



PRESS RELEASE

MICHELIN GUIDE

Boulogne Billancourt - 30 August 2022

38 MICHELIN Starred restaurants are shining within the 2022 MICHELIN Guide Taipei, Taichung, Tainan & Kaohsiung

- *Tainan and Kaohsiung make their debut within the MICHELIN Guide with 83 restaurants, of which 2 received One MICHELIN Star in Kaohsiung*
- *5 new restaurants awarded One MICHELIN Star in Taipei*
- *The sustainable commitments of two new restaurants are celebrated with the MICHELIN Green Star*

Michelin is pleased to present the full list of restaurants to be recommended within the MICHELIN Guide Taipei, Taichung, Tainan & Kaohsiung 2022.

For the first time, the MICHELIN inspectors have extended their research to Tainan and Kaohsiung, shining a global spotlight on the unique charm and dynamism of the southern regions.

Including the Starred, Bib Gourmand and selected restaurants, the full 2022 restaurant selection of the MICHELIN Guide features a total of 170 eateries in Taipei, 68 in Taichung, 44 in Tainan, and 39 in Kaohsiung.

"If restaurateurs have faced for another year numerous challenges linked to the pandemic – from the slowdown in international tourism to the sanitary measures put in place in restaurants to combat the spread of COVID – local restaurateurs have continued to fight day after day, to innovate, in order to maintain the essential link with their customers. Our 2022 is therefore the illustration of the strength and vitality of the local food scene and culture which represent more than a point of interest, a true way of life. By adding Tainan and Kaohsiung – two cities with their own distinctive culinary identities which have impressed our inspectors – to our restaurant selection, we also hope our selection will further satisfy local



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and international gourmets looking for unforgettable experiences, from fancy places to night food market stalls!” said Gwendal Poullennec, International Director of the MICHELIN Guides.

Tainan and Kaohsiung’s debut in the MICHELIN Guide highlights the two cities’ gastronomic prowess

Entering the selection for the first time with One MICHELIN Star are 2 Kaohsiung restaurants: at **Liberté**, chef Kenji Takeda who honed his skills in some of France’s top restaurants, is well-loved for his free and bold approach to cooking that show layers of textures and flavors that embody the change of seasons; **Sho承** is the first overseas outpost of famed Tokyo restaurant Den, helmed by chef Fujimoto Shoichi, who sources seasonal ingredients from all over Taiwan to use in his elegant classic dishes with whimsical twists that show his playful creativity.

Besides the two newly Starred restaurants, as well as 20 Bib Gourmand announced last week, Michelin inspectors have also selected a further 17 restaurants. Among these, majority are European Contemporary cuisine venues including Ça marche, Marc L³, Nibbon, Opus One Yin Yue and Stage 5, as well as Taiwanese cuisine including White Gourd and Fat Person, Chang Sheng 29, Fu Yuan and Tainan Wang. There are also restaurants serving seafood, steak, teppanyaki, innovative cuisine, dumplings, French contemporary, and Jiangzhe cuisines.

In Tainan, which has also been included in the Guide for the first time, and shined last week as the Taiwanese city with the most new Bib Gourmand restaurants within the 2022 selection (27 restaurants) also boast an additional 17 venues that have seduced the Michelin inspectors. Among these are Taiwanese cuisine including Hsin Hsin, Jin Xia and Wang Jia Smoked Lamb, hot pot restaurants such as A-Yu Beef Shabu Shabu (Kunlun Road) and Gyu Go Zou, barbecue, small eats, and seafood establishments as well as European Contemporary, French Contemporary, Hunanese, Spanish and Japanese cuisine restaurant, showcasing the diversity of the city’s food landscape.

In total, and including Bib Gourmand and Starred restaurants, Tainan’s and Kaohsiung’s food scene are respectively celebrated with 44 and 39 restaurants to be part of the 2022 selection of the MICHELIN Guide.



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5 new restaurants are awarded One MICHELIN Star in Taipei

With 5 new restaurants receiving One MICHELIN Star for the first time – 2 new additions to the selection and 3 promotions, as well as 19 restaurants retaining their MICHELIN Star, the Guide features no less than 24 restaurants *worth a stop* in Taipei.

