



PRESS RELEASE

MICHELIN GUIDE

Paris - 31 August 2023

Tàirroir and JL Studio Awarded Three MICHELIN Stars in the 2023 Selection of the MICHELIN Guide Taiwan

- **A total of 44 restaurants shine with One, Two, and Three MICHELIN Stars in the 2023 selection**
- **2 restaurants promoted to Three MICHELIN Stars, 3 restaurants promoted to Two MICHELIN Stars, and 7 restaurants are newly awarded with One MICHELIN Star**
- **2 restaurants newly receive the MICHELIN Green Star for their sustainable commitments**

Michelin is pleased to present the full restaurant selection of the MICHELIN Guide Taiwan 2023.

Inclusive of the Starred, Bib Gourmand and Selected restaurants, the 2023 edition of the MICHELIN Guide Taiwan features a total of 321 establishments – 148 in Taipei, 64 in Taichung, 56 in Tainan, and 53 in Kaohsiung.

This year's selection sees a total of 44 One, Two and Three MICHELIN Stars restaurants, a significant increase from 38 restaurants in 2022. Six restaurants, of which two are new, also received the MICHELIN Green Star.

"Over the past year, no matter the challenges Taiwan's catering industry went through, it is outstanding to note that the restaurant industry in this destination is again flourishing, with plenty of exciting new openings and many restaurants upscaling their propositions.

Our 2023 restaurant selection bears witness to this massive progress, and the historical and exceptional results it includes, such as the new award of Three MICHELIN Stars to restaurants Tàirroir and JL Studio, are remarkable and obvious proof of this.", says Gwendal Poullennec, International Director of the MICHELIN Guides.



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"While the different cities in Taiwan shine by their culinary heritage and traditional delicacies, our inspectors have also seen how the farm-to-table movement and the importance of locally produced ingredients, are gaining ground, with existing Green Stars strengthening and acting as beacons and role models. With a new breed of young and talented chefs heading up the kitchens, together with experienced foreign chefs choosing to settle in Taiwan, this dynamism is an asset contributing to the attractiveness and vitality of Taiwanese culinary scene."

2 restaurants promoted to Three MICHELIN Stars, one in Taipei and Taichung respectively

For the first time since the launch of the MICHELIN Guide in Taiwan in 2018, 2 restaurants have been promoted to Three MICHELIN Stars - **Tairroir** in Taipei presenting Taiwanese contemporary cuisine; and **JL Studio** in Taichung presenting Singaporean contemporary cuisine. This is also the first time globally that Taiwanese cuisine and Singaporean cuisine restaurants are recognized with three MICHELIN Stars, the highest accolade in the MICHELIN Guide.

Tairroir, informed by Chef Kai Ho's two decades of experience in Taiwanese and French cuisine, the menu captures local food culture in ingenious forms, underscored by Western techniques. Dishes that feature highly seasonal items from local producers and desserts made with local teas and fruits shine with unmistakably Taiwanese flavours.

JL Studio led by Singaporean Chef Jimmy Lim, presents a set menu that pays tribute to his roots with original creations that strike a fine balance of flavours. The dishes are complex, sophisticated, and understated with an element of surprise. Singaporean staples are re-imagined in ingenious forms and textures that playfully subvert expectations.

With the promotion of **Tairroir** and **JL Studio** to Three MICHELIN Stars, Taiwan now boasts a total of 3 Three MICHELIN Stars restaurants, including **Le Palais** in Taipei.



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2 restaurants promoted to Two MICHELIN Stars, and 5 restaurants are newly awarded One MICHELIN Star in Taipei

2 restaurants are promoted from One MICHELIN Star to Two MICHELIN Stars in Taipei - **Molino de Urdániz**, where two chefs, Chef Govinda and Chef Adrian, take diners on a poetic culinary journey to the Pyrenees of the Basque Country; and **Mudan**, where the chef brings out the best in every ingredient through tempura that has an incredibly thin, crisp, and light batter.

These two promotions, alongside establishments retaining their distinction, bring the total number of Two MICHELIN Starred restaurants in Taipei to six.

With 5 new restaurants receiving One MICHELIN Star for the first time, this selection features a total of 28 restaurants awarded One MICHELIN Star in Taipei.

