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The First MICHELIN Guide dedicated to the Province of Fujian introduce 5 new Stars and an impressive number of affordable local shops

- The first provincial selection of the MICHELIN Guide in mainland China is dedicated to the Province of Fujian, which the Inspectors started to explore focusing on the cities of Fuzhou, Xiamen and Ouanzhou
- This inaugural selection recommends a total of 69 restaurants, of which 5 received One MICHELIN Star
- 47 affordable restaurants are awarded a Bib Gourmand
- 2 talented professionals received MICHELIN Special Awards

Michelin is delighted to present the first restaurant selection of the MICHELIN Guide dedicated to the Province of Fujian. Recommending a total of 69 restaurants located in Fuzhou, Xiamen and Quanzhou, the list includes 5 restaurants awarded One MICHELIN Star and 47 Bib Gourmand. The MICHELIN Guide Fujian Province also shed a light on two outstanding professionals who received individual awards – the MICHELIN Young Chef Award and the MICHELIN Service Award.

"For the first time since its debut in mainland China, the MICHELIN Guide is launching a provincial selection. As we embark on this next chapter, we're going beyond the biggest Chinese metropolis to better uncover the authentic food culture of Chinese provinces." said Mr. Gwendal Poullennec, International Director of the MICHELIN Guide.

"Between mountains and the sea, Fujian and its spectacular geography provide rich natural resources for its talented chefs. This first selection is a tribute to local food heritage and culture, as many restaurants our Inspectors decided to recommend are simple yet memorable eateries, deeply rooted in tradition."

During a Press Conference, Gwendal Poullennec also revealed the unique way in which the MICHELIN Guide is made. The restaurant selection is carried out by anonymous Inspectors. Former professionals of the restaurant or hospitality industry, and currently full-time employee of Michelin, the MICHELIN Guide Inspectors work anonymously and behave like any other customer when assessing



restaurants. They always pay for their bills and maintain the independence that gives The MICHELIN Guide's recommendations their strength and credibility. Each decision made is a team decision, based on multiple tests realized by different Inspectors.

Whatever restaurant's cuisine style, concept or location, whether they are luxury fine dining restaurants or street food eateries, the MICHELIN Guide Inspectors only focus on the quality of the food proposed which they evaluate following 5 universal and historical criteria: the quality of the ingredients used, the mastery of the cooking techniques, the harmony of flavors, the personality of the chef as expressed in the food, and the consistency between the visits and through the menu as a whole.

5 restaurants receive One Michelin Star

Fujian Province is located at the intersection of mountains and seas, rich in natural resources and unique geographical advantages. As one of China's eight culinary traditions, Fujian cuisine combines the culinary styles of different regions to produce diverse and unique flavors. The culinary cultures of the three cities spotlighted in the Guide are rich and diverse, with many historic restaurants preserving family recipes and traditional flavors, as well as high-quality gourmet restaurants.

The inaugural selection of the MICHELIN Guide Fujian awarded One MICHELIN Star to five restaurants located in Fuzhou and Xiamen, highlighting the potential and charm of local cuisines: **Jiangnan Wok·Rong** and **Wenru No.9** in Fuzhou; **Fleurs Et Festin, Hokklo** and **Yanyu (Jiahe Road)** in Xiamen.

Jiangnan Wok•**Rong** - (Huai Yang cuisine)

The interior sports a tasteful green colour scheme with plant motifs and fish scale tiles for a style poised between Jiangnan and Fuzhou. In the same vein, the menu features authentic Huaiyang classics alongside Fujian produce and Minnan twists. Braised yellow croaker 'lion's head' meatball impresses with rich silky texture and deep umami and the ginger eight-treasure duck is a must-try.

Wenru No.9 – (Fujian cuisine)

The restaurant is located in a historic area where many famous scholars lived during the North Song Dynasty. The interior sports original architectural details, while the menu pays homage to traditional Fujian food culture. The head chef has been cooking professionally for over 30 years; his sliced conch in red vinasse sauce



accentuates the briny-sweet taste of the sea snail. Hand-pounded rice cake is the perfect companion to any seafood dish.

Fleurs Et Festin - (Chao Zhou cuisine)

A three-storey historic building is home to this Chaoshan restaurant. The ground floor sports several tables, while private rooms on the upper floors require a minimum spend. The kitchen team of Chaoshan natives excels in authentic dishes made with fresh produce. Braised goose web in spiced marinade is flavoursome and gelatinous in texture and the local green lobster with taro-scented wax gourd hits the spot every time.

Hokklo – (Fujian cuisine)

"Hokklo" means "hospitable" in Fujian, in keeping with the welcoming space furnished in elegant East-meets-West style. Hailing from the Minnan region, the head chef champions a refined modern take on traditional Fujian cooking. Signatures include steamed wine-scented yellow croaker, mud crab braised in aged wine with dried longans, and Hakka-style braised He Tian chicken claypot with salt and wine. Peruse the seasonal offerings and extensive wine list, too.

Yanyu (Jiahe Road) – (Fujian cuisine)

For 10-plus years, this flagship establishment has been packed with loyal patrons. The modern stylish interior showcases top-notch dried seafood which is used in the famous Fujian Buddha jumps over the wall dish, but you can also enjoy other first-rate dishes without breaking the bank. Try Minnan prawn noodles in orange coloured tomalley soup or made to order black mochi packed with black sesame aroma. The seasonal menu is also worth exploring.

47 restaurants recommended with a Bib Gourmand

Over the past year, the MICHELIN Guide Inspectors have also been scouring the streets of the 3 cities looking for delicious and affordable restaurants, which have been included in the well-acclaimed Bib Gourmand list. The first Bib Gourmand Fujian provincial selection includes an impressive total of 47 restaurants, of which 11 restaurants are in Fuzhou, 26 in Xiamen and 10 in Quanzhou. In addition to the cuisine styles like Fujian, seafood, vegetarian and Sichuan, there are also many small eateries providing congee, noodles or local snacks. Many local specialties jumped on the list, from snacks such as Lao hua (Fujian-style noodle soups), oyster fritter, peanut soup, taro paste, shrimp noodles, etc., to iconic dishes such as ginger duck, lychee pork, or sea clams blanched in boiling chicken



soup, showing the rich and vivid food scenes of the three places. This special selection is the ideal companion for gourmets looking for authentic, traditional Chinese flavors.

In addition to MICHELIN Starred and Bib Gourmand restaurants, the MICHELIN Guide Inspectors have also discovered many restaurants that use fresh ingredients to prepare high-quality dishes. The first restaurant selection for Fujian province includes a total of 17 MICHELIN Selected restaurants, including 8 in Fuzhou, 5 in Xiamen and 4 in Quanzhou, covering a variety of cooking styles such as Fujian, Sichuan, Cantonese, vegetarian and fashionable European cuisine.

Two MICHELIN Special Awards are handed out to talented restaurant professionals

In addition to recommending quality restaurants, the MICHELIN Guide is also committed in highlighting talented professionals whose talent and know-how contribute to elevate the gastronomic experience and have impressed the MICHELIN Guide Inspectors. In this inaugural selection, two dedicated professionals received either the MICHELIN Young Chef Award or the MICHELIN Service Award.

Chef **Zhenlong YOU**, from MICHELIN Selected restaurant, **Lucheng**, won this year's MICHELIN Young Chef Award. Chef YOU is a remarkable chef from Zhangzhou, Fujian, whose culinary journey is marked by passion and dedication. With a strong foundation in cuisine techniques, he is committed to exploring local ingredients and infusing his unique creativity into each menu. He proudly presents the diverse culinary landscape of Fujian, crafting dishes that invite guests to experience the region's rich flavors. He prioritizes both food quality and exceptional service, ensuring that every meal is memorable.

The winner of this year's MICHELIN Service Award is from MICHELIN Selected restaurant **Hatter**. Mr. **Bob LIN**, the owner, was born in Fuzhou. Although he went abroad to study architectural design in his early years, he has always held a deep love for his hometown. After returning, he opened this exquisite restaurant. Mr LIN is eager to share his philosophy with customers. He personally attends to every table, from introducing the ingredients to explaining cooking techniques and sharing the stories behind the dishes. He also has a passion for wine and serves as the restaurant's sommelier. The wine collection, filled with his personal favorites, reflects his enthusiasm. Dinners can always find him bustling around the restaurant, handling everything himself.