Shin Yeh Taiwanese Signature's over a hundred offerings include daily caught fresh seafood, off-menu dishes that used to only be available to regulars, as well as classic Taiwanese banquet dishes; meanwhile, recently relocated **Yu Kapo** maintains its principles of eating seasonally, presenting seafood from Japan and Yilan County's Ta-hsi Fishing Harbor in omakase menus with the kamameshi course being the highlight. Shin Yeh Taiwanese Signature debuts with its first MICHELIN Star, while Yu Kapo is recognized with One MICHELIN Star following its relocation.

Three venues have been promoted to One MICHELIN Star status: **Holt**'s Canadian chef Jeffrey Downs is familiar with Taiwanese produce, combining it with European cooking techniques and his background working in Tokyo to create wonderful dishes with delicate flavors; head chef Hiroyuki Tobimatsu who took over the helm of **Paris 1930 de Hideki Takayama** in 2021 accurately expresses executive chef Hideki Takayama's refined Franco-Japanese culinary vision, cleverly incorporating Taiwanese tea into his cooking; **Sushiyoshi** is the third overseas outpost of the famous Osaka-based sushi-ya of where chef Hashimoto, who has been based in Taiwan for a number of years, marries luxurious ingredients and Western techniques to create sushi and set menus that surprise and delight.

Two MICHELIN Starred restaurants L'Atelier de Joël Robuchon, logy, RAW, Shoun RyuGin, Taïrroir, and The Guest House as well as Three MICHELIN Starred restaurant Le Palais all maintain their distinction within the 2022 edition of the Guide.

The 2022 restaurant selection has also been enriched with another seven Taipei restaurants which have seduced the Michelin inspectors: Antico Forno (Italian), Da-Wan (Barbecue), 85TD (Cantonese), Jarana (Spanish), Mad by Le Kief (Innovative), Uosho (Japanese), and Wamaki (Japanese), with many of them highlighted already in previous monthly live updates - a new approach to revealing the inspectors' latest restaurant recommendations, by releasing some of its new additions to the Guide ahead of the annual launch event.



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In total, Taipei features 170 restaurants, of which 31 are MICHELIN Starred and 57 received a Bib Gourmand last week.

In Taichung, 5 venues retain their MICHELIN Stars and 4 newly enter the selection

As an illustration of the quality and solidity of Taichung's gastronomic scene, the five MICHELIN Starred restaurants in the city, including Two MICHELIN Starred **JL Studio** and One MICHELIN Starred **Fleur de Sel, Forchetta, Oretachi No Nikuya** and **Sur-**, all retain their Star accolades this year.

In addition to the 5 MICHELIN Stars, and the 37 Bib Gourmand presented last week, four other venues have been newly recommended by the Guide and have joined the selection: **Inflorescence** (Japanese), **L'Atelier par Yao** (French Contemporary), **Meidz Seafood** (Seafood), and **PI** (European Contemporary).

2 new restaurants in Taipei awarded the MICHELIN Green Star for their sustainable practices

In addition to the two restaurants in Taipei awarded the MICHELIN Green Star last year — Yangming Spring (Shilin) and One MICHELIN Starred Mountain and Sea House— this year sees two new Taipei restaurants being recognized with the MICHELIN Green Star. Launched in Taiwan for the first time last year, the MICHELIN Green Star is a distinction awarded to the restaurants of the Guide's selection which stand at the forefront of a more sustainable approach to gastronomy. These restaurants offer gourmet experiences that combine both gastronomic and eco-friendly excellence and are a source of inspiration for all food lovers and the industry at large.

Embers's chef Wes is committed to protecting the ecology of mountains and forests, advocating agricultural reform, maintaining close relationship with producers through its everyday business activities and shining a spotlight on local culture. **Little Tree Food (Da'an Road)**, which is also a Bib Gourmand restaurant, promotes "twice-a-week vegetable" concept and encourages customers to bring their own takeaway containers. In its daily operations, the team has banned the use of processed products and single-use disposable cutlery and established long-term relationships with smallholder producers using natural farming methods.



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The MICHELIN Guide Young Chef Award, Welcome and Service Award and the first MICHELIN Guide Sommelier Award

This year again, the Michelin inspectors have continued with their Special Awards to highlight talented professionals from the restaurant industry and make shine the diversity of jobs and know-hows which together contribute to create exceptional gastronomic experience.

