



PRESS RELEASE

MICHELIN GUIDE

27 August 2024

**10 restaurants - including the first ever ice cream establishment – are newly awarded One MICHELIN Star within the MICHELIN Guide Taiwan 2024**

- *MINIMAL in Taichung is the first ice cream establishment awarded with One MICHELIN Star globally*
  - *49 restaurants shine with One, Two and Three MICHELIN Stars*
    - *A total of 343 establishments makes this year's selection*

Michelin is pleased to present the full restaurant selection of the MICHELIN Guide Taiwan 2024.

Inclusive of the Starred, Bib Gourmand and Selected restaurants, the 2024 edition of the MICHELIN Guide Taiwan features 343 establishments, a steady increase in comparison to 321 recommended establishments in 2023. The selection comprises of 157 establishments in Taipei, 66 in Taichung, 59 in Tainan, and 61 in Kaohsiung.

This year's selection sees a total of 49 One, Two and Three MICHELIN Star restaurants, of which 10 are newly awarded One MICHELIN Star, an increase from 44 restaurants in 2023. Six restaurants also retained the MICHELIN Green Star for their outstanding and inspiring eco-friendly commitments.

*"Taiwan is a beautiful island that boasts an abundance of diverse ingredients and talented chefs. Our 2024 selection includes over fifty types of cuisines from around the globe, highlighting the rich diversity and maturity of the Taiwanese culinary scene. This year's selection reflects Taiwan's remarkable ability to honor traditional culinary roots while embracing new trends, showcasing a harmonious blend of innovation and heritage without limitations."* says Gwendal Poullennec, International Director of the MICHELIN Guide.

*"Our inspectors have noted that the restaurant industry in Taiwan is flourishing, with plenty of exciting new openings, of which it is not limited to small scale business models like before; and the fine-dining is not only applied to western-style cuisine, but also clearly seen in Taiwanese or Asian-related contemporary cuisine. Our inspectors were truly amazed by the chefs' talent and remarkable techniques, creativity and personality presented on through their gastronomic creations."*



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### **10 restaurants newly awarded with One MICHELIN Star**

Out of the 10 restaurants newly awarded with One MICHELIN Star, 3 are promoted from last year whereas 7 joined the Guide for the first time, directly with One MICHELIN Star.

For the first time since the launch of the MICHELIN Guide in Taiwan, a Bib Gourmand establishment is promoted to One MICHELIN Star, and that is **MINIMAL** in Taichung, which also becomes the first-ever ice cream establishment to receive a MICHELIN Star globally. The sister dessert spot of Sur- in Taichung makes a gustatory and visual splash with its complex layering of flavours and textures. The seven-course menu changes every season; frozen treats like gelato and granita are artfully plated to articulate a theme.

Another restaurant in Taichung, **L'Atelier par Yao**, is also promoted to One MICHELIN Star. The establishment is helmed by a young chef, who honed his skills in France, and excels in modern French fare with an Asian twist. Inspectors highly recommend trying his chargrilled scallop with kombu, peas and parsley sauce for a delightful mix of textures.

The last restaurant promoted to One MICHELIN Star is **Sens** in Taipei. It only opens for dinner with a single tasting menu that changes according to the season (although the ever-popular pâté en croûte remains a firm fixture). The chef's sauces are second to none and he uses fresh herbs to great effect.

Out of the 7 new restaurants that joined the MICHELIN Guide for the first time this year, and directly achieved the One MICHELIN Star distinction, 1 restaurant is located in Taichung – **Yuen Ji**; helmed by Chef Lin, who revisits Taiwan's food heritage and culture, adding a sophisticated spin to family favourites; and 1 restaurant is located in Kaohsiung – **GEN**; with the kitchen brigade from Macau and Hong Kong that crafts three set menus, showcasing gourmet dried seafood like bird's nest and abalone and updating 1980's Cantonese favourites with novel twists.

The other 5 new One MICHELIN Star restaurants are in Taipei:

**A**, named after Chef Alain Huang's initial, promising a grade-A dining experience in an upscale, private space. Presenting dishes that are French in origin but influenced by Asian cuisines and made to subvert preconceptions.

**Circum-**, named after Latin "circum-" which is related to "circle", is a symbol of wholeness and unity in Chinese culture. The young kitchen team traces the



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footsteps of Chinese emigrants throughout history, exploring how their food culture changes over time and territories. Inspired by classic recipes, childhood memories and anecdotes collected overseas, they deliver an engaging dining experience based on literature, narratives and solid French technique.

