

MICHELIN Guide Guangzhou 2019

Jiang by Chef Fei is the first Guangzhou restaurant to receive two stars

The MICHELIN Guide Guangzhou 2019 is launched today, and in this second edition of the Guide, the first two star restaurant makes an appearance, along with three new one star establishments – bringing the total to ten.

Making its debut in the inaugural edition of the Guide last year with one star, ***Jiang by Chef Fei*** now receives a two star distinction – the first in the city. Here, classic Cantonese cuisine strikes a fine balance between tradition and innovation, with an element of surprise and touches of Japanese and Western influence. Specialities include roasted Wenchang chicken with flaxseeds, and steamed Hele crab with sticky rice wrapped in lotus leaf. The dim sum, roast goose and char siu are also highly recommended.

In the one star category, there are three new additions to the 2019 selection:

Famous Cuisine was opened in 2006, and here the founder insists on serving no-frills Cantonese fare, with traditional cooking and flavours well presented across the entire menu. Soy-marinated chicken is seasoned with luohan guo instead of sugar for extra depth, and the original brown sugar pork trotter is punctuated by its gingery warmth. At this branch a speciality menu is available, in addition to the standard menu offered at others in the group.

Imperial Treasure Fine Chinese Cuisine is a Singapore-based restaurant group where the owner visits every month to ensure the high quality of the Cantonese cooking. The choice of ingredients is valued, as shown by different species of chicken being used to suit different cooking methods. Signature dishes include crispy suckling pig stuffed with glutinous rice, that needs to be pre-ordered one day ahead. Sautéed prawns in white truffle oil is available in individual portions and their seasonal menu is well worth checking.

Song is a restaurant named after the dynasty and the owner's last name. Most of the dishes are traditional Sichuanese cuisine prepared by chefs from the region, with occasional offerings from other provinces also available. Signature dishes include spicy boiled tiger grouper, jujube wood-roasted 42-day Peking duck and spicy crab.

Commenting on the 2019 Michelin Guangzhou selection, Gwendal Poullennec, International Director of the Michelin Guides, said: "Since the inaugural edition of the MICHELIN Guide Guangzhou last year, our inspectors have been very impressed with the evolution of the gastronomic scene in the city. Not only have they discovered exciting new restaurants – the selection has increased from 63 to 79 establishments – but they have also found a wider range of cuisine types to entice diners".

In addition to the starred establishments the 2019 selection includes 28 Bib Gourmand and 40 Plate restaurants.

Lying at the end of the historic Silk Road and on the Pearl River Delta, Guangzhou is ideally placed to encourage this diverse range of cuisines and this can be seen in the 2019 Michelin selection where there are no less than 18 different types, including Cantonese, Indian, Indonesian, Singaporean and Vegetarian.

The MICHELIN Guide Guangzhou 2019 selection at a glance:

2 star restaurants	1
1 star restaurants	10
Bib Gourmand	28
Plate	40

2019 Star Selection

2 Star

Jiang by Chef Fei

1 star

BingSheng Mansion

BingSheng Private Kitchen

Famous Cuisine

Imperial Treasure Fine Chinese Cuisine

Jade River

Lai Heen

Lei Garden (Yuexiu)

Song

Wisca (Haizhu)

Yu Yue Heen

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