The 2022 MICHELIN Guide Young Chef Award, which recognizes a young chef working in a restaurant of the selection and whose exceptional talent and great potential have impressed our inspectors, is given to chefs Kei Too and Johnny Tsai of One MICHELIN Starred T+T. Johnny Tsai began his career in the kitchen after graduating culinary school, while Kei Too has dedicated himself to the kitchen because of his passion for cooking. At T+T, the duo displays their strong culinary background and creativity in their Asian-inflected cuisine, showcasing the food culture of Asia in their menu.

The 2022 MICHELIN Guide Welcome and Service Award, aims to highlight and encourage skilled and talented professionals who dramatically add to the customer experience, goes to Pauline Yu of One MICHELIN Starred Fleur de Sel. Having worked in the restaurant for more than 10 years, her friendly disposition and professionalism provide a comfortable and cheerful dining experience for guests in a contemporary French fine dining scene

Finally, and in order to shed a light on skills, knowledge and passion of talented sommeliers of the industry, the Guide has introduced a new and dedicated award. This prize is awarded to Lin Bass and recognizes the excellence and professionalism of the young sommelier, who delighted gourmets during the time he recently spent working at Hideki Takayama's One MICHELIN Star restaurant – 1930. Bass Lin completed his professional wine certification by self-studying while still in school and strives for continual improvement in his career, participating in various sommelier competitions in recent years to reinforce his wine serving skills and understanding.

Last week, the MICHELIN Guide Taipei, Taichung, Tainan & Kaohsiung 2022 also announced its annual Bib Gourmand selection. 57 restaurants, including street food venues, in Taipei, 37 in Taichung, 27 in Tainan and 20 in Kaohsiung received this distinction which is given to the establishments offering the best value-for-money gourmet experiences.



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In Taipei, Taichung, Tainan and Kaohsiung, this means that diners can enjoy a high-quality three-course meal for less than 1,000 Taiwan dollars (excluding drinks). Together, the 141 Bib Gourmand restaurants feature at least 20 types of cuisine, including typical Taiwanese street food, snacks or night market delicacies, and illustrate how food and gastronomy are not only praised by local gourmets, but are also part of a true popular way of life.

The full selection of the MICHELIN Guide Taipei, Taichung, Tainan & Kaohsiung 2022 is available free of charge on the MICHELIN Guide website and app. The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay locally 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 and app. The local selection currently features the most spectacular hotels, including hip and stylish boutique hotels like [Kimpton Da An Hotel](#), ryokan-inspired retreats like [Hoshinoya Guguan](#), or interior design marvels like [Palais de Chine](#).

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

The MICHELIN Guide Taipei, Taichung, Tainan & Kaohsiung 2022 at a glance:

321 recommended restaurants, of which:

- 1 Three MICHELIN Star restaurant;
- 7 Two MICHELIN Star restaurants;
- 30 One MICHELIN Star restaurants (2 new additions, 3 promotions in Taipei and 2 new additions in Kaohsiung)
- 4 MICHELIN Green Star restaurants (2 new in Taipei)
- 141 Bib Gourmand restaurants (59 new)



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Taipei

- 1 restaurant with 3 MICHELIN Stars
- 6 restaurants with 2 MICHELIN Stars
- 24 restaurants with 1 MICHELIN Star (including 2 newly selected and 3 promoted)
- 57 Bib Gourmand restaurants (including 6 newly selected)
- 82 MICHELIN Selected restaurants (including 7 newly selected)

Taichung

- 1 restaurant with 2 MICHELIN Stars
- 4 restaurants with 1 MICHELIN Star
- 37 Bib Gourmand restaurants (including 6 newly selected)
- 26 MICHELIN Selected restaurants (including 4 newly selected)

Tainan

- 27 Bib Gourmand restaurants
- 17 MICHELIN Selected restaurants

Kaohsiung

- 2 restaurants with 1 MICHELIN Star
- 20 Bib Gourmand restaurants
- 17 MICHELIN Selected restaurants

For the full list of the MICHELIN Guide Taipei, Taichung, Tainan & Kaohsiung 2022 and the latest MICHELIN Guide news, visit the official website.

MICHELIN Guide Taipei & Taichung Website: <https://guide.michelin.com/tw/en>

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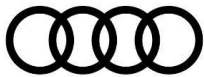
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THE MICHELIN GUIDE TAIPEI, TAICHUNG, TAINAN & KAOHSIUNG 2022**Star Selection****TAIPEI**

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Le Palais	頤宮	Cantonese / 粵菜



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
L'Atelier de Joël Robuchon	侯布雄	French contemporary / 時尚法國菜
logy		Asian contemporary / 時尚亞洲菜
Raw		Innovative / 創新菜
Shoun Ryugin	祥雲龍吟	Japanese contemporary / 時尚日本菜
Tairroir	態芮	Innovative / 創新菜
The Guest House	請客樓	Huai Yang & Sichuan-Huai / 淮揚菜及川菜



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Danny's Steakhouse	教父牛排	Steakhouse / 牛排屋
De Nuit		French contemporary / 時尚法國菜
Fujin Tree Taiwanese Cuisine & Champagne (Songshan)	富錦樹台菜香檳 (松山)	Taiwanese / 臺灣菜

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Golden Formosa	金蓬萊遵古台菜	Taiwanese / 臺灣菜
Holt PROMOTED		European Contemporary / 時尚歐陸菜
Impromptu by Paul Lee		Innovative / 創新菜
Ken Anhe	謙安和	Japanese / 日本菜
Kitcho	吉兆割烹壽司	Sushi / 壽司
Longtail		Innovative / 創新菜
Ming Fu	明福台菜海產	Taiwanese / 臺灣菜
Mipon	米香	Taiwanese / 臺灣菜
Molino de Urdániz	渥達尼斯磨坊	Spanish contemporary / 時尚西班牙菜
Mountain and Sea House	山海樓	Taiwanese / 臺灣菜
Mudan	牡丹	Tempura / 天婦羅
Paris 1930 de Hideki Takayama PROMOTED	巴黎廳1930x高山英紀	French Contemporary
Shin Yeh Taiwanese Signature NEW	欣葉 鐘菜	Taiwanese / 臺灣菜
Sushi Akira	明壽司	Sushi / 壽司
Sushi Nomura	鮨野村	Sushi / 壽司
Sushi Ryu	鮨隆	Sushi / 壽司
Sushiyoshi PROMOTED	壽司芳	Japanese / 日本菜
T+T		Innovative / 創新菜
Tien Hsiang Lo	天香樓	Hang Zhou / 杭州菜
Ya Ge	雅閣	Cantonese / 粵菜
Yu Kapo NEW	彘割烹	Japanese / 日本菜

SELECTED

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
44 SV	南村	Taiwanese / 臺灣菜
50/50 Cuisine Française		French contemporary / 時尚法國菜
85TD NEW	捌伍添第	Cantonese / 粵菜
A Hui Vermicelli	阿輝麵線	Street Food / 街頭小吃

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A Nan Sesame Oil Chicken	阿男麻油雞	Street Food / 街頭小吃
Anima		European Contemporary / 時尚歐陸菜
Antico Forno NEW	老烤箱	Italian / 義大利菜
Artbrosia	雅意	Italian / 義大利菜
Baho	八和	Barbecue / 燒烤
Bencotto		Italian / 義大利菜
Bistro le Jardin	馨亞	French / 法國菜
Ceo 1950	總裁藝文空間	European contemporary / 時尚歐陸菜
Chateau Zoe		Innovative / 創新菜
Chope Chope Eatery		South East Asian / 東南亞菜
Da-Wan NEW	大腕	Barbecue / 燒烤
Embers		Innovative / 創新菜
Ephernité		French contemporary / 時尚法國菜
Fresh & Aged	美福乾式熟成牛排館	Steakhouse / 牛排屋
Fuzhou Black Pepper Bun	福州世祖胡椒餅	Street Food / 街頭小吃
Gi Yuan	驥園川菜	Sichuan / 川菜
Golden Fried Chicken	格登炸雞	Street Food / 街頭小吃
Hsien Chin Seafood	先進海產店	Seafood / 海鮮
Iron Chef Teppanyaki	鐵板教父	Teppanyaki / 鐵板燒
Jarana NEW		Spanish / 西班牙菜
JE Kitchen		European contemporary / 時尚歐陸菜
Jingmei Goose Mama	景美鵝媽媽	Street Food / 街頭小吃
Jingmei Thick Rice Noodles	景美米粉湯	Street Food / 街頭小吃
Joseph Bistro	想想廚房	Indian / 印度菜
La Locanda	蘿莎娜小廚房	Italian / 義大利菜
Lin's Vegetable Lamb Hotpot	林家蔬菜羊肉爐	Hotpot / 火鍋
Mad by Le Kief NEW		Innovative / 創新菜
May Snow Hakka Food	五月雪客家私房珍釀	Hakkanese / 客家菜