**Eika** - Tucked away in a market, this place isn't easy to find, but the Japandi decor, Zen-like ambience and clever use of Taiwanese pickles and fermented syrups in creative Japanese fare make it worth the effort. There is just one tasting menu; most ingredients are flown in from Japan daily for freshness.

With a Japanese façade and a Nordic-inspired dining room, **NOBUO** is all about breaking boundaries. Born in Taiwan and raised in Japan, the head chef opened his eponymous restaurant to champion Japanese-French cuisine using Taiwanese produce.

**Wok by O'BOND** excels in deconstructing the flavours of Taiwanese and Asian cooking and reimagining them in astounding forms with modern French techniques.

Alongside with the restaurants that retained One MICHELIN Star from last year, there are now 41 establishments that are *worth the stop* (30 in Taipei, 8 in Taichung, and 3 in Kaohsiung). At the Two and Three MICHELIN Star levels, all restaurants awarded in 2023 retained their status within the 2024 selection, namely 5 Two MICHELIN Stars restaurants in Taipei - **L'Atelier de Joël Robuchon, logy, Molino de Urdániz, Mudan, and RAW**; and 3 Three MICHELIN Stars restaurants that retained their accolades - **JL Studio** in Taichung; **Le Palais** and **Taïrroir**, both in Taipei.

### **35 restaurants newly recommended for their quality cuisine**

In addition to the Star restaurants and Bib Gourmand establishments, which have been unveiled last week, the MICHELIN Guide Inspectors also recommend many eateries whose quality cuisine seduced them. This year, no less than 168 restaurants, including 35 new entries - 13 in Taipei, 8 in Taichung, 7 in Tainan, and 7 in Kaohsiung, are therefore recommended and can be found under the 'Selected' category.

The new additions to the selection present a wide variety of cuisine styles, including Taiwanese cuisine such as **3927**, and **Taiwan Rice Dining Hall** in Taipei; **Chef**



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**Ah-Hsi's Old Time Restaurant**, and **huist** in Taichung; or **A Fung's Harmony Cuisine**, **Paul's Canteen** and **Three Meals** in Kaohsiung.

Local small eats are also very popular, such as **Zai Lai** in Taichung; **A Hai Taiwanese Oden**, **Shun Te Beef Soup**, and **Wenpapa Goose** in Tainan; or **Three Wheels** in Kaohsiung.

There is also one new restaurant in Tainan serving vegetarian cuisine – **Mao Su**.

### **The MICHELIN Green Star continues to highlight the sustainable commitment of 6 restaurants**

Within the MICHELIN Guide restaurant selection, the MICHELIN Green Star highlights establishments at the forefront of the industry for their sustainable practices and dining experiences that combine culinary excellence with outstanding eco-friendly commitments.

As the focus on being more sustainable and eco-friendlier is a daily approach in Taiwan, the momentum greatly encourages restaurateurs, chefs and staffs to implement ways of making their approach with a positive impact on the environment.

These 6 restaurants retaining the MICHELIN Green Star continue to act as role models to encourage establishments towards an environmentally friendly approach: **EMBERS**, **Hosu**, **Little Tree Food (Da'an Road)**, **Mountain and Sea House**, **Yangming Spring (Shilin)** in Taipei; and **Thomas Chien** in Kaohsiung.

### **Three MICHELIN Guide Special Awards**

In addition to recommending quality restaurants, the MICHELIN Guide also aims to highlight talented individuals who contribute to enhancing the gastronomic dining experience. By doing so, it also acknowledges the diversity of jobs and know-hows involved in the restaurant industry.

#### ***MICHELIN Guide Service Award***

The 2024 MICHELIN Guide Service Award, presented by The Glenlivet, aims to highlight and encourage skilled and talented professionals who dramatically add to the customer experience. This award goes to **Yun-Shan HSU** from one MICHELIN Star restaurant **Ban Bo**, in Taipei.

With almost 10 years of experience in the F&B industry, Hsu interacts with diners with impeccable, warm and thoughtful style. She is a kind, passionate and confident



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lady, her engagement and service made a memorable and pleasant dining experience.

