



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt- August 23<sup>rd</sup>, 2022

## **The MICHELIN Guide Guangzhou 2022 celebrates Cantonese cuisine as well as Guangzhou culinary diversity**

- 2 new One MICHELIN Star and 8 Bib Gourmand restaurants enrich the latest selection
- A total selection of 111 restaurants featuring more than 20 types of cuisine
- 2 special Awards highlight talents in the industry

Michelin is pleased to present the new restaurant selection of the MICHELIN Guide Guangzhou. Unveiled today during an event organized at the Ritz-Carlton Guangzhou, the 2022 vintage highlights 111 restaurants, including 3 Two MICHELIN Starred, 16 One MICHELIN Starred and 38 Bib Gourmand. Altogether, the selection illustrates a dynamic culinary scene which stands out by its variety of scale and styles, with no less than 20 types of cuisine.

“Despite the challenges that chefs and restaurateurs have experienced this year, our inspectors have been deeply impressed by their commitment to moving forward, to welcoming customers and providing them with exciting and high-quality dining experiences. Likewise, local gourmets have never stopped going to restaurants, supporting their favorite places and, as a result, maintaining Guangzhou’s culinary vibrancy and the resilience of its food scene,” said Gwendal Poullennec, International Director of the MICHELIN Guides. “While Cantonese cuisine is well represented, and local produce is celebrated in many places, our teams have also praised the incredible culinary diversity Guangzhou offers.” added Gwendal Poullennec.



## MICHELIN GUIDE

---

### **2 new restaurants awarded One MICHELIN Star**

In addition to the 14 existing One MICHELIN Starred restaurants - which all maintain their distinction this year - the 2022 selection has grown longer with 2 new restaurants that are *worth a stop*:

#### ***Xin Ji***

Xin Ji has been a staple in the seafood restaurant scene for over 30 years. As a classic Cantonese restaurant, the room is well-decorated in Lingnan style, and the fish tank at the door where customers get to pick their live critters also adds to the experience.

#### ***Stiller***

Named after owner chef Stefan Stiller, this colourful restaurant offers a dining experience that is pleasing to both the eyes and the palate. Seasonal offerings form the backbone of the menu, alongside some rare-to-find German-inspired dishes. Their variety of homemade bread is also a true delight not to be missed.

Two MICHELIN Star is also maintained in this year's selection by **Taian Table** for a dazzling culinary play for diners, by **Imperial Treasure Fine Chinese Cuisine** for offering authentic Cantonese dishes with traditional techniques and **Jiang by Chef Fei** for its subtle balance between Cantonese culinary heritage and innovation.

### **38 Bib Gourmand restaurants, including 8 new ones**

Launched in 1997, and today internationally deployed in all the restaurant selections of the MICHELIN Guide, the Bib Gourmand is a yearly distinction which highlights the best value-for-money gourmet experiences brought to light by the Michelin inspectors. Since its inception, this distinction has been particularly praised by local and international foodies looking for great food at a reasonable price. In this year's selection, 38 restaurants, including 8 new ones, are awarded a Bib Gourmand.

The Bib Gourmand distinction within the 2022 edition of the MICHELIN Guide Guangzhou is awarded to restaurants that offer great food - three courses, drinks not included - for maximum RMB 300 per person.



## MICHELIN GUIDE

---

**Enning Liu Fu Ji (Donghua East Road)** prides itself on its bouncy noodles made with only duck eggs and flour, from their family recipe to achieve that authentic texture. **Hai Xian Jie Cai Guan** has been around for three decades serving no-frills, tasty Cantonese dishes. Their double-boiled soups are true delights. **Hua Ge Si Chu** offers popular items from the old days, and their Hakkanese cooking is nothing short of stunning. **Hunan Cuisine** serves an array of Hunanese classics in a room redolent of industrial chic at this restaurant. The head chef recreates specialties from his home province with acumen and dexterity. Well loved by its faithful regulars, **Temple Street** is always jam-packed with diners craving their claypot rice in Hong Kong dai pai dong style. At **Wei Shi Jia**, people enjoy the hard-to-come-by shi shi chicken impeccably prepared by the chef with Qinyuan birds. **Huacheng Yuan** made its name with its homestyle Cantonese fare. Signature dishes like double-steamed chicken and soy-marinated chitterlings are the firm favorites of many here. **Lingnan Haiyanlou (Binjiang East Road)** is helmed by two chefs who once worked with unquestionable skill at a prestigious hotel. Their 'premium trio' used to be reserved only for state banquets. In total, the 38 Bib Gourmand restaurants feature no less than 12 types or styles of cuisine, from typical Chinese to international styles. For example, **Mamak** offers Malaysian delicacies, while **Pandan** (Yuexiu) specializes in Indonesian cuisine and **FT • Bak Kut The** in Singaporean cuisine. Congee lovers will praise the dishes of **Tong Ji**, and gourmets looking for great vegetarian dishes are encouraged to discover Soodle.

### **The MICHELIN Young Chef and Service Awards to highlight talented professionals**

This year, Michelin inspectors have continued to highlight talented professionals from the restaurant and hotel industry with their Special Awards

The 2022 MICHELIN Young Chef Award, which aims to highlight a particularly talented and promising young professional, goes to **Chef Tommy Zhang** from the starred **Stiller** restaurant. **Chef Tommy Zhang** has been in renowned chef Stefan Stiller's team for years, working in both his Shanghai and Guangzhou kitchen and later began leading the team at Stiller on his own. He shows exceptional creativity and great attention to details in his culinary creation, while also displaying excellent leadership skills in the kitchen.



## MICHELIN GUIDE

---

**Jianqun Zhu** from **Yushan Soup** restaurant receives the MICHELIN Service Award this year. As the general manager of the shop, **Jianqun Zhu** knows all details about the dish, the cooking, ingredients, and portions so that appropriate suggestions can be made for an enjoyable dining experience. She is also very attentive and engaging to the customers, offering a friendly and flexible service.

The full selection of the MICHELIN Guide Guangzhou 2022 is available free of charge on the MICHELIN Guide website <https://guide.michelin.com/en>. The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Guangzhou and throughout the world.

Every hotel in the Guide is chosen for its extraordinary style, service, and personality — with options for all budgets — and each hotel can be booked directly through the MICHELIN Guide website. The selection for Guangzhou currently features the city's most spectacular hotels, including sustainability pioneers like [Sofitel Guangzhou Sunrich](#), modern boutiques like [H'Elite Hotel](#), and architectural marvels like [Langham Place Guangzhou](#).

The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels. Visit the MICHELIN Guide website, to discover every restaurant in the selection and book an unforgettable hotel.

The complete selection of MICHELIN Guide Guangzhou 2022 is also attached.

The MICHELIN Guide Guangzhou 2022 at a glance:

111 recommended restaurants of which:

- 3 Two MICHELIN Stars restaurants
- 16 One MICHELIN Star restaurants, including 2 new ones
- 38 Bib Gourmand restaurants, including 8 new ones
- 54 Michelin-selected restaurants

## The MICHELIN Guide Guangzhou 2022 Restaurant Selection

Restaurant	餐厅	Cuisine Type 菜系	Distinction 评级
Imperial Treasure Fine Chinese Cuisine	御宝轩	Cantonese / 粤菜	✪✪
Jiang by Chef Fei	江	Cantonese / 粤菜	✪✪
Taian Table	泰安门	European Contemporary / 时尚 欧陆菜	✪✪
BingSheng Mansion	炳胜公馆	Cantonese / 粤菜	✪
BingSheng Private Kitchen	炳胜私厨	Cantonese / 粤菜	✪
Famous Cuisine (Tianhe)	半岛名轩 (天河)	Cantonese / 粤菜	✪
Hongtu Hall	宏图府	Dim Sum / 点心	✪
Imperial Treasure Fine Teochew Cuisine	御宝阁	Chao Zhou / 潮州菜	✪
Jade River	玉堂春暖	Cantonese / 粤菜	✪
Lai Heen	丽轩	Cantonese / 粤菜	✪
Lei Garden (Yuexiu)	利苑 (越秀)	Cantonese / 粤菜	✪
Lingnan House	广御轩	Cantonese / 粤菜	✪
Rêver	玥	French contemporary / 时尚法国菜	✪
Song	宋	Sichuan / 川菜	✪
<b>N</b> Stiller		European / 欧陆菜	✪
Suyab Courtyard · Pickmoon Gourmet	岁集院子·拾月	Chao Zhou / 潮州菜	✪
Wisca (Haizhu)	惠食佳 (海珠)	Cantonese / 粤菜	✪
<b>N</b> Xin Ji	信记海鲜饭店	Cantonese / 粤菜	✪
Yu Yue Heen	愉粤轩	Cantonese / 粤菜	✪
Cheungloi Cook (Huacheng Avenue)	常来小聚 (花城大道)	Cantonese / 粤菜	✪
Chuang Fa	创发	Cantonese / 粤菜	✪
Da Ge Fan (Tangxiayong West Road)	大鸽饭 (棠下涌西路)	Cantonese / 粤菜	✪
Dai Yong Town	大洋家	Chao Zhou / 潮州菜	✪
Dayang (Wenming Road)	达扬原味炖品 (文明 路)	Cantonese / 粤菜	✪

MICHELIN GUIDE

Dong Xing (Tianhe)	东兴(天河)	Cantonese / 粤菜	
Ease (Yuexiu)	榕意(越秀)	Sichuan / 川菜	
<b>N</b> Enning Liu Fu Ji (Donghua East Road)	恩宁刘福记(东华东路)	Noodles / 面食	
FT · Bak Kut Teh	肥豚肉骨茶	Singaporean / 新加坡菜	
Hai Men Yu Zi Dian (Yanling Road)	海门鱼仔店(燕岭路)	Chao Zhou / 潮州菜	
<b>N</b> Hai Xian Jie Cai Guan	海鲜街菜馆	Cantonese / 粤菜	
<b>N</b> Hua Ge Si Chu	华哥私厨	Cantonese / 粤菜	
<b>N</b> Huacheng Yuan	花城苑	Cantonese / 粤菜	
<b>N</b> Hunan Cuisine	田间湘食	Hunanese / 湘菜	
Jian Ji (Liwan)	坚记(荔湾)	Noodles / 面食	
Lao Xiguan Laifen (Wenming Road)	老西关濠粉(文明路)	Noodles / 面食	
Liang Jie Nanning Pumiao Shengzha Mifen	靓姐南宁蒲庙生榨米粉	Noodles / 面食	
<b>N</b> Lingnan Haiyanlou (Binjiang East Road)	岭南海晏楼(滨江东路)	Cantonese / 粤菜	
Mamak	嘛嘛档	Malaysian / 马来西亚菜	
Nan Yuan	南园酒家	Cantonese / 粤菜	
Pandan (Yuexiu)	香兰(越秀)	Indonesian / 印尼菜	
Sa Er Ta Dongxiang Shou Zhua	撒尔塔东乡手抓	Xibei / 西北菜	
Soodle	蔬稻	Vegetarian / 素菜	
Stay Here	开小灶	Chao Zhou / 潮州菜	
<b>N</b> Temple Street	香港庙街煲仔饭	Cantonese / 粤菜	
Tong Ji	同记鸡粥粉面	Noodles and congee / 粥面	
<b>N</b> Wei Shi Jia	味食家	Cantonese / 粤菜	
Wen Ji Yixinji	文记壹心鸡	Cantonese / 粤菜	
Xiang Qun (Longjin East Road)	向群(龙津东路)	Cantonese / 粤菜	
Xiguan Heng Ji Popo Mian (Dezheng Middle Road)	西关恒记婆婆面(德政中路)	Noodles / 面食	
Xiguan Zhuyuan (Lizhiwan)	西关竹园(荔枝湾)	Noodles / 面食	

MICHELIN GUIDE

Xiguan Zhuyuan (Shiba Fu)	西关竹园 (十八甫)	Noodles / 面食	
Xin Tai Le (Haizhu)	新泰乐 (海珠)	Cantonese / 粤菜	
Xin Tai Le (Yuexiu)	新泰乐 (越秀)	Cantonese / 粤菜	
Xing Fu Yi Zhan	幸福驿站	Sichuan / 川菜	
Ya Yuan	雅苑	Cantonese / 粤菜	
Ze 8	啫八	Cantonese / 粤菜	
Zhu Zai Ji Shi Fu (Jiangnan Avenue)	朱仔记食府 (江南大道)	Cantonese / 粤菜	
Aroma	馥	European / 欧陆菜	Selected
Beiyuan Cuisine	北园	Cantonese / 粤菜	Selected
BingSheng Pin Wei (Dongxiao Road)	炳胜品味 (东晓路)	Cantonese / 粤菜	Selected
Catch	佰鲜汇	European Contemporary / 时尚欧陆菜	Selected
Char	恰	Steakhouse / 扒房	Selected
Cheers (Huangpu)	雀园 (黄埔)	Hunanese / 湘菜	Selected
Cicada	宋·湘	Hunanese / 湘菜	Selected
Deli Boutique · Uncle De Abalone	德利私厨·德叔鲍鱼	Cantonese / 粤菜	Selected
Dining Room	悦轩	Italian / 意大利菜	Selected
Dr. Xu's Wellbeing Branch	徐博馆岭南养生菜	Cantonese / 粤菜	Selected
E Gong Cun (Liwan)	鹅公村 (荔湾)	Cantonese / 粤菜	Selected
Ebony	悦铂尼	European / 欧陆菜	Selected
Emmelyn		French Contemporary / 时尚法国菜	Selected
Ersha No.1	二沙壹号	Cantonese / 粤菜	Selected
Five Zen5es	中国元素	Cantonese / 粤菜	Selected
Flavors of China	风味	Huai Yang-Sichuan / 川扬菜	Selected
Four Seasons Pavillion · Rùn	四季小馆·润	Chinese Contemporary / 时尚中国菜	Selected
Ganèa Kitchen Fairy Tales	Ganèa厨房神话故事	European / 欧陆菜	Selected
Guangzhou Restaurant (Wenchang South Road)	广州酒家 (文昌南路)	Cantonese / 粤菜	Selected
Guo Fan Jia Yan	国藩家宴	Hunanese / 湘菜	Selected

