

PRESS RELEASE

Hong Kong, 9 November 2016

FOUR NEW RESTAURANTS AWARDED TWO STARS IN THE MICHELIN GUIDE HONG KONG MACAU 2017

With a total of 80 starred restaurants, including 8 three-star restaurants, Hong Kong and Macau paint a full palette of Asia's gastronomic scene



Michelin is pleased to unveil today the new selection of the MICHELIN Guide Hong Kong Macau 2017, featuring 238 restaurants in Hong Kong and 68 in Macau.

In this selection, the entirety of three-star restaurants, of which 6 are in Hong Kong and 2 in Macau, maintain their stars. Few more than a hundred restaurants enjoy this distinction worldwide.

Meanwhile, four restaurants are newly awarded two stars: **Ta Vie**, located on the second floor of the hotel The Pottinger in Hong Kong, where chef Sato HIDEAKI offers innovative cuisine fusing Japanese and French techniques to bring the best out of Asian produce; **Kashiwaya**, Hong Kong branch of the parent company located in Osaka, specialising in Japanese cuisine; **Mizumi**, located in Macau, an establishment offering elegant Japanese cuisine featuring ingredients directly sourced from Japan, and developed by chefs SHIMAMIYA, YOSHIDA and Kazuhito MOTOYOSHI, all three based in Japan; and finally, also located in Macau, **Feng Wei Ju**, serving three types of cuisine in a restaurant housing an impressive golden bar: Sichuan cuisine, Hunan cuisine, and noodle dishes prepared directly under the watchful eyes of diners.

"The Hong Kong market has stabilised, gained in quality, and maintained a very rich offering with forty-nine different cuisines listed in the guide this year. Over the past three years our inspectors have noted a real development in Japanese cuisine, with more and more Japanese chefs deciding to open branches of their existing Japanese gastronomic establishments" commented Michael ELLIS, International Director of the MICHELIN Guides. "This phenomenon is reflected in the 2017 selection of the MICHELIN Guide, with two stars awarded to the Hong Kong branch of Kashiwaya, a restaurant from Osaka, and the Tokyo establishment **Sushi Tokami** awarded a star for the first time."

The MICHELIN Guide Hong Kong Macau awards 41 restaurants in Hong Kong with one star, of which 7 for the first time, representing all styles of cuisine. Among them are **VEA**, after the initials of its owners Vicky in the kitchen and Antonio at the bar, serving particularly studied, innovative and well executed dishes; **Épure**, an elegant restaurant offering French contemporary cuisine; **IM Teppanyaki & Wine**, where diners can sit at the bar to enjoy a multi-sensorial experience and savour delectable Japanese dishes prepared with high quality ingredients; **Beefbar**, a steakhouse restaurant; and Cantonese cuisine establishments **Spring Moon** and **Yat Tung Heen**.

In Macau, 12 restaurants are awarded one star, of which 3 for the first time: **Lai Heen**, **Peal Dragon** and **Ying**, all serving Cantonese cuisine.

75 restaurants have also been given a Bib Gourmand, a distinction awarded by inspectors to establishments serving quality menus featuring three dishes for a maximum price of HKD 300.

Finally, this year's Street Food category features 21 addresses in Hong Kong and 12 in Macau, reflecting the local gastronomic landscape and lifestyle.

View the full selection of the MICHELIN Guide Hong Kong Macau 2017 on the website <https://guide.michelin.com.hk>, accessible in English and Chinese, and in bookstores from 10 November.



This new selection features :

- ✓ 8 three-star restaurants, including 6 in Hong Kong and 2 in Macau
- ✓ 19 two-star restaurants, including 14 in Hong Kong and 5 in Macau
- ✓ 53 one-star restaurants, including 41 in Hong Kong and 12 in Macau
- ✓ 75 Bib Gourmand restaurants, including 63 in Hong Kong and 12 in Macau

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 millions of travelers, allowing them to live a unique mobility experience.

Media contact:

Samuelle DOROL

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

Email: samuelle.dorol@michelin.com

They are with us for the launch of the MICHELIN guide Hong Kong and Macau 2017:

