



PRESS RELEASE

MICHELIN GUIDE

Paris - April 10th, 2025

The first selection of the MICHELIN Guide Jiangsu Province sees 5 new Stars shining over Nanjing, Suzhou and Yangzhou

- 5 restaurants located across the 3 cities were awarded One MICHELIN Star
- This inaugural selection recommends a total of 74 restaurants in Nanjing, Suzhou and Yangzhou, of which 36 recommended with a Bib Gourmand
 - 2 talented professionals received MICHELIN Special Awards

Michelin grandly released the first restaurant selection of the MICHELIN Guide dedicated to Jiangsu Province, recommending a total of 74 establishments spread across Nanjing, Suzhou and Yangzhou. Among them, 5 restaurants received One MICHELIN Star, 36 a Bib Gourmand, and 33 in MICHELIN Selected restaurant list. During the press conference, two Special Awards were handed out– the MICHELIN Young Chef Award and the MICHELIN Service Award.

"This marks the MICHELIN Guide's first-ever restaurant selection in Jiangsu Province. With Nanjing, Suzhou, and Yangzhou as our inaugural culinary windows, we've taken another significant step in exploring China's provincial rich gastronomic landscape." said Mr. Gwendal Poullennec, International Director of the MICHELIN Guide. "These three cities are renowned for their profound historical heritage, splendid cultural legacies, and vibrant economic energy. From Nanjing's majestic grandeur and Suzhou's elegant classical gardens to Yangzhou's enchanting canal scenery, each city perfectly embodies Jiangsu's unique charm of blending ancient and modern. Their distinctive culinary cultures further showcase the region's age-old prosperity and refined sophistication in the most vivid way. Whether it's the meticulously crafted Huaiyang delicacies or a simple bowl of noodles from a local alley, each dish reflects a precise mastery of cooking techniques and an unwavering pursuit of flavor perfection."

This year marks the 125th anniversary of the MICHELIN Guide. Mr. Poullennec shared the secrets behind the enduring relevance of this "culinary bible." The MICHELIN Guide's methodology is conducted by a team of anonymous, full time inspectors, all recruited from the food and hospitality industries with extensive professional experience, now working full-time for Michelin. These "food detectives" visit restaurants incognito as ordinary diners, paying for their meals personally to ensure complete impartiality. Through this fully independent assessment process, every recommendation is rigorously vetted, maintaining the guide's credibility.



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The MICHELIN Guide's evaluation criteria remain unwavering: regardless of a restaurant's decor, concept, or location—be it a high-end establishment or a humble street eatery—inspectors focus solely on the quality of the food which they evaluate according to 5 universal criteria: quality of the ingredients used, mastery of cooking techniques, harmony of flavors, the personality of the chef as expressed in the cuisine, and consistency between visits. The globally consistent standards enable the MICHELIN Guide to continually identify truly noteworthy culinary experiences for food lovers worldwide.

5 restaurants receive One MICHELIN Star

The culinary cultures of Nanjing, Suzhou, and Yangzhou beautifully integrate regional bounty and seasonal rhythms into their gastronomic pursuits. Local chefs artfully transform seasonal ingredients throughout the year, showcasing the exquisite aesthetics of Jiangnan cuisine.

The MICHELIN Guide has uncovered numerous outstanding restaurants - whether century-old establishments safeguarding culinary heritage or innovative newcomers pushing boundaries - all of which form the bedrock of local dining culture. Through rigorous anonymous evaluations, the MICHELIN Guide has awarded its prestigious Stars to restaurants offering the most outstanding culinary experiences, including 2 restaurants in Nanjing: **Dai Yuet Heen** and **Jiangnan Wok · Yun**, 2 in Suzhou: **Dingshan·Jiangyan (Xiangcheng)** and **Pingjiangsong**, as well as 1 in Yangzhou: **Shang Palace**.

