



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt- 19 January 2022

MICHELIN Guide Hong Kong Macau 2022 Unveiled Today with 11 Newly Starred Restaurants

For its 14th consecutive edition, the MICHELIN Guide Hong Kong Macau 2022 is pleased to highlight a total of 11 newly starred restaurants, including 2 new Two Stars and 9 new One Stars, together with 7 new Bib Gourmands.

The latest edition of the MICHELIN Guide Hong Kong Macau, whose restaurants have been meticulously curated by the anonymous MICHELIN inspectors, brings together 249 restaurants across the two territories and which offers a diverse array of cuisines—from Latin American, Korean to Singaporean—joining the selection. In total, the 2022 edition of the Guide highlights 71 starred restaurants in Hong Kong and 15 starred restaurants in Macau. Among them, 11 are new addition or promotion to the starred list.

“This year’s edition sees blooming young talents shaping the culinary landscape of Hong Kong and Macau and pushing creative limits. Our teams were particularly delighted to see an increasing number of chefs honouring their roots by introducing gastronomic gems from their culture to Hong Kong and Macau diners,” comments **Gwendal Poullennec**, International Director of the MICHELIN Guides. “In this 2022 edition, we applaud the chefs and restaurateurs in both territories for showing grit, resilience and creativity in times of uncertainties. We are proud to celebrate Hong Kong and Macau’s brightest talents as they pave the way for two of the world’s most exciting and diverse culinary cities.”

Two New 2-Star Restaurants

Helmed by Austrian chef Roland Schuller and German chef Bjoern Alexander, **Octavium** receives a second MICHELIN Star in the 2022 edition for mastering Italian classics, which are meticulously prepared to bring out the natural flavours of quality ingredients. MICHELIN inspectors praise the restaurant for its house-made artisanal pasta and degustation menu with a focus on seasonal produce.

Cantonese restaurant **Yan Toh Heen** is also promoted to two MICHELIN Stars for showcasing excellence in fine Cantonese cuisine through time-honoured Chinese cooking techniques, top quality ingredients and modern presentations.



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Octavium and Yan Toh Heen join 15 other restaurants with two MICHELIN Stars in Hong Kong and Macau.

Nine New 1-Star Restaurants

Of the 9 newly one-starred restaurants, 5 of them receive a MICHELIN Star for the first time.

Described by MICHELIN inspectors as “more drama and sophistication” since its relocation, **Belon** offers reimagined crowd-pleasers and novel creations rooted in French technique and made with the best seasonal produce.

The first overseas outpost of chef Mingoo Kang, the chef-owner of Seoul’s two-MICHELIN-starred Mingles, **Hansik Goo**’s new location presents an elevated experience of Korean cuisine, blending elements of a traditional Korean kitchen with creative takes on all-time favourites.

I M Teppanyaki & Wine continues to deliver a top-notch dining experience after its relocation, which comes with a much bigger room for theatrical cooking using high quality ingredients flown in daily from Hokkaido and France, and a more elaborate wine list.

Previously known as Ginza Iwa, **Sushi Wadatsumi** is run by the same kitchen team with un-compromised consistency and freshly caught fish imported daily from Japan.

Whey is Singaporean chef Barry Quek’s latest venture, where modern European cuisine is masterfully reimagined with Singaporean influences, with a focus on local and seasonal ingredients.

4 restaurants previously recommended by MICHELIN have been promoted to one MICHELIN Star in the 2022 edition.

Chef Manav Tuli elevates Indian street food at **Chaat**, where guests are treated to an array of classics from all parts of India and finger-licking small bites and desserts worth saving room for.



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Paying homage to chef Ricardo Chaneton's Venezuelan roots, **Mono** serves a tasting menu that spotlights Latin American ingredients with bold and colourful flavours.

Known for serving traditional Cantonese classics that are rare to find elsewhere, **Seventh Son** is where time-honoured recipes are executed with impeccable skills and labour-intensive preparation.

Specialising in Ningbo cuisine, **Yong Fu** is the first outpost of the Shanghai-based one-MICHELIN-starred restaurant of the same name. Most signatures from the parent branch are available here, while dishes adapting to local tastes using locally sourced ingredients are also popular.

With these new additions, Hong Kong and Macau have a total of 59 one-MICHELIN-starred restaurants.