MICHELIN GUIDE

He Yuan (Tianhe)	和苑(天河)	Cantonese / 粵菜	Selected
Kai Sheng Si Chu	凯盛私厨	Cantonese / 粵菜	Selected
Lai Wan	荔湾亭	Cantonese / 粵菜	Selected
Li Château	荔雅阁	European / 欧陆菜	Selected
Liang Jia Cai Guan	梁家菜馆	Cantonese / 粵菜	Selected
Limoni	意轩	Italian / 意大利菜	Selected
LJ Yakniku (New Tianhe Hotel)	极炙(新天河宾馆)	Barbecue / 烧烤	Selected
Mango Tree (Tianhe)	芒果树(天河)	Thai / 泰国菜	Selected
Mercato	莫卡多	Italian / 意大利菜	Selected
Mezomd	曼索蒂	Spanish / 西班牙菜	Selected
Ming Court	明阁	Cantonese / 粵菜	Selected
Panxi	泮溪	Cantonese / 粵菜	Selected
Sky No.1	空中1号	Cantonese / 粵菜	Selected
Summer Palace	夏宫	Cantonese / 粵菜	Selected
Tang Shi Meishi	汤氏美食	Cantonese / 粵菜	Selected
Tao Ran Xuan (Liwán)	陶然轩(荔湾)	Cantonese / 粵菜	Selected
Tao Tao Ju · Ya Yuan	陶陶居·雅园	Cantonese / 粵菜	Selected
Taozui Guan	陶醉馆	Chinese Contemporary / 时尚中国菜	Selected
Thai Alley (Yuexiu)	泰爱里(越秀)	Thai / 泰国菜	Selected
The Peach Blossom	桃园馆	Cantonese / 粵菜	Selected
The Penthouse	空中花园	Cantonese / 粵菜	Selected
Tian Shui (Yuexiu)	天水(越秀)	Vegetarian / 素菜	Selected
Wenjian Hainan Cuisine	闻见	Hainanese / 海南菜	Selected
Wisca (Yuexiu)	惠食佳(越秀)	Cantonese / 粵菜	Selected
Wu Cai Ji	吴财记	Noodles / 面食	Selected
Xi Jing Jing	禧京京	Beijing Cuisine/ 京菜	Selected
Yong	兰亭永	Sichuan / 川菜	Selected
Yong Zuo (Baoye North Street)	咏作(宝业北街)	Congee / 粥品	Selected
Yuan Ji	源记肠粉	Dim Sum / 点心	Selected
Yuanriver (Panyu)	沅江水(番禺)	Hunanese / 湘菜	Selected
Yue Jing Xuan	悦景轩	Cantonese / 粵菜	Selected
Yun Pavilion	韵轩	Cantonese / 粵菜	Selected
Yushan Soup	御膳汤品	Cantonese / 粵菜	Selected
Zen Tea	禅意茶素	Vegetarian / 素菜	Selected





## MICHELIN GUIDE

---

### **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 177 countries, has 124,760 employees and operates 68 tire production facilities which together produced around 173 million tires in 2021. ([www.michelin.com](http://www.michelin.com))

## MICHELIN GROUP MEDIA RELATIONS

**+33 (0) 1 45 66 22 22**

7 days a week

---

[www.michelin.com](http://www.michelin.com)

 [@MichelinPress](https://twitter.com/MichelinPress)

27 cours de l'Île Seguin, 92100 Boulogne-Billancourt