

Paris, 25 March 2026

**Two Restaurants in Hong Kong Newly Awarded Two MICHELIN Stars
in the 18th edition of The MICHELIN Guide Hong Kong & Macau**

- 4 restaurants are newly awarded or promoted to One MICHELIN Star.
 - MICHELIN Stars shines on 98 restaurants:
77 in Hong Kong and 21 in Macau.
- 15 new entries joined the MICHELIN Selected, elevating the list to 97

Michelin is delighted to officially unveil the latest restaurant selection for The MICHELIN Guide Hong Kong & Macau 2026, along 4 special awards at the MICHELIN Guide Ceremony held today at Grand Lisboa Palace Resort Macau. This marks the 18th edition of the MICHELIN Guide in Hong Kong and Macau, commemorating the 100th anniversary of the MICHELIN Star globally.

The full selection of the MICHELIN Guide Hong Kong & Macau 2026 features a total of 278 restaurants, including 219 restaurants in Hong Kong and 59 in Macau, across the MICHELIN Star, Bib Gourmand, and Selected categories. The MICHELIN Mentor Chef Award was presented for the first time in Hong Kong and Macau, China honouring those who share their knowledge to guide others toward excellence. Further reflecting the region's ongoing commitment for the future of gastronomy, 5 restaurants retained their MICHELIN Green Star recognition.

"The culinary scene in Hong Kong and Macau, China highlights the unwavering spirit of hospitality, defined by a commitment to resilience and boundless evolution. Reopenings and exciting debuts inject new vitality, and the continued revival of nostalgic and classic styles speaks to diners' deep emotional connections. Our inspectors have been truly impressed by the consistency, innovation and diversity found in these two dynamic cities. Some well-known restaurants, even after relocation, have retained their traditional flavours, while others, after renovations, have returned to the list, demonstrating their outstanding standards," said Gwendal Poullennec, International Director of the MICHELIN Guide. "This year, we also recognize the growing influence of regional flavours from mainland China, where ingenious fusion and harmony of distinctive ingredients and local seasonings shape Hong Kong and Macau as thriving hubs for culinary exchange."

7 Hong Kong Restaurants and 2 Macau Restaurants Retained Their Three MICHELIN Stars

7 restaurants in Hong Kong have once again been awarded three MICHELIN Stars in the 18th edition of the MICHELIN Guide Hong Kong & Macau: **8 ½ Otto e Mezzo – Bombana, Amber, Caprice, Forum, Sushi Shikon, Ta Vie, and T'ang Court.** Meanwhile, in Macau, the UNESCO Creative City of Gastronomy, **Jade Dragon** and **Robuchon au Dôme** continue to set the standard for culinary excellence.

Cristal Room by Anne-Sophie Pic and L'Atelier De Joël Robuchon Shines in the Two MICHELIN Stars Category

The Two MICHELIN Stars list has expanded with 2 restaurants joining the ranks for their outstanding performances: **Cristal Room by Anne-Sophie Pic**, the celebrity chef's second venture in Asia, has been promoted to Two MICHELIN Stars in the 2026 selection. Following a recent refurbishment, **L'Atelier De Joël Robuchon** makes a bright comeback, securing Two MICHELIN Stars for the global brand, where the artistry of Gallic cuisine takes centre stage.

This brings the total number of Two MICHELIN Stars restaurants to 19, with 13 located in Hong Kong and 6 in Macau.

4 Restaurants Newly Receive One MICHELIN Star

Of the 4 newly awarded One MICHELIN Star entries, two are newcomers in Hong Kong – **China Tang** and **Sushi Takeshi** making their debut in the Guide, while the other two in Macau — **Don Alfonso 1890** and **Palace Garden** have been promoted from the MICHELIN Selected category.

China Tang is a handsome restaurant conceived by the late Sir David Tang. It has recently undergone a refurbishment, restoring the interior to its former classy glory. The menu has been revamped to feature Beijing and Sichuan delicacies alongside Cantonese mainstays.

Chef Kin from **Sushi Takeshi** brings an impressive background from renowned sushi-ya restaurants in Hong Kong and Japan, showcasing his exceptional sushi-making skills and artistry. He expertly pairs each fish, considering its oiliness, with rice dressed in one of his two signature vinegar blends.

This year's selection features a total of 70 restaurants awarded One MICHELIN Star, comprising 57 in Hong Kong and 13 in Macau.

5 Restaurants Maintained Their MICHELIN Green Star Recognition

Amber, Feuille, Mora, Roganic from Hong Kong, along with **UTM Educational Restaurant** from Macau continue to be part of the MICHELIN Green Star community, capturing the Inspectors' attention for their inspiring visions. The MICHELIN Green Star editorially highlights restaurants that, among the MICHELIN Guide selection, have impressed Inspectors with their commitment to the future of gastronomy. By gathering a community of innovative establishments driven to pursue progress in the role of restaurants, the MICHELIN Green Star fosters dialogue and collaboration, encouraging establishments to inspire and evolve together.

4 MICHELIN Guide Special Awards

With its Special Awards, the MICHELIN Guide aims to highlight the amazing diversity of the roles within the hospitality industry, as well as its most talented and inspiring professionals. For the first time in Hong Kong and Macau, China, the newly introduced "Mentor Chef Award" recognises senior chefs who have made significant contributions and had a profound impact on the F&B industry and the next generation of chefs.

MICHELIN Guide Young Chef Award

Chef Kim GwanJu from **Sol** (newly Selected restaurant) is a graduate of a professional culinary school. Despite his young age, he has travelled throughout Asia, honing his skills in the kitchens of numerous MICHELIN-Starred restaurants, accumulating rich experience and mastering exquisite culinary techniques.

At Sol, he pours his deep affection and fond memories of his hometown's cuisine into his cooking. He not only extensively selects high-quality ingredients from Korea's mountains and seas but also reinterprets traditional Korean dishes with modern culinary techniques, giving them a unique flavour.

This humble and courteous chef also personally introduces guests to the characteristics of the ingredients and the cooking traditions, deepening their appreciation and love for the rich land of Korea.

MICHELIN Guide Service Award

Jenny Ye from **The Huaiyang Garden** (Two MICHELIN Stars) hails from Shaoguan, Guangdong, and holds a formal degree in hotel management. Her extensive frontline experience brings a sense of professionalism into every gesture, creating a warm and welcoming experience for guests.

In her service, she always speaks softly yet is incredibly perceptive, accurately grasping the needs of her guests, and is particularly adept at recommending dishes' ingredients based on the dining context.

MICHELIN Guide Sommelier Award

Originally from France, **Floriane Hureau** has worked at **Caprice** (Three MICHELIN Stars) for three years, becoming a core member of the restaurant's outstanding front-of-house team. Driven by her passion for working in Asia, she embarked on this journey with her husband, who also works in the wine industry.

Floriane not only possesses extensive wine knowledge but is also renowned for her warm and attentive professional wine service. She enjoys sharing the story behind each wine. She respects classic French traditions but is not bound by them—her carefully selected wines are often unique, fully showcasing her personal style. She is highly adaptable and can elegantly and flexibly meet guests' special needs.

MICHELIN Guide Mentor Chef Award

Chef Lau Ping Lui, Paul from **Tin Lung Heen** (Two MICHELIN Stars) entered the culinary world at the age of 14 and has dedicated nearly 50 years to the art of Cantonese cuisine. His career has spanned both hemispheres, including South Africa and Peru, and he has managed numerous renowned restaurants in Beijing, Shanghai, and Hong Kong, accumulating a wealth of culinary experience. Since joining Tin Lung Heen as head chef in 2011, he has skillfully blended classic and innovative techniques, insisting on using top-quality ingredients and combining meticulous traditional methods with modern plating aesthetics. While preserving the essence of Cantonese cuisine, he also provides guests with a feast for both the eyes and the palate.

Over the years, Chef Lau's superb culinary skills have not only earned him the respect of his peers but have also led to the mentorship of many outstanding chefs. He has selflessly passed on his skills and offered guidance on life's challenges. Today, some of his apprentices have become head chefs in various renowned Chinese restaurants, spread across different regions, nurturing a new generation of excellent chefs and truly embodying the spirit of passing on the torch. Chef Lau is a model and exemplary in the catering industry, worthy of emulation by future generations.

The full selection of the MICHELIN Guide Hong Kong & Macau 2026, 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.

The MICHELIN Guide Hong Kong & Macau 2026 at a glance:

	Total	New	Promoted
TOTAL ESTABLISHMENTS	278	25	4
Total 3 MICHELIN Stars	9		
Total 2 MICHELIN Stars	19	1	1
Total 1 MICHELIN Star	70	2	2*
Total Bib Gourmand	83	7	1*
Total MICHELIN Selected	97	15	
Total Green Star	5		
Hong Kong	219	19	1
Total 3 MICHELIN Stars	7		
Total 2 MICHELIN Stars	13	1	1
Total 1 MICHELIN Star	57	2	
Total Bib Gourmand	70	6	
Total MICHELIN Selected	72	10	
Total Green Star	4		
Macau	59	6	3
Total 3 MICHELIN Stars	2		
Total 2 MICHELIN Stars	6		
Total 1 MICHELIN Star	13		2*

