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Featuring more rising stars, the 2021 edition of the MICHELIN Guide Shanghai celebrates the vibrancy of the local culinary scene

The MICHELIN Guide Shanghai 2021 was officially released on October 21. Featuring a total of 125 restaurants, the 2021 selection highlights 1 three Star, 10 two Star, 32 one Star, 21 Bib Gourmand and 61 MICHELIN Plate establishments. Two restaurants are promoted to two Stars and four are awarded their first. Six restaurants make their first appearance in the Guide with a MICHELIN Plate.

“This is now the 5th edition of the MICHELIN Guide Shanghai, and Shanghai was the first city in the Chinese mainland that our inspectors visited. I can definitely tell you that in the past five years our inspectors have been constantly impressed by the very high and growing potential of the local culinary scene. Here, the most traditional restaurants meet the most innovative ones, and ancestral techniques rub shoulders with culinary creativity that talented local or international chefs bring to life day after day. These are chefs who have demonstrated both resilience and solidarity in recent months to overcome the Covid-19 crisis and whose commitment impressed us at all levels. All this makes Shanghai one of the world's most important destinations in terms of the gastronomic landscape – a destination that attracts the best food and beverage professionals and stands out for its diversity, vibrancy and open-mindedness,” says Gwendal Poullennec. *“With this new edition of the MICHELIN Guide Shanghai being released at a time when the industry needs all our support after an unprecedented crisis, we are extremely proud to tell the world that Shanghai, once again, is a true paradise for food lovers!”*

“We haven’t taken a pass on publishing the Guide, despite the challenges the industry is facing. As shown on the cover of the 5th anniversary edition, we would like to wish the Shanghai culinary industry continued healthy, stable and high-quality growth. This sentiment is expressed through the image of a carp, a fish that in Chinese culture symbolizes an auspicious future.” Kamran Vossoughi, President and CEO of Michelin Greater China, adds, *“The MICHELIN Guide has witnessed impressive accomplishments since its journey started in Shanghai five years ago and is showing its commitment to the Chinese market by keeping pace with the diversified needs of consumers.”*

Two restaurants promoted to two Stars and four win their first Star

In this year’s edition, **Ultraviolet by Paul Pairet** maintains its 3 Star distinction. It has achieved this by bringing customers a fascinatingly intricate experience built on layered wines, lighting, visuals and music. The taste and presentation of each course is carefully sculpted by the team, compounded with a captivating atmosphere created in a sincere, service-minded spirit. Everything is designed to leave behind profound, exceptional memories.

Two restaurants are awarded 2 Stars. **Bao Li Xuan** has found new possibilities for Cantonese Cuisine by creatively using local ingredients to make traditional Cantonese dishes, such as house-made tofu and scallops with bottarga in a clay pot. Having successfully run a restaurant in Italy for over half a century, the **Da Vittorio family** introduced its experience to Shanghai last year. Da Vittorio’s Shanghai team has further polished its skills with not only more contemporary presentation techniques but also the addition of a modern dimension to its very tasty and authentic traditional Italian dishes. The entire

experience charmed our inspectors, who decided to move it up from 1 to 2 Stars. Eight other restaurants keep their 2 Stars in the 2021 selection.

Four establishments are distinguished with one Star. With **Meet The Bund**, Fujian cuisine makes its first appearance in the MICHELIN Guide Shanghai Starred selection. With its whole kitchen team hailing from Fujian itself, the restaurant creates refined, authentic dishes. The gourmet soup “Buddha jumps over the wall” takes one week to make and the lu mian noodles in shrimp tomalley broth are rich and tasty. **Ren He Guan (Zhaojiabang Road)** takes customers on a journey back in time to Shanghai in the 1930s, with dim yellow lights, a nostalgic décor and golden oldies interpreted by singers in traditional qipao dress. Sourcing crabs from an aquatic farm run by the restaurant owner in Tai Lake, the restaurant offers a crab roe rice dish that is not to be missed. Located in the bund, **Canton Table** offers customers Cantonese dishes, including dim sum and seasonal food, in an old-Shanghai setting. As its English name indicates, **Tea Culture (East Beijing Road)** presents nostalgic Huaiyang dishes paired with tea prepared by tea masters using spring water. Twenty-eight other restaurants keep their one Star.

Six restaurants awarded a MICHELIN Plate

MICHELIN Guide inspectors have brought a more splendid array of cooking styles to the Shanghai MICHELIN Plate restaurant selection by including **Hai Wei Guan** for its offering of Shanghai cuisine, **Le Bistrot de Racine** for its French dishes and wines, **Parco della Majella** for its authentic Abruzzo cooking, **Sui Tang Li** for its modern Chinese food and **Stonesal** for being a great steak house with an elegant bar.

Since its launch in 2016, the MICHELIN Plate distinction has recognized restaurants for their high-quality ingredients, thoughtful techniques and good taste. Inspectors’ extensive exploration of the culinary scene translates into rich culinary options for food lovers in Shanghai. This latest edition includes a collection of 61 Michelin Plate restaurants.

In the 2021 edition, the Bib Gourmand selection features 21 restaurants for their very good value-for-money offerings (generally below RMB300 in Shanghai for three courses, drinks not included).

Two Special Awards given at the 2021 Shanghai Michelin Star Ceremony

At the launch event, the MICHELIN Guide is pleased to unveil two special awards – the Michelin Young Chef Award and the Michelin Service Award – in Shanghai for the first time. These awards aim to value the professionalism and dedication of talented individuals skilled at catering to customer needs.

2021 Michelin Young Chef Award:

Born in Fujian in 1990, **Ian Chen** runs the kitchen of **Meet the Bund**, which is distinguished with one Star in the 2021 MICHELIN Guide Shanghai. The young chef is passionate about delivering high-quality Fujian dishes in the most authentic way.

2021 Michelin Service Award:

The deeply experienced Jim Wang has been the manager of the Two Michelin Star restaurant **Ji Pin Court** since its opening. Jim is energetic and particularly dedicated to interacting meaningfully with guests. His talent wonderfully enhances a well-orchestrated dining experience.



The 2021 selection of the MICHELIN Guide Shanghai at a glance:

- 1 Three Star restaurant
- 10 Two Star restaurants (2 new)
- 32 One Star restaurants (4 new)
- 21 Bib Gourmand restaurants
- 61 Michelin Plate restaurants (6 new)

Please, find in attachment the full list of Star restaurants selected in the MICHELIN Guide Shanghai 2021.

For more information, please visit the official Michelin Guide website:

<https://guide.michelin.com/en/cn/shanghai-municipality/shanghai/restaurants>

About Michelin

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