



PRESS RELEASE

MICHELIN GUIDE

Paris – November 16th, 2023

The MICHELIN Guide Shanghai 2024 releases an unprecedented lineup, with new 23 restaurants on the list

- **5 Restaurants receive One MICHELIN Star for the first time**
- **3 MICHELIN Special Awards presented: the MICHELIN Young Chef Award, the MICHELIN Sommelier Award and the MICHELIN Service Award**
- **Mainland China's largest list, recommending 148 Restaurants, including 23 restaurants debuting on the list**

On November 16th, the MICHELIN Guide Shanghai 2024 was unveiled at the MGM Shanghai West Bund. The eighth edition of the MICHELIN Guide Shanghai presents the most extensive list for mainland China, recommending 148 restaurants, including 2 Three MICHELIN Star restaurants, 8 Two MICHELIN Star restaurants, 41 One MICHELIN Star restaurants, 26 Bib Gourmand restaurants, and 71 Michelin Guide selected restaurants. During the press conference, the MICHELIN Guide also handed out 3 Special Awards: the MICHELIN Young Chef Award, Sommelier Award and Service Award.

Gwendal Poullennec, International Director of the MICHELIN Guide, commented "Shanghai is a unique city in China. 'The Pearl of the Orient' is famed for its vibrant energy, multicultural atmosphere, and fast-moving way of life. It boasts a fascinating food & beverage industry, and its gastronomic scene presents a great diversity of cuisine. After a few years marked by challenges brought on by the pandemic, our selection team has been impressed to see how Shanghai is recovering." He went on to say "Promoted or newly awarded restaurants paint a fabulous picture of Shanghai's culinary scene: chefs with different nationalities and cultural backgrounds are here exchanging ideas and skills. The efforts made to achieve excellence and delicacy are reflected in every dish, with no limits on the type of cuisine or the chefs' imagination."



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5 Restaurants Receive One MICHELIN Star for the First Time

The MICHELIN Guide Shanghai 2024 introduced 5 new One Star restaurants. Among them, **New Wave by Da Vittorio Bistrot** and **Yue Hai Tang** were promoted from last year's 'selected' status, and **EHB**, **Ling Long**, and **Tou Zao** made their debut and immediately received One Star. They all impressed MICHELIN Inspectors with their outstanding dining experiences, earning a place on the globally recognized MICHELIN Star list.

New Wave by Da Vittorio Bistrot

Nestling in an iconic art museum, this establishment has bright, airy spaces with a retractable glass roof and arched windows. The menu showcases seasonal seafood from around the world, alongside fish from Fujian and veggies from Hainan. Italian favorites are served in rotation, while handmade tagliolini and the lobster specialty are permanent fixtures. Passionate about cooking, the head chef deals with small local farmers in person to ensure quality and freshness.

Yue Hai Tang

Yue Hai Tang's culinary team is led by an experienced chef who has worked in some of Shanghai's most prestigious kitchens. Besides the main menu, his team, which has been with him for a long time, fashions a wickedly enticing Cantonese barbecue alongside seasonal offerings and a selection of painstakingly crafted dishes, such as lobster and crab meat in pastry. The wine list boasts over 500 choices.

EHB

EHB are the initials of Esben Holmboe Bang. The chef's first and only dining concept outside Norway occupies a restored, one hundred year-old, villa. The culinary journey begins and ends in the third-floor lounge, with canapé and dessert while the other courses are served in the strikingly-lit space on the second floor. Nordic in origin, with subtle Chinese influences, the predominantly seafood menu is served omakase style.

Ling Long

The subdued lighting makes this establishment, housed in a century-old building on the Bund, feel mysterious and theatrical. The sensation is matched by a season-driven menu divided into acts, like a play. Neo-Chinese creations are finessed by European techniques, and presented in whimsical and ceremonious ways. For an evening's fine dining take on the classic beef in oyster sauce - beef from Shandong



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is marinated then deep-fried and grilled. Creative wine pairing options add to the fun.