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Mochi Baby	麻糬寶寶	Street Food / 街頭小吃
Muji Beef Noodles	穆記牛肉麵	Noodles / 麵食
Mume		European contemporary / 時尚歐陸菜
My Humble House	寒舍食譜	Cantonese / 粵菜
N°168 Prime Steakhouse (Zhongshan)	N°168 Prime牛排館 (中山)	Steakhouse / 牛排屋
Orange Shabu (Da'an)	橘色涮涮屋 (大安)	Shabu-shabu / 涮涮鍋
Orchid	蘭	French contemporary / 時尚法國菜
Page	頁小館	International / 國際菜
Pasti Trattoria		Italian / 義大利菜
Peng Lai	蓬萊	Taiwanese / 臺灣菜
Pine Garden	松園禪林 - 原心	Innovative / 創新菜
Really Good Seafood	真的好海鮮	Seafood / 海鮮
Robin's Teppanyaki	Robin's 鐵板燒	Teppanyaki / 鐵板燒
Sasa	笹鮨	Sushi / 壽司
Shan Chiu	山秋	Japanese / 日本菜
Shan-Nay Chicken	山內雞肉	Street Food / 街頭小吃
Shang Palace	香宮	Cantonese / 粵菜
Shen Pu Shang Yen	申浦尚宴	Shanghainese / 滬菜
Shin Yeh Taiwanese Cuisine	欣葉台菜 (創始店)	Taiwanese / 臺灣菜
Shing-Peng-Lai	興蓬萊台菜	Taiwanese / 臺灣菜
Silks House	晶華軒	Cantonese / 粵菜
Sinchao Rice Shoppe	心潮飯店	Taiwanese / 臺灣菜
Sushi Masuda	鮨增田	Sushi / 壽司
Sushi Nanami by Masa Ishibashi	鮨七海	Sushi / 壽司
Sushi Wou	鮨翁	Sushi / 壽司
Tainan Tan Tsu Mien Seafood	台南担仔麵	Seafood / 海鮮
Tajimaya Shabu Shabu	但馬家涮涮鍋 (本館)	Shabu-shabu / 涮涮鍋
Tamai	日本橋玉井	Japanese / 日本菜
Thai & Thai		Thai / 泰國菜

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The Dragon	辰園	Cantonese / 粵菜
The Restaurant		European contemporary / 時尚歐陸菜
The Tavernist		European Contemporary
The Ukai		Teppanyaki / 鐵板燒
Three Coins	大三元	Cantonese / 粵菜
Tien Yuan Seafood	田園海鮮	Seafood / 海鮮
Toh-A'	桌藏	Innovative / 創新菜
Tsuki Yo Iwa	月夜岩	Japanese / 日本菜
Tutto Bello		Italian contemporary / 時尚義大利菜
Uke	筌	Japanese / 日本菜
Ulv		European Contemporary
Uosho NEW	魚庄	Japanese / 日本菜
Vanne Yakiniku	梵	Barbecue / 燒烤
Wamaki NEW	和蒔炭火割烹	Japanese / 日本菜
Yangming Spring (Shilin)	陽明春天 (士林)	Vegetarian / 素菜
Yi Hsing Pavilion	義興樓	Taiwanese / 臺灣菜
Yoru		European Contemporary
Yu Shan Ge	鈺善閣	Vegetarian / 素菜
Yuan Huan Pien Oyster Egg Omelette	圓環邊蚵仔煎	Street Food / 街頭小吃
Yuu		Japanese / 日本菜
Zan	讚	Teppanyaki / 鐵板燒



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Embers NEW		Innovative / 創新菜
Little Tree Food (Da'an Road) NEW	小小樹食 (大安路)	Vegetarian / 素食
Mountain and Sea House	山海樓	Taiwanese / 臺灣菜
Yangming Spring (Shilin)	陽明春天 (士林)	Vegetarian / 素菜

TAICHUNG



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
JL Studio		Innovative/創新菜



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Fleur de Sel	鹽之華	French Contemporary/時尚法國菜
Forchetta		European Contemporary/時尚歐陸菜
Oretachi No Nikuya	俺達的肉屋	Barbecue/燒烤
Sur-	澀	European Contemporary/時尚歐陸菜