A Cut, reselected as a one MICHELIN Star restaurant after its relocation, features premium beef cuts from U.S. and Australia, with their signature "A Cut" steak, a ribeye cap with even marbling and a tender texture, as a stellar choice.

Ad Astra presents a 10- or 14-course omakase-styled tasting menu, where dishes are precisely executed with Asian ingredients and a Japanese culinary ethos, especially in the *kamameshi* course that melds Japanese and European techniques.

Ban Bo is the only newly awarded one MICHELIN Star Taiwanese contemporary restaurant in Taipei, where the young chefs turn typical beer snacks, banquet dishes and rustic treats that are close to every Taiwanese's heart into fine dining gems.

INITA, a portmanteau of Italy, Nippon (Japan) and Taiwan, crafts food that is underscored by Italian technique, jazzed up with Japanese twists, and made from local ingredients.

ZEa, run by an Argentinian owner-chef, features a 12-course tasting menu that pays tribute to his cultural and culinary heritage, embodying the passion and vibrancy of Latam food with the finesse of haute cuisine.

The 2023 selection also newly recommends an additional 11 Taipei restaurants under the MICHELIN Selected category: **Cheng Jia, Chinese Cuisine**, and **Hosu**



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(Taiwanese or Taiwanese contemporary), **16 by Flo**, **Cha Cha Thé Cuisine**, **Clover**, **le beaujour**, and **Sens** (French contemporary), **LA Vie by thomas bühner** (Innovative), **Sushi Touryuumon** (Sushi), and **Xiang Se** (European contemporary).

In total, Taipei features 148 restaurants, of which 35 are MICHELIN Starred, 45 received a Bib Gourmand, and 68 MICHELIN Selected restaurants.

1 restaurant newly awarded one MICHELIN Star in Taichung

With the promotion of **JL Studio**, Taichung boasts its first Three MICHELIN Star restaurant, along with 5 One MICHELIN Star restaurants, including 1 newly awarded - **La Maison de Win**, presenting a tasting menu jointly created by two chefs with Chinese and Western culinary training, featuring dishes that are rooted in Taiwanese, Cantonese, and Hakka traditions, but jazzed up with Western technique and plating.

The other four restaurants **Fleur de Sel**, **Forchetta**, **Oretachi No Nikuya**, and **Sur-**, all retain their One MICHELIN Star accolades this year.

In addition to the 6 MICHELIN Starred restaurants in Taichung, 4 other establishments have been newly added to the selection: **FRenCHIE FRenCHIE** (French contemporary), **Le Plein** (Innovative), **Rong Cuisine** (Asian), and **Tu Pang** (European contemporary).

In total, Taichung features 64 restaurants, of which 6 are MICHELIN Starred, 31 received a Bib Gourmand, and 27 MICHELIN Selected restaurants.

1 restaurant promoted to Two MICHELIN Stars and 1 newly awarded One MICHELIN Star in Kaohsiung

In the second year of the MICHELIN Guide's expansion to Kaohsiung, **Liberté** is promoted to Two MICHELIN Stars, being the only restaurant in Kaohsiung that received this recognition. As the name suggests, the young kitchen team takes the liberty to reinvent French cuisine using Japanese produce and techniques. The simple-looking tasting menu delivers balanced flavours and harmonious contrasts.



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Haili, presenting a single set menu that features local and Japanese produce astutely prepared in Japanese-French style, is newly awarded with One MICHELIN Star; while **Sho** retained its One MICHELIN Star accolade this year.

3 newly added MICHELIN Selected restaurants in Tainan, and 6 in Kaohsiung

In Tainan, 3 restaurants are newly added to the MICHELIN Guide selection - **Eastern Castle Noodles** (Small eats), **Plum Chang** (Taiwanese), and **The Temple-front Eatery** (Taiwanese), bringing the total number of Selected restaurants in Tainan to 20.

On the other hand, in Kaohsiung, 6 restaurants join the selection – **Kuca Seafood** (Seafood), **MU, Temperature Studio, the FRONT HOUSE** (all Innovative), **Papillon** (French contemporary), and **Xiantaosu** (Vegetarian), bringing the total number of Selected restaurants in Kaohsiung to 23.