Total Bib Gourmand	13	1	1*
Total MICHELIN Selected	25	5	
Total Green Star	1		

*Moved from MICHELIN Selected

THE MICHELIN GUIDE HONG KONG & MACAU 2026

FULL SELECTION

HONG KONG



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
8 1/2 Otto e Mezzo - Bombana		Italian / 意大利菜
Amber		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 (English)	Restaurant Name (Chinese)	Type of Cuisine
Arbor		Innovative / 創新菜
Bo Innovation	廚魔	Innovative / 創新菜
Cristal Room by Anne-Sophie Pic PROMOTED		French contemporary / 時尚法國菜

Lai Ching Heen	麗晶軒	Cantonese / 粵菜
L'Atelier de Joël Robuchon NEW		French contemporary / 時尚法國菜
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 (English)	Restaurant Name (Chinese)	Type of Cuisine
Ami		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
China Tang NEW	唐人館	Cantonese / 粵菜
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
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		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 Takeshi NEW		Sushi / 壽司
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		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



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Amber		French contemporary / 時尚法國菜
Feuille		French contemporary / 時尚法國菜



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Mora	摩	Innovative / 創新菜
Roganic		European contemporary / 時尚歐陸菜

BIB GOURMAND

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Ah Chun Shandong Dumpling (Prince Edward)	阿純山東餃子 (太子)	Dumplings / 餃子
Ăn Chơi		Vietnamese / 越南菜
Art & Taste		Taiwanese / 台灣菜
Ba Yi	巴依	Xinjiang / 新疆菜
Banana Boy	香蕉仔	Street Food / 街頭小吃
Cheung Hing Kee (Tsim Sha Tsui)	祥興記 (尖沙咀)	Street Food / 街頭小吃
Chiu Ka Banquet	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
Dragons' Den NEW	九龍飯館	Cantonese / 粵菜
Eng Kee Noodle Shop	英記麵家	Noodles / 麵食
Eton	頤東	Shun Tak / 順德菜
Fiata NEW		Pizza / 薄餅
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)	暖心芝作 (太子)	Street Food / 街頭小吃
Ho Ho Chak NEW	賀賀澤	Chiu Chow / 潮州菜
Ho To Tai	好到底麵家	Noodles / 麵食
Hung's Delicacies	阿鴻小吃	Chiu Chow / 潮州菜

Ju Xing Home	聚興家	Cantonese / 粵菜
Juno		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	強記美食	Street Food / 街頭小吃
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
Lai's Kitchen NEW	美麗小廚	Cantonese / 粵菜
Lau Sum Kee (Fuk Wing Street)	劉森記麵家 (福榮街)	Noodles / 麵食
Little Napoli		Pizza / 薄餅
Lucky Indonesia	好運印尼餐廳	Indonesian / 印尼菜
Lulu Baobao (Wong Chuk Hang)		Dim Sum / 點心
Mak Man Kee	麥文記	Noodles / 麵食
Megan's Kitchen	美味廚	Cantonese / 粵菜
Po Kee	波記	Cantonese Roast Meats / 燒味
Prof Chan's (Western District)	書湘門第 (西環)	Hunanese / 湘菜
Putien (Causeway Bay)	莆田 (銅鑼灣)	Fujian / 閩菜
Samsen (Wan Chai)	泰麵 (灣仔)	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

Siaw NEW	友	Thai / 泰國菜
Sing Kee	星記	Cantonese / 粵菜
Sister Wah	華姐清湯腩	Noodles / 麵食
Tai Wai Dining Room	大圍小館	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
Thai Pai Dong (Jordan)	泰排檔 (佐敦)	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
Uncle Quek NEW		South East Asian / 東南亞菜
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

SELECTED

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Above & Beyond	天外天	Cantonese / 粵菜
Akira Back NEW		Asian contemporary / 時尚亞洲菜
Ankôma		European contemporary / 時尚歐 陸菜
Bánh Mì Nấm (Wan Chai)	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
Carbone		American-Italian / 美國 意大利菜
Carna by Dario Cecchini		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		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
Furong NEW	芙蓉無雙	Hunanese / 湘菜
Hau Tak NEW	厚德飯店	Cantonese / 粵菜
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
Jean-Pierre NEW		French / 法國菜
Jee	志	Innovative / 創新菜
Jija NEW	岐嗲小館	Innovative / 創新菜
Ki Tsui	奇趣餅家	Street Food / 街頭小吃
Kicho	希鳥	Yakitori / 雞肉串燒
La Volta NEW		Italian / 意大利菜
Le Colvert NEW		French / 法國菜
Leela		Indian / 印度菜
Lei Garden (Wan Chai)	利苑酒家 (灣仔)	Cantonese / 粵菜
Lucale		Italian / 意大利菜
Luk Yu Tea House	陸羽茶室	Cantonese / 粵菜
Magistracy Dining Room		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 Noodles (Sham Shui Po)	文記車仔麵 (深水埗)	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		Indian / 印度菜
Roucou NEW		Innovative / 創新菜

