



PRESS RELEASE

MICHELIN GUIDE

Paris, March 13th 2025

Restaurant Amber Achieves Three MICHELIN Stars in the 17th edition of the MICHELIN Guide Hong Kong & Macau

- *1 restaurant in Macau is promoted to Two MICHELIN Stars.*
- *7 restaurants are newly awarded or promoted to One MICHELIN Star.*
- *A total of 95 restaurants are recognised with MICHELIN Stars: 76 are located in Hong Kong and 19 in Macau.*

Michelin is pleased to unveil the latest restaurant selection of the MICHELIN Guide Hong Kong & Macau 2025, through a ceremony held at Grand Lisboa Palace Resort Macau today.

The full selection of the MICHELIN Guide Hong Kong & Macau 2025 showcases a total of 260 restaurants, including 206 restaurants in Hong Kong and 54 in Macau, encompassing the Starred, Bib Gourmand, and Selected food establishments. Five restaurants are also recognised with the MICHELIN Green Star.

*"We are happy to see that Hong Kong and Macau continue to shine as a dynamic culinary hub, offering an extraordinary range of experiences, from beloved street food to high-end fine dining, catering to nearly every traveller's taste and desire," says **Gwendal Poullennec, International Director of the MICHELIN Guide.** "Our inspection team observed the maturity of the region's dining scene, where it is home to both seasoned masters, such as Chef Richard Ekkebus achieving three MICHELIN Stars for his restaurant Amber, and a new generation of passionate chefs, fostering an environment where creativity thrives. The ever-evolving exchange of ideas and techniques ensures both cities maintain their competitive edge on the global culinary stage."*

1 Hong Kong Restaurant Achieves the Prestigious Three MICHELIN Stars, Showcasing Unique Culinary Excellence

Amber has achieved an outstanding promotion from two MICHELIN Stars to three MICHELIN Stars this year. Helmed by Dutch-born chef **Richard Ekkebus**, the restaurant is going from strength to strength. His commitment to sustainability and dairy-free cooking, already rewarded with a MICHELIN Green Star, is reflected in the creativity and imagination that his kitchen consistently delivers. Set menus and their vegetarian versions create a progression of flavours using first-rate



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produce like aka uni and Ping Yuen chicken. Every ingredient has a carefully thought-out role to play.

A total of 9 restaurants have been honoured with three MICHELIN Stars in the 17th edition of the MICHELIN Guide Hong Kong & Macau with 7 in Hong Kong: **8 1/2 Otto e Mezzo – Bombana, Amber, Caprice, Forum, Sushi Shikon, Ta Vie, and T'ang Court**; and 2 in Macau: **Jade Dragon, and Robuchon au Dôme**.

1 Restaurant in Macau is Promoted to Two MICHELIN Stars, Reflecting Exceptional Standards in Culinary Artistry

Chef Tam's Seasons offers a unique dining concept by chef Tam Kwok-Fung, featuring a main menu along with two set options—one classic and one seasonal—while new à la carte items are introduced every month to highlight seasonal ingredients. In autumn, the traditional appetiser ge zha, or deep-fried egg custard, is transformed into a hairy crab version, with the velvety custard bursting with crabmeat flavour and encased in a crispy crust. Roast spareribs in black bean honey sauce are smoky and aromatic.

In total, 17 restaurants are awarded two MICHELIN Stars, with 11 in Hong Kong: **Arbor, Bo Innovation, Lai Ching Heen, L'Envol, Lung King Heen, Noi by Paulo Airaud, Octavium, Rùn, Tate, Tin Lung Heen, and Ying Jee Club**; and 6 in Macau: **Alain Ducasse at Morpheus, Chef Tam's Seasons, Feng Wei Ju, The Eight, The Huaiyang Garden, and Wing Lei**.

3 Restaurants in Hong Kong Promoted to One MICHELIN Star

In this year's selection, 3 restaurants have been promoted to one MICHELIN Star, bringing the total number of one MICHELIN Star restaurants in Hong Kong to 58.

