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More and more stars in Shanghai's sky

Michelin is pleased to unveil the selection of the MICHELIN Guide Shanghai 2020. 130 establishments, including a record 40 starred restaurants, are honored in this fourth edition dedicated to the dining scene of China's largest city, whose reputation has spread across borders since the MICHELIN Shanghai Guide was published for the first time.

Paul Pairet's **Ultraviolet** remains part of the elite of local and world gastronomy with the coveted three stars. Once again, Michelin Guide inspectors appreciated the incredible trip offered by this avant-garde chef who takes his ten privileged daily clients to a secret location in order to give them an unusual sensory and taste experience. The highlight of this adventure is obviously the tasting of twenty-two dishes that perfectly symbolize the inventiveness of their creator. "Paul Pairet's cuisine has been awarded three stars for three years now and this is a testament to the open-mindedness of the Michelin guide, whose one of universal judging criteria is the personality of the chef through his plates, and also show the expertise and the extreme sensitivity of its inspectors", notes Gwendal POULLENNEC, International Director of the MICHELIN guides.

In the wake of this reference, eight establishments also illuminate Shanghai dining scene with their two stars. Among these addresses praised for the refinement of their plates, two are promoted to this rank for the first time. **Ji Pin Court** serves Cantonese cuisine with subtle modern touches. For example, the chef uses spring water to make his soups and honey from a tropical tree to lacquer his meat. In **Taian Table**, the twenty guests have the unique opportunity to marvel at the chef's work, who shapes perfectly balanced, varied and original dishes in front of them.

The megalopolis' culinary offer is also enriched by six more one-star restaurants compared to the previous edition of the Michelin guide Shanghai. Among these 31, 9 are new. Sichuanese inspired at **Yu Zhi Lan**, Cantonese influenced at **Ming Court** and **Jin Xuan** or typically Shanghainese as in the plates prepared by the chef of the restaurant **Chen Long Hang (Huangpu)**, the offer also extends far beyond the borders : **Da Vittorio's** cuisine brings Italian tonalities and the French accent is easy to recognize in the quail meurette of **Maison Lameloise**. **Bao Li Xuan**, **Moose (Pudong)** and **Xin Rong Ji (West Nanjing Road)** are also part of these newly awarded one-star restaurants by our anonymous and independent inspectors.

"With a record number of 40 starred restaurants, representing 30% of the 2020 selection, Shanghai is confirming the development and upscaling of its gastronomic scene along the Bund, in Pudong and elsewhere in the city", congratulates Gwendal POULLENNEC, International Director of the MICHELIN guides. "With 31 types of cuisine rewarded in the pages of the Michelin Guide Shanghai 2020, this selection also highlights the great diversity offered to gourmets, with tables that perfectly represent local cuisine and others that offer flavors from around the world. Our teams of local experts and international inspectors were also pleased to observe the attention given to the choice of ingredients, the quality of service and the richness of the wine list, all worthy of international standards », adds Gwendal POULLENNEC.

24 Bib Gourmands, including the newcomers **Nanxiang Steamed Bun (City God Temple)**, **Polux**, **Rongshu Noodle Soup with Yellow Croaker** and **Yong Fu Mini**, and 66 "Plate" complete this 2020 selection. Bib Gourmand awards restaurants which serve high quality food at a reasonable price in order to ensure that everyone can access the pleasure of good restaurant food. Created in 2016, The MICHELIN plate or "Assiette" is given to establishments serving good food : "simply a good meal".

To summarize, the selection of the MICHELIN Guide Shanghai 2020 includes :

-1 three stars restaurant : Ultraviolet

-8 two stars restaurants : Canton 8 (Runan Street), Imperial Treasure Fine Chinese Cuisine (Huangpu), Ji Pin Court, L'Atelier de Joël Robuchon, 8 ½ Otto e Mezzo Bombana, Taian Table, Xin Rong Ji (Nanyang Road), YongFoo Elite.

-31 one star restaurants : Amazing Chinese Cuisine (Changning), Bao Li Xuan, Cheng Long Hang (Huangpu), Da Dong (Xuhui), Da Dong (Jingan), Da Vittorio, Fu He Hui, Il Ristorante – Niko Romito, Jade Mansion, Jean Georges, Jin Xuan, Lao Zheng Xing (Huangpu), Le Comptoir de Pierre Gagnaire, Le Patio & La Famille (Huangpu), Lei Garden (Pudong), Lei Garden (Xuhui), Maison Lameloise, Ming Court, Moose (Changning), Moose (Pudong), Phénix, Seventh Son (Jingan), Shang-High Cuisine, Sir Elly's, T'ang Court, Wujie (Huangpu), Xin Rong Ji (West Nanjing Road), Yi Long Court, Yong Fu, Yong Yi Ting, Yu Zhi Lan.

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About Michelin

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