Tou Zao

Unlike the atmosphere in a typical bustling Chinese establishment, Tou Zao offers the serenity and intimate service of a sushiya. But the single prix-fixe menu, featuring hot entrées and dim sum, is unmistakably Cantonese. The sautéed lobster with scallion trio has addictive aromas and springy flesh. Spring rolls and Cantonese puff pastries are made tableside to order and served piping hot. Deft control of heat and remarkable wok hei are the hallmarks of the food here.

In the new MICHELIN Guide Shanghai 2024, **Taian Table** and **Ultraviolet by Paul Pairet** have retained their Three MICHELIN Star distinction, thanks to their innovative and imaginative dishes that continue to surpass expectations. Eight restaurants maintained their Two MICHELIN Stars, including Cantonese restaurants **102 House**, **Bao Li Xuan**, **Canton 8 (Runan Street)**, **Imperial Treasure Fine Chinese Cuisine (Huangpu)**, and **Ji Pin Court**, Italian restaurants **8 ½ Otto e Mezzo Bombana** and **Da Vittorio**, and **The House of Rong** which offers exquisite Taizhou cuisine. Furthermore, 36 restaurants continued to offer high quality cuisine and received One MICHELIN Star. In total, 51 Starred restaurants are recommended in the new edition, spanning 17 different cooking styles, all creating outstanding dining experiences for guests.

In addition, **Taian Table** has been recognized with the MICHELIN Green Star for another year. The restaurant team has not ceased to contribute to society nor to continue the promotion of sustainable initiatives. The focus on charity work and extending the awareness of environmental protection with various organizations will continue to be a priority.

5 Restaurants Debut on the Bib Gourmand List

The MICHELIN Guide Shanghai 2024 proposes a total of 26 Bib Gourmand restaurants, including 5 new entries. The **Chic 1699** restaurant team comes from Xiamen and brings authentic Fujian cuisine with seafood from their home town. **Jing Mei Wu Xi Si Fang Mian Guan**'s owner is from Wuxi, and their noodles, dim sum, and dishes are rich in local flavors. The Wuxi Spare Rib Noodles is a must-try dish, with tender and flavorful spare ribs that melt in your mouth. **Yu Ge Zhanjiang (Jingan)** specializes in Guangdong-Zhanjiang cuisine, using authentic ingredients providing rich and sweet flavors, making it a great place for late-night dining. **Yu Du Lao Wei Mian (Huangpu)** is a seafood noodle restaurant



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originating from Zhoushan. The restaurant offers a wide variety of seafood, all sourced from Zhoushan, with a focus on yellow croaker and beltfish. **Qiao Ai Lai Lai Xiao Long (Huangpu)**, located in a discreet alleyway, is very popular, especially during the peak season for the plumpest hairy crabs. Their signature pure crab paste xiaolongbao is filled with rich crab paste and served with the restaurant's special ginger vinegar sauce, offering a rich and fragrant taste.

In addition, 71 restaurants have been included as MICHELIN Selected restaurants, with 16 of them making their debut.

3 MICHELIN Special Awards Recognize Outstanding Industry Talents

At the MICHELIN Guide Shanghai 2024 Ceremony, 3 Special Awards were presented to recognize outstanding talents in the local industry.

The MICHELIN Young Chef Award is designed to honor young chefs with exceptional talent and potential. This year, the Young Chef Award, sponsored by Mingdongyiyu, was awarded to the Brazilian chef, Ms. **Viviane MELLO** at the new One MICHELIN Star restaurant **EHB**. Her passion and energy, both in her creativity and her management of the team, have been fully recognized with this award. The team of young talents has shown a strong commitment in excelling in their cooking and pursuing culinary refinement in a very short time. Smooth execution and detailed team work are the hallmarks of her leadership.

