



PRESS RELEASE

MICHELIN GUIDE

Paris - May 30th, 2023

The first edition of the Hangzhou MICHELIN Guide celebrates six MICHELIN-Star Restaurants among 51 recommended establishments

- **Six restaurants are awarded One MICHELIN Star**
- **Twelve restaurants are highlighted with the Bib Gourmand**
- **The MICHELIN Guide recognizes exceptional service professionals with the Sommelier Award and Service Award.**

The Michelin Guide is pleased to present its first-ever restaurant selection for Hangzhou. Unveiled today at the Hangzhou Grand Hyatt, the selection features a total of 51 restaurants, including six which receive a One MICHELIN Star for their remarkable cuisine and twelve which earn a Bib Gourmand for their outstanding price-quality ratio. Two service talents are also recognized with the MICHELIN Sommelier Award and the MICHELIN Service Award.

Hangzhou, the capital of Zhejiang, is a city with a unique charm, long history, and rich heritage. The fusion of tradition and modernity has long shaped its culinary culture. Local delicacies offer irresistible authenticity, while flavors and ingredients from surrounding provinces continue to inspire new approaches.

"We are truly honored to present the first MICHELIN Guide for Hangzhou. Our MICHELIN inspectors were deeply impressed with the vibrancy and [potential](#) of the Hangzhou culinary scene and its chefs' seasonal approach to curating and presenting dishes," said Gwendal Poullennec, International Director of the MICHELIN Guides. "Both the quantity and quality of restaurants in Hangzhou are on the rise. With the local culinary style of Zhejiang at its heart, the city offers a dazzling variety to cater to different tastes. With the arrival of the MICHELIN Guide and the recovery of the global economic, we sincerely hope that its hospitality industry will show positive, healthy growth."



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Six Restaurants Awarded One MICHELIN Star

Among the MICHELIN Guide selection, MICHELIN Stars highlight the restaurants which feature the most outstanding culinary offers. The MICHELIN Guide inspectors paid multiple anonymous visits to these restaurants in order to assess them as the best in the city. These six carefully selected establishments are each awarded One MICHELIN Star in the first edition of the MICHELIN Guide Hangzhou.

Ambré Ciel

After honing his skills in a number of prestigious kitchens, Chef Alan Yu took on this atmospheric restaurant in 2022. Each of the six tables are secluded by heavily textured stone walls. Its single fixed-price menu at lunch and dinner features dishes rooted in French tradition yet boosted by subtle Chinese twists.

Guiyu

This sleek, elegant establishment is located in an osmanthus forest, of which the sweet scent lingers in the air in autumn. Once you step inside, the earthy smell of black tea mingles with the intoxicating aroma of tea-smoked specialties such as crispy chicken. The menu focuses on Zhejiang classics made with seasonal ingredients from across the country. Don't miss the river fish prepared with dried bamboo shoots or the spectacular tea ceremony served at each table upon request.

Jie Xiang Lou

This restaurant, situated in a bamboo forest, exudes an otherworldly serenity. The menu features Jiangnan dishes which are updated using modern Western techniques. Sample all of the signature dishes by ordering the appetiser platter. It includes a vegetarian beggar's purse, pork jowl with caviar, marinated goose liver, and smoked fish terrine.

Jin Sha

This appealing restaurant, furnished in the classical Chinese style, is set within a luxury lakeside hotel amid ponds and manicured gardens. The kitchen brigade sources seasonal ingredients from all over China to create new Zhejiang classics with modern twists. Try the braised pork belly with richly flavored abalone, and finish the meal on the perfect note with Longjing tea crème brûlée.



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Longjing Manor

As a host walks you to one of the eight traditionally furnished private rooms, you'll catch glimpses of an extensive, pampered garden dotted with stone bridges and ponds. The experienced head chef embraces old-fashioned Jiangnan dishes with poetic names, and particularly local Zhejiang classics. There are no à la carte options, but the set menus are tailored to guests' preferences in advance.

Xin Rong Ji

Located in the lush surroundings of the Xixi National Wetland Park, this restaurant's understated decor and exquisite Taizhou cooking make the trip worthwhile. Its deep-fried hairtail is crispy and juicy, while the squab is succulent and tender.

Twelve Restaurants Awarded the Bib Gourmand

Twelve restaurants are granted the Bib Gourmand distinction for their great food at affordable prices based on a standard three-course meal, not including drinks, at approximately RMB 300 per guest or less.

Most of the Bib Gourmand list consists of eateries offering Hangzhou cuisine and noodles. Diners may sample local homemade dishes at **Bao Zhong Bao Shi Fu**, **Fu Yuan Ju (Shangcheng)**, **King's Choice**, and **Xiao Dian Huang**; noodles at **Fang Lao Da**, **Fu Xing Mian Wang**, **Rong Xian Mian Guan (Qianjiang Road)** and **Wu Zi Mian Guan**; vegetarian food at **Qing Chun Perma** and **Zhi Zhu (Xihu)**; and dim sum at **Xiao Lao Hun Tun** and **Hui Xin Xiao Chi Dian**. These casual restaurants offer genuine delicacies on a budget.

Apart from the MICHELIN Star restaurants and Bib Gourmand, the first Hangzhou MICHELIN Guide highlights 33 premium restaurants with 10 cooking styles to demonstrate the city's up-and-coming culinary scene. These long-established restaurants carry forward the flavor traditions of the local cookery of Hangzhou and Zhejiang.

Popular cooking styles from other provinces abound, including like Teochew and Cantonese cuisine. Innovative, contemporary Chinese options are also available.



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Two MICHELIN Guide Special Awards recognize outstanding restaurant professionals

The MICHELIN Guide is committed to promoting culinary excellence and acknowledging the enthusiasm and skill of outstanding professionals. Two Special Awards, the MICHELIN Sommelier Award and the Service Award, highlight such devoted individuals.

The Sommelier Award is granted in recognition of a talented sommelier who helps make the dining experience exceptional with their knowledge, devotion, and skill in pairing drinks with food.

We are pleased to announce that **Skylar Ye** from the MICHELIN-Selected restaurant **Wild Yeast** has received the MICHELIN Sommelier Award. His wine list is precise and unique, demonstrating an exceptional consideration for wine selection. His profound understanding of the dishes enables him to pair wines smoothly.

The Service Award aims to highlight and encourage a skilled and talented professional who elevates the customer experience with delightfully courteous service.

Showing just the right balance of discretion and involvement, **Mengping Li** – head waitress of the One MICHELIN Star restaurant **Guiyu** – always makes customers feel at home. Her thorough knowledge of gastronomy empowers her professional communication, delicately enhanced with her sparkling personality. Her excellent, proactive service is consistently appreciated by her customers.

The MICHELIN Guide Hotel Selection

Hangzhou joins the MICHELIN Guide hotel selection, the authoritative list of the most unique and exciting places to stay in China and throughout the world.

Every hotel in the Guide is chosen for its extraordinary style, service, and personality, with options for all budgets. Each hotel may be booked directly through the MICHELIN Guide website and app.

The Hangzhou selection features the region's most spectacular hotels, including [Amanfayun](#) – a pioneer in sustainability which stands out from our “Plus” collection – and [Banyan Tree Hangzhou](#), a self-contained village of villas joined by old-fashioned bridges and canals.



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The MICHELIN Guide is already a gastronomic benchmark, and now it is setting a new standard for hotels. Visit the MICHELIN Guide website, or download the free app for iOS and Android, to discover every restaurant in the selection and perhaps book an unforgettable hotel.

The MICHELIN Guide Hangzhou 2023 at a glance:

51 recommended restaurants, including:

- 6 One MICHELIN Star restaurants
- 12 Bib Gourmand restaurants
- 33 Michelin-selected restaurants

The Selection of MICHELIN Guide Hangzhou 2023 is also attached.

Official Partners of The MICHELIN Guide Hangzhou 2023:





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About Michelin

Michelin, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility; designing and distributing the most suitable tires, services, and solutions for its clients' needs; providing digital services, maps, and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries, has 132,200 employees and operates 67 tire production facilities which together produced around 167 million tires in 2022. (www.michelin.com)

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The MICHELIN Guide Hangzhou 2023 Restaurants

English Name of the restaurant	Chinese Name	Cuisine	Distinction
Ambré Ciel	珀	Innovation/ 创新菜	🌟
Guiyu	桂语山房	Zhejiang/ 浙江菜	🌟
Jie Xiang Lou	解香楼	Zhejiang/ 浙江菜	🌟
Jin Sha	金沙厅	Zhejiang/ 浙江菜	🌟
Longjing Manor	龙井草堂	Zhejiang/ 浙江菜	🌟
Xin Rong Ji	新荣记	Taizhou/ 台州菜	🌟
Bao Zhong Bao Shi Fu	宝中宝食府	Hangzhou/ 杭州菜	🍴
Fang Lao Da	方老大	Noodles/ 面食	🍴
Fu Xing Mian Wang	复兴面王	Noodles/ 面食	🍴
Fu Yuan Ju (Shangcheng)	福缘居 (上城)	Hangzhou/ 杭州菜	🍴
Hui Xin Xiao Chi Dian	蕙心小吃店	Dim Sum/ 点心	🍴
King's Choice	金仲帮	Hangzhou/ 杭州菜	🍴
Qing Chun Perma	庆春朴门	Vegetarian/ 素食	🍴
Rong Xian Mian Guan (Qianjiang Road)	荣鲜面馆 (钱江路)	Noodles/ 面食	🍴
Wu Zi Mian Guan	伍子面馆	Noodles/ 面食	🍴
Xiao Dian Huang	笑典皇	Zhejiang/ 浙江菜	🍴
Xiao Lao Hun Tun	小劳馄饨	Dim Sum/ 点心	🍴
Zhi Zhu (Xihu)	知竹 (西湖)	Vegetarian/ 素食	🍴
1913	1913	Hangzhou/ 杭州菜	SELECTED

MICHELIN GUIDE

28 Hubin Road	湖滨 28	Zhejiang/ 浙江菜	SELECTED
Datou Yingshi Xiaoguan	大头隐食小馆	Hangzhou/ 杭州菜	SELECTED
De Ming Fan Dian	德明饭店	Hangzhou/ 杭州菜	SELECTED
Dining Room	悦轩	Zhejiang/ 浙江菜	SELECTED
Fortune Garden	福宴	Cantonese/ 粤菜	SELECTED
Fu Quan Shu Yuan	福泉书院	Vegetarian/ 素食	SELECTED
Grand Dragon	龙吟阁	Zhejiang/ 浙江菜	SELECTED
Guan Yan Liu Jin	观言鎏金	Chaozhou/ 潮州菜	SELECTED
Gui Yu Jia Mian (Xihu)	桂语家面 (西湖)	Noodles/ 面食	SELECTED
Hang's Delicacy	叶马餐厅	Hangzhou/ 杭州菜	SELECTED
Hangzhou House	兰轩	Zhejiang/ 浙江菜	SELECTED
Hu Ge Si Fang Cai	虎哥私房菜	Hangzhou/ 杭州菜	SELECTED
Hu Qing Yu Tang Yao Shan	胡庆余堂药膳	Hangzhou/ 杭州菜	SELECTED
Jiang Nan Yu Ge	江南渔哥	Ningbo/ 宁波菜	SELECTED
Kui Yuan Guan (Jiefang Road)	奎元馆 (解放路)	Zhejiang/ 浙江菜	SELECTED
La Lune	一痕月	Chinese Contemporary/ 时尚中国菜	SELECTED

MICHELIN GUIDE

La Villa	三嚟阁	Innovation/ 创新菜	SELECTED
Li' An	里安	Cantonese/ 粤菜	SELECTED
Lou Wai Lou (Gushan Road)	楼外楼 (孤山路)	Hangzhou/ 杭州菜	SELECTED
Mang Zhong (Gongshu)	芒种 (拱墅)	Noodles/ 面食	SELECTED
Ming Kitchen	百县千碗名家厨房	Zhejiang/ 浙江菜	SELECTED
Shuiyang	水漾	Zhejiang/ 浙江菜	SELECTED
The Yue Hall	粤榕轩·君宴	Cantonese/ 粤菜	SELECTED
Tian Lun Inn (Xihu)	天伦里 (西湖)	Hangzhou/ 杭州菜	SELECTED
Wan Li	万丽轩	Zhejiang/ 浙江菜	SELECTED
Wang Shi Shao Bing	王氏烧饼	Dim Sum/ 小吃	SELECTED
Wild Yeast		Innovation/ 创新菜	SELECTED
Wu Ming Mian Guan	无名氏面馆	Noodles/ 面食	SELECTED
Wulin	武林坊	Hangzhou/ 杭州菜	SELECTED
Xun Wei Jiang Nan	寻味江南	Ningbo/ 宁波菜	SELECTED
Zhi Wei Guan·Wei Zhuang	知味观·味庄	Hangzhou/ 杭州菜	SELECTED
Zi Wei Hall	紫薇厅	Zhejiang/ 浙江菜	SELECTED