



PRESS RELEASE

MICHELIN GUIDE

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The MICHELIN Guide Shanghai 2022 is revealed and celebrates One new Three MICHELIN Star restaurant, Taian Table, and the first MICHELIN Green Star

The MICHELIN Guide Shanghai 2022 selection is announced today at the Xijiao State Guest Hotel, Shanghai, celebrating 1 new Three MICHELIN Star restaurant, 5 new One MICHELIN Star restaurants and the Bib Gourmand selection. For the first time, the MICHELIN Green Star comes to Shanghai, recognizing and encouraging sustainable gastronomy.

The 2022 edition of the MICHELIN Guide Shanghai sees 129 restaurants selected, of which 2 Three MICHELIN Stars, 8 Two MICHELIN Stars, 37 One MICHELIN Star and 21 Bib Gourmand restaurants.

“Shanghai plays a very special role within Asia and the world gastronomic scene. Boosted by a strong economic dynamism as well as a unique culinary know-how, Shanghai never ceases to attract the best talents in the world, shaping an innovative and must-see culinary destination,” said Gwendal Poullennec, MICHELIN Guide International Director. “In addition to high-level culinary skills - perfectly reflected by the addition of a new Three Star restaurant -, our teams have also witnessed an increase in service and sommelier talent.” Mr. Poullennec also observed, “In a time when environmental and sustainability requirements demand daily attention from everyone, many restaurants are also demonstrating a growing commitment. By developing many inspiring initiatives, these restaurants are playing an important role in helping to reduce the environmental impact of their menus while promoting the best of local products and encouraging other professionals or food lovers to move forward. We are very proud to highlight these role-model establishments with our MICHELIN Green Star, which makes its debut in Shanghai for the very first time this year”



One more innovative restaurant awarded Three MICHELIN Stars

Five years into operation, **Taian Table** is promoted from Two to Three MICHELIN Stars, becoming the second establishment in Shanghai that is worth a special journey. **Taian Table** enjoys an open space at the far end of an alley on Zhenning Road. Over 20 seats surround an open kitchen where chef Stefan Stiller and his highly collaborative team craft beautiful dishes with top-quality ingredients. **Taian Table** offers 10- to 12-course menus that are updated every 6 to 8 weeks. The food is well-executed with an innovative cooking style that is sophisticated and original. The consistent quality is as outstanding as its creativity.

Ultraviolet by Paul Pairet keeps the highest accolade of Three MICHELIN Stars. Making a reservation on its website is the first step to opening the extraordinary culinary experience offered by the restaurant. A shuttle bus takes customers to a mysterious site at the time and place of the appointment, where they will dive into a multi-layer sensory experience with a tableful of strangers, comprising a 20-course meal paired with wine, lighting, visuals, and music. From taste to presentation, every dish is meticulously crafted by chef Paul Pairet, and his team. The experience is further enlivened by the enthusiastic service team.

Showcasing excellence in Cantonese, Taizhou, Italian and French cuisines, **Bao Li Xuan, Canton 8 (Runan Street), Da Vittorio, Imperial Treasure Fine Chinese Cuisine (Huangpu), Ji Pin Court, L'Atelier de Joël Robuchon, 8 ½ Otto e Mezzo Bombana, and Xin Rong Ji (Nanyang Road)** are rated Two MICHELIN Stars for another year.

5 new restaurants awarded One MICHELIN Star

Fu 1015 is awarded One MICHELIN Star in the latest selection. Located in a historic low-rise building, **Fu 1015** offers local Shanghai food with nostalgic elements in the form of set meals.

Fu 1088, promoted to one MICHELIN Star, offers evocative dishes, from Babao spicy sauce, or ham chunks with Yunnan green peas to crab roe Xiao Long Bao. Traditional dishes are authentically preserved thanks to its solid kitchen experience. Its signatures, soya sauce pork and Shanghai smoked fish, are dishes that no diner should miss.

Newly opened in 2021 and awarded One MICHELIN Star, **Obscura** showcases the travelling experience, exotic adventures, and childhood memories of its two chefs through cleverly crafted dishes. Themed "river south, river north", the menu incorporates western culinary techniques into famous regional dishes, with unconventional approaches adding to the dining experience.



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Oriental Sense & Palate also makes its first appearance in the Guide with one MICHELIN Star. The team originally from Chaoshan offers a gastronomic journey rooted in Chaoshan traditions and invigorated by creativity and finesse. The roasted squab, with interesting textural contrast between tender meat and crispy skin are among its best.

