



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt- December 21st, 2022

## **The MICHELIN Guide Beijing 2023 Celebrates 4 New Starred Restaurants and Highlights First Ever MICHELIN Sommelier Award for Beijing**

- **4 new One-Michelin-Star restaurants are added to the Guide**
- **Bib Gourmand selection continue to grow with 2 new restaurants**
- **The MICHELIN Sommelier Award makes its debut in Beijing amid wider recognition of hospitality talents**

Today, the MICHELIN Guide has unveiled through a digital presentation its latest restaurant selection for Beijing.. It highlighted 2 Three-MICHELIN-Star establishments, 3 Two-MICHELIN Star, 31 One-MICHELIN Star, 19 Bib Gourmand as well as 53 Selected restaurants. Three hospitality talents received MICHELIN special awards, including the MICHELIN Sommelier Award, handed out in Beijing for the first time.

Gwendal Poullennec, International Director of the MICHELIN Guides, acknowledged the commitment and dedication of the industry to keeping welcoming guests, running restaurants, managing teams, and making gastronomy live despite the challenges: "The MICHELIN Guide team has been very impressed by the quality of the culinary propositions that Beijing has continued to create. Whether it is to enjoy popular or traditional regional Chinese cuisines, or experience international or very innovative offers, gourmets can find in Beijing a rare gastronomic kaleidoscope. This one is of course proudly and boldly shaped by chefs and teams whose skills, passion and commitment are outstanding and always improving".



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#### **4 New Restaurants Awarded One MICHELIN Star**

With 4 new restaurants being awarded One-MICHELIN Star – 2 making their debut within the Guide with One-MICHELIN-Star, and 2 being promoted within the selection -, the MICHELIN Guide now lists 31 “*worth a stop*”..

##### ***Forum***

Newly opened in 2022, this is the first Beijing outpost of the renowned Cantonese fare brand from Hong Kong. The menu offers many of the same signature dishes from the flagship, including lobster and pigeon eggs in crabmeat glaze. Abalone is its strong suit and is simply unmissable.

##### ***Lu Shang Lu***

**Lu Shang Lu** specialises in Shandong cooking, with some dishes which are even sprinkled with the addition of Beijingers characteristics to create a distinctive taste profile. Confucius cuisine, sea cucumber, and live seafood shipped from Jiaodong are its signatures that attracts many.

##### ***Mansion Cuisine by Jingyan***

Inhabited in a remodelled historic courtyard house, the menu echoes with the exterior where traditional Beijing cuisine is given a modern and eclectic remake. Their Peking duck is a firm favourite of many here, and it is served in three different ways entailing caviar and black truffle. Other standouts include the sea cucumber with Peking-style pork sauce and the claypot rice.

##### ***Trb Hutong***

Locating **Trb Hutong** might be a challenge, yet gourmands’ effort pays off as they get to taste the feast presented by chef Luke Armstrong’s team. The restaurant prides itself on preparing refined contemporary French cuisine using local ingredients, for example, the locally sourced caviar that exudes a robust aftertaste. Their set menu features the season’s best offering, while the dessert proves the perfect end to the meal.

Top restaurants **King’s Joy** and **Xin Rong Ji (Xinyuan South Road)**, were awarded Three MICHELIN Stars for another year, highlighting their consistently exceptional culinary offer.



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**Chao Shang Chao, Jingji** and **Shanghai Cuisine** maintained Two MICHELIN Stars, shading a special light on outstandingly interpreted Teochew, Beijing and Shanghai cuisines.

### **2 Restaurants Added to the Bib Gourmand selection**

With a total of 19 restaurants awarded the Bib Gourmand, Beijing continues to feature time-honored local specialties and characteristic meals at a reasonable price (the Bib Gourmand award highlights quality restaurants which offers three course meal for a maximum RMB 300 price per person, drinks not included). 2 restaurants that are packed with diners' memories made their first appearance on this highly appreciated list: **Lao Chuan Ban**, opened to the public in 1995, have gained huge popularity for its authentic Sichuan classics ever since. **Yibin** with ingredients imported from Yibin, Sichuan, prepares dishes according to the traditional Yibin style, with smash hits like the Lizhuang boiled pork and Yibin noodles being the key draw.

### **Sustainable Gastronomy**

The MICHELIN Guide is committed to driving efforts towards sustainable gastronomy in the hospitality industry. By promoting eco-friendly role models, it stimulates awareness and actions among chefs and restaurateurs, as well as the general public. Restaurant **King's Joy**, which takes sustainable actions in the daily practice of their profession, offering thoughtfully crafted dishes with fruits and vegetables from organic farms, using recycling and banning disposable items, and advocating sustainable lifestyle in the neighborhood, continued to be awarded for another year with the MICHELIN Green Star.

### **Three MICHELIN Special Awards for Appreciation of Restaurant Professionals**

As usual with its Special Awards, the MICHELIN Guide Beijing highlighted professionals who showed exceptional talent and outstanding performance within the restaurant industry. In addition to the MICHELIN Service Award and MICHELIN Young Chef Award, it handed out the first ever MICHELIN Sommelier Award for Beijing to show appreciation of talented sommeliers who bring knowledge, skills, and passion to the service of wine and demonstrate the importance of wine menu in a global gastronomic experience



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Mr. **Neils LI**, from MICHELIN-Selected restaurant **Huang Ting**, was recognized with the MICHELIN Service Award for making dining experiences more delightful with proactive, charming and considerate service.