Ami, decorated on a forest theme, offers a fine dining experience in a casual setting. On top of tasting menus, all-day à la carte choices abound – Gallic staples, dishes to share and bar snacks. The veteran executive chef sources the best produce, pairing it with traditional French sauces. His meticulous craftsmanship reaches its peak in signatures like hand-chopped Wagyu beef tartare, yellow chicken and seafood vol au vent.

Plaisance by Mauro Colagreco features an ocean-inspired ambiance with mother of pearl trimmings, shades of turquoise, and a sculpted whirlpool of metallic fish. The seafood-led menu delivers spellbinding dishes that showcase the best ingredients from around the world alongside local vegetables, all finessed with solid French technique and a healthy dose of creativity. House-made sauces are one of the highlights, as is the extensive wine list.



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Tuber Umberto Bombana is a dining concept created by the eponymous chef, dedicated to the black and white treasure of gastronomy; its name also refers to the genus to which truffles belong. The head chef, who worked under Chef Bombana for over 20 years, demonstrates dexterous handling of seasonal ingredients from around the world, including jumbo carabinero prawns from Spain.

4 Restaurants Newly Awarded One MICHELIN Star in Macau

Aji is helmed by a young Singaporean chef who fusions French flair with first-rate Japanese produce and Asian flavours. To wit, crispy skinned shima aji is served with sauces made from matcha green tea and 20-year-old dried tangerine peel. The counter is for diners who opt for the tasting menu that relates the chef's memories. It can be creatively paired with red, white and yellow wines alongside sake and hard liquor.

Mizumi features three zones devoted respectively to tempura, Teppanyaki and sushi, each with two set menus. Those seated in the main dining room adorned by a koi centerpiece can order anything from the à la carte menu. Chef Hironori Maeda ensures that everything is crafted with utmost care. The MICHELIN Guide Inspectors particularly recommend the juicy, tender Kagoshima Wagyu tenderloin deftly grilled on a teppan, with sea salt, wasabi, black pepper, and onion gravy on the side.

Sushi Kissho by Miyakawa is the first overseas outpost of the legendary Hokkaido establishment, opens for dinner only with an omakase menu comprising of 10 Edomae-style sushi, appetisers, miso soup and dessert items. Three types of rice from Hokkaido and Akita prefectures are dressed in a blend of three red vinegars and are perfectly paired with the freshest seasonal catch, mostly from Hokkaido.

Just like its namesake in Hong Kong, **Zuicho** specialises in kappo cuisine. With an illustrious career spanning over 30 years, chef Kinomoto rolls out three omakase menus that show attention to detail, meticulous care and exceptional skill. All the ingredients are flown in from Japan, like Hokkaido bafun uni and tuna belly in the hand roll, as well as Satsuma A5 Wagyu from Kagoshima – the tenderloin is deep-fried and sirloin is used in sukiyaki.

Overall, the MICHELIN Guide Hong Kong & Macau 2025 sees a total of 69 restaurants with one MICHELIN Star, showcasing the culinary excellence of the region. 58 restaurants are in Hong Kong, while 11 are situated in Macau.

Five Restaurants Maintain the MICHELIN Green Star

The MICHELIN Green Star recognises restaurants within the prestigious MICHELIN Guide selection that lead the industry when it comes to redefining gastronomy by rethinking their establishment's impact and implementing eco-friendly-driven initiatives.



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These five restaurants maintain the MICHELIN Green Star recognition: From Hong Kong – **Amber** (newly promoted three MICHELIN Stars), **Feuille** (one MICHELIN Star), **Mora** (one MICHELIN Star), and **Roganic** (one MICHELIN Star); from Macau – **UTM Educational Restaurant** (Bib Gourmand).