The MICHELIN Service Award recognizes and encourages industry professionals with exceptional capabilities. Their professional and charming service makes dining in the restaurant a truly enjoyable experience. This year's Service Award was given to Ms. **Shanqin KANG** from the MICHELIN Selected restaurant **Min He Nan Huan Xi**. Ms. Kang, from Yunnan, joined the restaurant industry after graduating and later moved to Shanghai as a member of the restaurant's opening team. In her work, she has always maintained a positive attitude, with good product knowledge and a dedicated focus on needs of demanding guests.

Finally, The MICHELIN Sommelier Award is designed to recognize the outstanding talents of sommeliers in the restaurant industry. These professionals use their skills, their comprehensive wine knowledge, and their dedication and passion for the industry to enhance the dining experience, making it more complete and enjoyable. This year, the Sommelier Award sponsored by Mingdongyiyu was awarded to Mr. **Ervin ONG** from the Two MICHELIN Star restaurant **8 ½ Otto e**



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Mezzo Bombana. Mr. Ong, from Malaysia, is an open-minded professional, has excellent wine service and communication skills and adds to his extensive wine knowledge by taking careful note of guests' feedback and preferences.

The Shanghai restaurant selection joins the MICHELIN Guide selection of hotels, which features the singular and exciting places to stay in China and throughout the world.

Every hotel in the Guide is chosen for its unique 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 is a benchmark in gastronomy. Now it's 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 stay in one of our recommended hotels.

The MICHELIN Guide Shanghai 2024 at a glance:

148 recommended restaurants:

- 2 Three MICHELIN Star restaurants
- 8 Two MICHELIN Star restaurants
- 41 One MICHELIN Star restaurants (of which, 5 new)
- 26 Bib Gourmand restaurants (of which 5 new)
- 71 MICHELIN Selected restaurants (of which 16 new)
- 1 MICHELIN Green Star restaurant

The MICHELIN Guide Shanghai 2024 Selection is also attached.

MICHELIN Guide Shanghai 2024 Ceremony Official Partners



The MICHELIN Guide Shanghai 2024 Selection

Name	Chinese Name	Cuisine Type	Distinction
Taian Table	泰安门	Innovative / 创新菜	***
Ultraviolet by Paul Pairet		Innovative / 创新菜	***
102 House	壹零贰小馆	Cantonese / 粤菜	**
8 ½ Otto e Mezzo Bombana		Italian / 意大利菜	**
Bao Li Xuan	宝丽轩	Cantonese / 粤菜	**
Canton 8 (Runan Street)	喜粤 8 号 (汝南街)	Cantonese / 粤菜	**
Da Vittorio		Italian / 意大利菜	**
Imperial Treasure Fine Chinese Cuisine (Huangpu)	御宝轩 (黄浦)	Cantonese / 粤菜	**
Ji Pin Court	吉品轩	Cantonese / 粤菜	**
The House of Rong	荣府宴	Taizhou / 台州菜	**
Amazing Chinese Cuisine (Changning)	菁禧荟 (长宁)	Chao Zhou / 潮州菜	*
Canton Table	三号黄浦会	Cantonese / 粤菜	*
Cheng Long Hang (Huangpu)	成隆行蟹王府 (黄浦)	Shanghainese / 沪菜	*
Da Dong (Xuhui)	大董 (徐汇)	Chinese Contemporary / 时尚中国菜	*
EHB <i>New</i>		European contemporary / 时尚欧陆菜	*
Fu 1015	福二零一五	Shanghainese / 沪菜	*
Fu 1039	福二零三九	Shanghainese / 沪	*
Fu 1088	福二零八八	Shanghainese / 沪菜	*
Fu He Hui	福和慧	Vegetarian / 素食	*
Il Ristorante - Niko Romito		Italian / 意大利菜	*
Jean Georges		French / 法国菜	*
Jin Xuan	金轩	Cantonese / 粤菜	*
Lao Zheng Xing (Huangpu)	老正兴 (黄浦)	Shanghainese / 沪菜	*
Le Comptoir de Pierre Gagnaire		French / 法国菜	*
Lei Garden (Pudong)	利苑 (浦东新区)	Cantonese / 粤菜	*

