gastronomic potential thanks to the dynamism of the growing hotel and restaurant sector,"* comments Michael ELLIS, International Director of the MICHELIN Guides. *"The standard of the local cuisine is steadily increasing while the chefs are developing their creativity and giving free rein to their audacity - much to the delight of a local clientele that is ever more curious to discover new flavours and different experiences."*

In this new selection, the restaurant **ULTRAVIOLET by Paul Pairet** has been awarded three stars. Paul PAIRET offers avant-garde cuisine of a very high standard, a real gourmet journey.

*T'ang Court*, which won three stars in 2017, and all the restaurants awarded two stars last year retain their stars in 2018: *8½ Otto e Mezzo Bombana*, *L'Atelier de Joël Robuchon*, *Canton 8*, *Yi Long Court*, *YongFoo Elite* and *Imperial Treasure*.

5 new restaurants are awarded one star in the MICHELIN Guide Shanghai 2018: **Bo Shanghai**, where chef Alvin LEUNG, who already has three stars for his hongkongese restaurant, offers creative and innovative cuisine inspired by the eight most famous flavours in China using a mix of international and local ingredients; **Yong Fu** where the chef uses high quality seasonal products to offer an authentic cuisine that highlights the specialties of Ningbo, his hometown. **Wujie (The Bund)**, which offers vegetarian cuisine with light touches of western influences, also gets a star this year, as does **Jean-Georges** one of the most popular restaurants in the city, where chef Jean-Georges VONGERICHTEN serves his guests French cuisine in a luxurious setting. Finally, the restaurant **Tai'an Table**, which has moved into a new space and offers innovative contemporary cuisine, also receives one star. In total, Shanghai has 22 one-star restaurants in the MICHELIN Guide 2018.

Finally, proof of the quality and diversity of the local cuisine proposed in Shanghai, 27 restaurants have been awarded a Bib Gourmand by the MICHELIN inspectors, including 3 new ones: **Hao Sheng**, which offers Shanghai cuisine, **Le Patio & La Famille (Julu Road)** which serves Hangzhou cuisine, and **Tandoor**, a restaurant serving Indian specialties. Much appreciated by chefs and customers alike, this award goes to establishments that offer quality cuisine at an affordable price, up to a maximum of 200 CNY, regardless of the style of cuisine: noodles, vegetarian cuisine, Shanghai, Dian xin, Spanish, Cantonese...

The complete selection of the MICHELIN Guide Shanghai 2018 can be found on the 2018 MICHELIN Guide Shanghai application, available on IOS and Android, and is also available in bookstores. The new selection includes:

- ✓ 2 restaurants with three starts, including one new one
- ✓ 6 restaurants with two stars
- ✓ 22 restaurants with one star, including 4 new ones

- ✓ 27 restaurants with a Bib Gourmand, including 3 new ones

### About the MICHELIN Guide

The MICHELIN guide selects the best restaurants and hotels in the 28 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 million of travelers, allowing them to live a unique mobility experience.

### **Press contact:**

Samuelle DOROL

Tel : +33 (0)1 45 66 22 22

Email : samuelle.dorol@michelin.com

### With us in Shanghai:

