

Paris, October 28th, 2026

MICHELIN Guide Unveils the 2027 Beijing & Tianjin Selection

- Tianjin enters the MICHELIN Guide for the first time with 27 recommended establishments.
- 3 new MICHELIN-Starred restaurants join the Beijing and Tianjin selections, while 23 establishments receive their first Bib Gourmand distinction.
- 4 restaurant professionals are honoured with MICHELIN Guide Special Awards.

The MICHELIN Guide today unveiled its 2027 Beijing & Tianjin restaurant selection. Marking a significant milestone, Tianjin joins the Guide for the first time and is presented alongside Beijing in a combined selection revealed at a ceremony held in Tianjin. The new selection features a total of 135 establishments, including 34 MICHELIN-Starred restaurants, 48 Bib Gourmand establishments and 52 MICHELIN Selected restaurants. 4 Special Awards were also presented.

Gwendal Poullennec, International Director of MICHELIN Guide, commented: "The inclusion of Beijing and Tianjin in a single MICHELIN Guide selection marks an important new chapter for the culinary landscape of the region and reflects the Guide's ongoing exploration of Northern China's rich gastronomic culture. While Beijing continues to drive the evolution of China's dining scene through its openness, creativity and diversity, Tianjin offers a distinctive culinary identity rooted in strong local traditions and regional flavours. Together, the two cities showcase the vitality and diversity of Northern Chinese gastronomy, where heritage and innovation coexist, offering diners an ever-broader perspective on the region's remarkable culinary richness. "

I. Two New MICHELIN Stars Shine in Beijing

The 2027 Beijing selection features 107 restaurants in total. **Chao Shang Chao (Chaoyang)** and **Xin Rong Ji (Xinyuan South Road)** retain their prestigious Three MICHELIN Stars. **Black Swan, Jingji, King's Joy, Lamdre,** and **Lu Shang Lu** continue to hold Two MICHELIN Stars.

Beijing's One-Star list now counts 26 restaurants spanning 14 different cuisine styles, highlighting the remarkable breadth and diversity of the capital's dining scene. This year, **Chef 1996** is promoted from the MICHELIN Selected list to One MICHELIN Star, while **Old Tower** earns One MICHELIN Star directly upon its debut in the Guide.

Chef 1996 Beijing One MICHELIN Star | Sichuan Cuisine

Slightly off the beaten track, this eatery nestles amid bamboo lined alleys and boasts an al fresco lounge, whose misting system creates an otherworldly aura. The Sichuanese chefs add house-made pickles and fermented condiments to their score for bursts of acidity and complex umami notes. Live yellow catfish from Sichuan poached tableside in a broth with pickled chilli and cabbage ticks all the right boxes.

Old Tower Beijing One MICHELIN Star | Contemporary Cuisine

Sliding doors shield diners from the bustle of the busy shopping hub. Chef Talib Hudda not only helms the kitchen, but also took care of all the design, including brass vegetable inlays in the wooden floor. Inspired by his upbringing and eclectic experiences, he crafts pescatarian tasting menus that push boundaries and follow the seasons. Try the blue lobster with wine-braised shallots and Chinese sauerkraut in dashi beurre blanc and bonito espuma.

The MICHELIN inspectors continued to explore Beijing's hutongs and neighbourhood eateries, recognising not only fine dining establishments but also the city's everyday culinary traditions, from braised pork offal specialities to lamb soup served with baked flatbread.

7 establishments made their Bib Gourmand debut this year, representing cuisines from Beijing, Shandong, Fujian, Cantonese, Sichuan, and Taizhou traditions. Together, they highlight the richness and diversity of Beijing's evolving culinary landscape.

The MICHELIN Selected list also welcomes several new additions this year, highlighting the continued dynamism and diversity of the city's culinary scene.

II. A Promising First Selection for Tianjin

The inaugural Tianjin selection includes 27 establishments, comprising 1 One MICHELIN Star restaurant **China Banquet**, 16 Bib Gourmand restaurants and 10 MICHELIN Selected restaurants.

China Banquet, Tianjin One MICHELIN Star | Huaiyang Cuisine

Opened in 2023 by a local F&B group, this upscale offshoot serves traditional Huaiyang classics. Private rooms styled in dark green and adorned with exquisite embroideries evoke an elegant Jiangnan feel. The spiced brine-marinated squab boasts layered flavours and spot-on seasoning; the soup-filled dumplings with crab meat and roe burst with umami.

Available by pre-order only, the eight-treasure duck showcases impeccable skills and unparalleled richness.

As one of the Guide's most popular distinctions, the Bib Gourmand recognizes restaurants that deliver exceptional value for money. The inaugural Tianjin Bib Gourmand selection features 16 establishments that vividly showcase the city's everyday food culture. From restaurants devoted to classic Tianjin flavors and time-honored local recipes to bustling dumpling houses, seafood specialists, and family-run neighborhood favorites, the selection celebrates the dishes and dining experiences most cherished by local residents. Together, these establishments offer an authentic taste of Tianjin, where culinary heritage, regional ingredients, and convivial hospitality come together at accessible prices.