SELECTED

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Abura	游日本料理	Japanese/日本菜
Abura Yakiniku	脂·板前炭火燒肉	Barbecue/燒烤
Celebrity Cuisine	名人坊	Cantonese/粵菜
Chien Wei Seafood	干味海鮮	Taiwanese/臺灣菜
Fooding Smoke	又見一坎煙	Innovative/創新菜
Fuchai	富彩軒	Cantonese/粵菜
Hibiki Seafood	響海鮮	Taiwanese/臺灣菜
Inflorescence NEW	飛花落院	Japanese/日本菜
Isagi	潔	Japanese/日本菜
KR Prime Steak		Steakhouse/牛排屋
L'Atelier par Yao NEW		French Contemporary/時尚法國菜
Maenam	湄南河	Thai/泰國菜
Mao Chuan	茂川肉丸	Noodles/麵食
MeatGQ	橡木炙烤牛排館	Steakhouse/牛排屋
Mee Lang	麵廊	Noodles/麵食
Meidz Seafood NEW	梅子	Seafood/海鮮
Min Shin	銘心	Sushi/壽司
Mori Teppanyaki	森鐵板燒	Teppanyaki/鐵板燒
PI NEW		European Contemporary/時尚歐陸菜
Revivre	品法	French Contemporary/時尚法國菜
Shan Shin	膳馨	Taiwanese/臺灣菜
Torien Yakitori	鳥苑	Japanese/日本菜
Yet Sen Mansion	中山招待所	French Contemporary/時尚法國菜
Ying Tsai Ta Mien Keng	英才大麵焿	Noodles/麵食
Yu Yue Lou	与玥樓	Cantonese/粵菜

Yuan	元	Innovative/創新菜
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TAINAN

(All are New Selected)

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
A Cun Beef Soup (Baoan Road)	阿村牛肉湯 (保安路)	Small Eats / 小吃
A-Yu Beef Shabu Shabu (Kunlun Road)	阿裕牛肉 (崑崙路)	Hotpot / 火鍋
Bistro Alley	饕弄杯	European Contemporary / 時尚歐陸菜
Ching Hua Milkfish	京華虱目魚	Small Eats / 小吃
Como En Casa Gourmet	橄饗家	Spanish / 西班牙菜
Di Yi Ding	帝一鯽	Seafood / 海鮮
Feng No Seafood	豐之海鮮漁府	Seafood / 海鮮
Good Hunan Cuisine	有你真好 湘菜沙龍	Hunanese / 湘菜
Gyu Go Zou	牛五臟	Hotpot / 火鍋
Hsin Hsin	欣欣餐廳	Taiwanese / 臺灣菜
Jin Xia	錦霞樓	Taiwanese / 臺灣菜
Lao Tseng Lamb	老曾羊肉	Small Eats / 小吃
Pankoko	咩肉舖	barbecue / 燒烤
Principe	原則	French Contemporary / 時尚法國菜
Umami	甘旨堂	Japanese / 日本菜
Wang Jia Smoked Lamb	王家燻羊肉	Taiwanese / 臺灣菜
Zai Fa Hao	再發號	Small Eats / 小吃

KAOHSIUNG

(New Starred)

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Liberté		French Contemporary/時尚法國菜
Sho	承	Japanese/日本菜

(New Selected)

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Ça marche	薩瑪法國小館	European Contemporary/時尚歐陸菜
Capstone Steakhouse		Steakhouse/牛扒屋
Chang Sheng 29	長生29	Taiwanese/臺灣菜
Crab's House	蟬之屋	Seafood/海鮮
Fu Yuan	福園	Taiwanese/臺灣菜
Good Crab House	好蟬屋	Seafood/海鮮
Hai Guang	海光俱樂部中餐廳	Jiangzhe/江浙菜
Hung Tao Shanghainese Dumpling	紅陶上海湯包	Dumplings/餃子
Majesty	美享地	Innovative/創新菜
Marc L ³		European Contemporary/時尚歐陸菜
Nibbon		European Contemporary/時尚歐陸菜
Opus One Yin Yue	弄盞欣悅	European Contemporary/時尚歐陸菜
Stage 5		European Contemporary/時尚歐陸菜



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Tainan Wang	台南旺	Taiwanese/臺灣菜
Thomas Chien		French Contemporary/時尚法國菜
Ukai-tei		Teppanyaki/鐵板燒
White Gourd and Fat Person	冬瓜與胖子	Taiwanese/臺灣菜

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)

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