Sheng Yong Xing gains one MICHELIN Star for its first opening in Shanghai. Located in No.5 on the Bund, **Sheng Yong Xing** offers a sensational river view and expertly crafted Beijing dishes from a romantic interior. Its signature roast duck is made using 45-day-old Beijing duck. A large cellar attended by sommelier with a carefully prepared wine pairing guide adds another highlight to the dining experience.

In addition, 32 restaurants are awarded one MICHELIN Star for another year, with dishes that embody high quality ingredients and thoughtful culinary techniques.

First MICHELIN Green Star for Shanghai

The MICHELIN Guide hands out the first MICHELIN Green Star for Shanghai. Awarded to restaurants which stand at the forefront of a more sustainable approach to gastronomy, the MICHELIN Green Star highlights establishments that offer dining experiences combining culinary excellence with outstanding eco-friendly commitments. Green Star restaurants are therefore a source of inspiration, both for keen foodies and the hospitality industry.

The First Shanghai MICHELIN Green Star is awarded to **Taian Table**, which puts sustainability at the heart of its daily operations. They source from sustainable producers and minimize plastic use, food waste and energy consumption. They also recycle whenever possible and urge their vendors to reduce packaging.

20 Bib Gourmand restaurants celebrating affordable gastronomy

The 2022 edition recommends 20 restaurants with a Bib Gourmand, including 1 that is new to the selection. The owner and chef of **Easeful Cuisine** knows how to grasp the essence of ingredients using unassuming techniques and produces homely flavors from the Zhejiang-Jiangsu area. The 20 restaurants in the Bib Gourmand list display lively scenes from city life through comfort food like noodles,



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and unpretentious cuisine from Shanghai, Guangdong, Zhejiang or other countries, etc. The Bib Gourmand award aims to highlight good quality, good value restaurants – offering a three-course meal for a maximum of RMB 300 per head in Shanghai (drinks not included) and has been hugely popular with our followers.

2022 MICHELIN Young Chef Award and Service Award for Shanghai

During the press conference, the MICHELIN Guide is also pleased to unveil two special awards – the Michelin Young Chef Award and the Michelin Service Award. These awards aim to value the professionalism and dedication of catering talents.

The MICHELIN Young Chef Award goes to **LIANG Yongxuan**, Head Chef of **Oriental Sense & Palate**. The 32-year-old young achiever from Guangdong exhibits solid cooking skills and good quality control over ingredients in dishes from Chaozhou that he knows how to interpret in an authentic way.

The MICHELIN Service Award recognizes the precise and well-timed service offered by **Sophia JIN** from **Sheng Yong Xing**. Having worked for the Beijing restaurant group for several years, **Sophia JIN** makes her service an integral part of a memorable and relaxing dining experience.

The MICHELIN Guide Shanghai 2022 at a glance:

- 129 restaurants including:
 - o 2 🌟🌟🌟 restaurants, of which 1 new
 - o 8 🌟🌟 restaurants
 - o 37 🌟 restaurants, of which 5 new
 - o 1 MICHELIN Green Star restaurant
 - o 20 🍷 restaurants, of which 1 new



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Please find the complete of MICHELIN Guide Shanghai 2022 and Bib Gourmand selection:

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N = New entry in the Guide

N = Promoted Restaurant



English Name	Chinese Name	Cuisine Type
Taian Table N	泰安门	Innovative / 创新菜
Ultraviolet by Paul Pairet		Innovative / 创新菜



English Name	Chinese Name	Cuisine Type
Bao Li Xuan	宝丽轩	Cantonese / 粤菜
Canton 8 (Runan Street)	喜粤 8 号 (汝南街)	Cantonese / 粤菜
Da Vittorio		Italian / 意大利菜
Imperial Treasure Fine Chinese Cuisine (Huangpu)	御宝轩 (黄浦)	Cantonese / 粤菜
Ji Pin Court	吉品轩	Cantonese / 粤菜
L'Atelier de Joël Robuchon	乔尔·卢布松美食坊	French contemporary / 时尚法国菜
8 ½ Otto e Mezzo Bombana		Italian / 意大利菜
Xin Rong Ji (Nanyang Road)	新荣记 (南阳路)	Taizhou / 台州菜