### ***MICHELIN Guide Sommelier Award***

The 2024 MICHELIN Guide Sommelier Award recognises the skills, knowledge, and passion of talented sommeliers of the industry. This year, the Sommelier Award goes to **Yoyo TSENG** from newly awarded one MICHELIN Star restaurant **Yuen Ji**, in Taichung, the first-ever female recipient of the Sommelier Award in Taiwan.

Having worked at L'Atelier de Joel Robuchon Taipei and Cantonese restaurant for several years as the sommelier, the experience helped her to establish the extensive wine knowledge and professional service. Leveraging her knowledge and expertise, she excels in creating intriguing pairings, enhancing the flavours of the traditional Taiwanese dishes with well-judged matches.

### ***MICHELIN Guide Young Chef Award***

The 2024 MICHELIN Guide Young Chef Award, presented by Mia C'bon, recognises a young chef working in a restaurant of the selection, and whose exceptional talent and great potential have impressed the inspectors. This year's award is given to **Tim, Ting-Yu CHEN** from newly selected restaurant, **huist**, in Taichung.

Tim graduated in local culinary school and honed his skills in Australia. There is no gimmick on his dish but could clearly feel his clever creativity and solid skills on showcasing Taiwanese culinary scene and elevating its refined image.

The full selection of the MICHELIN Guide Taiwan 2024 is attached to this press release.

The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Taiwan and throughout the world. Every hotel in the selection is chosen by MICHELIN Guide experts for its extraordinary style, service, and personality — with options for all budgets — and each hotel can be booked directly through the MICHELIN Guide website and app.

Visit the MICHELIN Guide's official [website](#), or download the MICHELIN Guide mobile app ([iOS](#) and [Android](#)), to discover every restaurant in the selection and book an unforgettable hotel.

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**The MICHELIN Guide Taiwan 2024 at a glance:**

	2024	New	Promoted
<b>TOTAL ESTABLISHMENTS</b>	<b>343</b>		
Total 3 MICHELIN Stars	<b>3</b>		
Total 2 MICHELIN Stars	<b>5</b>		
Total 1 MICHELIN Star	<b>41</b>	7	3
Total Bib Gourmand	<b>126</b>	15	1*
Total MICHELIN Selected	<b>168</b>	35	
Total Green Star	<b>6</b>		

\*Moved from MICHELIN Selected

2024	New	Promoted
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<b>TAIPEI</b>	<b>157</b>		
Total 3 MICHELIN Stars	<b>2</b>		
Total 2 MICHELIN Stars	<b>5</b>		
Total 1 MICHELIN Star	<b>30</b>	5	1
Total Bib Gourmand	<b>43</b>	5	1*
Total MICHELIN Selected	<b>77</b>	13	
Total Green Star	<b>5</b>		

\*Moved from MICHELIN Selected

	<b>2024</b>	<b>New</b>	<b>Promoted</b>
<b>TAICHUNG</b>	<b>66</b>		
Total 3 MICHELIN Stars	<b>1</b>		
Total 2 MICHELIN Stars			
Total 1 MICHELIN Star	<b>8</b>	1	2
Total Bib Gourmand	<b>27</b>	2	
Total MICHELIN Selected	<b>30</b>	8	
Total Green Star			

	<b>2024</b>	<b>New</b>	<b>Promoted</b>
<b>TAINAN</b>	<b>59</b>		
Total 3 MICHELIN Stars			
Total 2 MICHELIN Stars			
Total 1 MICHELIN Star			
Total Bib Gourmand	<b>31</b>	3	
Total MICHELIN Selected	<b>28</b>	7	
Total Green Star			



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	2024	New	Promoted
<b>KAOHSIUNG</b>	<b>61</b>		
Total 3 MICHELIN Stars			
Total 2 MICHELIN Stars			
Total 1 MICHELIN Star	<b>3</b>	1	
Total Bib Gourmand	<b>25</b>	5	
Total MICHELIN Selected	<b>33</b>	7	
Total Green Star	<b>1</b>		





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## MICHELIN GUIDE CEREMONY TAIWAN 2024 PARTNER

OUR 2024 PARTNERS  
2024 合作夥伴

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WAVES OF WONDER

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## THE MICHELIN GUIDE TAIWAN 2024

### TAIPEI



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Le Palais	頤宮	Cantonese
Tairroir	態芮	Taiwanese contemporary



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
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Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
L'Atelier de Joël Robuchon	侯布雄	French Contemporary
logy		Asian Contemporary
Molino de Urdániz	渥達尼斯磨坊	Spanish Contemporary
Mudan	牡丹	Tempura
RAW		Innovative



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
A <b>NEW</b>		French Contemporary
A Cut		Steakhouse
Ad Astra		European Contemporary
Ban Bo	斑泊	Taiwanese contemporary
Circum- <b>NEW</b>		Creative
de nuit		French Contemporary
Eika <b>NEW</b>	盈科	Japanese Contemporary
Fujin Tree Taiwanese Cuisine & Champagne (Songshan)	富錦樹台菜香檳 (松山)	Taiwanese
Golden Formosa	金蓬萊遠古台菜	Taiwanese
Impromptu by Paul Lee		Innovative
INITA		Italian Contemporary
Ken Anhe	謙安和	Japanese
Kitcho	吉兆割烹壽司	Sushi
Ming Fu	明福台菜海產	Taiwanese
Mipon	米香	Taiwanese
Mountain and Sea House	山海樓	Taiwanese
NOBUO <b>NEW</b>		Contemporary
Paris 1930 de Hideki Takayama	巴黎廳 1930x 高山英紀	French Contemporary
Sens <b>PROMOTED</b>		French Contemporary
Shin Yeh Taiwanese Signature	欣葉 鐘菜	Taiwanese
Sushi Akira	明壽司	Sushi
Sushi Ryu	鮨隆	Sushi
Sushiyoshi	壽司芳	Japanese
T+T		Asian Contemporary
The Guest House	請客樓	Huai Yang
Tien Hsiang Lo	天香樓	Hang Zhou
Wok by O'BOND <b>NEW</b>		Creative
Ya Ge	雅閣	Cantonese
Yu Kapo	或割烹	Japanese

ZEA		Latin American
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**SELECTED**

餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
16 by Flo		French Contemporary
3927 <b>NEW</b>	叁酒式湖	Taiwanese
44 SV	南村	Taiwanese
85TD	捌伍添第	Cantonese
AKIN <b>NEW</b>		Creative
Aleisha <b>NEW</b>		Mediterranean Cuisine
Antico Forno	老烤箱	Italian
Artbrosia	雅意	Italian
Baho (Da'an)	八和 (大安)	Barbecue
CEO 1950	總裁藝文空間	European Contemporary
Cha Cha Thé Cuisine		French Contemporary
Cheng Jia	承家	Taiwanese
Chinese Cuisine	雍翠庭	Taiwanese
Chope Chope Eatery		South East Asian
Chuan Mu Yuan	川畝園	Dim Sum
Clover		French Contemporary
Danny's Steakhouse	教父牛排	Steakhouse
Da-Wan	大腕	Barbecue
ÉCRU <b>NEW</b>		Creative
EMBERS		Taiwanese contemporary
Ephernité		French Contemporary
FRASSI <b>NEW</b>		Italian Contemporary
Fresh & Aged	美福乾式熟成牛排館	Steakhouse
Gi Yuan	驥園川菜	Sichuan
Hosu	好嶼	Taiwanese contemporary
Iron Chef Teppanyaki	鐵板教父	Teppanyaki
Izmir Turk Kitchen <b>NEW</b>	伊茲密爾土耳其廚房	Turkish
Jarana		Spanish
Kohaku <b>NEW</b>	琥珀	Japanese
Komboi <b>NEW</b>	空盤	Modern Cuisine
LA Vie by thomas Bühner	睿麗	European Contemporary

