



PRESS RELEASE

MICHELIN GUIDE

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**The MICHELIN Guide Chengdu, China
2023 selection:
Two new starred restaurants and a brand-new
MICHELIN Sommelier Award**

- 2 new restaurants are promoted to One MICHELIN Star and 3 new eateries are awarded a Bib Gourmand
- The MICHELIN Sommelier Award made its debut in Chengdu
- A selection of 57 restaurants showcasing broader culinary diversity

MICHELIN is pleased to present its new restaurant selection for the MICHELIN Guide Chengdu 2023. It references 57 restaurants including 1 Two MICHELIN Star, 10 One MICHELIN Star, and 15 Bib Gourmand restaurants. The Guide also recognizes outstanding culinary talents through 2 special Awards, in which the Sommelier Award is handed out for the first time in Chengdu.

“Within our MICHELIN Guide family, Chengdu is most certainly one of the most gourmet destinations. Here, eating out, discovering new places and maintaining culinary heritage while shaping innovative creations, is not only a strong trend, but a true way of life. Indeed, people – and obviously chefs – living in this land of abundance are fed by a rich food culture whose recipes and traditions, be it street food, snacks, or more elaborate dishes, take their roots in secular history. They are also always keen to showcase local produce coming from one of the most fertile lands of China,” praised Gwendal Poullennec, International Director of the MICHELIN Guides. He pointed out that, “despite the challenges brought by the pandemic, inspectors were impressed to discover new restaurants to enter this year’s selection or to be promoted. The 2023 MICHELIN Guide perfectly illustrates how Chengdu restaurants keep striving for excellence through every detail of the dining experience”.



2 New Starred Restaurants

This year's selection sees 2 restaurants being promoted to One MICHELIN Star – bringing the total to 8 restaurants “worth the stop”.

Fu Rong Huang

With an experienced team helming the kitchen and led by Owner-Chef Xing WEN, **Fu Rong Huang** offers traditional Sichuan classics which are impeccably prepared and presented. Recommendations include snowflake minced chicken and scrambled egg white with fish tripe. The quintessential Sichuan sweet twice-cooked shaobai rounds off the meal in a perfect way.

Young Art · Yong Ya He Xian (Tongzilin East Road)

This restaurant, run by Chef Jun FAN, serves top-notch and freshly caught river fish. The hotpot featuring two broths is a firm favourite of many here, while dishes prepared in Sichuanese style are on offer too. In addition to that, house-pickled bamboo shoots from Mount Tianmu are a must.

Yu Zhi Lan, the first restaurant in Chengdu to gain Two MICHELIN Stars, retains the accolade with graciously presented dishes crafted from premium quality ingredients.

15 Bib Gourmand restaurants, including 3 new ones

Highlighting restaurants offering good food at a great price – expense per head below RMB 300 including 3 courses without drinks – the Bib Gourmand is a very popular distinction among foodies and travelers. This year's selection features more street food specialties and will also delight food lovers looking for distinctive, intimate meals.

Joining the Bib Gourmand selection for the first time, 3 eateries struck a chord with the MICHELIN Guide inspectors. Known for their thin, soft and chewy wide home-made noodles, **Rongrong Beida Pugaimian** offers an array of toppings and flavors that have earned it self-growing word of mouth. Listing ingredients with health benefits on the menu, **Shudidanggui** incorporates Chinese medicinal herbs into Sichuan cuisine. Yellow croaker with ginger and patchouli and beef noodles with dong quai (*angelica sinensis*) are among the most popular dishes. Techniques of Sichuan cuisine are used to make a delicious noodle soup base and toppings at **Yangboying Za Jiang Mian**. In this restaurant the owner-chef



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demonstrates solid experience and skills acquired while working for many years in a traditional Sichuan restaurant. Gourmets love the various taste profiles of his noodles and dumplings, in which both spicy and mild options are available.

The MICHELIN Service and Sommelier Awards to highlight talented professionals

In order to promote talented individuals and encourage positive emulation within the food and beverage industry, the MICHELIN Guide is also keen to acknowledge skills and know-how with its special awards. This year, 2 special awards were presented: The MICHELIN Service Award and the MICHELIN Sommelier Award.

The MICHELIN Service Award went to **Dongxiang LI** from MICHELIN-selected restaurant **The Bridge**. Driven by detail-orientation, kindness and responsibility, her service style has matured since carrying out an internship at the restaurant, and is characterized by anticipating diners' needs.

The MICHELIN Sommelier Award, making its debut in Chengdu, went to **Jason LI** from MICHELIN-selected restaurant **S Kitchen**. Jason LI chose the role out of his passion for wine. He has extensive knowledge, attending to temperature and every other detail. He not only focuses on expensive wine or wine made under famous brand names, but also places an onus on small growers.

The full selection of the MICHELIN Guide Chengdu 2023 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 Chengdu 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 selection for Chengdu features the city's most spectacular hotels, including stunning spa getaways like [Six Senses Qing Cheng Mountain](#), luxury legends like the [St. Regis Chengdu](#), and city oases like [Ocean Spring Resort – Mgallery](#).

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.



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The full selection of MICHELIN Guide Chengdu 2023 is also attached.