Dai Yuet Heen

Chef Donny LIANG career spans three decades and includes stints at famous establishments in Macau. Here, he gives Cantonese classics a makeover with condiments from his birthplace of Shunde, for instance salted kohlrabi in sautéed baby lobster with radish cake, and Chinese olive kernels in sweet and sour pork. The Cantonese barbecue is a highlight; the crispy-skin chicken with silky, juicy flesh also tends to sell out. Pre-order to avoid missing out.

Jiangnan Wok · Yun

Highly experienced when it comes to Huaiyang cuisine, Chef Joe Hou is best known for his refined, contemporary take on traditional favourites, with an emphasis on exquisite knifework and locally sourced produce in season. The braised eight-treasure pigeon with abalone – his spin on the classic duck recipe – is a cornucopia of gourmet ingredients with a rich, luscious glaze. Private rooms come with their own balconies that afford superb views.



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Dingshan-Jiangyan (Xiangcheng)

The panoramic lake views from this light-filled space atop an office tower are lovely to behold. But they don't outshine the refined Suzhou cooking that showcases the best local produce in season. The signature Suzhou claypot rice with braised pork and green garlic features young bamboo shoots in spring and chestnuts in autumn. House-made chilli sauce with beef and dried fish adds a kick; the scorched rice at the bottom imparts smoky crispness.

Pingjiangsong

Tucked away in the Pingjiang historic quarter, this restaurant was remodelled from an ancient mansion encompassing the quintessence of classical Suzhou garden and architecture. Similarly, the season-driven menu is based heavily on Suzhou culinary traditions, enlivened by modern twists. Mantis shrimps with soft roe are dressed in fermented rice lees marinade and topped with caviar. The duck soup with ham and fox nuts presents rich flavours and deep umami.

Shang Palace

This hotel restaurant originally served Cantonese fare but later switched to Huaiyang cuisine. Just like its counterparts around the world, the well-appointed room is done out in modern Chinese style. The kitchen is helmed by a formally trained young chef, who expresses his creative take on Huaiyang traditions in his "new three heads": mugwort lion's head pork balls, pig's head terrine with finger lime and fermented sour soup with deboned fish head.

36 restaurants recommended with a Bib Gourmand and 33 establishments selected for their quality cuisine

Since 1996, in addition to selecting the most exceptional restaurants, the inspectors have also sought out delicious and affordable dining options worldwide, featuring them in its acclaimed Bib Gourmand list. The inaugural Jiangsu edition of the Bib Gourmand recognizes 36 establishments, comprising 16 in Nanjing, 13 in Suzhou, and 7 in Yangzhou. From refined Huaiyang, Cantonese, and Fujian cuisines to comforting morning tea dim sum, noodle soups, steamed buns, and rustic farmhouse dishes, these selections collectively showcase the three cities' exquisite and heartwarming culinary artistry.

Beyond this, inspectors have meticulously combed through the vast dining scenes of these cities to identify restaurants that "prepare quality dishes using fresh ingredients" for inclusion in the first Jiangsu MICHELIN Guide's Selected Restaurants list. The 33 chosen establishments represent over 10 culinary styles including Huaiyang, Jiangzhe, Fujian, Sichuan, and Cantonese cuisines, along with



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contemporary European fare, with 14 in Nanjing, 14 in Suzhou, and 5 in Yangzhou making the cut.

Two MICHELIN Special Awards are handed out to talented restaurant professionals

While exploring local cuisine, the MICHELIN Guide also highlights the outstanding talents active in Jiangsu Province's culinary industry. In this inaugural selection, two dedicated professionals received either the MICHELIN Young Chef Award or Service Award.

Chef **Jie WANG**, from the One MICHELIN Star **Dingshan·Jiangyan (Xiangcheng)**, was awarded the Young Chef Award. Born in Zhejiang in 1995, Chef Wang entered the culinary industry at the age of 19 and has nearly a decade of experience in Jiangsu-Zhejiang cuisine. Since taking the helm at Dingshan·Jiangyan (Xiangcheng) three years ago, he has maintained strict standards for ingredients and dishes, dedicating himself to crafting high-quality local cuisine.

This year's MICHELIN Service Award for Jiangsu was presented to Ms. **Eryin ZHOU** from the Bib Gourmand restaurant **Yangzhou Yan (38 Changchun Road)**. As the restaurant's head waitress, Ms. Zhou has worked there for five years. With an in-depth understanding of the restaurant's operations and menu, she delivers prompt and attentive service, confidently answering guests' questions and ensuring an exceptional dining experience with warm hospitality.

The Jiangsu 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. 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 Jiangsu Province 2025 summary:

74 recommended restaurants of which:

- 5 One MICHELIN Star restaurants (2 in Nanjing, 2 in Suzhou and 1 in Yangzhou)
- 36 Bib Gourmand restaurants (16 in Nanjing, 13 in Suzhou and 7 in Yangzhou)
- 33 MICHELIN-selected restaurants (14 in Nanjing, 14 in Suzhou and 5 in Yangzhou)



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The 2025 Selection of the MICHELIN Guide Jiangsu Province is also attached.

Partners of The MICHELIN Guide Jiangsu Province 2025:



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.

In 1989, MICHELIN established its first representative office in Beijing in mainland China. With the spirit of innovation, MICHELIN brought advanced technology and high-quality products to China. At the end of 1995, MICHELIN Shenyang Tire Co., Ltd. was established. In 2001, MICHELIN (China) Investment Co., Ltd. was established in Shanghai. MICHELIN has nearly 7,000 employees and five factories in China, and its sales network covers the whole country. (www.MICHELIN.com.cn)



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2025 MICHELIN GUIDE SELECTION FOR Jiangsu PROVINCE

NANJING

| Name | Chinese Name | Award | Cuisine type |
|--------------------------------|--------------|-------------------------|-----------------|
| Dai Yuet Heen | 帝粤轩 | 米其林一星 One MICHELIN Star | Cantonese |
| Jiangnan Wok · Yun | 江南灶·云府 | 米其林一星 One MICHELIN Star | Huai Yang |
| Chi Man | 迟慢厨房 | 必比登推介 Bib Gourmand | Jiangzhe |
| Du Shi Li De Xiang Cun | 都市里的乡村 | 必比登推介 Bib Gourmand | Jiangzhe |
| Fang Po | 芳婆糕团店 | 必比登推介 Bib Gourmand | Small eats |
| Guang Ying Ju • Lao Zheng Xing | 广迎居•老正兴 | 必比登推介 Bib Gourmand | Jiangsu Cuisine |
| Hao Po Tang Bao | 好婆汤包 | 必比登推介 Bib Gourmand | Dim Sum |

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| Hou Pin Xiao Yuan | 侯品小苑 | 必比登推介 Bib Gourmand | Huai Yang |
| Jin Ling Wang Jia Hun Tun (Jiqing Road) | 金陵汪家馄饨 (集庆路) | 必比登推介 Bib Gourmand | Dim Sum |
| Jin Ling Yang Jia Hun Tun Dian (Caodu Alley) | 金陵杨家馄饨店 (曹都巷) | 必比登推介 Bib Gourmand | Dim Sum |
| Lantchen Reserve | 南城燕归楼 | 必比登推介 Bib Gourmand | Huai Yang |
| Li Ji Qing Zhen Guan | 李记清真馆 | 必比登推介 Bib Gourmand | Dim Sum |
| Qiang Ye Fan Dian (Changbai Street) | 强烨饭店 (长白街) | 必比登推介 Bib Gourmand | Cantonese & Jiangsu Cuisine |
| San Bai Wan Bao Ying Chang Yu Mian | 三百碗宝应长鱼面 | 必比登推介 Bib Gourmand | Noodles |
| Xiao Pan Ji Ya Xie Fen Si Tang | 小潘记鸭血粉丝汤 | 必比登推介 Bib Gourmand | Noodles |
| Xin Fang Yuan | 馨方园食府 | 必比登推介 Bib Gourmand | Jiangzhe |
| Xu Jian Ping Tang Bao (Rehe South Road) | 徐建萍汤包 (热河南路) | 必比登推介 Bib Gourmand | Dim Sum |
| You Mian | 囿面 | 必比登推介 Bib Gourmand | Noodles |
| Jiangnan Wok | 江南灶 | 米其林指南入选餐厅 MICHELIN Selected | Huai Yang |
| L'Arôme in the sky | 芳芳法餐厅 (建邺) | 米其林指南入选餐厅 MICHELIN Selected | French Contemporary |
| Le Siècle | 百年 | 米其林指南入选餐厅 MICHELIN Selected | European Contemporary |
| Longyin Shanfang (Jiangning) | 龙吟山房 (江宁) | 米其林指南入选餐厅 MICHELIN Selected | Huai Yang |
| Man Ho | 万豪 | 米其林指南入选餐厅 MICHELIN Selected | Huai Yang |



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| Meng Du Hui | 梦都会 | 米其林指南入选餐厅 MICHELIN Selected | Hui Cuisine |
| Pin Ning Fu | 品宁府 | 米其林指南入选餐厅 MICHELIN Selected | Huai Yang |
| Pin Wei Jiang Nan | 品煨江南 | 米其林指南入选餐厅 MICHELIN Selected | Huai Yang |
| Plum Garden | 梅苑 | 米其林指南入选餐厅 MICHELIN Selected | Huai Yang |
| Purple Mountain Garden | 紫金山院 | 米其林指南入选餐厅 MICHELIN Selected | Jiangzhe |
| Wan Guo Chun Garden Restaurant | 万国春花园餐厅 | 米其林指南入选餐厅 MICHELIN Selected | Huai Yang |
| Xi Bei Qiao Tou La Mian Da Wang | 西北桥头拉面大王 | 米其林指南入选餐厅 MICHELIN Selected | Noodles |
| Yu Chuan | 余川 | 米其林指南入选餐厅 MICHELIN Selected | Sichuan |
| Yuan Space & Feast | 元景宴 | 米其林指南入选餐厅 MICHELIN Selected | Jiangzhe |

SUZHOU

| Name | Chinese Name | Award | Cuisine type |
|---------------------------------|--------------|-------------------------|-----------------|
| Dingshan·Jiangyan (Xiangcheng) | 鼎膳·匠宴 (相城) | 米其林一星 One MICHELIN Star | Jiangsu Cuisine |
| Pingjiangsong | 平江颂 | 米其林一星 One MICHELIN Star | Jiangsu Cuisine |
| Bai Sheng Ren Jia (Wuzhong) | 百盛人家 (吴中) | 必比登推介 Bib Gourmand | Jiangsu Cuisine |
| Ge Jia Wu Farmer's House | 戈家坞农家乐 | 必比登推介 Bib Gourmand | Jiangsu Cuisine |
| Lao Chen Jia | 老陈家 | 必比登推介 Bib Gourmand | Jiangsu Cuisine |
| Lao Zhen Yuan (Zhuangqiao Road) | 老镇源 (妆桥路) | 必比登推介 Bib Gourmand | Jiangsu Cuisine |

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| Ling Ling Jiu Jia | 玲玲酒家 | 必比登推介 Bib Gourmand | Jiangsu Cuisine |
| Oriental Chao | 悦食东方 (星港街) | 必比登推介 Bib Gourmand | Chao Zhou |
| Su Cheng Jia Yan (Ligongdi Road) | 苏城家宴 (李公堤路) | 必比登推介 Bib Gourmand | Jiangsu Cuisine |
| Tong De Xing (Jiayu Fang) | 同得兴 (嘉馥坊) | 必比登推介 Bib Gourmand | Noodles |
| Wan Tai Xing | 万泰兴 | 必比登推介 Bib Gourmand | Noodles |
| Wei Ji Ao Mian Guan (East Baita Road) | 伟记奥面馆 (白塔东路) | 必比登推介 Bib Gourmand | Noodles |
| Ya Ba Sheng Jian (Wenjia An) | 哑巴生煎 (温家岸) | 必比登推介 Bib Gourmand | Dim Sum |
| Yangzhou Yan · Qu Yuan | 扬州宴 · 趣园 | 必比登推介 Bib Gourmand | Huai Yang |
| Yu Mian Tang | 裕面堂 | 必比登推介 Bib Gourmand | Noodles |
| Ban Lan (Huqiu) | 班岚 (虎丘) | 米其林指南入选餐厅 MICHELIN Selected | Fujian |
| Ban Ting Jia Yan (Suzhou Industrial Park) | 半庭嘉宴 (苏州工业园区) | 米其林指南入选餐厅 MICHELIN Selected | Jiangsu Cuisine |
| Chai Court | 悦山房 | 米其林指南入选餐厅 MICHELIN Selected | Cantonese |
| Chao 27 | 悦食东方 (旺墩路) | 米其林指南入选餐厅 MICHELIN Selected | Chao Zhou |