In total, Tainan features 56 restaurants, of which 36 received a Bib Gourmand, and 20 MICHELIN Selected restaurants; while Kaohsiung features 53 restaurants, of which 3 are MICHELIN Starred, 27 received a Bib Gourmand, and 23 MICHELIN Selected restaurants.

2 newly awarded MICHELIN Green Star

Within the MICHELIN Guide restaurant selection, the MICHELIN Green Star highlights establishments at the forefront of the industry for their sustainable practices and dining experiences that combine culinary excellence with outstanding eco-friendly commitments.

In the 2023 selection, the restaurants are newly awarded the MICHELIN Green Star are **Hosu** in Taipei, and **Thomas Chien** in Kaohsiung, both Selected restaurants in the MICHELIN Guide.

Hosu presents Taiwanese contemporary cuisine, with a menu that revolves around four themes – mountain, sea, river, and pasture, drawing attention to environmental issues such as resource depletion, pollution, and sustainability. Apart from composting food scraps and sending them to affiliated farms as natural fertilisers, the restaurant also actively partakes in the eco-chef movement and conducts educational works in schools.



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Thomas Chien not only has got culinary acumen and all the classic French techniques, the chef-owner also cares about the carbon footprint and sustainability of food sources. As the restaurant sources ingredients from Kaohsiung and nearby areas whenever possible, by dining here, gourmets will be supporting small local farms and fishing communities.

With the 2 new restaurants joining the 4 existing MICHELIN Green Star restaurants - **EMBERS, Little Tree Food (Da'an Road), Mountain and Sea House, and Yangming Spring (Shilin)**, the MICHELIN Guide Taiwan 2023 sees a total of 6 MICHELIN Green Star restaurants.

Three MICHELIN Guide Special Awards

In addition to recommending quality restaurants, the MICHELIN Guide also aims to highlight talented individuals who contribute to enhancing the gastronomic dining experience. By doing so, it also acknowledges the diversity of jobs and know-hows involved in the restaurant industry.

MICHELIN Guide Service Award

The 2023 MICHELIN Guide Service Award aims to highlight and encourage skilled and talented professionals who dramatically add to the customer experience. This award goes to **Viota Ho** from the newly promoted Three MICHELIN Starred restaurant **Tairroir**.

With over a decade of experience in the F&B industry, Viota leads a predominantly female service team at Tairroir. The service team is attentive and warm, exhibiting a high level of enthusiasm and professionalism. They skilfully conveying the chef's intentions and dedication through precise and concise descriptions with an impeccable manner. Acting as culinary guides, they leave guests to immerse themselves in a wonderful dining experience and participate in a unique Taiwanese culinary journey.

MICHELIN Guide Sommelier Award

The 2023 MICHELIN Guide Sommelier Award recognises the skills, knowledge, and passion of talented sommeliers of the industry. This year, the Sommelier Award is given to **Kevin Lu** from Two MICHELIN Starred restaurant **logy**.



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With over a decade of experience in wine service, as well as a frequent champion in wine competitions, Kevin skilfully leverages his knowledge and expertise to create perfect pairings by alternating between wine and sake, thereby enhancing the flavours of the dishes.

MICHELIN Guide Young Chef Award

The 2023 MICHELIN Guide Young Chef Award recognises a young chef working in a restaurant of the selection, and whose exceptional talent and great potential have impressed the inspectors. This year's award is given to **Steven Su** from newly minted One MICHELIN Starred restaurant, **Ban Bo**.

At the age of 34, Steven has over 10 years of experience in starred restaurants. Together with his partner, he launched Ban Bo to showcase the beauty of Taiwan.

The full selection of the MICHELIN Guide Taiwan 2023 is attached to this press release.

The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Taiwan and throughout the world. Every hotel in the selection is chosen by MICHELIN Guide experts 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 MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels.

Visit the MICHELIN Guide's official [website](#), or download the MICHELIN Guide mobile app ([iOS](#) and [Android](#)), to discover every restaurant in the selection and book an unforgettable hotel.