Three MICHELIN Guide Special Awards

In its continued dedication to celebrating the diverse talents and expertise within the restaurant industry, the MICHELIN Guide Hong Kong & Macau congratulates the recipients of the Sommelier Award, Young Chef Award, and Service Award, recognising their significant contributions to delivering outstanding gastronomic experiences.

MICHELIN Guide Sommelier Award

The 2025 MICHELIN Guide Sommelier Award recognises the exceptional skills, knowledge, and passion of talented sommeliers in the industry. This prestigious accolade is given to **Carlito CHIU**, from one MICHELIN Starred restaurant Andō. Carlito is well educated and has collaborated closely with the chef since the restaurant's opening. He continuously updates wine pairings based on diners' preferences and offers bespoke selections that include sake, Spanish, and Argentine wines. As the on-site sommelier, he is dedicated to creating customised pairings for guests, embracing creativity and uniqueness while building strong relationships to ensure customers feel valued.

MICHELIN Guide Young Chef Award

The 2025 MICHELIN Guide Young Chef Award, **presented by AIA Hong Kong and Macau**, acknowledges the remarkable talent and promising potential of a young chef who has left a lasting impression on the inspectors. This year's award goes to **Frankie, Sui Wan WONG** from the new MICHELIN Selected restaurant Ankôma in Hong Kong.

Frankie is a native Hong Konger and a graduate of the International Culinary Institute in Hong Kong. He has worked at prestigious restaurants like now-defunct one MICHELIN Starred Zest by Konishi and two MICHELIN Starred Écriture. In 2022, he opened Ankôma, where he combines French cuisine with Asian elements, especially Japanese ingredients. Frankie leads a young, passionate team, bringing energy and enthusiasm to their culinary work.



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MICHELIN Guide Service Award

The 2025 MICHELIN Guide Service Award celebrates the exceptional skills and talent of professionals who greatly contribute to enhancing the customer experience. This year, the award is presented to **Winnie ZHANG** from two MICHELIN Starred restaurant Wing Lei in Macau.

Winnie is a native of Zhuhai who has lived in Macau for over a decade. She has dedicated her career to working at Wing Lei, where her deep understanding of the menu shines through. Winnie expertly introduces dishes based on guests' preferences and ensures a seamless dining experience by carefully managing the pace of service. A true food enthusiast, she loves sharing her experiences of life in Macau with customers and eagerly recommends local delicacies and attractions. From the moment guests are seated until they leave, Winnie provides thoughtful and attentive service, making everyone feel at home.

The full selection of the MICHELIN Guide Hong Kong & Macau 2025, which also includes newly recommended restaurants, is enclosed within this press release.

The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Hong Kong, Macau, 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.

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.

For high resolution images, please download them [here](#).

-ENDS-



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The MICHELIN Guide Hong Kong & Macau 2025 at a glance:

	Total	New	Promoted
TOTAL ESTABLISHMENTS	262	29	6
Total 3 MICHELIN Stars	9		1
Total 2 MICHELIN Stars	17		1
Total 1 MICHELIN Star	69	4	3
Total Bib Gourmand	76	9	1*
Total MICHELIN Selected	90	16	
Total Green Star	5		
Hong Kong	208	22	5
Total 3 MICHELIN Stars	7		1
Total 2 MICHELIN Stars	11		
Total 1 MICHELIN Star	58		3
Total Bib Gourmand	65	8	1*
Total MICHELIN Selected	65	14	
Total Green Star	4		
Macau	54	7	1
Total 3 MICHELIN Stars	2		
Total 2 MICHELIN Stars	6		1
Total 1 MICHELIN Star	11	4	
Total Bib Gourmand	11	1	
Total MICHELIN Selected	24	2	
Total Green Star	1		

*Moved from MICHELIN Selected



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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. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people.

MICHELIN GROUP MEDIA RELATIONS

+33 (0) 1 45 66 22 22

7 days a week

112, Avenue Kléber, 75016 Paris

www.michelin.com

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THE MICHELIN GUIDE HONG KONG & MACAU 2025

FULL SELECTION

HONG KONG



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
8 1/2 Otto e Mezzo - Bombana		Italian / 意大利菜
Amber PROMOTED		French contemporary / 時尚法國菜
Caprice		French contemporary / 時尚法國菜
Forum	富臨飯店	Cantonese / 粵菜
Sushi Shikon	志魂	Sushi / 壽司
Ta Vie	旅	Innovative / 創新菜
T'ang Court	唐閣	Cantonese / 粵菜



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Arbor		Innovative / 創新菜
Bo Innovation	廚魔	Innovative / 創新菜
Lai Ching Heen	麗晶軒	Cantonese / 粵菜
L'Envol		French contemporary / 時尚法國菜
Lung King Heen	龍景軒	Cantonese / 粵菜
Noi by Paulo Airaud		Italian Contemporary / 時尚意大利菜
Octavium		Italian / 意大利菜
Rùn	潤	Cantonese / 粵菜
Tate		Innovative / 創新菜
Tin Lung Heen	天龍軒	Cantonese / 粵菜
Ying Jee Club	營致會館	Cantonese / 粵菜



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Ami PROMOTED		French contemporary / 時尚法國菜
Andō		Innovative / 創新菜
Arcane		European contemporary / 時尚歐陸菜
Beefbar		Steakhouse / 扒房
Belon		French contemporary / 時尚法國菜
Chaat		Indian / 印度菜
Cristal Room by Anne-Sophie Pic		French contemporary / 時尚法國菜
Duddell's	都爹利會館	Cantonese / 粵菜
Épure		French contemporary / 時尚法國菜
Estro		Italian / 意大利菜
Feuille		French contemporary / 時尚法國菜
Fook Lam Moon (Wan Chai)	福臨門 (灣仔)	Cantonese / 粵菜
Fu Ho	富豪	Cantonese / 粵菜
Gaddi's	吉地士	French / 法國菜
Godenya		Japanese / 日本菜
Hansik Goo		Korean / 韓國菜
Ho Hung Kee (Causeway Bay)	何洪記 (銅鑼灣)	Noodles and Congee / 粥麵
I M Teppanyaki & Wine	鑄·鐵板燒	Teppanyaki / 鐵板燒
Imperial Treasure Fine Chinese Cuisine (Tsim Sha Tsui)	御寶軒 (尖沙咀)	Cantonese / 粵菜
Kam's Roast Goose	甘牌燒鵝	Cantonese Roast Meats / 燒味



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Kappo Rin	割烹凜	Japanese / 日本菜
Liu Yuan Pavilion	留園雅敘	Shanghainese / 滬菜
Loaf On	六福菜館	Seafood / 海鮮
Louise		French contemporary / 時尚法國菜
Man Ho (Admiralty)	萬豪金殿	Cantonese / 粵菜
Man Wah	文華廳	Cantonese / 粵菜
Mono		Latin American / 南美洲菜
Mora	摩	Innovative / 創新菜
Nagamoto	長本	Japanese / 日本菜
Neighborhood		European contemporary / 時尚歐陸菜
New Punjab Club		Indian / 印度菜
Pang's Kitchen	彭慶記	Cantonese / 粵菜
Petrus	珀翠	French / 法國菜
Plaisance by Mauro Colagreco PROMOTED		French contemporary / 時尚法國菜
Racines		French contemporary / 時尚法國菜
Roganic		European contemporary / 時尚歐陸菜
Ryota Kappou Modern		Japanese / 日本菜
Seventh Son (Wan Chai)	家全七福 (灣仔)	Cantonese / 粵菜
Shang Palace	香宮	Cantonese / 粵菜
Spring Moon	嘉麟樓	Cantonese / 粵菜
Summer Palace	夏宮	Cantonese / 粵菜
Sun Tung Lok	新同樂	Cantonese / 粵菜
Sushi Saito	鮨・齋藤	Sushi / 壽司



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Sushi Wadatsumi		Sushi / 壽司
The Chairman	大班樓	Cantonese / 粵菜
The Legacy House	彤福軒	Shun Tak / 順德菜
Tosca di Angelo		Italian / 意大利菜
Tuber Umberto Bombana PROMOTED		Italian / 意大利菜
Vea		Innovative / 創新菜
Whey		Asian contemporary / 時尚亞洲菜
Xin Rong Ji	新榮記	Taizhou / 台州菜
Yardbird		Yakitori / 雞肉串燒
Yat Lok (Central)	一樂燒鵝 (中環)	Cantonese Roast Meats / 燒味
Yat Tung Heen	逸東軒	Cantonese / 粵菜
Yè Shanghai (Tsim Sha Tsui)	夜上海 (尖沙咀)	Shanghainese / 滬菜
Yong Fu	甬府	Ningbo / 寧波菜
Zhejiang Heen	浙江軒	Zhejiang / 浙江菜
Zuicho	瑞兆	Japanese / 日本菜

SELECTED

Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Above & Beyond	天外天	Cantonese / 粵菜
Ankôma NEW		European contemporary / 時尚歐 陸菜
Bánh Mì Nấm (Wan Chai) NEW	品味 (灣仔)	Street Food / 街頭小吃
Beanmountain	時代豆業	Street Food / 街頭小吃
Cafe Bau		European contemporary / 時尚歐 陸菜

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Carbone		American-Italian / 美國意大利菜
Carna by Dario Cecchini NEW		Steakhouse / 扒房
Celestial Court	天寶閣	Cantonese / 粵菜
Chesa	瑞樵閣	Swiss / 瑞士菜
Chuen Kee Seafood (Hoi Pong Street)	全記海鮮 (海傍街)	Seafood / 海鮮
Citrino da Yoshinaga Jinbo NEW		Italian Contemporary / 時尚意大利菜
Cuisine Cuisine at The Mira	國金軒 (尖沙咀)	Cantonese / 粵菜
Farm House	農圃	Cantonese / 粵菜
Fat Boy	第三代肥仔	Street Food / 街頭小吃
Fishball Man (To Kwa Wan)	魚蛋佬 (土瓜灣)	Street Food / 街頭小吃
Heimat		German / 德國菜
Hing Kee	避風塘興記	Seafood / 海鮮
Ho Kee Dessert (To Kwa Wan)	浩記甜品 (土瓜灣)	Street Food / 街頭小吃
Ho Lee Fook	口利福	Cantonese / 粵菜
Hong Kong Cuisine	壹玖捌叁	Chinese Contemporary / 時尚中國菜
Hop Yik Tai	合益泰小食	Street Food / 街頭小吃
Hung Hom Pancake	紅磡雞蛋仔	Street Food / 街頭小吃
Hyde Park Garden	海德花園	Seafood / 海鮮
Involtini		Italian / 意大利菜
Ippoh	一宝	Tempura / 天婦羅
Jardin de Jade (Wan Chai)	蘇浙滙 (灣仔)	Shanghainese / 滬菜
Jee NEW	志	Innovative / 創新菜
Ki Tsui	奇趣餅家	Street Food / 街頭小吃
Kicho NEW	希鳥	Yakitori / 雞肉串燒
Leela		Indian / 印度菜
Lei Garden (Wan Chai)	利苑酒家 (灣仔)	Cantonese / 粵菜
Lucale		Italian / 意大利菜

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Luk Yu Tea House	陸羽茶室	Cantonese / 粵菜
Magistracy Dining Room NEW		European / 歐陸菜
Mak Kee (May Ka Mansion)	麥記美食 (美嘉洋樓)	Street Food / 街頭小吃
Mâm Amis		Vietnamese / 越南菜
Man Kee Cart Noodle	文記車仔麵	Street Food / 街頭小吃
Mandarin Grill + Bar	文華扒房+酒吧	European contemporary / 時尚歐陸菜
Ming Court (Mong Kok)	明閣 (旺角)	Cantonese / 粵菜
Mosu		Innovative / 創新菜
Mrs. Fong Chinese Desserts	方太糕品舖	Street Food / 街頭小吃
One Harbour Road	港灣壹號	Cantonese / 粵菜
Owl's		Street Food / 街頭小吃
Prince and the Peacock NEW		Indian / 印度菜
Sabah	莎巴	Malaysian / 馬來西亞菜
Sếp		Vietnamese / 越南菜
She Wong Hei	蛇王熙	Cantonese / 粵菜
Shum Shum Desserts	深深甜品	Street Food / 街頭小吃
Snack Baby NEW		Street Food / 街頭小吃
So Kee	蘇記燉蛋	Street Food / 街頭小吃
Tai Tsai (Tsuen Wan)	台蔡滷肉飯 (荃灣)	Taiwanese / 台灣菜
Té Bo NEW		French contemporary / 時尚法國菜
Temple Street Beef Offal	廟街牛什	Street Food / 街頭小吃
Teppanyaki Mihara Goten NEW	三原鐵板燒	Teppanyaki / 鐵板燒
Testina		Italian / 意大利菜
The Merchants	嘗申滙	Shanghainese / 滬菜
The Steak House		Steakhouse / 扒房
Toritama	酉玉	Yakitori / 雞肉串燒
Trattoria Felino NEW		Italian / 意大利菜
Twist & Buckle		Street Food / 街頭小吃



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Udatsu Sushi NEW		Sushi / 壽司
Wing	永	Innovative / 創新菜
Yuan NEW	圓	Vegetarian / 素菜
Yuè (Causeway Bay)	悅	Cantonese / 粵菜
Yuè (Gold Coast)	粵 (黃金海岸)	Cantonese / 粵菜



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Amber		French contemporary / 時尚法國菜
Feuille		French contemporary / 時尚法國菜
Mora	摩	Innovative / 創新菜
Roganic		European contemporary / 時尚歐陸菜

BIB GOURMAND

Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Ah Chun Shandong Dumpling	阿純山東餃子	Dumplings / 餃子
Ăn Chơi		Vietnamese / 越南菜
Art & Taste NEW		Taiwanese / 台灣菜
Ba Yi	巴依	Xinjiang / 新疆菜
Banana Boy NEW	香蕉仔	Street Food / 街頭小吃
Café Hunan (Western District)	書湘門第 (西環)	Hunanese / 湘菜
Cheung Hing Kee (Tsim Sha Tsui)	祥興記 (尖沙咀)	Street Food / 街頭小吃
Chiu Ka Banquet NEW	潮家宴	Chiu Chow / 潮州菜
Chiuchow Delicacies	潮樂園	Chiu Chow / 潮州菜
Din Tai Fung (Causeway Bay)	鼎泰豐 (銅鑼灣)	Shanghainese / 滬菜
Din Tai Fung (Tsim Sha Tsui)	鼎泰豐 (尖沙咀)	Shanghainese / 滬菜
Dragon Inn	容龍	Seafood / 海鮮
Eng Kee Noodle Shop	英記麵家	Noodles / 麵食
Eton	頤東	Shun Tak / 順德菜
Fisholic (North Point)	魚事者 (北角)	Street Food / 街頭小吃
Fung Shing (North Point)	鳳城 (北角)	Shun Tak / 順德菜
Glorious Cuisine	增輝藝廚	Cantonese / 粵菜
Hao Tang Hao Mian (Tai Wai)	好湯好麵 (大圍)	Noodles / 麵食
Heartwarming (Prince Edward) NEW	暖心芝作 (太子)	Street Food / 街頭小吃
Ho To Tai	好到底	Noodles / 麵食
Hung's Delicacies NEW	阿鴻小吃	Chiu Chow / 潮州菜
Ju Xing Home	聚興家	Cantonese / 粵菜
Juno NEW		Mediterranean Cuisine / 地中海菜
Kai Kai (Jordan)	佳佳甜品 (佐敦)	Street Food / 街頭小吃
Kau Kee	九記	Noodles / 麵食
Keung Kee MOVED FROM MICHELIN SELECTED	強記美食	Street Food / 街頭小吃

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Kung Wo Beancurd Factory	公和荳品廠	Street Food / 街頭小吃
Kwan Kee Bamboo Noodles	坤記竹昇麵	Noodles / 麵食
Kwan Kee Clay Pot Rice (Queen's Road West)	坤記煲仔小菜 (皇后大道西)	Cantonese / 粵菜
Lau Sum Kee (Fuk Wing Street)	劉森記麵家 (福榮街)	Noodles / 麵食
Little Napoli		Italian / 意大利菜
Lucky Indonesia	好運印尼餐廳	Indonesian / 印尼菜
Lulu Baobao NEW		Dim Sum / 點心
Mak Man Kee	麥文記	Noodles / 麵食
Man Yuen	文苑飯莊	Cantonese / 粵菜
Megan's Kitchen	美味廚	Cantonese / 粵菜
Po Kee	波記	Cantonese Roast Meats / 燒味
Putien (Causeway Bay)	莆田 (銅鑼灣)	Fujian / 閩菜
Samsen (Wan Chai)	泰麵	Thai / 泰國菜
Sang Kee	生記飯店	Cantonese / 粵菜
Sang Kee Foods (Western District)	生記滷味 (西環)	Street Food / 街頭小吃
Saya		Thai / 泰國菜
She Wong Leung	蛇王良	Cantonese / 粵菜
Shek Kee Kitchen	石記廚房	Cantonese / 粵菜
Ship Kee	船記	Cantonese / 粵菜
Shugetsu Ramen (Central)	麵鮮醬油房周月 (中環)	Ramen / 拉麵
Sing Kee	星記	Cantonese / 粵菜
Sister Wah	華姐清湯腩	Noodles / 麵食
Tai Wai Dining Room (Tai Wai)	大圍小館 (大圍)	Cantonese / 粵菜
Tai Wing Wah	大榮華	Cantonese / 粵菜
Tai Woo	太湖海鮮城	Cantonese / 粵菜
Tak Kee	德記	Chiu Chow / 潮州菜
Takeya	竹家	Japanese / 日本菜
Tasty (Central)	正斗粥麵專家 (中環)	Noodles and Congee / 粥麵



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Thai Pai Dong NEW	泰排檔	Thai / 泰國菜
Tim Ho Wan (Sham Shui Po)	添好運 (深水埗)	Dim Sum / 點心
Tin Hung	天鴻燒鵝	Cantonese Roast Meats / 燒味
Trusty Congee King (Wan Chai)	靠得住 (灣仔)	Noodles and Congee / 粥麵
Tsim Chai Kee (Wellington Street)	沾仔記 (威靈頓街)	Noodles / 麵食
Twins Liangpi Limited (Mong Kok)	兩姊妹涼皮有限公司 (旺角)	Street Food / 街頭小吃
Wang Fu	王府	Dumplings / 餃子
Wing Lai Yuen	詠藜園	Shanghainese & Sichuan / 滬菜及川菜
Yi Jia	一家 (筲箕灣)	Shanghainese & Sichuan / 滬菜及川菜
Yuan is Here (Western District)	阿元來了 (西環)	Taiwanese / 台灣菜
Yue Kee	裕記	Cantonese / 粵菜

MACAU



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Jade Dragon	譽瓏軒	Cantonese / 粵菜
Robuchon au Dôme	天巢法國餐廳	French contemporary / 時尚法國菜



