

PRESS INFORMATION

Shanghai, 21 September 2016

T'ang Court awarded three stars... Canton 8, the cheapest two star restaurant in the world: Michelin reveals the very high quality of the local cuisine in Shanghai

In its first edition, the MICHELIN Guide Shanghai showcases local cuisine and celebrates the diversity of the Chinese cuisine found in this dynamic city.



Michelin is excited to unveil the first selection the MICHELIN Guide Shanghai 2017, which highlights the richness of Shanghai's dining scene. "After Singapore and before Seoul, we are proud to be continuing our development in Asia this year with the launch of this first selection dedicated to a mainland Chinese city," comments Claire Dorland-Clauzel, Michelin executive vice-president, brands and external relations.

In this first selection, the restaurant **T'ang Court**, located in The Langham hotel, was awarded three stars. "The gastronomic experience at T'ang Court is worth the trip!" exclaims Michael Ellis, Michelin Guide International Director. "In the cosy atmosphere of this restaurant where only six tables are set, the talented and creative chef Justin TAN offers cuisine in which traditional Cantonese dishes rub shoulders with some very modern dishes. Some specialities really amazed the palates of our inspectors – for example the braised sea cucumber, and the Wagyu beef (? il y avait "health" écrit) with organic mushrooms."

The Michelin Guide Shanghai 2017 also awards 7 restaurants with two stars, more than half of them offering a variety of Chinese cuisines, in particular Cantonese. For example **Canton 8**, a popular restaurant, is excellent value. "At Canton 8, customers will eat two-star cuisine for just 48CNY, or just over 6 euros for lunch, which makes this little restaurant the least expensive two star establishment in the world!" says Michael Ellis. "Canton 8 is a reflection of what can be found in Shanghai - masterful, delicious and very good quality cooking." **Yi Long Court** and **Imperial Treasure** have also been awarded two stars, as has **YongFoo Elite**, which serves Shanghainese cuisine. Three restaurants offering international cuisine have been awarded two stars: **8^{1/2} Otto E Mezzo Bombana**, chef Umberto Bombana's third restaurant serving classic Italian cuisine; **L'Atelier de Joel Robuchon**, opened in early 2016 and offering characteristic contemporary French cuisine; and **Ultra Violet**, where the French chef Paul Pairet has created a unique concept that allows customers to discover a singular universe in an out-of-time experience while tasting 22 dishes.

18 restaurants get one star in this very first selection dedicated to Shanghai. It is a selection that reflects the great diversity of the Chinese cuisines available in the city – for example **Madam Goose (Xinzhuang)** and its Cantonese roasted meats, **Fu He Hui** with its vegetarian cuisine, **Le Patio & la Famille** and its Hangzhou cuisine, and the restaurants **Lao Zheng Xing**, **Shang-High** and **Yong Yi Ting** which all serve Shanghainese cuisine.

Finally, 25 restaurants have received a Bib Gourmand from the Michelin Guide inspectors. This distinction, particularly popular with chefs and the public alike, recognizes restaurants offering a high quality menu for a maximum of 200 CNY: restaurants that are real favourites!

Find the full selection in the Michelin Guide Shanghai 2017 on the Shanghai MICHELIN Guide 2017 application, available on iOS and Android, and in bookstores from 23 September. This first edition has selected:

- ✓ 1 three star restaurant
- ✓ 7 two star restaurants
- ✓ 18 one star restaurants
- ✓ 25 Bib Gourmand restaurants



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.

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