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| Exquisite Bocuse | 晶采轩 | 米其林指南入选 餐厅 MICHELIN Selected | Cantonese |
| Gu Su Qiao (Diyi Tianmen) | 姑苏桥 (第一天 门) | 米其林指南入选 餐厅 MICHELIN Selected | Noodles |
| Hua Chi 88 | 华池 88 | 米其林指南入选 餐厅 MICHELIN Selected | Jiangsu Cuisine |
| Hui Lao Tang | 会老堂宰相府私 房菜 | 米其林指南入选 餐厅 MICHELIN Selected | Jiangsu Cuisine |
| Jin Jing Ge | 金璟阁 | 米其林指南入选 餐厅 MICHELIN Selected | Jiangzhe |
| Su Mian Fang | 苏面坊 | 米其林指南入选 餐厅 MICHELIN Selected | Noodles |
| Xin Jun Feng Cai Guan (Taijianlane) | 新聚丰菜馆(太监 弄) | 米其林指南入选 餐厅 MICHELIN Selected | Jiangsu Cuisine |
| Xiu | 绣 | 米其林指南入选 餐厅 MICHELIN Selected | Jiangzhe |
| Xizhou Hall | 西洲轩 | 米其林指南入选 餐厅 MICHELIN Selected | Jiangsu Cuisine |
| Zhuo Yan·Zhuo Mian | 拙宴·拙面 | 米其林指南入选 餐厅 MICHELIN Selected | Jiangzhe |



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YANGZHOU

| Name | Chinese Name | Award | Cuisine type |
|---|----------------|-----------------------------|-----------------------|
| Shang Palace | 香宫 | 米其林一星 One MICHELIN Star | Huai Yang |
| Cai Gen Xiang Xiao Guan | 菜根香小馆 | 必比登推介 Bib Gourmand | Huai Yang |
| Fan Shui Chang Yu Mian (North Jiefang Road) | 范水长鱼面 (解放北路) | 必比登推介 Bib Gourmand | Noodles |
| Hu Yuan Mei Shi | 壶园美食 | 必比登推介 Bib Gourmand | Huai Yang |
| Liu She Ji | 刘余记 | 必比登推介 Bib Gourmand | Noodles |
| Shuang Dong | 双东酒店 | 必比登推介 Bib Gourmand | Huai Yang |
| Yangzhou Yan (38 Changchun Road) | 扬州宴 (长春路 38 号) | 必比登推介 Bib Gourmand | Huai Yang |
| Yu Cheng | 玉成 | 必比登推介 Bib Gourmand | Huai Yang |
| Cheng Yuan | 橙园 | 米其林指南入选餐厅 MICHELIN Selected | Chinese Contemporary |
| Mountain Restaurant | 山 | 米其林指南入选餐厅 MICHELIN Selected | Huai Yang |
| Quyuan Plus | 趣园 Plus | 米其林指南入选餐厅 MICHELIN Selected | Huai Yang & Cantonese |
| Quyuan Teahouse (Changchun Road) | 趣园茶社 (长春路) | 米其林指南入选餐厅 MICHELIN Selected | Huai Yang & Dim Sum |
| Yi Yuan (Siwangting Road) | 怡园 (四望亭路) | 米其林指南入选餐厅 MICHELIN Selected | Huai Yang |