



PRESS RELEASE

MICHELIN GUIDE

Paris - October 15th, 2024

**The MICHELIN Guide Beijing 2025 is officially released.  
13 restaurants make their debut on the list, and 4 talented professionals, including team master, receive individual awards**

- 1 new restaurant is newly recognized with Two MICHELIN Stars and 3 restaurants with One MICHELIN Star
- 4 restaurants newly join the Bib Gourmand list
- 4 restaurant professionals, including the very first tea master, receive individual awards

Michelin released the 2025 edition of the MICHELIN Guide Beijing. The new edition includes a total of 101 restaurants, of which 13 are new to the list: 3 with One MICHELIN Star, 3 Bib Gourmand and 7 MICHELIN-Selected restaurants. Lu Shang lu is promoted from One MICHELIN Star to Two. Michelin also presented 3 individual awards to 4 food and beverage professionals: the MICHELIN Guide Young Chef Award, the Service Award and the Sommelier Award, given for the very first time to a tea master.

" Rooted in centuries of history, Beijing's culinary landscape seamlessly blends imperial traditions with the flavors and techniques from across China's vast regions. From its beloved Peking duck to intricate court cuisine, Beijing's dining scene has long been a symbol of cultural richness and culinary artistry." Mr. Gwendal Poullennec, International Director of the MICHELIN Guides, stated.

" For a few years, our Inspectors have been the privileged witnesses of such a legacy which continues to evolve, with the city embracing both tradition and modern innovation in ways that captivate food lovers around the world. This year, we are thrilled to maintain a strong selection in the MICHELIN Guide Beijing, with the exciting addition of many new restaurants. Among them, a few have earned coveted Stars, a testament to the resilience, innovation, and passion of Beijing's culinary professionals. Beijing's dining market remains vibrant and full of hope. The emergence of exceptional new restaurants, the preservation of traditional culinary skills, and the push toward innovation all fill us with optimism for the future."

**Lu Shanglu is promoted to Two MICHELIN Stars, and 3 restaurants directly join the selection with One MICHELIN Star**



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In the 2025 edition of the MICHELIN Guide Beijing, **Lu Shang Lu** restaurant is particularly eye-catching. It has been unanimously recognized by the Inspectors for its high-quality ingredients, excellent cooking skills and stable standards, and is therefore promoted to Two MICHELIN Stars. In addition, 3 restaurants, joining the selection for the very first time, are also awarded One MICHELIN Star: the modern French restaurant **Blackswan**, the trendy European restaurant **The Georg** and the Cantonese restaurant **The House of Dynasties**.

In total, and considering the restaurants which continue to be recommended with MICHELIN Stars, the MICHELIN Guide Beijing compile 24 One MICHELIN Star eateries, 3 Two MICHELIN Star establishments (**Jingji**, **Shanghai Cuisine** and Green Star **King's Joy**), and 2 Three MICHELIN Star restaurants (**Chao Shang Chao (Chaoyang)** and **Xin Rong Ji (Xinyuan South Road)**).

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

Shandong cooking is the speciality here, especially Confucius cuisine, with sea cucumber and live seafood shipped daily from Jiaodong peninsula. The chef Haoquan Wang from Yantai knows the food from his home province inside out and is proud to serve his specialities. Inspectors particularly recommend the 45-day-old roasted duck served with caviar, prawn crackers and Shandong pancakes - a bold dish which combines the characteristics of both Beijingers and Shandong cooking.

### ***Blackswan***

In keeping with the name, feather motifs and graceful curves abound in the pristine white room of this restaurant in an idyllic spot overlooking a pond where swans and koi swim. As for the food, the experienced French chef Vianney Massot champions a unique take on traditional French cooking using local ingredients. The menu changes every season – the slow-roast wild-caught turbot boasts firm, juicy meat and two sauces complement its intense ocean flavour.

### ***The Georg***

The three-storey complex with an art gallery, a main dining room and a space for private banquets boasts pristine white walls dotted with artworks and greenery. It serves simple fare like smørrebrød (open sandwiches) for lunch and there is a single tasting menu at dinner. Pickled, smoked and cured ingredients are used aptly to show Nordic influences, without being overpowering. Meat and seafood sourced globally are complemented by seasonal produce.



