



PRESS RELEASE

MICHELIN GUIDE

Paris – October 12, 2023

The Fifth MICHELIN Guide Beijing selection revealed for the first time, a restaurant offering Teochew specialties is awarded Three MICHELIN Stars

- **1 new restaurant is awarded Three MICHELIN Stars, and 3 new restaurants receive One MICHELIN Star**
- **3 MICHELIN Special Awards were presented: the MICHELIN Young Chef, Sommelier and Service Awards**
- **This selection rewards 105 restaurants, including 16 new establishments, and represents over 30 culinary styles**

On October 12, the fifth MICHELIN Guide Beijing selection was unveiled during a ceremony at the Park Hyatt Hotel in Beijing. Two years after the last restaurant was promoted to Three MICHELIN Stars, a new establishment has been awarded this distinction.

The 2024 selection comprises 105 restaurants, including 3 Three-MICHELIN-Star restaurants, 2 Two-MICHELIN-Star restaurants, 28 One-MICHELIN-Star restaurants, 20 Bib Gourmand restaurants, and 52 restaurants recommended by the MICHELIN Guide. During the ceremony, MICHELIN also presented 3 special awards: the MICHELIN Young Chef, Sommelier, and Service Awards.

"While working on the fifth edition of the MICHELIN Guide Beijing, our team has been delighted to witness that the local restaurant industry has not lost any of its dynamism or drawing power," pointed out Gwendal Poullennec, International Director of the MICHELIN Guides. "We are delighted to welcome a new restaurant to the Three-MICHELIN-Star family. This is wonderful news for the Beijing gastronomic scene. Chao Shang Chao (Chaoyang) Restaurant, run by chef Cheung, has been a model of excellence since it opened," he added.



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"Within the framework of this new selection, our inspection team also saw the emergence and progression of many restaurants offering cuisine typical of the various Chinese provinces and cities, especially Fujian, Sichuan, Hubei, and even Ningbo, which is the economic center of the Zhejiang province. Deeply rooted in their culinary identities, these restaurants are proud and authentic ambassadors for their territories, as well as the perfect illustration of the cultural exchanges that bind China's capital city to the country's other provinces. A true homage to the wide diversity of the Beijing food scene, our new selection includes more than 30 different types of cuisine."

1 new restaurant awarded Three MICHELIN Stars, and 3 new establishments receive One MICHELIN Star

Among the newcomers in this 2024 selection **Chao Shang Chao (Chaoyang)** Restaurant stands out. Awarded Two MICHELIN Stars in the 2023 selection, this restaurant, which opened three years ago, has continued its forward momentum, and this has seen it awarded a third MICHELIN Star this year. The gastronomy of the Guangdong province, and especially the city of Teochew, holds no secrets for the chefs at Chao Shang Chao (Chaoyang). Led by Chef Cheung, these experienced professionals handle each ingredient with the utmost precision, showcasing incredible craftsmanship. In addition to traditional dishes, the chef allows his imagination free reign and enriches his menus with his creations. With a rare talent and perfect mastery of ingredients, he serves his guests refined dishes, full of flavor and with attention to detail. Chao Shang Chao (Chaoyang) also stands out for the wonderful collaboration between the front- and back-of-house teams, with attentive staff sincerely conveying the chef's vision. The harmony between the staff members plays a key role in this restaurant's success.

Still equally compelling, **Xin Rong Ji (Xinyuan South Road)** and **King's Joy** restaurants retain their Three MICHELIN Stars this year, and **King's Joy** also maintains its MICHELIN Green Star for its sustainable practices. **Jingji** Restaurant, known for its Beijing cuisine, and **Shanghai Cuisine** Restaurant, which continues to attract foodies with traditional Shanghainese dishes, also maintain their Two MICHELIN Stars.

The selection of One-MICHELIN-Star restaurants includes 23 establishments, of which 3 are newcomers. These are **Giada Garden** and **MO Jasmine**, both of which were recommended in the previous MICHELIN Guide selection, as well as **Landre**, which is making its debut in the MICHELIN Guide selection.



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Giada Garden, an Italian restaurant, offers a menu filled with classic Italian dishes, such as the essential veal Milanese or home-made pastas. For an unforgettable experience, the inspectors recommend you opt for one of the set menus created by the chef in order to savor a variety of his specialties. The extensive wine selection features wines from different regions of Italy and completes the culinary offer.

MO Jasmine Restaurant, which opened in early 2022, offers creative dishes rooted in the Beijing and Shandong culinary traditions. While each dish is beautifully presented, the Peking duck and sea cucumber is particularly elegant. The signature dish of this restaurant, crispy Peking duck skin paired with savory caviar, is a delightful treat.

The newly listed restaurant, **Landre**, is helmed by an experienced chef who offers vegetarian cuisine of rare finesse by way of a seasonal tasting menu. The famous tofu is marinated in a matsutake and wakame broth and seasoned with a home-brewed soy sauce enhanced with rice, kombu, honey, and shiitake. The restaurant's sommelier has created two wine pairing options that showcase natural, organic, sustainable, and biodynamic wines.

2 restaurants make their debut in the Bib Gourmand category, and 13 restaurants join those recommended by the MICHELIN Guide.

The MICHELIN Guide Beijing 2024 recommends a total of 20 Bib Gourmand restaurants, of which 2 are newcomers.

Fujian Cuisine (Dongsanhuan North Road), as the name suggests, specializes in traditional Fujian dishes, and particularly those from Minnan, a region in the south of the province. Just like the chef and his team, who strive to enhance the flavors of Fujian; most of the seafood ingredients hail from the city of Xiamen. The steamed red crab on sticky rice and peppered with fish roe won over our inspection team with its wonderful umami flavor, while the ginger duck soup is an heirloom recipe passed down for generations. The secret to its incomparable taste? The Muscovy duck.

Qiantang Garden, open for nearly twenty years, is the perfect place to discover the cuisine of Ningbo, from whence the owner hails. The latter collaborates with Zhejiang fishermen, who deliver fresh seafood to him daily.



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Gourmets can select their fish from the tank or try one of the house specialties such as freshwater prawns Blanched in oil, they are then simply seasoned with a dash of vinegar and a little grated ginger.

Over the past five years, the Bib Gourmand category (showcasing restaurants in which you can generally eat for a maximum of 300 yuan per person, excluding beverages) has continued to grow. It includes numerous affordable eateries that reflect the originality of the local culinary scene.

Lastly, 52 restaurants are recommended in the MICHELIN Guide this year, with 13 making their first appearance. Among these are **Chef 1996** and **Ji Chuan**, 2 Sichuanese restaurants; restaurants offering Hunan specialties, such as **Xiang Shang Xiang (Jinhe East Road)** and **Everlasting Happiness**; plus Cantonese establishments like **Exquisite Bouse** and **Top Feast (East Chang'an Street)**; **Chu Shan Si Ji**, where you can enjoy specialties from Hubei; Beijing restaurants such as **Héritage East**; **He Yuan (Fengsheng Hutong)**, an establishment that showcases Tiantai cuisine; **La Roba**, which offers dishes from Yunnan; **Le Vif**, a trendy French cuisine restaurant; as well as **Mansion Xún**, which gives pride of place to specialties from Jiangsu and Zhejiang; and Japanese restaurant, **Nishiki**. All these culinary styles give the selection an immensely diverse range of flavors to take gourmets on an unforgettable journey.

3 MICHELIN Special Awards reward culinary industry talents

During the unveiling ceremony for the 2024 edition of MICHELIN Guide Beijing, 3 special MICHELIN awards were presented to recognize the skill of professionals actively contributing to the standing of the Beijing culinary scene.

The MICHELIN Young Chef Award is designed to honor young chefs demonstrating exceptional talent and potential. This year, the Award was bestowed on Ms. **LI Zhanxu**, chef of the **Qu Lang Yuan** restaurant, recommended in the MICHELIN Guide. With a degree in culinary arts and catering management, this ambitious and energetic chef originally from Beijing proves that for soul nobly born, valor doesn't await the passing of years. Ms. LI is passionate about her cooking, in which she skillfully combines Chinese flavors and ingredients with French techniques. Sophisticated ideas and delicacy are presented in every dish, and are a wonderful illustration of the infinite possibilities offered by the local ingredients.



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The MICHELIN Service Award acknowledges and encourages professionals in the industry who demonstrate exceptional capabilities. This year's winner is Ms. **XIANG Jiyang**, from the MICHELIN-Selected restaurant **Everlasting Happiness** restaurant, recommended in the MICHELIN Guide.

Originally from Changsha in the Hunan province, she has been part of this establishment's team since it opened. This thoughtful professional is attentive to detail and knows how to find the perfect balance between engagement and discretion when dealing with guests. With an extremely good knowledge of the products used to make the dishes she serves, Ms. XIANG is able to accurately present every signature dish. She forms a true connection between the kitchen and the guests.

Lastly, the MICHELIN Sommelier Award is presented in appreciation of talented sommeliers who bring knowledge, skill, and passion to the service of wine and wine-food pairings. Through their engagement, they demonstrate to their guests the importance of the wine menu to the overall gastronomic experience offered by a restaurant. This award went to Mr. **LI Xiaolong** from the One-MICHELIN-Star restaurant, **Landre**. Mr. LI is knowledgeable with excellent wine pairing skills. Adapting these wine pairings to the new dishes created by the chef, he is not limited to special yellow wines and offers guests natural, organic, sustainable, and biodynamic wines. These pairings are as varied as they are surprising.

The restaurants selected join the MICHELIN Guide Beijing selection of hotels, which features the most unique and trendy places to stay in China and throughout the world.

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

The MICHELIN Guide is a benchmark in gastronomy. It is now 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 book an unforgettable hotel.



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The MICHELIN Guide Beijing 2024 at a glance:

105 recommended restaurants of which:

- 3 Three-MICHELIN-Star restaurants, of which 1 new
- 2 Two-MICHELIN-Star restaurants
- 28 One-MICHELIN-Star restaurants, of which 3 new
- 20 Bib Gourmand restaurants, of which 2 new
- 52 MICHELIN-Selected restaurants, of which 13 new
- 1 restaurant awarded the MICHELIN Green Star

The MICHELIN Guide Beijing 2024 Selection is also attached.

MICHELIN Guide Ceremony Beijing 2024 Official Partners



The MICHELIN Guide Beijing 2024 Selection

Name	Chinese Name	Cuisine Type	Distinction
Chao Shang Chao (Chaoyang) <i>Promotion</i>	潮上潮 (朝阳)	Chao Zhou / 潮州菜	***
King's Joy	京兆尹	Vegetarian / 素食	***
Xin Rong Ji (Xinyuan South Road)	新荣记 (新源南路)	Taizhou / 台州菜	***
Jingji	京季	Beijing / 京菜	**
Shanghai Cuisine	屋里厢	Shanghainese / 沪菜	**
Cai Yi Xuan	采逸轩	Cantonese / 粤菜	*
Forum	富临饭店	Cantonese / 粤菜	*

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Fu Chun Ju	富春居	Cantonese / 粤菜	🌟
Furong	芙蓉无双	Hunanese / 湘菜	🌟
Gastro Esthetics DaDong	美·大董	Chinese Contemporary / 时尚中国菜	🌟
Giada Garden <i>Promotion</i>	迦达花园	Italian / 意大利菜	🌟
Huaiyang Fu	淮扬府	Huai Yang / 淮扬菜	🌟
Il Ristorante - Niko Romito		Italian / 意大利菜	🌟
In Love (Gongti East Road)	湘爱 (工体东路)	Hunanese / 湘菜	🌟
Jing		French Contemporary / 时尚法国菜	🌟
Jing Yaa Tang	京雅堂	Beijing / 京菜	🌟
Landre <i>New</i>	兰斋	Vegetarian / 素食	🌟
Lei Garden (Jinbao Tower)	利苑 (金宝大厦)	Cantonese / 粤菜	🌟
Ling Long	玲珑	Innovative / 创新菜	🌟
Lu Shang Lu	鲁上鲁	Shandong / 鲁菜	🌟
Lu Style (Anding Road)	鲁采 (安定路)	Shandong / 鲁菜	🌟
Mansion Cuisine by Jingyan	京艳·翰林书院	Beijing / 京菜	🌟
MO Jasmine <i>Promotion</i>	茉	Beijing / 京菜	🌟
Opera Bombana		Italian / 意大利菜	🌟
Poetry·Wine (Dongsanhuan Middle Road)	拾久 (东三环中路)	Beijing / 京菜	🌟
Sheng Yong Xing (Chaoyang)	晟永兴 (朝阳)	Beijing / 京菜	🌟
The Beijing Kitchen	北京厨房	Cantonese / 粤菜	🌟
The Tasty House	承味堂	Jiangzhe / 江浙菜	🌟
TRB Hutong		French Contemporary / 时尚法国菜	🌟
Xin Rong Ji (Jianguomenwai Street)	新荣记 (建国门外大街)	Taizhou / 台州菜	🌟
Xin Rong Ji (Jinrong Street)	新荣记 (金融大街)	Taizhou / 台州菜	🌟
Zhiguan Courtyard	止观小馆	Dongbei / 东北菜	🌟
Zijin Mansion	紫金阁	Cantonese / 粤菜	🌟
Bao Du Jin Sheng Long (Ande Road)	爆肚金生隆 (安德路)	Hotpot / 火锅	🌟
Bao Yuan	宝源	Dim Sum / 饺子	🌟
Fujian Cuisine (Dongsanhuan North Road) <i>New</i>	闽中闽 (东三环北路)	Fujian / 闽菜	🌟

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Gong De Lin	功德林	Vegetarian / 素食	
Jingyi (Xicheng)	静一 (西城)	Hubei / 鄂菜	
Ladychai	柴氏风味斋	Noodles / 面食	
Lao Chuan Ban	老川办	Sichuan / 川菜	
Liu Quan Ju	柳泉居	Shandong / 鲁菜	
Niujie Halal Man Heng Ji	牛街清真满恒记	Hotpot / 火锅	
No. 69 Fangzhuanchang Zhajiangmian (Fangzhuanchang Hutong)	方砖厂 69 号炸 酱面 (方砖厂胡 同)	Noodles / 面食	
Pang Mei Noodles (Dongcheng)	胖妹面庄 (东城)	Taizhou / 台州菜	
Qiantang Garden <i>New</i>	钱塘花园	Ningbo / 宁波菜	
Rong Cuisine (Baiziwan South Er Road)	荣小馆 (百子湾 南二路)	Taizhou / 台州菜	
The Red Chamber	红馆	Beijing / 京菜	
Tianchumiaoxiang Vegetarian (Chaoyang)	天厨妙香素食 (朝阳)	Vegetarian / 素食	
Tong He Ju (Yuetan South Street)	同和居 (月坛南 街)	Shandong / 鲁菜	
Yibin	宜宾招待所	Sichuan / 川菜	
Yinsan Douzhi (East Xiaoshi Street)	尹三豆汁 (东晓 市街)	Small eats / 小吃	
Yu Hua Tai (Xicheng)	玉华台 (西城)	Huai Yang / 淮扬菜	
Zen	之参	Sichuan / 川菜	
1949 - Duck de Chine	1949 - 全鸭季	Cantonese / 粤菜	Recommende d by the MICHELIN Guide
Amico BJ		European contemporary / 时尚 欧陆菜	Recommende d by the MICHELIN Guide
Bad Ass Lamb Hot Pot (Maizidian West Street)	羊大爷涮肉 (麦 子店西街)	Hotpot / 火锅	Recommende d by the MICHELIN Guide
Baiweiyuan Dumpling	百味园饺子馆	Dim Sum / 饺子	Recommende d by the MICHELIN

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			Guide
Beef & Dumplings	匠牛饺子	Dim Sum / 饺子	Recommended by the MICHELIN Guide
Bistro Strong	壮壮酒馆	Steakhouse / 烤肉餐馆	Recommended by the MICHELIN Guide
Blossom Vegetarian (Dongcheng)	花开素食 (东城)	Vegetarian / 素食	Recommended by the MICHELIN Guide
Brasserie 1893	鸢尾宫 1893	French Contemporary / 时尚法国菜	Recommended by the MICHELIN Guide
Café Zi	紫膳	Cantonese / 粤菜	Recommended by the MICHELIN Guide
Cépe	意味轩	Italian / 意大利菜	Recommended by the MICHELIN Guide
Char (South Sanlitun Road)	恰 (南三里屯路)	Steakhouse / 扒房	Recommended by the MICHELIN Guide
Chef 1996 <i>New</i>	1996 川菜·主厨餐厅	Sichuan / 川菜	Recommended by the MICHELIN Guide
China Tang	唐人馆	Cantonese / 粤菜	Recommended by the MICHELIN Guide
Chu Shan Si Ji <i>New</i>	楚膳四季	Hubei / 鄂菜	Recommended by the MICHELIN Guide
Country Kitchen	乡味小厨	Beijing / 京菜	Recommended