One New MICHELIN Green Star

For the second year of the MICHELIN Green Star distinction, the MICHELIN Guide is delighted to highlight establishments that are at the forefront of sustainable gastronomy. This year, one restaurant in Hong Kong is recognised by its outstanding efforts and remarkable commitments. A two-MICHELIN-starred restaurant by chef Richard Ekkebus, **Amber** works closely with manufacturers to develop plant-based alternatives for commercial cling film, vacuum pouches and bin liners. Water filtration and bottling systems have been installed to eliminate plastic waste. Food waste is handled by an anaerobic waste digester in the kitchen that diverts 20%+ total waste from landfill. Internally, the restaurant holds annual staff training about sustainability practices and hosts Green Mondays for staff meals to raise awareness.

Together with Roganic in Hong Kong and the IFT Educational Restaurant in Macau, both of which have maintained their MICHELIN Green Star distinction this year, a total of three MICHELIN Green Star restaurants are recognised for delivering culinary excellence with outstanding eco-friendly commitments. The MICHELIN Green Star Initiative is supported by a global partnership with Remy Martin.



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Bib Gourmand Selection

A week ago, the MICHELIN Guide Hong Kong Macau 2022 selection unveiled its selection of 71 Bib Gourmand establishments (64 eateries in Hong Kong and 7 eateries in Macau) that offer a value-for-money gourmet experience for less than HK\$400 or MOP\$400, including seven new addresses from Hong Kong.

The 2022 selection of the MICHELIN Guide Hong Kong Macau at a glance:

249 selected restaurants, among which:

Hong Kong

- 7 Three-Star restaurants
- 12 Two-Star restaurants (including 2 promotions)
- 52 One-Star restaurants (including 5 new additions, 4 promotions)
- 64 Bib Gourmand restaurants (including 5 new additions, 2 promotions)
- 15 Street Food establishments (including 2 new additions)
- 49 MICHELIN Selected restaurants
- 2 MICHELIN Green Star restaurants (including 1 new addition)

Macau

- 3 Three-Star restaurants
- 5 Two-Star restaurants
- 7 One-Star restaurants
- 7 Bib Gourmand restaurants
- 8 Street Food establishments
- 20 MICHELIN Selected restaurants (including 1 new addition)
- 1 MICHELIN Green Star restaurant

Find the full MICHELIN Guide Hong-Kong and Macau 2022 selection below on:
[Official website of MICHELIN Guide Hong Kong Macau](#)

The replay of the MICHELIN Star Revelation Ceremony is available on:

[The official MICHELIN Guide Hong Kong Macau Facebook page](#)

[The MICHELIN Guide Asia YouTube channel](#)



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About Michelin

Michelin, the leading mobility company, is dedicated to enhancing its clients' mobility, sustainably; designing and distributing the most suitable tires, services and solutions for its clients' needs; providing digital services, maps and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 170 countries, has 123,600 employees and operates 71 tire production facilities which together produced around 170 million tires in 2020. (www.michelin.com)

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The MICHELIN Guide Hong Kong And Macau 2022

Star Selection

N = New entry in the Guide

N = Promoted Restaurant

Hong Kong



| English Name | Chinese Name | Cuisine Type (English) | Cuisine Type (Chinese) |
|------------------------------|--------------|------------------------|------------------------|
| Caprice | | French contemporary | 時尚法國菜 |
| Forum | 富臨飯店 | Cantonese | 粵菜 |
| L'Atelier de Joël Robuchon | | French contemporary | 時尚法國菜 |
| Lung King Heen | 龍景軒 | Cantonese | 粵菜 |
| 8 1/2 Otto e Mezzo - Bombana | | Italian | 意大利菜 |
| Sushi Shikon | 志魂 | Sushi | 壽司 |
| T'ang Court | 唐閣 | Cantonese | 粵菜 |



| English Name | Chinese Name | Cuisine Type (English) | Cuisine Type (Chinese) |
|--------------------------|--------------|------------------------|------------------------|
| Amber | | French contemporary | 時尚法國菜 |
| Arbor | | Innovative | 創新菜 |
| Bo Innovation | | Innovative | 創新菜 |
| Écriture | | French contemporary | 時尚法國菜 |
| L'Envol | | French contemporary | 時尚法國菜 |
| <u>Octavium</u> N | | Italian | 意大利菜 |
| Sun Tung Lok | 新同樂 | Cantonese | 粵菜 |
| Ta Vie | 旅 | Innovative | 創新菜 |