The MICHELIN Selected category further demonstrates the breadth of Tianjin's culinary landscape, featuring long-established local institutions alongside Cantonese, Huaiyang and grill-focused restaurants.

4 Professionals Receive MICHELIN Special Awards

This year's Special Awards recognise excellence in mentorship, culinary talent, service and beverage expertise.

MICHELIN Mentor Chef Award : Mr. Jun Dai – Lamdre (Two MICHELIN Stars, Beijing)

A veteran of more than three decades in the kitchen, Chef Dai has built an outstanding career rooted in Cantonese culinary tradition while continually embracing new challenges. His pioneering work in plant-based cuisine has expanded the possibilities of Chinese gastronomy, combining technical mastery with a spirit of innovation. Just as significant is his commitment to mentorship: through his example, guidance, and generosity, he has helped shape the next generation of culinary talent. For his enduring contributions to both the craft and its future, Chef Dai is a worthy recipient of the Mentor Chef Award.

MICHELIN Young Chef Award : Ms. Yunjia Zhang – Under Clouds Green (MICHELIN-Selected, Beijing)

Born in Kunming, Yunnan, and a mother of two, Chef Zhang took over as Head Chef of Under Clouds Green in 2025, transforming the restaurant into a fully plant-based dining destination. Drawing on years of culinary experience and a deep connection to Yunnan's terroir, she created a seasonal menu that expresses a strong sense of place without relying on meat analogues. Relocating to Beijing to take on this challenge, she successfully reinvented the restaurant's identity, demonstrating remarkable resilience and vision.

MICHELIN Service Award : Ms. Wei Qiao – Re Hai Fan Zhuang (Bib Gourmand, Tianjin)

A Tianjin native, Ms. Qiao has been welcoming guests at Re Hai Fan Zhuang for four years with warmth, sincerity, and an instinctive sense of hospitality. Thoughtful and attentive, she tailors recommendations to individual preferences while sharing insights into the restaurant's heritage and Tianjin's rich culinary traditions. Her genuine connection with guests, combined with her deep knowledge and graceful service, elevates every meal into a memorable cultural experience. In a time-honored establishment where tradition and hospitality go hand in hand, Ms. Qiao exemplifies the spirit of exceptional service.

MICHELIN Sommelier Award : Mr. Andrea Amadio – Monsieur Dior by Anne-Sophie Pic (MICHELIN-Selected, Beijing)

Originally from Italy, Andrea has lived in China for more than a decade, developing a deep understanding of both its culture and fine dining landscape. Fluent in Mandarin and highly experienced in luxury hospitality, he now leads the restaurant's wine and tea service, guiding guests with thoughtful, personalized pairings. Respected for his expertise, professionalism, and warmth, Andrea consistently enhances the dining experience and is a worthy recipient of this recognition.

The full MICHELIN Guide Beijing | Tianjin 2027 Restaurant Selection is available on the MICHELIN Guide website and on the free MICHELIN Guide app, where users can research restaurants via their locations, cuisine types or additional features.

The Inaugural Edition of the MICHELIN Guide Beijing | Tianjin 2027 at a Glance:**Beijing: 107**

 **2 Three MICHELIN Stars**

 **5 Two MICHELIN Stars**

 **26 One MICHELIN Star**

 **32 Bib Gourmand**

42 MICHELIN Selected

Tianjin: 27



1 One MICHELIN Star



16 Bib Gourmand

10 MICHELIN Selected

Mindful Voices

MICHELIN Guide launched new Mindful Voices editorial series in 2026, which puts chefs in the spotlight, giving them a platform to share how they're rewriting gastronomy by championing new approaches.

Gwendal Poullennec, International Director of the MICHELIN Guide, says, "Mindful Voices will give a platform to all those who are rewriting the rules in their respective fields. This new framework draws directly from what our inspection teams witness firsthand: encounters and experiences that are transforming how things are done and that deserve to be shared. Staying true to its identity and values, the MICHELIN Guide will amplify and give full resonance to these voices from the worlds of gastronomy, hospitality and wine so that they can be heard, wherever they may be."

Over the past year, MICHELIN Guide inspectors have observed a growing number of thoughtful practices across Beijing's dining scene. From making fuller use of ingredients to adopting more considered approaches in day-to-day operations, an increasing number of chefs and restaurateurs are translating their values into tangible action.

This spirit was reflected at the launch event, where Gary Yin, Chef of King's Joy, shared his own perspective and practices, highlighting how a philosophy rooted in seasonality, respect for ingredients and Chinese cultural traditions can shape both the dining experience and the wider role of a restaurant within its community.

Learn more about the new Mindful Voices initiative [here](#).

The MICHELIN Guide Worldwide app for [iOS](#) and [Android](#) devices.



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