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Alain Ducasse at Morpheus	杜卡斯	French contemporary / 時尚法國菜
Chef Tam's Seasons PROMOTED	譚卉	Cantonese / 粵菜
Feng Wei Ju	風味居	Hunanese & Sichuan / 湘菜及川菜
The Eight	8 餐廳	Cantonese / 粵菜
The Huaiyang Garden	淮揚曉宴	Huai Yang / 淮揚菜
Wing Lei	永利軒	Cantonese / 粵菜



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
8 1/2 Otto e Mezzo - Bombana		Italian / 意大利菜
Aji NEW	雅吉	Innovative / 創新菜
Five Foot Road	蜀道	Sichuan / 川菜
Lai Heen	麗軒	Cantonese / 粵菜
Mizumi NEW	泓 (澳門)	Japanese / 日本菜
Pearl Dragon	玊龍軒	Cantonese / 粵菜
Sushi Kinetsu	鮪金悅	Sushi / 壽司
Sushi Kissho by Miyakawa NEW	鮪吉祥 宮川	Sushi / 壽司



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Ying	帝影樓	Cantonese / 粵菜
Zi Yat Heen	紫逸軒	Cantonese / 粵菜
Zuicho NEW	瑞兆	Japanese / 日本菜

SELECTED

Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
A Lorch	船屋	Portuguese / 葡國菜
Chiado	希雅度	Portuguese / 葡國菜
Don Alfonso 1890	當奧豐素 1890	Italian / 意大利菜
Drunken Fish NEW	九鯤	Seafood / 海鮮
Fong Kei	晃記餅家	Street Food / 街頭小吃
Imperial Court	金殿堂	Cantonese / 粵菜
Kika		Street Food / 街頭小吃
Lord Stow's Bakery (Rua do Tassar)	安德魯餅店 (戴紳禮街)	Street Food / 街頭小吃
Lun Kee Rice Roll NEW	倫記軟滑腸粉	Street Food / 街頭小吃
Manuel Cozinha Portuguesa	阿曼諾葡國餐	Portuguese / 葡國菜
Mok Yee Kei	莫義記	Street Food / 街頭小吃
Ngao Kei Ka Lei Chon (Macau)	牛記咖喱美食(澳門)	Noodles and Congee / 粥麵
Palace Garden	御花園	Cantonese / 粵菜
Pin Yue Xuan	品粵軒	Cantonese / 粵菜
Portugália	葡多利	Portuguese / 葡國菜
Saffron	尚坊	Thai / 泰國菜
SW Steakhouse	永利扒房	Steakhouse / 扒房
Terrazza	庭園	Italian / 意大利菜
The Kitchen	大廚	Steakhouse / 扒房
The Mews	妙泰	Thai / 泰國菜
The Ritz-Carlton Café	麗思咖啡廳	French / 法國菜
Ving Kei (Macau)	榮記豆腐 (澳門)	Street Food / 街頭小吃



MICHELIN GUIDE

Yi	天頤	Chinese contemporary / 時尚中國菜
Yi Shun (Macau)	義順鮮奶 (澳門)	Street Food / 街頭小吃



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
UTM Educational Restaurant	澳門旅遊學院教學餐廳	Macanese / 澳門菜

BIB GOURMAND

Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Chan Seng Kei	陳勝記	Cantonese / 粵菜
Cheong Kei	祥記	Noodles / 麵食
Din Tai Fung (COD)	鼎泰豐 (新濠天地)	Shanghainese / 滬菜
Justindia NEW	印象派	Indian / 印度菜
Kapok	六棉酒家	Cantonese / 粵菜
Lok Kei Noodles (Patane)	六記粥麵 (沙梨頭)	Noodles and Congee / 粥麵
Lou Kei	老記	Cantonese / 粵菜
O Castiço		Portuguese / 葡國菜
Restaurant Litoral (Taipa)	海灣餐廳 (氹仔)	Macanese / 澳門菜
Son Tak Kong	順德公飯店	Shun Tak / 順德菜
UTM Educational Restaurant	澳門旅遊大學教學餐廳	Macanese / 澳門菜