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|------------------------------|------|------------|-----|
| Tate | | Innovative | 創新菜 |
| Tin Lung Heen | 天龍軒 | Cantonese | 粵菜 |
| <u>Yan Toh Heen</u> N | 欣圖軒 | Cantonese | 粵菜 |
| Ying Jee Club | 營致會館 | Cantonese | 粵菜 |



| English Name | Chinese Name | Cuisine Type (English) | Cuisine Type (Chinese) |
|--|--------------|------------------------|------------------------|
| Aaharn | | Thai | 泰國菜 |
| Andō | | Innovative | 創新菜 |
| Arcane | | European contemporary | 時尚歐陸菜 |
| Beefbar | | Steakhouse | 扒房 |
| <u>Belon</u> N | | French | 法國菜 |
| <u>Chaat</u> N | | Indian | 印度菜 |
| Duddell's | 都爹利會館 | Cantonese | 粵菜 |
| Épure | | French contemporary | 時尚法國菜 |
| Fook Lam Moon (Wan Chai) | 福臨門 (灣仔) | Cantonese | 粵菜 |
| Fu Ho | 富豪 | Cantonese | 粵菜 |
| Gaddi's | 吉地士 | French | 法國菜 |
| <u>Hansik Goo</u> N | | Korean | 韓國菜 |
| Ho Hung Kee (Causeway Bay) | 何洪記 (銅鑼灣) | Noodles and Congee | 粥麵 |
| <u>I M Teppanyaki & Wine</u> N | 鑄·鐵板燒 | Teppanyaki | 鐵板燒 |
| Imperial Treasure Fine Chinese Cuisine (Tsim Sha Tsui) | 御寶軒 (尖沙咀) | Cantonese | 粵菜 |
| Jardin de Jade (Wan Chai) | 蘇浙滙 (灣仔) | Shanghainese | 滬菜 |
| Kam's Roast Goose | 甘牌燒鵝 | Cantonese Roast Meats | 燒味 |
| Liu Yuan Pavilion | 留園雅敘 | Shanghainese | 滬菜 |
| Loaf On | 六福菜館 | Seafood | 海鮮 |
| Louise | | French contemporary | 時尚法國菜 |
| Man Ho (Admiralty) | 萬豪金殿 | Cantonese | 粵菜 |

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|---------------------------------|-----------|-----------------------|-------|
| Man Wah | 文華廳 | Cantonese | 粵菜 |
| Mandarin Grill + Bar | 文華扒房+酒吧 | European contemporary | 時尚歐陸菜 |
| Ming Court (Mong Kok) | 明閣 (旺角) | Cantonese | 粵菜 |
| <u>Mono</u> N | | Latin American | |
| New Punjab Club | | Indian | 印度菜 |
| Pang's Kitchen | 彭慶記 | Cantonese | 粵菜 |
| Petrus | 珀翠 | French | 法國菜 |
| Roganic | | European contemporary | 時尚歐陸菜 |
| Rùn | 潤 | Cantonese | 粵菜 |
| Ryota Kappou Modern | | Japanese | 日本菜 |
| <u>Seventh Son</u> N | 家全七福 | Cantonese | 粵菜 |
| Shang Palace | 香宮 | Cantonese | 粵菜 |
| Spring Moon | 嘉麟樓 | Cantonese | 粵菜 |
| Summer Palace | 夏宮 | Cantonese | 粵菜 |
| Sushi Saito | 鮨・齋藤 | Sushi | 壽司 |
| <u>Sushi Wadatsumi</u> N | | Sushi | 壽司 |
| Takumi by Daisuke Mori | | Innovative | 創新菜 |
| The Araki | | Sushi | 壽司 |
| The Chairman | 大班樓 | Cantonese | 粵菜 |
| Tosca di Angelo | | Italian | 意大利菜 |
| Vea | | Innovative | 創新菜 |
| <u>Whey</u> N | | European contemporary | 時尚歐陸菜 |
| Xin Rong Ji | 新榮記 | Taizhou | 台州菜 |
| Yardbird | | Yakitori | 雞肉串燒 |
| Yat Lok | 一樂燒鵝 | Cantonese Roast Meats | 燒味 |
| Yat Tung Heen | 逸東軒 | Cantonese | 粵菜 |
| Yè Shanghai (Tsim Sha Tsui) | 夜上海 (尖沙咀) | Shanghainese | 滬菜 |
| <u>Yong Fu</u> N | 甬府 | Ningbo | 寧波菜 |
| Zest by Konishi | | French contemporary | 時尚法國菜 |
| Zhejiang Heen | 浙江軒 | Zhejiang | 浙江菜 |
| Zuicho | 瑞兆 | Japanese | 日本菜 |