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 (Central)		Street Food / 街頭小吃
So Kee	蘇記燉蛋	Street Food / 街頭小吃
Sol NEW		Korean Contemporary / 時尚韓國菜
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	三原鐵板燒	Teppanyaki / 鐵板燒
The Merchants	嘗申滙	Shanghainese / 滬菜
The Steak House		Steakhouse / 扒房
Toritama	酉玉	Yakitori / 雞肉串燒
Trattoria Felino		Italian / 意大利菜
Twist & Buckle		Street Food / 街頭小吃
Udatsu Sushi		Sushi / 壽司
Wing	永	Innovative / 創新菜
Yuan	圓	Vegetarian / 素菜
Yuè (Causeway Bay)	悅	Cantonese / 粵菜
Yuè (Gold Coast)	粵 (黃金海岸)	Cantonese / 粵菜

MACAU

Restaurant Name (English)	Restaurant Name (Chinese)	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 (English)	Restaurant Name (Chinese)	Type of Cuisine
Alain Ducasse at Morpheus	杜卡斯	French contemporary / 時尚法國菜
Chef Tam's Seasons	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 (English)	Restaurant Name (Chinese)	Type of Cuisine
8 1/2 Otto e Mezzo - Bombana		Italian / 意大利菜
Aji	雅吉	Innovative / 創新菜
Don Alfonso 1890 PROMOTED	當奧豐素 1890	Italian / 意大利菜
Five Foot Road	蜀道	Sichuan / 川菜
Lai Heen	麗軒	Cantonese / 粵菜
Mizumi	泓	Japanese / 日本菜
Palace Garden PROMOTED	御花園	Cantonese / 粵菜
Pearl Dragon	玊龍軒	Cantonese / 粵菜
Sushi Kinetsu	鮨金悅	Sushi / 壽司
Sushi Kissho by Miyakawa	鮨吉祥 宮川	Sushi / 壽司
Ying	帝影樓	Cantonese / 粵菜
Zi Yat Heen	紫逸軒	Cantonese / 粵菜
Zuicho	瑞兆	Japanese / 日本菜



Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
UTM Educational Restaurant	澳門旅遊大學教學餐廳	Macanese / 澳門菜

BIB GOURMAND

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
A Lorch PROMOTED	船屋	Portuguese/ 葡萄牙菜
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	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
Nok Song NEW	鸞鳴	Thai / 泰國菜
O Castiço (Taipa)		Portuguese / 葡萄牙菜
Restaurant Litoral (Taipa)	海灣餐廳 (氹仔)	Portuguese/ 葡萄牙菜
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

SELECTED

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Albergue 1601 NEW	婆仔屋	Portuguese / 葡萄牙菜
Chiado	希雅度	Portuguese / 葡萄牙菜
Drunken Fish	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	熙佳	Street Food / 街頭小吃
Lakeview Palace NEW	永翠宮	Jiangzhe & Sichuan / 江浙菜及川菜

Lord Stow's Bakery (Rua do Tassara)	安德魯餅店 (戴紳禮街)	Street Food / 街頭小吃
Lun Kee Rice Roll	倫記軟滑腸粉	Street Food / 街頭小吃
Manuel Cozinha Portuguesa	阿曼諾葡國餐廳	Portuguese / 葡萄牙菜
Mesa NEW	味賞	Portuguese & Contemporary / 時尚葡萄牙菜
Mok Yee Kei	莫義記	Street Food / 街頭小吃
Ngao Kei Ka Lei Chon (1 Rua de Cinco de Outubro)	牛記咖喱美食(十月初五街 1 號)	Noodles and Congee / 粥麵
Pin Yue Xuan	品粵軒	Cantonese / 粵菜
Portugália	葡多利	Portuguese / 葡萄牙菜
Saffron	尚坊	Thai / 泰國菜
SW Steakhouse	永利扒房	Steakhouse / 扒房
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
Twelve25 NEW		French Contemporary / 時尚法國菜
Unique NEW	無二湯包	Street Food / 街頭小吃
Ving Kei (Macau)	榮記荳腐 (澳門)	Street Food / 街頭小吃
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

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