### ***The House of Dynasties***

Inspired by *Dream of the Red Chamber*, an 18<sup>th</sup> century Chinese novel, the decor embodies that era's charm. With well-honed skills, the Cantonese chef Shiye Tan from Zhanjiang reinvents his hometown favourites, presenting specialities such as double-boiled duck and fish maw soup, jackfruit wood roast pork, and jackfruit puff pastry. Zhanjiang-style sautéed lobster is jazzed up by sand ginger and black beans for a deep caramelised flavour and a mild kick.

### **4 Entries in the Bib Gourmand Category**

Over the past year, Michelin Inspectors have searched the streets of the city for delicious and affordable restaurants and made them on the acclaimed Bib Gourmand list. This year's Bib Gourmand of Beijing highlights Beijing's growing role as a culinary hub where diners can explore the rich flavors of China. Including 4 new entries, the full Bib Gourmand selection compiles no less than 21 awarded restaurants.

### ***Blossom Vegetarian (Dongcheng)***

Dotted with lotus motifs, this bright, airy, ground-floor dining room sports a neutral colour scheme. Private rooms and a banquet hall are located on the upper floors. The chef uses Chinese and western techniques to create photogenic vegan and ovo-lacto dishes that feel novel and vibrant. Start the meal with a spicy, tangy New Zealand bull kelp salad, followed by the treasure trio, the vegan chicken of which is especially good.

### ***Hong Fan Qie (Yuyuantan South Road)***

The flagship establishment of the chain has been around for over 30 years. The kitchen team of Hubei natives is picky about its ingredients, most of which are shipped daily from their home province to ensure freshness. The menu changes according to the 24 solar terms in the Chinese calendar and stars the best seasonal produce. Long-snout catfish with tomato boasts silky flesh and a tangy, mildly spicy sauce and sautéed young lotus seeds are sweet and crispy.

### ***Jing Hua Lou***

Via the grand entrance with a retro vibe, diners are escorted into a lofty dining room on level 2. Painstakingly crafted Beijing classics define the extensive menu,



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much of which dates back to the Qing Dynasty. The crispy duo blanched in oil manifests expert judgment of heat – pork tripe and chicken gizzards are both perfectly cooked. Thinly sliced smoked pork head meat is buttery and smoky. Round off with artisan desserts, like rose puff pastry or split pea cake.

### **Zhong**

Tucked inside a converted courtyard house, this tiny gem with seven tables has just a small sign on its door. Chef Zhong from Yangzhou is also your waiter and host. He opened this restaurant in 2020 to showcase his hometown's delicacies. Try the wine lees-marinated cold appetiser platter with green soybeans, shrimps, duck tongues and abalone – addictively aromatic and refreshing. Sautéed shredded swamp eel boasts a bouncy, velvety texture.

Finally, the new edition also includes 47 MICHELIN-Selected restaurants, covering nearly 20 cooking styles. Seven restaurants, showcasing seven cooking styles, are featured in the Guide for the first time: Chaozhou restaurant **Chao Shang Chao (Xicheng)**, Fujian Restaurant representing Fujian cuisine, **Huai Xiang Guo Se** (Huaiyang cuisine), Hui restaurant **Meng Du Hui**, Dongbei restaurant **Qiao Dong Bei**, Sichuan restaurant **Rong Pao** and Cantonese restaurant **Yue Jie (Qi Yang Road)**.

### **Three MICHELIN Guide Special Awards are handed out to 4 restaurant professionals**

The Michelin Guide explores local cuisine and highlights outstanding people in the restaurant industry. Four talented and dedicated professionals received either the MICHELIN Young Chef Award, Sommelier Award or Service Award. For the very first time in the world, the MICHELIN Sommelier Award goes to 2 professionals, including a tea sommelier in recognition of outstanding mastery of tea culture and knowledge.

**Chef Vianney Massot**, from the new One MICHELIN Star restaurant **Blackswan**, has been awarded this year's MICHELIN Young Chef Award. Chef Vianney Massot began his career at the prestigious Epicure in Paris before joining Joël Robuchon, where he spent nearly a decade in his laboratory. During this time, he was responsible for menu development and pre-preparation for Robuchon's global establishments. Following this, he opened Restaurant Vianney Massot in Singapore, which earned a MICHELIN Star before its closure. 3 years ago, he opened the Blackswan restaurant, a French contemporary dining establishment. Having lived in Beijing for a few years, Chef Vianney has developed a deep



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understanding of local ingredients, incorporating seasonal Chinese elements into his menu. With a genuine passion for cooking, he is dedicated to creating exceptional culinary experiences that celebrates the richness of French cuisine.

