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The first MICHELIN Guide Beijing

The first edition of the MICHELIN Guide Beijing has been officially launched at a Star Revelation event in Beijing today. The new selection features 1 three-star restaurant, 2 two-star restaurants, and 20 one-star restaurants, as well as numerous Bib Gourmand establishments.

This first edition of the MICHELIN Guide Beijing includes a total of 100 restaurants, with star-rated restaurants accounting for more than 20 per cent, which is a very high proportion for the launch edition of a MICHELIN Guide. As a vibrant and dynamic city, Beijing is home to a variety of cuisine styles which make use of rich ingredients sourced from around the country. In the selection, Chinese restaurants hold the dominant position, while eateries offering exquisite European dishes were also recognized with star distinctions.

Commenting on this first Beijing selection, Gwendal Poullennec, International Director of the MICHELIN Guides, said: "Chefs and restaurant owners here are not only delivering diners the true taste of Beijing, but they have also created amazing diversity. Beijing is in the spotlight of the global gastronomic community with many world-famous chefs bringing their businesses to the city. This booming industry is a demonstration of an ancient, yet vibrant city glittering with its striking combination of classic and modern gastronomy."

Xin Rong Ji (Xinyuan South Road), which focuses on Taizhou cooking with fish from the East China Sea, has been awarded 3-stars and impressed the Michelin inspectors with uncompromising perfection. From carefully selected ingredients to impeccable preparation skills and exemplary service, no detail is overlooked. It offers a complete and extremely enjoyable dining experience made possible by precise orchestration and thoughtful arrangement.

The two 2-star restaurants in the new selection are ***King's Joy*** and ***Shanghai Cuisine***. Located in a classic courtyard house right next to Yonghe Temple, ***King's Joy*** serves vegetarian fare with organic vegetables from local farms and wild mushrooms from Yunnan. This elegant vegetarian restaurant is full of surprises and diners should try the tasting menu for its culinary highlights. In ***Shanghai Cuisine***, the Shanghainese chef with his mostly Shanghainese kitchen team reinterprets classic cuisine with a contemporary touch. Braised winter melon is simple in its appearance yet delivers deep and lingering flavours, while stuffed field snails are highly recommended.

Among the 1-star restaurants, Beijing cuisine is one of the main styles featured. ***Family Li Imperial Cuisine*** (Xicheng) is now run by the fourth generation of the family but is still faithfully replicating the imperial recipes. Only set menus at various price points are available and pre-ordering is required. With its reasonable prices, ***Poetry-Wine*** serves Beijing cuisine in a traditionally decorated dining room. Their juicy and tender signature braised fish head is perfectly cooked in a deeply aromatic sauce and is limited to 100 servings per day. ***Jing Yaa Tang***, hidden away in a serene hotel amidst the busy Sanlitun area, provides an understated yet luxurious venue for dining. Besides the Peking ducks which are prepared in the wood-fired oven, the menu showcases dishes from various provinces.

Peking duck is considered one of the world's most delicious dishes and is an iconic dish of Beijing origin. As a result, a Peking duck selection has been highlighted for readers who wish to find the most outstanding ones, and of these **Sheng Yong Xing** (Chaoyang), **Da Dong** (Gongti East Road) and **Da Dong** (Dongsi 10th Alley) are each distinguished with 1 MICHELIN star.

A wide range of other Chinese cuisine types flourish in Beijing and the MICHELIN Guide Beijing includes more than 30 styles. This diversity is reflected through the one-star selection, in which diners can find Cantonese restaurants like **The Beijing Kitchen**, **Seventh Son** and **Lei Garden** (Jinbao Tower). **In Love** (Gongti East Road) serves Hunan dishes, **Huaiyang Fu** offers Huaiyang cuisine, while the time-honored **Cui Hua Lou** is one of the best restaurants in the city offering Shangdong dishes.

Beijing's dining scene also features quality European cuisine. Renowned Milanese chef Niko Romito brings the Italian dining concept to Beijing. His classic recipes in **Il Ristorante - Niko Romito** are given a subtle modern twist which adds sophistication, depth and bold flavours. The wine selection also showcases the best choices from Italian vineyards. **Mio** also serves Italian dishes, which while deeply rooted in tradition are well honed with modern techniques and creative combinations of ingredients. Different from its peers, **The Georg** is a European restaurant tucked away in a riverside quadrangle house, serving open sandwiches and hams at lunchtime, but a fine dining menu at dinner. Nordic techniques such as smoking and curing are skillfully deployed in the dishes that feature superb quality ingredients.

Along with starred restaurants, there are 15 restaurants with Bib Gourmand distinctions and 62 with a MICHELIN Plate, which is awarded to restaurants whose cuisine meets the required high quality level required for inclusion in the Guide.

The MICHELIN Guide Beijing 2020 Selection

3 Star

total=1

Xin Rong Ji (Xinyuan South Road)	新荣记 (新源南路)
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2 Star

total=2

King's Joy	京兆尹
Shanghai Cuisine	屋里厢

1 Star

total=20

Cai Yi Xuan	采逸轩
Cui Hua Lou	萃华楼
Da Dong (Gongti East Road)	大董 (工体东路)
Da Dong (Dongsì 10th Alley)	大董 (东四十条)
Family Li Imperial Cuisine (Xicheng)	厉家菜 (西城)
Fu Chun Ju	富春居
Huaiyang Fu	淮扬府
Il Ristorante - Niko Romito	
In Love (Gongti East Road)	湘爱 (工体东路)
Jing Yaa Tang	京雅堂
Lao Ji Tang	老吉堂
Lei Garden (Jinbao Tower)	利苑 (金宝大厦)
Mio	
Poetry · Wine	拾久
Seventh Son	家全七福
Sheng Yong Xing (Chaoyang)	晟永兴 (朝阳)
The Beijing Kitchen	北京厨房
The Georg	
Xin Rong Ji (Jianguomenwai Street)	新荣记 (建国门外大街)
Xin Rong Ji (Jinrong Street)	新荣记 (金融大街)

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About Michelin

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