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Lei Garden (Xuhui)	利苑 (徐汇)	Cantonese / 粤菜	🌸
Ling Long <i>New</i>	凌珑	Innovative / 创新菜	🌸
Lu Style	鲁采	Shandong / 鲁菜	🌸
Maison Lameloise	莱美露滋	French Contemporary / 时尚法国菜	🌸
Meet the Bund (Zhongshan Dong Er Road)	遇外滩 (中山东二路)	Fujian / 闽菜	🌸
Ming Court	明阁	Cantonese / 粤菜	🌸
Moose (Changning)	鹿园 (长宁)	Huai Yang / 淮扬菜	🌸
Moose (Pudong)	鹿园 (浦东新区)	Huai Yang / 淮扬菜	🌸
New Wave by Da Vittorio Bistrot <i>Promotion</i>		Italian / 意大利菜	🌸
Obscura		Innovative / 创新菜	🌸
Oriental Sense & Palate	东方景宴	Chao Zhou / 潮州菜	🌸
Phénix	斐霓丝	French / 法国菜	🌸
Ren He Guan (Zhaojiabang Road)	人和馆 (肇嘉浜路)	Shanghainese / 沪菜	🌸
Seventh Son	家全七福	Cantonese / 粤菜	🌸
Sheng Yong Xing (Huangpu)	晟永兴 (黄浦)	Beijing cuisine / 京菜	🌸
T'ang Court	唐阁	Cantonese / 粤菜	🌸
Tea Culture (East Beijing Road)	逸道 (北京东路)	Huai Yang / 淮扬菜	🌸
Tou Zao <i>New</i>	头灶	Cantonese / 粤菜	🌸
Xin Rong Ji (West Nanjing Road)	新荣记 (南京西路)	Taizhou / 台州菜	🌸
Yi Long Court	逸龙阁	Cantonese / 粤菜	🌸
Yong Fu (Hongkou)	甬府 (虹口)	Ningbo / 宁波菜	🌸
Yong Fu (Huangpu)	甬府 (黄浦)	Ningbo / 宁波菜	🌸
Yong Yi Ting	雍颐庭	Shanghainese / 沪菜	🌸
YongFoo Élite	雍福会	Shanghainese / 沪菜	🌸
Yu Zhi Lan	玉芝兰	Sichuan / 川菜	🌸
Yue Hai Tang <i>Promotion</i>	粤海棠	Cantonese / 粤菜	🌸
A Niang Mian Guan	阿娘面馆	Noodles / 面食	🍜
Chic 1699 <i>Promotion</i>	远洋私厨	Fujian / 闽菜	🍜
Chun	春	Shanghainese / 沪菜	🍜