The MICHELIN Young Chef Award went to **Haoquan WANG** from the new One-MICHELIN-Star restaurant **Lu Shang Lu**, to praise his passion for Shandong cuisine. He is very particular in the way of handling seafood from Jiaodong.

This winner of the 2023 MICHELIN Sommelier Award was Mr. **Daniel YANG** from Three-MICHELIN-Star **Xin Rong Ji (Xinyuan South Road)**. Daniel YANG has been working in the restaurant since day 1 of the opening, and has a unique insight into wine pairing and wine selection. His service is humble, sensitive and very pleasant for the guests.

In addition to distinctions and awards above, 53 restaurants are also recommended in the MICHELIN Guide Beijing for 2023, with 5 appearing on the list for the first time. Representing an abundance of over 20 cuisine varieties, the MICHELIN Guide Beijing 2023 is surprisingly diversified.

The full selection of the MICHELIN Guide Beijing 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 Beijing and throughout the world. The full selection for Beijing 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 in China and throughout the world.

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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 Beijing features the city's most spectacular hotels, including sustainability pioneers like [Aman Summer Palace](#) standouts from our "Plus" collection like [Rosewood Beijing](#), luxury legends like [the Peninsula Beijing](#), and hyper-curated, luxe-lifestyles experiences like [CHAO Sanlitun](#).



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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 Beijing 2023 at a glance:**

108 recommended restaurants of which:

- 2 Three MICHELIN Stars restaurants
- 3 Two MICHELIN Stars restaurants
- 31 One MICHELIN Star restaurants, including 4 new ones
- 19 Bib Gourmand restaurants, including 2 new ones
- 53 Michelin-selected restaurants, including 5 new ones

The Star Selection of MICHELIN Guide Beijing 2023 is also attached.

#### **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

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## The MICHELIN Guide Beijing 2023 Star Restaurants

English Name	Chinese Name	Cuisine Type	Starred
King's Joy	京兆尹	Vegetarian / 素食	***
Xin Rong Ji (Xinyuan South Road)	新荣记 (新源南路)	Taizhou / 台州菜	***
Chao Shang Chao	潮上潮	Chao Zhou / 潮州菜	**
Jingji	京季	Beijing Cuisine / 京菜	**
Shanghai Cuisine	屋里厢	Shanghainese / 沪菜	**
Cai Yi Xuan	采逸轩	Cantonese / 粤菜	*
Country Kitchen	乡味小厨	Beijing Cuisine / 京菜	*
Forum	富临饭店	Cantonese / 粤菜	*
Fu Chun Ju	富春居	Cantonese / 粤菜	*
Furong	芙蓉无双	Hunanese / 湘菜	*
Gastro Esthetics DaDong	美·大董	Chinese contemporary / 时尚中国菜	*
Huaiyang Fu	淮扬府	Huai Yang / 淮扬菜	*
Il Ristorante - Niko Romito		Italian / 意大利菜	*
In Love (Gongti East Road)	湘爱 (工体东路)	Hunanese / 湘菜	*
Jing		French contemporary / 时尚法国菜	*
Jing Yaa Tang	京雅堂	Beijing Cuisine / 京菜	*
Lao Ji Tang (Gongrentiyuchang South Road)	老吉堂 (工人体育场南路)	Shanghainese / 沪菜	*
Lei Garden (Jinbao Tower)	利苑 (金宝大厦)	Cantonese / 粤菜	*
Ling Long	玲珑	Innovative / 创新菜	*
Lu Shang Lu	鲁上鲁	Shandong / 鲁菜	*
Lu Style (Anding Road)	鲁采 (安定路)	Shandong / 鲁菜	*
Mansion Cuisine by Jingyan	京艳·翰林书院	Beijing Cuisine / 京菜	*
Mio		Italian / 意大利菜	*
Opera Bombana		Italian / 意大利菜	*

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<b>Poetry·Wine (Dongsanhuan Middle Road)</b>	拾久 (东三环中路)	Beijing Cuisine / 京 菜	✿
<b>Seventh Son</b>	家全七福	Cantonese / 粤菜	✿
<b>Sheng Yong Xing (Chaoyang)</b>	晟永兴 (朝阳)	Beijing Cuisine / 京 菜	✿
<b>The Beijing Kitchen</b>	北京厨房	Cantonese / 粤菜	✿
<b>The Georg</b>	玉河一号	European contemporary / 时尚 欧陆菜	✿
<b>The Tasty House</b>	承味堂	Jiangzhe / 江浙菜	✿
<b>Trb Hutong</b>		French contemporary / 时尚法国菜	✿
<b>Vege Wonder</b>	山河万朵	Vegetarian / 素食	✿
<b>Xin Rong Ji (Jianguomenwai Street)</b>	新荣记 (建国门外大街)	Taizhou / 台州菜	✿
<b>Xin Rong Ji (Jinrong Street)</b>	新荣记 (金融大街)	Taizhou / 台州菜	✿
<b>Zhiguan Courtyard</b>	止观小馆	Dongbei / 东北菜	✿
<b>Zijin Mansion</b>	紫金阁	Cantonese / 粤菜	✿