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le beaujour	芃卓	French Contemporary
Lin Ju <b>NEW</b>	麟聚	Cantonese
Lin's Vegetable Lamb Hotpot	林家蔬菜羊肉爐	Hotpot
Longtail		Innovative
May Snow Hakka Food	五月雪客家私房珍釀	Hakkanese
Mochi Baby	麻糬寶寶	Street Food
Muji Beef Noodles	穆記牛肉麵	Noodles
Mume		European Contemporary
N°168 Prime Steakhouse (Zhongshan)	N°168 Prime 牛排館 (中山)	Steakhouse
Orchid	蘭	Modern Cuisine
Page	頁小館	International
PASTi		Italian
Peng Lai	蓬萊	Taiwanese
Really Good Seafood	真的好海鮮	Seafood
Robin's Teppanyaki	Robin's 鐵板燒	Teppanyaki
Sasa	笹鮎	Sushi
Set. <b>NEW</b>		Creative
Shan Nay Chicken	山內雞肉	Street Food
Shi <b>NEW</b>	蒔	Japanese
Shih Chia Big Rice Ball	施家鮮肉湯圓	Small eats
Shin Yeh Taiwanese Cuisine	欣葉台菜 (創始店)	Taiwanese
Shing-Peng-Lai (Zhongshan North Road)	興蓬萊台菜 (中山北路)	Taiwanese
Silks House	晶華軒	Cantonese
Sushi Masuda	鮎增田	Sushi
Sushi Nanami	鮎七海	Sushi
Sushi Nomura	鮎野村	Sushi
Sushi Touryuumon	鮎天本 登龍門	Sushi
Taiwan Rice Dining Hall <b>NEW</b>	泔	Taiwanese
Tajimaya Shabu Shabu	但馬家涮涮鍋 (本館)	Shabu-shabu
Tao Luan Ting Roast Peking Duck Palace	北平陶然亭	Beijing
Thai & Thai		Thai
The Dragon	辰園	Cantonese
The Tavernist		European Contemporary
The Ukai		Teppanyaki
Toh-A'	桌藏	Innovative

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Tsuki Yo Iwa	月夜岩	Japanese
Tutto Bello		Italian Contemporary
Uke	釜	Japanese
Uosho	魚庄	Japanese
Vanne Yakiniku	梵燒肉	Barbecue
Wamaki	和蒔炭火割烹	Japanese
Xiang Se	香色	European Contemporary
Yangming Spring (Shilin)	陽明春天 (士林)	Vegetarian
Yuan Huan Pien Oyster Egg Omelette	圓環邊蚵仔煎	Street Food
Zaap <b>NEW</b>		Thai
Zan	讚	Teppanyaki



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
EMBERS		Taiwanese contemporary
Hosu	好喫	Taiwanese contemporary
Little Tree Food (Da'an Road)	小小樹食 (大安路)	Vegetarian
Mountain and Sea House	山海樓	Taiwanese
Yangming Spring (Shilin)	陽明春天 (士林)	Vegetarian

TAICHUNG



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
JL Studio		Singaporean Contemporary



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Fleur de Sel	鹽之華	French Contemporary
Forchetta		European Contemporary
La Maison de Win	文公館	Taiwanese contemporary
L'Atelier par Yao <b>PROMOTED</b>		French Contemporary

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MINIMAL <b>PROMOTED</b>		Modern Cuisine
Oretachi No Nikuya	俺達の肉屋	Barbecue
Sur-	澀	Taiwanese contemporary
Yuen Ji <b>NEW</b>	元紀	Taiwanese

**SELECTED**

餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Chef Ah-Hsi's Old Time Restaurant <b>NEW</b>	阿禧師懷舊餐館	Taiwanese
Chien Wei Seafood	千味海鮮	Taiwanese
Chilliesine (West)	淇里思 (西區)	Indian
enPure <b>NEW</b>	滯	Modern Cuisine
FRenCHIE FRenCHIE		French Contemporary
FRINS <b>NEW</b>		French Contemporary
Hello VietNam	越南你好	Vietnamese
Hibiki Seafood	響海鮮	Seafood
huist <b>NEW</b>	卉寓	Taiwanese contemporary
Inflorescence	飛花落院	Japanese
Isagi	潔	Japanese
KR Prime Steak		Steakhouse
Le Côté LM <b>NEW</b>	小樂沐	French Contemporary
Le Plein	滿堂	Innovative
Master of Mushroom (Xinshe)	菇神 (新社)	Taiwanese
MeatGQ	橡木炙烤牛排館	Steakhouse
Meidz Seafood	梅子	Seafood
Moment in Beijing	京華煙雲	Beijing
Orient Dragon	東方龍	Taiwanese
PI		European Contemporary
Rong Cuisine	豬肉榮小料理	Asian
Shan Shin (West)	膳馨 (西區)	Taiwanese
Torien Yakitori	鳥苑	Japanese
Tu Pang	地坊	European Contemporary
UNA-VERSE <b>NEW</b>		Creative
VARMT (West) <b>NEW</b>	發愣吃 (西區)	Noodles
Wen Tao	溫叨	Taiwanese
Yu Yue Lou	与玥樓	Cantonese
Yuan	元	Taiwanese contemporary