MICHELIN Guide selected restaurants

| English Name | Chinese Name | Cuisine Type (English) | Cuisine Type (Chinese) |
|-------------------------------------|--------------|------------------------|------------------------|
| Above & Beyond | 天外天 | Cantonese | 粵菜 |
| Ah Yat Harbour View | 阿一海景飯店 | Cantonese | 粵菜 |
| <u>Ami</u> N | | French contemporary | 時尚法國菜 |
| <u>Bâtard</u> N | | French contemporary | 時尚法國菜 |
| Carbone | | American-Italian | 美國意大利菜 |
| Castellana | | Italian | 意大利菜 |
| Celestial Court | 天寶閣 | Cantonese | 粵菜 |
| Chesa | 瑞樵閣 | Swiss | 瑞士菜 |
| Chilli Fagara | 麻辣燙 | Sichuan | 川菜 |
| China Tang (Central) | 唐人館 (中環) | Cantonese | 粵菜 |
| Chuen Kee Seafood (Hoi Pong Street) | 全記海鮮 (海傍街) | Seafood | 海鮮 |
| Cuisine Cuisine at The Mira | 國金軒 (尖沙咀) | Cantonese | 粵菜 |
| Deng G (Wan Chai) | 鄧記 (灣仔) | Sichuan | 川菜 |
| Dong Lai Shun | 東來順 | Beijing-Huai Yang | 京·淮揚菜 |
| <u>Estro</u> N | | Italian | 意大利菜 |
| Farm House | 農圃 | Cantonese | 粵菜 |
| Frantzén's Kitchen | | Scandinavian | 北歐菜 |
| Giando | | Italian | 意大利菜 |
| Hanare | | Japanese | 日本菜 |
| Hing Kee | 避風塘興記 | Seafood | 海鮮 |
| Ho Land | 何必館 | Cantonese | 粵菜 |
| Hyde Park Garden | 海德花園 | Seafood | 海鮮 |
| Involtini | | Italian | 意大利菜 |
| Ippoh | 一宝 | Tempura | 天婦羅 |
| Jing Alley | 井巷子 | Sichuan | 川菜 |
| Kappo Rin | 割烹凜 | Japanese | 日本菜 |

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|-----------------------------------|-----------|-----------------------|-------|
| Kung Tak Lam (Causeway Bay) | 功德林 (銅鑼灣) | Vegetarian | 素食 |
| Lei Garden (Central) | 利苑酒家 (中環) | Cantonese | 粵菜 |
| Lei Garden (Kwun Tong) | 利苑酒家 (觀塘) | Cantonese | 粵菜 |
| Lei Garden (Wan Chai) | 利苑酒家 (灣仔) | Cantonese | 粵菜 |
| Locanda dell' Angelo | | Italian | 意大利菜 |
| Lucale | | Italian | 意大利菜 |
| Luk Yu Tea House | 陸羽茶室 | Cantonese | 粵菜 |
| Neighborhood | | European contemporary | 時尚歐陸菜 |
| Odyssée | | French contemporary | 時尚法國菜 |
| One Harbour Road | 港灣壹號 | Cantonese | 粵菜 |
| Piin | 品 | Chinese contemporary | 時尚中國菜 |
| Poem | | Balinese | 峇里菜 |
| Sai Kung Sing Kee | 勝記 | Seafood | 海鮮 |
| <u>She Wong Hei</u> N | 蛇王熙 | Cantonese | 粵菜 |
| Sun Fook Kee | 新福記 | Fujian | 閩菜 |
| <u>Tempura Uchitsu</u> N | 廣尾內津 | Tempura | 天婦羅 |
| The Legacy House | 彤福軒 | Shun Tak | 順德菜 |
| The Swiss Chalet | 瑞士餐廳 | Swiss | 瑞士菜 |
| Tominokoji Yamagishi | 富小路山岸 | Japanese | 日本菜 |
| Toritama | 酉玉 | Yakitori | 雞肉串燒 |
| Tsui Hang Village (Tsim Sha Tsui) | 翠亨邨 (尖沙咀) | Cantonese | 粵菜 |
| Whisk | | European contemporary | 時尚歐陸菜 |
| <u>Wing</u> N | 永 | Innovative | 創新菜 |
| Yuè (Gold Coast) | 粵 (黃金海岸) | Cantonese | 粵菜 |



| English Name | Chinese Name | Cuisine Type (English) | Cuisine Type (Chinese) |
|----------------|--------------|------------------------|------------------------|
| Roganic | | European contemporary | 時尚歐陸菜 |
| Amber N | | French contemporary | 時尚法國菜 |