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Da Hu Chun (Middle Sichuan Road)	大壶春 (四川中路)	Dim Sum / 点心	
Easeful Cuisine (Jingan)	逸采	Jiangzhe / 江浙菜	
Gong De Lin (Huangpu)	功德林 (黄浦)	Vegetarian / 素食	
Hao Sheng	豪生酒家	Shanghainese / 沪菜	
Ho Hung Kee	何洪记	Noodles and congee / 粥面	
Jing Mei Wu Xi Si Fang Mian Guan <i>New</i>	井梅无锡私房面馆	Noodles / 面食	
Lan Xin (Jinxian Road)	兰心 (进贤路)	Shanghainese / 沪菜	
Lu Bo Lang	绿波廊	Shanghainese / 沪菜	
Mao Long	茂隆	Shanghainese / 沪菜	
Mi Thai (Anfu Road)	米泰 (安福路)	Thai / 泰国菜	
Nanxiang Steamed Bun (City God Temple)	南翔馒头店 (城隍庙)	Dim Sum / 点心	
Polux		French / 法国菜	
Qiao Ai Lai Lai Xiao Long (Huangpu) <i>New</i>	乔艾菜菜小笼 (黄浦)	Dim Sum / 点心	
Rong Cuisine	荣小馆	Taizhou / 台州菜	
Rongjia Noodles Soup with Yellow Croaker (Jingan)	荣家黄鱼面 (静安)	Noodles / 面食	
Tasty Congee & Noodle Wantun Shop	正斗粥面专家	Noodles and congee / 粥面	
The Lakeside Veggie	临湖素食	Vegetarian / 素食	
Xiao Tao Mian Guan	小陶面馆	Noodles / 面食	
Yangzhou Fan Dian (Huangpu)	扬州饭店 (黄浦)	Huai Yang / 淮扬菜	
YongFu Mini (Pudong)	甬府小鲜 (浦东新区)	Ningbo / 宁波菜	
Yu Du Lao Wei Mian (Huangpu) <i>New</i>	渔都老味面 (黄浦)	Noodles / 面食	
Yu Ge Zhanjiang (Jingan) <i>New</i>	渔哥·湛江 (静安)	Cantonese / 粤菜	
Yunhe Noodle (Huangpu)	云和面馆 (黄浦)	Noodles & Shanghainese / 面食及沪菜	

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1515 West Chophouse	1515 牛排馆	Steakhouse / 扒房	Selecte d
Arva		Italian / 意大利菜	Selecte d
Beef & Liberty (Jingan)	尚牛社会 (静安)	American / 美国菜	Selecte d
Canton 8 (East Nanjing Road)	喜粤 8 号 (南京东路)	Cantonese / 粤菜	Selecte d
Canton Disco	粤味	Cantonese / 粤菜	Selecte d
Cellar to Table		Mediterranean Cuisine / 地中海 菜	Selecte d
Chaimen Hui <i>New</i>	柴门荟	Sichuan / 川菜	Selecte d
Char	恰	Steakhouse / 扒房	Selecte d
Charbon <i>New</i>		Barbecue / 烧烤	Selecte d
Coquille	壳里	French / 法国菜	Selecte d
Cuivre	古铜法式餐 厅	French Contemporary / 时尚法国 菜	Selecte d
De Xing Guan (Guangdong Road)	德兴馆 (广 东路)	Shanghainese / 沪菜	Selecte d
Ding Te Le Zhou Mian Guan	顶特勒粥面 馆	Noodles and congee / 粥面	Selecte d
Dining Room	悦轩	Jiangzhe / 江浙菜	Selecte d
Dong Ping Chao	东平潮	Chao Zhou / 潮州菜	Selecte d
Épices & Foie Gras	香料与鹅肝	French Contemporary / 时尚法国 菜	Selecte d
Frasca		Italian / 意大利菜	Selecte d
Hai Wei Guan (Jingan)	海味观 (静 安)	Shanghainese / 沪菜	Selecte d
Hakkasan		Chinese Contemporary & Cantonese / 时尚中国菜及粤菜	Selecte d
Hang Yuen Hin (Xuhui)	恒悦轩 (徐 汇)	Cantonese / 粤菜	Selecte d