Zai Lai <b>NEW</b>	在來	Small eats
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**TAINAN**
**SELECTED**

餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
A Cun Beef Soup (Baoan Road)	阿村牛肉湯 (保安路)	Small eats
A Hai Taiwanese Oden <b>NEW</b>	阿輝黑輪	Small eats
A Ming Zhu Xing (Baoan Road)	阿明豬心冬粉 (保安路)	Small eats
A-Yu Beef Shabu Shabu (Kunlun Road)	阿裕牛肉 (崑崙路)	Hotpot
Bistro Alley	餐弄杯	European Contemporary
Como En Casa Gourmet	橄欖家	Spanish
Di Yi Ding	帝一饌	Seafood
Eastern Castle Noodles	城邊真味炒鱈魚專家	Small eats
Feng No Seafood	豐之海鮮漁府	Seafood
Good Hunan Cuisine	有你真好 湘菜沙龍	Hunanese
Gyu Go Zou	牛五藏	Hotpot
Hara Peko <b>NEW</b>		Modern Cuisine
Hsin Hsin	欣欣餐廳	Taiwanese
Jin Xia	錦霞樓	Taiwanese
Jyu Dim <b>NEW</b>	寓點	Dim Sum
Kaiyuan Road No Name Milkfish	開元路無名虱目魚	Small eats
Kanshi	甘旨	Japanese
Lao Tseng Lamb	老曾羊肉	Small eats
L'herbe <b>NEW</b>	香草小餐酒	European Contemporary
Mao Su <b>NEW</b>	毛蔬	Vegetarian
Pankoko	咩肉舖	Barbecue
Plum Chang	揚梅吐氣	Taiwanese
Principe	原則	French Contemporary
Shun Te Beef Soup <b>NEW</b>	順德牛肉湯	Small eats
The Temple-front Eatery	沙淘宮廟海產	Taiwanese
Wang Jia Smoked Lamb	王家燻羊肉	Taiwanese
Wenpapa Goose <b>NEW</b>	溫爸鵝肉	Small eats
Zai Fa Hao	再發號	Small eats

## KAOHSIUNG



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
GEN <b>NEW</b>	雋	Cantonese
Haili		Modern Cuisine
Sho	承	Japanese

## SELECTED

餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
A Fung's Harmony Cuisine <b>NEW</b>	三禾清豐	Taiwanese
Cho <b>NEW</b>	秋	Modern Cuisine
Bo Home	柏弘肉燥	Taiwanese
Ça marche	薩瑪法國小館	European Contemporary
Capstone Steakhouse		Steakhouse
Chang Sheng 29	長生 29	Taiwanese
Cheng's Noodles	鄭家切仔麵	Noodles
Crab's House	蟳之屋	Seafood
CRATAIN <b>NEW</b>		European Contemporary
Duck Zhen (Wufu 4th Road)	鴨肉珍 (五福四路)	Small eats
Fu Yuan	福園	Taiwanese
Good Crab House	好蟳屋	Seafood
Hai Guang	海光俱樂部中餐廳	Jiangzhe
Hung Tao Shanghainese Dumpling (Cianjin)	紅陶上海湯包 (前金)	Dumplings
Kuca Seafood	古家海鮮	Seafood
Majesty	美享地	Innovative
Marc L <sup>3</sup>		European Contemporary
MU	沐	Innovative
Nibbon		European Contemporary
Opus One Yin Yue	弄藝欣悅	European Contemporary
Papillon		French Contemporary
Paul's Canteen <b>NEW</b>	波記食堂	Taiwanese
Syan Syang	仙香飲食店	Taiwanese
Tain Chu <b>NEW</b>	天廚	Sichuan





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Tainan Wang	台南旺	Taiwanese
Temperature Studio	溫度劑	Innovative
the FRONT HOUSE	方蔭	Innovative
Thomas Chien		French Contemporary
Three Meals <b>NEW</b>	三餐暖食	Taiwanese
Three Wheels <b>NEW</b>	三輪的店	Small eats
Ukai-tei		Teppanyaki
White Gourd and Fat Person	冬瓜與胖子	Taiwanese
Xiantaosu	仙桃素	Vegetarian



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Thomas Chien		French Contemporary

### **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 AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. ([www.michelin.com](http://www.michelin.com))

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