MACAU



| English Name | Chinese Name | Cuisine Type (English) | Cuisine Type (Chinese) |
|------------------|--------------|------------------------|------------------------|
| Jade Dragon | 譽瓏軒 | Cantonese | 粵菜 |
| Robuchon au Dôme | 天巢法國餐廳 | French contemporary | 時尚法國菜 |
| The Eight | 8餐廳 | Cantonese | 粵菜 |



| English Name | Chinese Name | Cuisine Type (English) | Cuisine Type (Chinese) |
|---------------------------|--------------|------------------------|------------------------|
| Alain Ducasse at Morpheus | 杜卡斯 | French contemporary | 時尚法國菜 |
| Feng Wei Ju | 風味居 | Hunanese-Sichuan | 湘川菜 |
| Mizumi (Macau) | 泓 (澳門) | Japanese | 日本菜 |
| Sichuan Moon | 川江月 | Sichuan | 川菜 |
| Wing Lei | 永利軒 | Cantonese | 粵菜 |



| English Name | Chinese Name | Cuisine Type (English) | Cuisine Type (Chinese) |
|------------------------------|--------------|------------------------|------------------------|
| Lai Heen | 麗軒 | Cantonese | 粵菜 |
| 8 1/2 Otto e Mezzo - Bombana | | Italian | 意大利菜 |
| Pearl Dragon | 玥龍軒 | Cantonese | 粵菜 |
| The Kitchen | 大廚 | Steakhouse | 扒房 |
| Wing Lei Palace | 永利宮 | Cantonese | 粵菜 |
| Ying | 帝影樓 | Cantonese | 粵菜 |
| Zi Yat Heen | 紫逸軒 | Cantonese | 粵菜 |

MICHELIN Guide selected restaurants

| English Name | Chinese Name | Cuisine Type (English) | Cuisine Type (Chinese) |
|---------------------------|--------------|------------------------|------------------------|
| A Lorcha | 船屋 | Portuguese | 葡國菜 |
| Banza | 百姓 | Portuguese | 葡國菜 |
| Beijing Kitchen | 滿堂彩 | Beijing cuisine | 京菜 |
| Bi Ying | 碧迎居 | Cantonese-Sichuan | 粵川菜 |
| Espaço Lisboa | 里斯本地帶 | Portuguese | 葡國菜 |
| Five Foot Road | 蜀道 | Sichuan | 川菜 |
| Golden Flower | 京花軒 | Sichuan | 川菜 |
| Il Teatro | 帝雅廷 | Italian | 意大利菜 |
| Imperial Court | 金殿堂 | Cantonese | 粵菜 |
| Lung Wah Tea House | 龍華茶樓 | Cantonese | 粵菜 |
| Manuel Cozinha Portuguesa | 阿曼諾葡國餐 | Portuguese | 葡國菜 |
| Naam | 瀝 | Thai | 泰國菜 |

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| Ngao Kei Ka Lei Chon (Macau) | 牛記咖喱美食(澳門) | Noodles and Congee | 粥麵 |
| 99 Noodles (Macau) | 99麵(澳門) | Noodles | 麵食 |
| Tenmasa | 天政 | Japanese | 日本菜 |
| Terrazza | 庭園 | Italian | 意大利菜 |
| The Ritz-Carlton Café | 麗思咖啡廳 | French | 法國菜 |
| Vista 38  | 蒼景38 | Sichuan | 川菜 |
| Yamazato | 山里 | Japanese | 日本菜 |
| Yi | 天頤 | Chinese contemporary | 時尚中國菜 |



| English Name | Chinese Name | Cuisine Type (English) | Cuisine Type (Chinese) |
|-----------------------------|--------------|------------------------|------------------------|
| IFTM Educational Restaurant | 澳門旅遊學院教學餐廳 | Macanese | 澳門菜 |