The Fujian 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 Fujian Province 2025 summary:

69 recommended restaurants of which:

- 5 One MICHELIN Star restaurants (2 in Fuzhou, and 3 in Xiamen)
- 47 Bib Gourmand restaurants (11 in Fuzhou, 26 in Xiamen, and 10 in Quanzhou)
- 17 MICHELIN-selected restaurants (8 in Fujian, 5 in Xiamen, and 4 in Quanzhou)

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

Partners of The MICHELIN Guide Fujian 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 Al-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. (www.MICHELIN.com)

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2025 MICHELIN GUIDE SELECTION FOR FUJIAN PROVINCE

FUZHOU

		烹调风格	
Restaurant Name EN	餐厅中文名	Cuisine type	评级 Distinction
			米其林一星 One MICHELIN
Jiangnan Wok-Rong	江南灶·融府	Huai Yang	Star
			米其林一星 One MICHELIN
Wenru No.9	文儒九号	Fujian	Star
A Xin Xian Lao	阿信鲜捞 (工		
(Gongnong Road)	农路)	Noodles	必比登推介 Bib Gourmand
Guan Zhong Wang Shi	关中往事	Noodles	必比登推介 Bib Gourmand
Hou Jie Lao Hua (Yadao	后街捞化(雅		
Lane)	道巷)	Noodles	必比登推介 Bib Gourmand
Jing Li	井礼	Fujian	必比登推介 Bib Gourmand
	龙窟山饮食		
Longkushan Eatery	店	Fujian	必比登推介 Bib Gourmand
Mei Ya Bo Hua Sheng	没牙伯花生		
Tang	汤	Small eats	必比登推介 Bib Gourmand
Min Shi Fu	闽食府	Fujian	必比登推介 Bib Gourmand
Shan Hai Nan Yan	山海南筵	Fujian	必比登推介 Bib Gourmand
	兴仙饭店(马		
Xingxian (Mawei)	尾)	Seafood	必比登推介 Bib Gourmand
Ye Jia Hua Sheng Tang	叶家花生汤	Small eats	必比登推介 Bib Gourmand



Yi Tong Lou	一同楼	Fujian	必比登推介 Bib Gourmand
			米其林指南入选餐厅
Chosop	川索	Sichuan	MICHELIN Selected
	印象福		 米其林指南入选餐厅
Fuyuan	清・醉福园	Fujian	MICHELIN Selected
Harmony Garden	宣和苑(西二		 米其林指南入选餐厅
(Xierhuan Road)	环路)	Fujian	MICHELIN Selected
		European	米其林指南入选餐厅
Hatter	海德	Contemporary	MICHELIN Selected
Rong Ji Hai Xian Lao Hua	荣记海鲜捞		 米其林指南入选餐厅
(Cangshan)	化 (仓山)	Noodles	MICHELIN Selected
			米其林指南入选餐厅
Wei Rong Lao Hua	伟榕捞化	Noodles	MICHELIN Selected
			米其林指南入选餐厅
Xuanhe Cuisine	宣和一味	Fujian	MICHELIN Selected
			米其林指南入选餐厅
Yut Fei	粤妃公馆	Cantonese	MICHELIN Selected

XIAMEN

		烹调风格	
Restaurant Name EN	餐厅中文名	Cuisine type	评级 Distinction
			米其林一星 One MICHELIN
Fleurs Et Festin	蓼花卿语	Chao Zhou	Star
			米其林一星 One MICHELIN
Hokklo	鲜承	Fujian	Star
	宴遇 (嘉禾		米其林一星 One MICHELIN
Yanyu (Jiahe Road)	路)	Fujian	Star
A Zhong Shi Fang	阿忠食坊	Fujian	必比登推介 Bib Gourmand
	百家春好德来		
Bai Jia Chun Hao De Lai Jiang Mu Ya (Zhongxing	姜母鸭 (中兴		
Road)	路)	Fujian	必比登推介 Bib Gourmand



