



PRESS RELEASE

MICHELIN GUIDE

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MICHELIN Guide Shanghai 2023 Celebrates 4 New Star Restaurants and Highlights the First Ever MICHELIN Sommelier Award for Shanghai

- **1 new Two-MICHELIN-Star and 3 new One-Michelin-Star restaurants are added to the Guide;**
- **Bib Gourmand selection continues to grow with 7 new restaurants**
- **The MICHELIN Sommelier Award makes its debut in Shanghai amid wider recognition of hospitality talents**

Michelin today released the 2023 restaurant selection of the MICHELIN Guide Shanghai, which this year highlighted 2 Three-MICHELIN-Star restaurants, 9 Two-MICHELIN-Star, 39 One-MICHELIN-Star, 24 Bib Gourmand as well as 64 Selected restaurants. 3 hospitality talents received special individual awards, including the MICHELIN Sommelier Award which was presented in Shanghai for the first time.

"2022 has been another challenging year for the Shanghai restaurant industry, which has been going through a very difficult time." said Gwendal Poullennec, International Director of the MICHELIN Guides. "Despite this context, many restaurateurs have redoubled their efforts to improve their skills, service, and quality, and have set even stronger foundations. As a result, our restaurant selection recognizes the increase in quality offered by restaurants, promoting some of them up one grade. Our inspectors were also pleased to see new places boldly opening and joining the selection. Overall, these restaurants illustrate how Shanghai remains a vibrant and dynamic dining destination and a first choice for urban tourism, in China and in the world."



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Restaurant 102 House newly awarded Two MICHELIN Stars

Within this year's selection, 9 restaurants were awarded Two MICHELIN Stars, of which 1 made a direct entry in the Guide.

102 House

The story of **102 House** started in Foshan, Guangdong. This outpost is helmed by Chef XU Jingye, who has around 20 years of experience. Various set menus are offered so that diners can experience the quintessence of traditional Cantonese banquets. Items change seasonally, but his signature sweet and sour pork is always available.

The topflight **Ultraviolet by Paul Pairet** and **Taian Table** retained three MICHELIN Stars, denoting the restaurants with "exceptional cuisine" and ones that are "worth a special journey."

3 new restaurants received One MICHELIN Star

With three brand new One-MICHELIN-Star restaurants, the MICHELIN Guide Shanghai 2023 now includes 39 restaurants whose cuisine is "worth a stop".

Lu Style

The head chef WANG Taizhen is a Shandong native who started his career at the age of 18 as an army chef. The season-driven menu features the freshest catch from the Bohai Sea, shipped in daily. As an example, the 'Jiaodong cold appetizer platter' includes four kinds of seafood prepared with different seasonings.

Yong Fu (Hongkou)

The swanky room overlooking the Pudong skyline and Huangpu River boasts marble walls and exquisite chandeliers. Half of the menu features Ningbo classics, while the other half presents new dishes made with ingredients from all over China. Live seafood is shipped daily from Zhejiang Province in the small hours to ensure freshness.

Fu 1039

This restaurant located in a heritage mansion from the 1920s is furnished in a retro style with a terrace and several private rooms. Fu 1039 focuses on home-



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style Shanghaiese cooking, including some multi-step complex recipes. River fish is one of its strong suits, especially river eels prepared in a myriad of ways.

Bib Gourmand selection shines with 7 new restaurants, including more local eateries.

With 24 Bib Gourmand restaurants – of which 7 are new - listed in the latest edition, Shanghai continues to feature among the best gourmet destinations for food lovers looking for outstanding meals at a reasonable price (three-course meal for a maximum of RMB 300 per person – excluding drinks). This year's selection offers a wide range of culinary styles: the re-opened Shanghaiese eatery **Chun**, vegetarian restaurant **The Lakeside Veggie**, congee and noodle shops **Tasty Congee & Noodle Wantun Shop**, **Xiao Tao Mian Guan**, **Yunhe Noodle (Huangpu)** and **Ho Hung Kee**, as well as **Wu You Xian**, a dim sum restaurant located in an ancient town along a river on the outskirts of the city.

Sustainable Gastronomy and Hospitality

The MICHELIN Guide is committed to driving efforts towards sustainable gastronomy in the hospitality industry. By highlighting eco-friendly pioneer restaurants with the MICHELIN Green Star, and spotlighting their virtuous initiatives, it stimulates awareness and actions both within the industry and by gourmets. In the MICHELIN Guide Shanghai 2023, **Taian Table** continues to be awarded the MICHELIN Green Star for integrating sustainable practices into day-to-day operations.

Special Awards to Celebrate Restaurant Professionals

For another year, the MICHELIN Guide Shanghai has highlighted professionals who showed exceptional talent and outstanding performance with its Special Awards. In addition to the MICHELIN Service Award and MICHELIN Young Chef Award, the Sommelier Award, which is making its Shanghai debut, has made the 2023 edition very special for the city.

Mr. **Lingmin MA**, from the new One-MICHELIN-Star restaurant **Fu 1039**, was recognized with the MICHELIN Service Award for making dining experiences more delightful through proactive, charming and dedicated service.

The MICHELIN Young Chef Award went to **Simon WONG** from One-MICHELIN-Star restaurant **Obscura**, to praise his passion for gastronomy and dedication to interpreting culinary art and innovation. Simon WONG is skilled at applying his life and travel experience to culinary creations.



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Last but not least, the MICHELIN Guide presented the very first Sommelier Award for Shanghai to show appreciation for the talented sommeliers who bring knowledge, skill, and passion to the service of wine and demonstrate the importance of the wine menu in a global gastronomic experience.

This winner of the 2023 MICHELIN Sommelier Award is Ms. **Demi LEI** from the new Two-MICHELIN-Star **102 House**. Demi LEI offers very interesting wine pairings, special and unique beverages that accompany the food perfectly without overwhelming the taste. She has a unique professional knowledge and is very attentive to serving wine.

Finally, and in addition to MICHELIN-Star and Bib Gourmand restaurants, 64 establishments are also recommended in the MICHELIN Guide Shanghai for 2023, with 14 appearing on the list for the first time. An abundance of cuisine varieties is represented, which is true testimony to the booming culinary scene in Shanghai.

The full selection of the MICHELIN Guide Shanghai 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 Shanghai and throughout the world. The full selection for Shanghai is available free of charge on the MICHELIN Guide website and app.

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 Shanghai features the city's most spectacular hotels, including sustainability pioneers like [Amanyangyun](#), standouts from our "Plus" collection like [the Peninsula Shanghai](#), urban resorts like [The Puli](#), and high-design boutiques like [The Middle House](#).

The MICHELIN Guide is already a benchmark in gastronomy. It is now 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 MICHELIN Guide Shanghai 2023 at a glance:

138 recommended restaurants of which:

- 2 Three-MICHELIN-Star restaurants
- 9 Two-MICHELIN-Star restaurants, including 1 new one
- 39 One-MICHELIN-Star restaurants, including 3 new ones
- 24 Bib Gourmand restaurants, including 7 new ones
- 64 Michelin-selected restaurants, including 14 new ones

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

About Michelin

Michelin, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility; 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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The MICHELIN Guide Shanghai 2023 Star Restaurants

English Name	Chinese Name	Cuisine Type	Starred
Taian Table	泰安门	Innovative / 创新菜	***
Ultraviolet by Paul Pairet		Innovative / 创新菜	***
102 House <i>New</i>	壹零贰小馆	Cantonese / 粤菜	**
8 ½ Otto e Mezzo Bombana		Italian / 意大利菜	**
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	**
Xin Rong Ji (Nanyang Road)	新荣记(南阳路)	Taizhou / 台州菜	**
Amazing Chinese Cuisine (Changning)	菁禧荟(长宁)	Chaozhou / 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 / 沪菜	*
Da Dong (Jingan)	大董海参店(静安)	Chinese contemporary / 时尚中国菜	*
Da Dong (Xuhui)	大董(徐汇)	Chinese contemporary / 时尚中国菜	*
Fu 1015	福二零一五	Shanghainese / 沪菜	*

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Fu 1039 <i>Promoted</i>	福二零三九	Shanghainese / 沪菜	✿
Fu 1088	福二零八八	Shanghainese / 沪菜	✿
Fu He Hui	福和慧	Vegetarian / 素食	✿
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	✿
Lei Garden (Pudong)	利苑(浦东新区)	Cantonese / 粤菜	✿
Lei Garden (Xuhui)	利苑(徐汇)	Cantonese / 粤菜	✿
Lu Style <i>New</i>	鲁采	Shandong / 鲁菜	✿
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)	Huaiyang / 淮扬菜	✿
Moose (Pudong)	鹿园(浦东新区)	Huaiyang / 淮扬菜	✿
Obscura		Innovative / 创新菜	✿
Oriental Sense & Palate	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	✿

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Shang-High Cuisine	迷上海	Shanghainese / 沪菜	✿
Sheng Yong Xing (Huangpu)	晟永兴 (黄浦)	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)	Huaiyang / 淮扬菜	✿
Xin Rong Ji (West Nanjing Road)	新荣记 (南京西路)	Taizhou / 台州菜	✿
Yi Long Court	逸龙阁	Cantonese / 粤菜	✿
Yong Fu (Hongkou) <i>New</i>	甬府 (虹口)	Ningbo / 宁波菜	✿
Yong Fu (Huangpu)	甬府 (黄浦)	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	✿