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The MICHELIN Guide Taiwan 2023 at a glance:

	2023	New	Promoted
TOTAL ESTABLISHMENTS	321	57	5
Total 3 MICHELIN Stars	3		2
Total 2 MICHELIN Stars	6		3
Total 1 MICHELIN Star	35	7	
Total Bib Gourmand	139	26	
Total MICHELIN Selected	138	24	
Total Green Star	6	2	
	2023	New	Promoted
TAIPEI	148	19	3
Total 3 MICHELIN Stars	2		1
Total 2 MICHELIN Stars	5		2
Total 1 MICHELIN Star	28	5	
Total Bib Gourmand	45	3	
Total MICHELIN Selected	68	11	
Total Green Star	5	1	

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	2023	New	Promoted
TAICHUNG	64	9	1
Total 3 MICHELIN Stars	1		1
Total 2 MICHELIN Stars			
Total 1 MICHELIN Star	5	1	
Total Bib Gourmand	31	4	
Total MICHELIN Selected	27	4	
Total Green Star			

	2023	New	Promoted
TAINAN	56	13	
Total 3 MICHELIN Stars			
Total 2 MICHELIN Stars			
Total 1 MICHELIN Star			
Total Bib Gourmand	36	10	
Total MICHELIN Selected	20	3	
Total Green Star			

	2023	New	Promoted
KAOHSIUNG	53	16	1
Total 3 MICHELIN Stars			
Total 2 MICHELIN Stars	1		1
Total 1 MICHELIN Star	2	1	
Total Bib Gourmand	27	9	
Total MICHELIN Selected	23	6	
Total Green Star	1	1	



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THE MICHELIN GUIDE TAIWAN 2023

TAIPEI



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Le Palais	頤宮	Cantonese
Tairoir PROMOTED	態芮	Taiwanese contemporary



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
L'Atelier de Joël Robuchon	侯布雄	French Contemporary
logy		Asian Contemporary
Molino de Urdániz PROMOTED	渥達尼斯磨坊	Spanish Contemporary
Mudan PROMOTED	牡丹	Tempura
RAW		Innovative



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
A Cut NEW		Steakhouse
Ad Astra NEW		European Contemporary
Ban Bo NEW	斑泊	Taiwanese contemporary
Danny's Steakhouse	教父牛排	Steakhouse
de nuit		French Contemporary
Fujin Tree Taiwanese Cuisine & Champagne (Songshan)	富錦樹台菜香檳 (松山)	Taiwanese
Golden Formosa	金蓬萊遵古台菜	Taiwanese
Holt		European Contemporary
Impromptu by Paul Lee		Innovative
INITA NEW		Italian Contemporary
Ken Anhe	謙安和	Japanese
Kitcho	吉兆割烹壽司	Sushi
Longtail		Innovative
Ming Fu	明福台菜海產	Taiwanese

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Mipon	米香	Taiwanese
Mountain and Sea House	山海樓	Taiwanese
Paris 1930 de Hideki Takayama	巴黎廳 1930x 高山英紀	French Contemporary
Shin Yeh Taiwanese Signature	欣葉 鐘菜	Taiwanese
Sushi Akira	明壽司	Sushi
Sushi Nomura	鮪野村	Sushi
Sushi Ryu	鮪隆	Sushi
Sushiyoshi	壽司芳	Japanese
T+T		Asian Contemporary
The Guest House	請客樓	Huai Yang & Sichuan
Tien Hsiang Lo	天香樓	Hang Zhou
Ya Ge	雅閣	Cantonese
Yu Kapo	或割烹	Japanese
ZEA NEW		Latin American

SELECTED

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
16 by Flo NEW		French Contemporary
44 SV	南村	Taiwanese
85TD	捌伍添第	Cantonese
ANiMA		European Contemporary
Antico Forno	老烤箱	Italian
Artbrosia	雅意	Italian
Baho	八和	Barbecue
Bistro Le Jardin	馨亞	French
CEO 1950	總裁藝文空間	European Contemporary
Cha Cha Thé Cuisine NEW		French Contemporary
Cheng Jia NEW	承家	Taiwanese
Chinese Cuisine NEW	雍翠庭	Taiwanese
Chope Chope Eatery		South East Asian
Chuan Mu Yuan	川畝園	Dim Sum
Clover NEW		French Contemporary
Da-Wan	大腕	Barbecue
EMBERS		Taiwanese contemporary