The MICHELIN Guide Chengdu 2023 at a glance:









57 recommended restaurants of which:

- 1 Two MICHELIN Star restaurant
- 10 One MICHELIN Star restaurants, including 2 new ones
- 15 Bib Gourmand restaurants, including 3 new ones
- 31 Michelin-selected restaurants

The MICHELIN Guide Chengdu 2023 Restaurant Selection

Restaurant	餐厅	Cuisine 菜系	Distinction 评级
Yu Zhi Lan	玉芝兰	Sichuan / 川菜	✿✿
Chaimen Hui	柴门荟	Sichuan / 川菜	✿
Chengdu Restaurant	成都宴	Cantonese / 粤菜	✿
Fang Xiang Jing	芳香景	Sichuan / 川菜	✿
Fu Rong Huang Promoted	芙蓉凰	Sichuan / 川菜	✿
Ma's Kitchen	马旺子	Sichuan / 川菜	✿
Mi Xun Teahouse	谧寻茶室	Vegetarian / 素食	✿
Silver Pot	银锅	Sichuan / 川菜	✿
Song Yun Ze	松云泽	Sichuan / 川菜	✿
Xu's Cuisine	许家菜	Sichuan / 川菜	✿
Young Art · Yong Ya He Xian (Tongzilin East Road) Promoted	漾亚·雍雅合鲜 (桐梓林东路)	Sichuan / 川菜	✿
Chanyue Vegetarian	禅悦素食	Vegetarian / 素食	🍷
Chen Mapo Tofu (Qinghua Road)	陈麻婆豆腐 (清华路)	Sichuan / 川菜	🍷
Dumpling & Drinks	喜玉饺子酒	Dumplings / 饺子	🍷
Feng Qi Wu	凤栖梧	Sichuan / 川菜	🍷
Lao Chengdu San Yang Mian	老成都三样面	Noodles / 面食	🍷
Mind	漫得	Sichuan / 川菜	🍷
Ming Ting Xiao Guan	明婷小馆	Sichuan / 川菜	🍷

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Mo Xiao Guan	茉小馆	Noodles / 面食	
Organization South	组织向南	Sichuan / 川菜	
Rongrong Beida Pugaimian New	蓉荣北大铺盖面	Noodles / 面食	
Shudidanggui New	熟地当归	Sichuan / 川菜	
Ting Yuan 399	庭院399	Sichuan / 川菜	
Yangboying Za Jiang Mian New	杨伯英杂酱面	Noodles / 面食	
Yu Jiu Xiang	渝九香	Sichuan / 川菜	
Zhuan Zhuan Hui (Lianhua South Road)	转转会 (莲花南路)	Sichuan / 川菜	
#8	8号	Hotpot / 火锅	Selected
Betrue (Tianfu 2nd Street)	拔萃 (天府二街)	Sichuan / 川菜	Selected
Chaimen Gong Guan	柴门公馆	Sichuan / 川菜	Selected
China Samite - Hot Pot (Wuhouci Street)	锦城印象 (武侯祠大街)	Hotpot / 火锅	Selected
Chú	雏	Innovative / 创新菜	Selected
Datenbank New	食物数据库	Innovative / 创新菜	Selected
Gingko	银杏金阁	Cantonese & Sichuan / 粤菜及川菜	Selected
Hidden Place	隐庐·古法川菜	Sichuan / 川菜	Selected
Hokkien Cuisine New	福满楼	Fujian / 闽菜	Selected
Huadao Art of Life · Yu Shan Ge	华道生活·钰善阁	Vegetarian / 素食	Selected
Leaf Kitchen (Lushan Avenue)	银芭 (麓山大道)	Sichuan / 川菜	Selected
Li Xuan	丽轩	Cantonese / 粤菜	Selected
Long Sen Yuan	龙森园	Hotpot / 火锅	Selected
Menbaner	门板兒	Noodles / 面食	Selected
Nan Tang (Tianshun Road)	南堂馆 (天顺路)	Sichuan / 川菜	Selected
Nanhui 57	南汇57	Sichuan / 川菜	Selected
New Peking Cuisine New	新拾玖	Beijing Cuisine / 京菜	Selected
Private Collection · See Joy	辛厨房·辛悦	Sichuan / 川菜	Selected
Qinglong (Wuhou)	青龙正街饭店 (武侯)	Sichuan / 川菜	Selected
Rongle Garden New	荣乐园	Sichuan / 川菜	Selected
Royal Court	御苑	Sichuan / 川菜	Selected
S Kitchen New	偲厨	French Contemporary / 时尚法国菜	Selected



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Sichuan Folk (Shenxiangshu South Road)	巴国布衣 (神仙树 南路)	Sichuan / 川菜	Selected
Silver Cottage	银庐	Sichuan / 川菜	Selected
The Bridge	廊桥	Sichuan / 川菜	Selected
The River House		European / 欧陆菜	Selected
Tivano		Italian / 意大利菜	Selected
Tong Fu She	同福社	Sichuan / 川菜	Selected
Wu Yue Gong	五岳宫	Chinese Contemporary	Selected
Xue Tao · In the Yard	薛涛 · 院子里	Sichuan / 川菜	Selected
Yumun Emerald	云门锦翠	Sichuan / 川菜	Selected

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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