English Name	Chinese Name	Cuisine Type
Amazing Chinese Cuisine (Changning)	菁禧荟 (长宁)	Chao Zhou / 潮州菜
Canton Table	三号黄浦会	Cantonese / 粤菜
Cheng Long Hang (Huangpu)	成隆行蟹王府 (黄浦)	Shanghainese / 上海菜
Da Dong (Xuhui)	大董 (徐汇)	Chinese contemporary / 时尚中国菜
Da Dong (Jingan)	大董海参店 (静安)	Chinese contemporary / 时尚中国菜
Fu He Hui	福和慧	Vegetarian / 素食
Fu 1015 N	福一零一五	Shanghainese / 沪菜
Fu 1088 N	福一零八八	Shanghainese / 沪菜
Il Ristorante - Niko Romito		Italian / 意大利菜
Jean Georges		French / 法国菜
Jin Xuan	金轩	Cantonese / 粤菜
Lao Zheng Xing (Huangpu)	老正兴 (黄浦)	Shanghainese / 沪菜
Le Comptoir de Pierre Gagnaire		French / 法国菜
Le Patio & La Famille (Huangpu)	南麓·浙里 (黄浦)	Hangzhou / 杭州菜
Lei Garden (Pudong)	利苑 (浦东新区)	Cantonese / 粤菜
Lei Garden (Xuhui)	利苑 (徐汇)	Cantonese / 粤菜
Maison Lameloise	莱美露滋	French contemporary / 时尚法国菜
Meet the Bund	遇外滩	Fujian / 闽菜
Ming Court	明阁	Cantonese / 粤菜
Moose (Changning)	鹿园 (长宁)	Huai Yang / 淮扬菜
Moose (Pudong)	鹿园 (浦东新区)	Huai Yang / 淮扬菜
Obscura N		Innovative / 创新菜
Oriental Sense & Palate N	东方景宴	Chao Zhou / 潮州菜
Phénix	斐霓丝	French / 法国菜
Ren He Guan (Zhaojiabang Road)	人和馆 (肇嘉浜路)	Shanghainese / 沪菜
Seventh Son	家全七福	Cantonese / 粤菜
Shang-High Cuisine	迷上海	Shanghainese / 沪菜
Sheng Yong Xing N	晟永兴	Beijing Cuisine / 京菜
Sir Elly's	艾利爵士	European contemporary / 时尚欧陆菜
T'ang Court	唐阁	Cantonese / 粤菜
Tea Culture (East Beijing Road)	逸道 (北京东路)	Huai Yang / 淮扬菜
Xin Rong Ji (West Nanjing Road)	新荣记 (南京西路)	Taizhou / 台州菜

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Yi Long Court	逸龙阁	Cantonese / 粤菜
Yong Fu	甬府	Ningbo / 宁波菜
Yong Yi Ting	雍颐庭	Shanghainese / 沪菜
YongFoo Élite	雍福会	Shanghainese / 沪菜
Yu Zhi Lan	玉芝兰	Sichuan / 川菜



English Name	Chinese Name	Cuisine Type
A Niang Mian Guan	阿娘面馆	Noodles / 面食
Da Hu Chun (Middle Sichuan Road)	大壶春 (四川中路)	Dim Sum / 点心
Easeful Cuisine N	逸采	Jiangzhe / 江浙菜
Four Seasons	文兴酒家	Cantonese / 粤菜
Gong De Lin (Huangpu)	功德林 (黄浦)	Vegetarian / 素食
Hai Jin Zi (Jinxian Road)	海金滋 (进贤路)	Shanghainese / 沪菜
Hao Sheng	豪生酒家	Shanghainese / 沪菜
Jesse	吉士	Shanghainese / 沪菜
Lan Ting	兰亭	Shanghainese / 沪菜
Lan Xin (Jinxian Road)	兰心 (进贤路)	Shanghainese / 沪菜
Lu Bo Lang	绿波廊	Shanghainese / 沪菜
Mao Long	茂隆	Shanghainese / 沪菜
Mi Thai (Anfu Road)	米泰 (安福路)	Thai / 泰国菜
Nanxiang Steamed Bun (City God Temple)	南翔馒头店 (城隍庙)	Dian Xin / 点心
Polux		French / 法国菜
Rong Cuisine (Huangpu)	荣小馆 (黄浦)	Taizhou / 台州菜
Rongshu Noodle Soup with Yellow Croaker	荣叔黄鱼面	Noodles / 面食
Yangzhou Fan Dian (Huangpu)	扬州饭店 (黄浦)	Huai Yang / 淮扬菜
Ye Olde Station (Xuhui)	上海老站 (徐汇)	Shanghainese / 沪菜
YongFu Mini (Pudong)	甬府小鲜 (浦东新区)	Ningbo / 宁波菜



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