The winner of this year's MICHELIN Sommelier Award is from the newly promoted restaurant **Lu Shang Lu**. **Ms. Na JI** is a senior tea sommelier who has been an invaluable member of the restaurant since its opening, bringing a wealth of knowledge about various tea leaves and tea culture. This is the very first time globally that the MICHELIN Sommelier award goes to a tea master, recognizing exceptional skills and knowledge of tea cultures. A local resident of Beijing, Na JI is passionate about tea and enjoys sharing her expertise with others. She combines technical skill with keen observations, offering insights into tea history, health benefits, and market prices. In addition to training the team in tea service, she holds a professional certification, ensuring that each guest enjoys a delightful experience with her expertly brewed tea.

Another sommelier from **Lu Shang Lu** Restaurant, **Mr. Wenhua Wang**, also won this year's MICHELIN Sommelier Award. Mr. Wenhua WANG is a seasoned sommelier with a focus on pairing wines with Shandong cuisine. He specializes in sourcing local wines and exploring the region's rich history of aged wines to complement desserts. He possesses extensive knowledge of both dishes and wines, paying close attention to serving temperatures and glass selection. Wang primarily offers Shandong wines and is dedicated to finding more local brews that enhance the dining experience, always taking the time to share his insights with guests.

**Mr. Shuaishuai CHENG** from the One MICHELIN Star restaurant **The Georg** won this year's MICHELIN Service Award. Mr. Cheng, from Jinan, Shandong, is a dedicated professional in the food and beverage industry with eight years of experience. He graduated from Hotel Management College in Qingdao and honed his skills over four years at the Italian restaurant Cielo in Four Seasons Tianjin, where he received extensive professional training. For the past four years, Mr. Cheng has been a loyal team member at The Georg, demonstrating a strong passion for food and wine. He actively seeks feedback to enhance guest experiences and takes full ownership of his responsibilities. He is committed to adapting dishes based on guest preferences, effectively introducing Neo-Nordic flavors to local diners through thoughtful customization.

The Beijing restaurant selection joins 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.

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 2024 summary:**

101 recommended restaurants of which:

- 2 Three MICHELIN Stars restaurants
- 4 Two MICHELIN Stars restaurants (of which, 1 promoted)
- 27 One MICHELIN Star restaurants (of which, 3 new)
- 21 Bib Gourmand restaurants (of which, 3 new, 1 from previous MICHELIN-Selected distinction)
- 47 Michelin-selected restaurants (of which, 7 new)

The 2025 Selection of the MICHELIN Guide Beijing is also attached.

Partners of The MICHELIN Guide Beijing 2025:



### **About Michelin**

About Michelin Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. ([www.michelin.com](http://www.michelin.com))

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### The MICHELIN Guide Beijing 2025 Selection

English Name 英文名	Chinese Name 中文名	Cuisine Type 菜系	Distinction 评级
Chao Shang Chao (Chaoyang)	潮上潮 (朝阳)	Chao Zhou / 潮州 菜	Three MICHEIN Stars / 米其林三星
Xin Rong Ji (Xinyuan South Road)	新荣记 (新源南路)	Taizhou / 台州菜	Three MICHEIN Stars / 米其林三星
Jingji	京季	Beijing / 京菜	Two MICHELIN Stars / 米其林二星
King's Joy	京兆尹	Vegetarian / 素食	Two MICHELIN Stars / 米其林二星 / MICHELIN Green Star / 米其林绿 星
Lu Shang Lu <i>Promotion</i>	鲁上鲁	Shandong / 鲁菜	Two MICHELIN Stars / 米其林二星
Shanghai Cuisine	屋里厢	Shanghainese / 沪菜	Two MICHELIN Stars / 米其林二星
Blackswan <i>New</i>	黑天鹅	French Contemporary / 时尚法国菜	One MICHELIN Star / 米 其林一星
Cai Yi Xuan	采逸轩	Cantonese / 粤菜	One MICHELIN Star / 米 其林一星
Forum	富临饭店	Cantonese / 粤菜	One MICHELIN Star / 米 其林一星
Fu Chun Ju	富春居	Cantonese / 粤菜	One MICHELIN Star / 米 其林一星
Furong	芙蓉无双	Hunanese / 湘菜	One MICHELIN Star / 米 其林一星
Gastro Esthetics DaDong	美·大董	Chinese Contemporary / 时尚中国菜	One MICHELIN Star / 米 其林一星