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Ephernité		French Contemporary
Fresh & Aged	美福乾式熟成牛排館	Steakhouse
Gi Yuan	驥園川菜	Sichuan
Hosu NEW	好嶼	Taiwanese contemporary
Iron Chef Teppanyaki	鐵板教父	Teppanyaki
Jarana		Spanish
LA Vie by thomas Bühner NEW	睿麗	Innovative
le beaujour NEW	芄卓	French Contemporary
Lin's Vegetable Lamb Hotpot	林家蔬菜羊肉爐	Hotpot
May Snow Hakka Food	五月雪客家私房珍釀	Hakkanese
Mochi Baby	麻糬寶寶	Street Food
Muji Beef Noodles	穆記牛肉麵	Noodles
Mume		European Contemporary
My Humble House	寒舍食譜	Cantonese
N°168 Prime Steakhouse (Zhongshan)	N°168 Prime 牛排館 (中山)	Steakhouse
Orchid	蘭	Modern Cuisine
Page	頁小館	International
PASTi		Italian
Peng Lai	蓬萊	Taiwanese
Really Good Seafood	真的好海鮮	Seafood
Robin's Teppanyaki	Robin's 鐵板燒	Teppanyaki
Sasa	笹鮨	Sushi
Sens NEW		French Contemporary
Shan Chiu	山秋	Japanese
Shan Nay Chicken	山內雞肉	Street Food
Shin Yeh Taiwanese Cuisine	欣葉台菜 (創始店)	Taiwanese
Shing-Peng-Lai	興蓬萊台菜	Taiwanese
Silks House	晶華軒	Cantonese
Sinchao Rice Shoppe	心潮飯店	Taiwanese
Sushi Masuda	鮨增田	Sushi
Sushi Nanami by Masa Ishibashi	鮨七海	Sushi
Sushi Tōryūmon NEW	鮨天本 登龍門	Sushi
Tajimaya Shabu Shabu	但馬家涮涮鍋 (本館)	Shabu-shabu

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Tao Luan Ting Roast Peking Duck Palace	北平陶然亭	Beijing Cuisine
Thai & Thai		Thai
The Dragon	辰園	Cantonese
The Tavernist		European Contemporary
The Ukai		Teppanyaki
Toh-A'	桌藏	Innovative
Tsuki Yo Iwa	月夜岩	Japanese
Tutto Bello		Italian Contemporary
Uke	釜	Japanese
Uosho	魚庄	Japanese
Vanne Yakiniku	梵燒肉	Barbecue
Wamaki	和蒔炭火割烹	Japanese
Xiang Se NEW	香色	European Contemporary
Yangming Spring (Shilin)	陽明春天 (士林)	Vegetarian
Yu Shan Ge	鈺善閣	Vegetarian
Yuan Huan Pien Oyster Egg Omelette	圓環邊蚵仔煎	Street Food
Yuu		Japanese
Zan	讚	Teppanyaki



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
EMBERS		Taiwanese contemporary
Hosu NEW	好嶼	Taiwanese contemporary
Little Tree Food (Da'an Road)	小小樹食 (大安路)	Vegetarian
Mountain and Sea House	山海樓	Taiwanese
Yangming Spring (Shilin)	陽明春天 (士林)	Vegetarian

TAICHUNG



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
JL Studio PROMOTED		Singaporean Contemporary



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Fleur de Sel	鹽之華	French Contemporary
Forchetta		European Contemporary
La Maison de Win NEW	文公館	Taiwanese contemporary
Oretachi No Nikuya	俺達的肉屋	Barbecue
Sur-	澀	Taiwanese contemporary

SELECTED

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Abura Yakiniku	脂·板前炭火燒肉	Barbecue
Chien Wei Seafood	千味海鮮	Taiwanese
Chilliesine (West)	淇里思 (西區)	Indian
FRenCHIE FRenCHIE NEW		French Contemporary
Hibiki Seafood	響海鮮	Taiwanese
Inflorescence	飛花落院	Japanese
Isagi	潔	Japanese
KR Prime Steak		Steakhouse
L'Atelier par Yao		French Contemporary
Le Plein NEW	滿堂	Innovative
Maenam	湄南河	Thai
Master of Mushroom (Xinshe)	菇神 (新社)	Taiwanese
MeatGQ	橡木炙烤牛排館	Steakhouse
Meidz Seafood	梅子	Seafood
Min Shin	銘心	Sushi
Mori Teppanyaki	森鐵板燒	Teppanyaki