Chic 1699	远洋私厨	Fujian	必比登推介 Bib Gourmand
Canally Tananalaa	聪辉同安老美	-	
Cong Hui Tongan Lao Mei Shi Fan Dian	食饭店	Fujian	必比登推介 Bib Gourmand
Dai Tai	傣泰	Yunnan	必比登推介 Bib Gourmand
Fu Vu Da Tang Va Dau	浮屿大同鸭肉		
Fu Yu Da Tong Ya Rou Zhou	粥	Congee	必比登推介 Bib Gourmand
Hao Shi Lai	好食来大排档	Seafood	必比登推介 Bib Gourmand
Homomo19" (Huming	洪溪社 (湖明		
Homeme18" (Huming Road)	路)	Fujian	必比登推介 Bib Gourmand
Lai Cuo Cheng Bian Shi	赖厝埕扁食店	Constitution of the	必比登推介 Bib Gourmand
Dian	日娘子红烧牛	Small eats	でいる JE / Lib Goul Maliu
			以比 交 掛 个 Bib Commond
Lu Niang Zi (Huli)	肉面 (湖里)	Noodles	必比登推介 Bib Gourmand
Ming Yue Xia Mian	明月虾面(厦		
(Xiahe Road)	禾路)	Noodles	必比登推介 Bib Gourmand
	闽和南 (思		
Minnan Minnan (Siming)	明)	Fujian	必比登推介 Bib Gourmand
Pan Ya Yuan	磐雅苑	Vegetarian	必比登推介 Bib Gourmand
Panda's	胖达的川菜馆	Sichuan	必比登推介 Bib Gourmand
Shan Gu Tang	善古堂	Fujian	必比登推介 Bib Gourmand
Si Xia Li (Huli)	私厦里 (湖里)	Fujian	必比登推介 Bib Gourmand
Tanalan Fan Dian	同安饭店(华	-	
Tong'an Fan Dian (Huachang Road)	昌路)	Fujian	必比登推介 Bib Gourmand
Wu Lan Sha Cha Mian	五兰沙茶面	Noodles	必比登推介 Bib Gourmand
Wu Tang Sha Cha Mian	乌糖沙茶面	Noodles	必比登推介 Bib Gourmand
Wuwei Natural Food	无味舒食	Vegetarian	必比登推介 Bib Gourmand
Xian Xiong Qi	上青	Seafood	必比登推介 Bib Gourmand
Viana Mo lin Nian	巷陌锦年(思		
Xiang Mo Jin Nian (Siming)	明)	Fujian	必比登推介 Bib Gourmand
Xiao Cheng Xi	小埕戏	Fujian	必比登推介 Bib Gourmand



Yue Hua Sha Cha Mian	月华沙茶面	Noodles	必比登推介 Bib Gourmand
Z&D Cuisine	左稻	Fujian	必比登推介 Bib Gourmand
Zhen Zhen Hai Li Jian	珍珍海蛎煎	Fujian	必比登推介 Bib Gourmand
	1927 东园私		米其林指南入选餐厅
1927 Dong Yuan Si Chu	厨	Fujian	MICHELIN Selected
			米其林指南入选餐厅
Lucheng	鹭城轩	Fujian	MICHELIN Selected
			米其林指南入选餐厅
Xia	夏	Cantonese	MICHELIN Selected
Xing Wang Seafood · Rongting Hui	兴旺海鲜·荣		米其林指南入选餐厅
(Siming)	廷荟 (思明)	Seafood	MICHELIN Selected
			米其林指南入选餐厅
Yin Lu	银鹭	Fujian	MICHELIN Selected

QUANZHOU

Restaurant Name EN	餐厅中文名	烹调风格 Cuisine type	评级 Distinction	
A Qiu Niu Pai (Huxin	阿秋牛排(湖		₩ FF SX +# ◇ B:In Common d	
Street)	心街)	Fujian	必比登推介 Bib Gourmand	
Chun Sheng	春生饭店	Fujian	必比登推介 Bib Gourmand	
De Wen Xia Zai Mian	德文虾仔面	Noodles	必比登推介 Bib Gourmand	
Hall Thing (Licheng)	好厅(鲤城)	Fujian	必比登推介 Bib Gourmand	
Jian Lai Fa	建来发	Fujian	必比登推介 Bib Gourmand	
Lao A Bo	老阿伯	Fujian	必比登推介 Bib Gourmand	
Luo Ji Mian Xian Hu	罗记面线糊	Noodles	必比登推介 Bib Gourmand	
Zhang Lin A Shan Jiang	张林阿山姜母			
Mu Ya	鸭	Fujian	必比登推介 Bib Gourmand	
Zhong Ji Yan Shao Fan Ya	忠记盐烧番鸭	Fujian	必比登推介 Bib Gourmand	
Zhuang Ji Quan Fu Lu	庄记泉府卤面			
Mian Guan	馆	Noodles	必比登推介 Bib Gourmand	



			米其林指南入选餐厅
Antstory	蚂蚁私厨	Fujian	MICHELIN Selected
			米其林指南入选餐厅
Jiang Nan Yuan	江南院	Vegetarian	MICHELIN Selected
			米其林指南入选餐厅
Lvdao Seafood	绿岛海鲜酒楼	Fujian	MICHELIN Selected
			米其林指南入选餐厅
Qing You Yu	庆有余	Seafood	MICHELIN Selected