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Hokkien Huay Kuan <i>New</i>	席作·福建会馆	Fujian / 闽菜	Selecte d
Hong 0871	泓 0871	Yunnanese / 滇菜	Selecte d
Hong Yu Fang <i>New</i>	宏玉方	Dim Sum / 点心	Selecte d
Jade on 36	翡翠 36	French Contemporary / 时尚法国菜	Selecte d
Jamoteca		Spanish / 西班牙菜	Selecte d
Jardin de Jade (West Nanjing Road)	苏浙汇 (南京西路)	Shanghainese / 沪菜	Selecte d
Kanpai Classic (Huangpu)	老干杯 (黄浦)	Barbecue / 烧烤	Selecte d
Lao Xing Xian <i>New</i>	老兴鲜	Shanghainese / 沪菜	Selecte d
Le Patio & La Famille (Huangpu)	南麓·浙里 (黄浦)	Hangzhou / 杭州菜	Selecte d
Legend Taste (Jingan)	滇道 (静安)	Yunnanese / 滇菜	Selecte d
Les Nuages	云	Innovative / 创新菜	Selecte d
Lin Family of One - The Bund	外滩·林家一	Taizhou / 台州菜	Selecte d
Lin Jiang Yan	临江宴	Jiangzhe / 江浙菜	Selecte d
Madam Zhu's Kitchen (Jingan)	汉舍中国菜馆 (静安)	Shanghainese & Sichuan / 沪菜及川菜	Selecte d
Mercado 505 <i>New</i>		Spanish / 西班牙菜	Selecte d
Mercato		Italian / 意大利菜	Selecte d
Min He Nan Huan Xi <i>New</i>	闽和南欢席	Fujian / 闽菜	Selecte d
Mr & Mrs Bund		French Contemporary / 时尚法国菜	Selecte d
Nan Xing Yuan	南兴园	Sichuan / 川菜	Selecte d
Narisawa <i>New</i>		Innovative / 创新菜	Selecte d

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Nuits <i>New</i>		French Contemporary / 时尚法国菜	Selecte d
Pop		European / 欧陆菜	Selecte d
River Drunk	游宴一品淮扬	Huai Yang / 淮扬菜	Selecte d
Royal China Club	皇朝会	Cantonese / 粤菜	Selecte d
Scarpetta	食光	Italian / 意大利菜	Selecte d
Shang-High Cuisine	迷上海	Shanghainese / 沪菜	Selecte d
Shanghai	上海餐厅	Shanghainese / 沪菜	Selecte d
Shanghai Club	上海总会	Huai Yang / 淮扬菜	Selecte d
Shanghai Tavern		European contemporary / 时尚欧陆菜	Selecte d
Shaughnessy <i>New</i>		Steakhouse / 扒房	Selecte d
Shi Chuan Fei Chuan (Xuhui) <i>New</i>	食川非川 (徐汇)	Sichuan / 川菜	Selecte d
Shi He Yuan (Pudong)	柿合缘 (浦东新区)	Beijing cuisine / 京菜	Selecte d
Sir Elly's	艾利爵士	European contemporary / 时尚欧陆菜	Selecte d
Stiller <i>New</i>	斯蒂勒	European contemporary / 时尚欧陆菜	Selecte d
Stonesal	言盐	Steakhouse / 扒房	Selecte d
Sui Tang Li	随堂里	Chinese Contemporary / 时尚中国菜	Selecte d
Summer Palace	夏宫	Cantonese / 粤菜	Selecte d
The Commune Social	食社	Spanish / 西班牙菜	Selecte d
The Meat	扒	Steakhouse / 扒房	Selecte d
The Pine <i>New</i>	松润	European contemporary / 时尚欧陆菜	Selecte d

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Villa Le Bec - Bistro 321		French / 法国菜	Selecte d
Wan Yan	皖宴	Hui Cuisine / 徽菜	Selecte d
Wang Lu <i>New</i>	望庐	Jiangxi Cuisine / 赣菜	Selecte d
Wei Xiang Zhai (Huangpu)	味香斋	Noodles / 面食	Selecte d
Xin Yuan Lou	馨源楼	Cantonese / 粤菜	Selecte d
Xuji Seafood (Xuhui) <i>New</i>	徐记海鲜 (徐汇)	Seafood / 海鲜	Selecte d
Yè Shanghai	夜上海	Shanghainese / 沪菜	Selecte d
Yong Feng Mian Guan <i>New</i>	永丰面馆	Noodles / 面食	Selecte d
Yong Xing	永兴	Shanghainese / 沪菜	Selecte d
Yunhe Jinting	云和锦庭	Shanghainese & Huai Yang / 沪菜 及淮扬菜	Selecte d
Zhou She (Minhang)	周舍 (闵行)	Shanghainese / 沪菜	Selecte d



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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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