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Orient Dragon	東方龍	Taiwanese
PI		European Contemporary
Rong Cuisine NEW	豬肉榮小料理	Asian
Shan Shin	膳馨	Taiwanese
Torien Yakitori	鳥苑	Japanese
Tu Pang NEW	地坊	European Contemporary
Wen Tao	溫叨	Taiwanese
Yet Sen Mansion	中山招待所	French Contemporary
Ying Tsai Ta Mien Keng	英才大麵焿	Noodles
Yu Yue Lou	与玥樓	Cantonese
Yuan	元	Taiwanese contemporary

TAINAN

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
A-Yu Beef Shabu Shabu (Kunlun Road)	阿裕牛肉 (崑崙路)	Hotpot
Bistro Alley	饕弄杯	European Contemporary
Ching Hua Milkfish	京華虱目魚	Small eats
Como En Casa Gourmet	橄欖家	Spanish
Di Yi Ding	帝一鏢	Seafood
Eastern Castle Noodles NEW	城邊真味炒鱸魚專家	Small eats
Feng No Seafood	豐之海鮮漁府	Seafood
Good Hunan Cuisine	有你真好 湘菜沙龍	Hunanese
Gyu Go Zou	牛五藏	Hotpot
Hsin Hsin	欣欣餐廳	Taiwanese
Jin Xia	錦霞樓	Taiwanese
Kanshi	甘旨	Japanese
Lao Tseng Lamb	老曾羊肉	Small eats
Pankoko	咩肉舖	Barbecue
Plum Chang NEW	揚梅吐氣	Taiwanese
Principe	原則	French Contemporary

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The Temple-front Eatery NEW	沙淘宮廟海產	Taiwanese
Wang Jia Smoked Lamb	王家燻羊肉	Taiwanese
Zai Fa Hao	再發號	Small eats

KAOHSIUNG



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Liberté PROMOTED		Modern Cuisine



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Haili NEW		Modern Cuisine
Sho	承	Japanese

SELECTED

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Ça marche	薩瑪法國小館	European Contemporary
Capstone Steakhouse		Steakhouse
Chang Sheng 29	長生 29	Taiwanese
Crab's House	蟬之屋	Seafood
Duck Zhen	鴨肉珍	Small eats
Fu Yuan	福園	Taiwanese
Good Crab House	好蟬屋	Seafood
Hai Guang	海光俱樂部中餐廳	Jiangzhe
Hung Tao Shanghainese Dumpling	紅陶上海湯包	Dumplings
Kuca Seafood NEW	古家海鮮	Seafood
Majesty	美享地	Innovative
Marc L ³		European Contemporary
MU NEW	沐	Innovative
Nibbon		European Contemporary
Opus One Yin Yue	弄盞欣悅	European Contemporary
Papillon NEW		French Contemporary



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Tainan Wang	台南旺	Taiwanese
Temperature Studio NEW	溫度劑	Innovative
the FRONT HOUSE NEW	方蔣	Innovative
Thomas Chien		French Contemporary
Ukai-tei		Teppanyaki
White Gourd and Fat Person	冬瓜與胖子	Taiwanese
Xiantaosu NEW	仙桃素	Vegetarian



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Thomas Chien NEW		French Contemporary

About Michelin

Michelin, the leading company in the mobility sector, has the mission of improving its clients' mobility and sustainability; by designing and distributing the tires best suited to its clients' needs; by offering digital services, road maps, and guides to enrich their journeys and travel in order to make these unique experiences; and by developing high-tech materials intended for multiple sectors. Based in Clermont-Ferrand, France, Michelin has a presence in 175 countries, numbers 132,200 employees and runs 67 tire manufacturing sites for a total production of approximately 167 million tires in 2022. (www.michelin.com)

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