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Everlasting Happiness <i>New</i>	新长福	Hunanese / 湘菜	Recommended by the MICHELIN Guide
Exquisite Bocuse <i>New</i>	晶采轩	Cantonese / 粤菜	Recommended by the MICHELIN Guide
Fortune Long Beijing Bean Sauce Noodles (East Xinglong Street)	老北京炸酱面大王 (东兴隆街)	Beijing / 京菜	Recommended by the MICHELIN Guide
Fu Man Yuan (Xinyuanli)	福满圆 (新源里)	Beijing / 京菜	Recommended by the MICHELIN Guide
Héritage East <i>New</i>	西院·东	Beijing / 京菜	Recommended by the MICHELIN Guide
He Yuan (Fengsheng Hutong) <i>New</i>	禾苑 (丰盛胡同)	Taizhou / 台州菜	Recommended by the MICHELIN Guide
Hong 0871	泓 0871	Yunnanese / 滇菜	Recommended by the MICHELIN Guide
Horizon	海天阁	Cantonese / 粤菜	Recommended by the MICHELIN Guide
Huang Ting	凰庭	Cantonese / 粤菜	Recommended by the MICHELIN Guide
Jia	禾家	Cantonese / 粤菜	Recommended by the MICHELIN

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Ji Chuan <i>New</i>	寂川	Sichuan / 川菜	Recommended by the MICHELIN Guide
Kanpai Classic (Dongcheng)	老干杯 (东城)	Barbecue / 烧烤	Recommended by the MICHELIN Guide
L. Bodhi (Guanghua Road)	叶叶菩提 (光华路)	Vegetarian / 素食	Recommended by the MICHELIN Guide
La Roba <i>New</i>	腊罗巴	Yunnanese / 滇菜	Recommended by the MICHELIN Guide
Les Morilles	乐·墨瑞	French Contemporary / 时尚法国菜	Recommended by the MICHELIN Guide
Le Vif <i>New</i>	乐福	French Contemporary / 时尚法国菜	Recommended by the MICHELIN Guide
Maison Flo	福楼	French / 法国菜	Recommended by the MICHELIN Guide
Mandarin Grill	文华扒房	Steakhouse / 烤肉餐馆	Recommended by the MICHELIN Guide
Mansion Xún <i>New</i>	郇厨	Jiangzhe / 江浙菜	Recommended by the MICHELIN Guide
Mio		Italian / 意大利菜	Recommended by the MICHELIN Guide
Nishiki <i>New</i>	锦	Japanese / 日本菜	Recommended

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Qi	金阁	Cantonese / 粤菜	Recommended by the MICHELIN Guide
Qian Li	前里	Taizhou / 台州菜	Recommended by the MICHELIN Guide
Qu Lang Yuan	曲廊院	Innovative / 创新菜	Recommended by the MICHELIN Guide
Redwall 1939 (Xicheng)	程府宴 (西城)	Innovative / 创新菜	Recommended by the MICHELIN Guide
Refer		Innovative / 创新菜	Recommended by the MICHELIN Guide
Rive Gauche	左岸	French Contemporary / 时尚法国菜	Recommended by the MICHELIN Guide
San Qing Tan (Sanlitun Road)	三清潭 (三里屯路)	Cantonese / 粤菜	Recommended by the MICHELIN Guide
Shanghai Tang	上海滩	Shanghainese / 沪菜	Recommended by the MICHELIN Guide
Sue Cuisine (Jiangtai Road)	苏帮袁 (将台路)	Huai Yang / 淮扬菜	Recommended by the MICHELIN Guide
Tong Chun Yuan	同春园	Jiangzhe / 江浙菜	Recommended by the MICHELIN

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Top Feast (East Chang'an Street) <i>New</i>	潮外粤宴 (东长安街)	Cantonese / 粤菜	Recommended by the MICHELIN Guide
Vege Wonder	山河万朵	Vegetarian / 素食	Recommended by the MICHELIN Guide
Wolfgang's Steakhouse (Gongrentiyuchang North Road)	沃夫冈牛排馆 (工人体育场北路)	Steakhouse / 扒房	Recommended by the MICHELIN Guide
Xiang Shang Xiang (Jinhe East Road) <i>New</i>	湘上湘 (金和东路)	Hunanese / 湘菜	Recommended by the MICHELIN Guide
Xin Ming Yuen	新明园	Cantonese / 粤菜	Recommended by the MICHELIN Guide
Yu De Fu (Dongzhimennei Street)	裕德孚 (东直门内大街)	Hotpot / 火锅	Recommended by the MICHELIN Guide



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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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