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Giada Garden	迦达花园	Italian / 意大利菜	One MICHELIN Star / 米其林一星
Huaiyang Fu (Dongcheng)	淮扬府 (东城)	Huai Yang / 淮扬菜	One MICHELIN Star / 米其林一星
Il Ristorante - Niko Romito		Italian / 意大利菜	One MICHELIN Star / 米其林一星
In Love (Gongti East Road)	湘爱 (工体东路)	Hunanese / 湘菜	One MICHELIN Star / 米其林一星
Jing		French Contemporary / 时尚法国菜	One MICHELIN Star / 米其林一星
Lamdre	兰斋	Vegetarian / 素食	One MICHELIN Star / 米其林一星
Lei Garden (Jinbao Tower)	利苑 (金宝大厦)	Cantonese / 粤菜	One MICHELIN Star / 米其林一星
Ling Long	玲珑	Innovative / 创新菜	One MICHELIN Star / 米其林一星
Lu Style (Anding Road)	鲁采 (安定路)	Shandong / 鲁菜	One MICHELIN Star / 米其林一星
Mansion Cuisine by Jingyan	京艳•翰林书院	Beijing / 京菜	One MICHELIN Star / 米其林一星
MO Jasmine	茉	Beijing / 京菜	One MICHELIN Star / 米其林一星
Poetry·Wine (Dongsanhuan Middle Road)	拾久 (东三环中路)	Beijing / 京菜	One MICHELIN Star / 米其林一星
Sheng Yong Xing (Chaoyang)	晟永兴 (朝阳)	Beijing / 京菜	One MICHELIN Star / 米其林一星
The Beijing Kitchen (Jianguo Road)	北京厨房 (建国路)	Cantonese / 粤菜	One MICHELIN Star / 米其林一星

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The Georg <i>New</i>		European Contemporary / 时尚欧陆菜	One MICHELIN Star / 米其林一星
The House of Dynasties <i>New</i>	龙庭	Cantonese / 粤菜	One MICHELIN Star / 米其林一星
Trb Hutong		French Contemporary / 时尚法国菜	One MICHELIN Star / 米其林一星
Xin Rong Ji (Jianguomenwai Street)	新荣记 (建国门外大街)	Taizhou / 台州菜	One MICHELIN Star / 米其林一星
Xin Rong Ji (Jinrong Street)	新荣记 (金融大街)	Taizhou / 台州菜	One MICHELIN Star / 米其林一星
Zhiguan Courtyard	止观小馆	Dongbei / 东北菜	One MICHELIN Star / 米其林一星
Zijin Mansion	紫金阁	Cantonese / 粤菜	One MICHELIN Star / 米其林一星
Bao Du Jin Sheng Long (Ande Road)	爆肚金生隆 (安德路)	Hotpot / 火锅	Bib Gourmand / 必比登推介
Bao Yuan	宝源	Dumplings / 饺子	Bib Gourmand / 必比登推介
Blossom Vegetarian (Dongcheng) <i>New</i>	花开素食 (东城)	Vegetarian / 素食	Bib Gourmand / 必比登推介
Fujian Cuisine (Dongsanhuan North Road)	闽中闽 (东三环北路)	Fujian / 闽菜	Bib Gourmand / 必比登推介
Gong De Lin	功德林	Vegetarian / 素食	Bib Gourmand / 必比登推介
Hong Fan Qie (Yuyuantan South Road) <i>New</i>	红蕃茄 (玉渊潭南路)	Hubei / 鄂菜	Bib Gourmand / 必比登推介
Jing Hua Lou <i>New</i>	京华楼	Beijing / 京菜	Bib Gourmand / 必比登推介

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Jingyi (Liulichang East Street)	静一 (琉璃厂东街)	Hubei / 鄂菜	Bib Gourmand / 必比登 推介
Ladychai	柴氏风味斋	Noodles / 面食	Bib Gourmand / 必比登 推介
Lao Chuan Ban	老川办	Sichuan / 川菜	Bib Gourmand / 必比登 推介
Niujie Halal Man Heng Ji	牛街清真满恒记	Hotpot / 火锅	Bib Gourmand / 必比登 推介
No. 69 Fangzhuanchang Zhajiangmian (Fangzhuanchang Hutong)	方砖厂 69 号炸酱面 (方砖厂胡同)	Noodles / 面食	Bib Gourmand / 必比登 推介
Pang Mei Noodles (Xiang'er Hutong)	胖妹面庄 (香饵胡同)	Noodles / 面食	Bib Gourmand / 必比登 推介
Qiantang Garden	钱塘花园	Ningbo / 宁波菜	Bib Gourmand / 必比登 推介
Rong Cuisine (Baiziwan South Er Road)	荣小馆 (百子湾南二路)	Taizhou / 台州菜	Bib Gourmand / 必比登 推介
The Red Chamber	红馆	Beijing / 京菜	Bib Gourmand / 必比登 推介
Tianchumiaoxiang Vegetarian (Chaoyang)	天厨妙香素食 (朝阳)	Vegetarian / 素食	Bib Gourmand / 必比登 推介
Tong He Ju (Yuetan South Street)	同和居 (月坛南街)	Shandong / 鲁菜	Bib Gourmand / 必比登 推介
Yibin	宜宾招待所	Sichuan / 川菜	Bib Gourmand / 必比登 推介
Yu Hua Tai (Xicheng)	玉华台 (西城)	Huai Yang / 淮扬 菜	Bib Gourmand / 必比登 推介
Zhong <i>New</i>	钟餐厅	Huai Yang / 淮扬 菜	Bib Gourmand / 必比登 推介

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1949 - Duck de Chine	1949 - 全鸭季	Cantonese / 粤菜	MICHELIN-Selected / 米其林指南入选餐厅
Amico BJ		European Contemporary / 时尚欧陆菜	MICHELIN-Selected / 米其林指南入选餐厅
Bad Ass Lamb Hot Pot (Maizidian West Street)	羊大爷涮肉 (麦子店西街)	Hotpot / 火锅	MICHELIN-Selected / 米其林指南入选餐厅
Baiweiyuan Dumpling	百味园饺子馆	Dumplings / 饺子	MICHELIN-Selected / 米其林指南入选餐厅
Beef & Dumplings	匠牛饺子	Dumplings / 饺子	MICHELIN-Selected / 米其林指南入选餐厅
Bistro Strong (Chaoyanggongyuan Road)	壮壮酒馆 (朝阳公园路)	Meats and Grills / 烤肉餐馆	MICHELIN-Selected / 米其林指南入选餐厅
Brasserie 1893	鸢尾宫 1893	French Contemporary / 时尚法国菜	MICHELIN-Selected / 米其林指南入选餐厅
Café Zi	紫膳	Cantonese / 粤菜	MICHELIN-Selected / 米其林指南入选餐厅
Chao Shang Chao (Xicheng) <i>New</i>	潮上潮 (西城)	Chao Zhou / 潮州菜	MICHELIN-Selected / 米其林指南入选餐厅
Char (South Sanlitun Road)	恰 (南三里屯路)	Steakhouse / 扒房	MICHELIN-Selected / 米其林指南入选餐厅
Chef 1996	1996 川菜·主厨餐厅	Sichuan / 川菜	MICHELIN-Selected / 米其林指南入选餐厅
Chu Shan Si Ji	楚膳四季	Hubei / 鄂菜	MICHELIN-Selected / 米其林指南入选餐厅
Country Kitchen	乡味小厨	Beijing / 京菜	MICHELIN-Selected / 米其林指南入选餐厅
Everlasting Happiness	新长福	Hunanese / 湘菜	MICHELIN-Selected / 米其林指南入选餐厅

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Exquisite Bocuse	晶采轩	Cantonese / 粤菜	MICHELIN-Selected / 米其林指南入选餐厅
Fortune Long Beijing Bean Sauce Noodles (East Xinglong Street)	老北京炸酱面大王 (东兴 隆街)	Beijing / 京菜	MICHELIN-Selected / 米其林指南入选餐厅
Fu Man Yuan (Xinyuanli)	福满圆 (新源里)	Beijing / 京菜	MICHELIN-Selected / 米其林指南入选餐厅
Fujian Restaurant <i>New</i>	福建菜馆	Fujian / 闽菜	MICHELIN-Selected / 米其林指南入选餐厅
Héritage East	宴锦堂·西院·东	Chinese Contemporary / 时尚中国菜	MICHELIN-Selected / 米其林指南入选餐厅
Hong 0871	泓 0871	Yunnan / 滇菜	MICHELIN-Selected / 米其林指南入选餐厅
Horizon	海天阁	Cantonese / 粤菜	MICHELIN-Selected / 米其林指南入选餐厅
Huai Xiang Guo Se <i>New</i>	淮香国色	Huai Yang / 淮扬 菜	MICHELIN-Selected / 米其林指南入选餐厅
Ji Chuan	寂川	Sichuan / 川菜	MICHELIN-Selected / 米其林指南入选餐厅
Jia (Chaoyang)	禾家 (朝阳)	Cantonese / 粤菜	MICHELIN-Selected / 米其林指南入选餐厅
L. Bodhi (Guanghua Road)	叶叶菩提 (光华路)	Vegetarian / 素食	MICHELIN-Selected / 米其林指南入选餐厅
La Roba	腊罗巴	Yunnan / 滇菜	MICHELIN-Selected / 米其林指南入选餐厅
Les Morilles	乐·墨瑞	French Contemporary / 时尚法国菜	MICHELIN-Selected / 米其林指南入选餐厅
Maison Flo	福楼	French / 法国菜	MICHELIN-Selected / 米其林指南入选餐厅

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Mandarin Grill	文华扒房	Meats and Grills / 烤肉餐馆	MICHELIN-Selected / 米其林指南入选餐厅
Mansion Xún	郇厨	Jiangzhe / 江浙菜	MICHELIN-Selected / 米其林指南入选餐厅
Meng Du Hui <i>New</i>	梦都会	Hui Cuisine 徽菜	MICHELIN-Selected / 米其林指南入选餐厅
Mio		Italian / 意大利菜	MICHELIN-Selected / 米其林指南入选餐厅
Nishiki	锦	Japanese / 日本菜	MICHELIN-Selected / 米其林指南入选餐厅
Qian Li	前里	Taizhou / 台州菜	MICHELIN-Selected / 米其林指南入选餐厅
Qiao Dong Bei <i>New</i>	俏东北	Dongbei / 东北菜	MICHELIN-Selected / 米其林指南入选餐厅
Qu Lang Yuan	曲廊院	Innovative / 创新菜	MICHELIN-Selected / 米其林指南入选餐厅
Rive Gauche	左岸	French Contemporary / 时尚法国菜	MICHELIN-Selected / 米其林指南入选餐厅
Rong Pao <i>New</i>	荣袍	Sichuan / 川菜	MICHELIN-Selected / 米其林指南入选餐厅
San Qing Tan (Sanlitun Road)	三清潭 (三里屯路)	Cantonese / 粤菜	MICHELIN-Selected / 米其林指南入选餐厅
The Tasty House	承味堂	Jiangzhe / 江浙菜	MICHELIN-Selected / 米其林指南入选餐厅
Tong Chun Yuan	同春园	Jiangzhe / 江浙菜	MICHELIN-Selected / 米其林指南入选餐厅
Top Feast (East Chang'an Street)	潮外粤宴 (东长安街)	Cantonese / 粤菜	MICHELIN-Selected / 米其林指南入选餐厅

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Wolfgang's Steakhouse (Gongrentiyuchang North Road)	沃夫冈牛排馆 (工人体育 场北路)	Steakhouse / 扒 房	MICHELIN-Selected / 米 其林指南入选餐厅
Xiang Shang Xiang (Jinhe East Road)	湘上湘 (金和东路)	Hunanese / 湘菜	MICHELIN-Selected / 米 其林指南入选餐厅
Xin Ming Yuen	新明园	Cantonese / 粤菜	MICHELIN-Selected / 米 其林指南入选餐厅
Yu De Fu (Dongzhimennei Street)	裕德孚 (东直门内大街)	Hotpot / 火锅	MICHELIN-Selected / 米 其林指南入选餐厅
Yue Jie (Qi Yang Road) <i>New</i>	粤界 (启阳路)	Cantonese / 粤菜	MICHELIN-Selected / 米 其林指南入选餐厅