



PRESS RELEASE

MICHELIN GUIDE

Paris - September 3rd, 2024

The very first MICHELIN Green Star and one new MICHELIN Star are shining within the 4th edition of the MICHELIN Guide Chengdu

- **One restaurant is newly recognized with One MICHELIN Star, and 5 establishments newly received a Bib Gourmand**
- **The MICHELIN Green Star is awarded for the first time to a restaurant in Chengdu**
- **The MICHELIN Guide hands out 3 Special Awards for restaurant professionals: the Young Chef Award, the Sommelier Award and the Service Award.**

On September 3rd, Michelin released the 2025 edition of the MICHELIN Guide Chengdu at the Shangri-La Hotel, Chengdu, China. In the capital city of Sichuan province, Michelin unveiled the latest restaurants the Michelin Inspectors decided to recommend within their selection, and announced the talented winners of the MICHELIN Special Awards. For the very first time in Chengdu, one restaurant is recognized with the MICHELIN Green Star, becoming the fourth establishment in China mainland to see its outstanding sustainable commitments rewarded. In total, the 2025 selection includes 73 restaurants, and pays tribute to 3 outstanding professionals, who received the MICHELIN Young Chef Award, the MICHELIN Sommelier Award and the MICHELIN Service Award.

"Chengdu, a city renowned for its bold flavors, where the rich legacy of Sichuan cuisine seamlessly converges with contemporary culinary trends. Over the past few years, our Inspectors have witnessed how Chengdu has emerged as a global culinary hotspot, attracting an impressive array of international talent and expertise." Mr. Gwendal Poullennec, International Director of the MICHELIN Guides, presented during the press conference.

"This year, we are excited to highlight new entries into our Guide that feature both rising stars and seasoned chefs from around the country, and the world. These global influences are invigorating Chengdu's dining landscape, fostering an environment where traditional flavors meet innovation and diversity. Simultaneously, we are pleased to recognize the increasing commitment of restaurants to environmental sustainability, awarding for the very first time the



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MICHELIN Green Star to one role model establishment in Chengdu. By adopting comprehensive and impactful measures for sustainable development and pioneering innovative practices, this establishment exemplifies how culinary excellence and environmental responsibility can seamlessly coexist and inspire others.”

1 Restaurant Newly Awarded One MICHELIN Star

In the new edition of the MICHELIN Guide Chengdu, 2 restaurants with Two MICHELIN Stars and 10 restaurants with One MICHELIN Star have retained their distinctions with a consistently high level of performance this year. Additionally, **The Hall**, helmed by Italian chef Leonardo Zambrino, has newly received One MICHELIN Star while entering the selection of Chengdu for the first time.

The Hall

The first Louis Vuitton restaurant in China has Italian chef Leonardo Zambrino at the helm. Stints in prestigious kitchens in Asia and Europe have helped shape his sophisticated European cuisine incorporating Sichuan flavour profiles. The five- and eight-course tasting menus feature season-driven dishes such as an ode to mushrooms, presenting Yunnan's mushrooms in ingenious forms, with contrasting textures, flavours and temperatures.

The First MICHELIN Green Star in Chengdu

Since the introduction of the MICHELIN Green Star in 2020, this initiative aimed at shedding lights on pioneering restaurants which put eco-responsibility at the heart of their culinary approach and professional operations.

Over the years, MICHELIN Inspectors have been paying attention to all measures taken by **Mi Xun Teahouse** in terms of sustainable practices. During this year, some changes were noticeable. In addition to their good attempts at sourcing local seasonal ingredients, organic tea, and local wine, they also design special menus, selecting eco-friendly ingredients from communities around giant panda habitats, and helping local farms to survive from those areas. Moreover, during the meal the Inspectors noticed that the servers were well trained to educate customers about protecting wildlife. This restaurant certainly sets a good example for local dining.



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5 Entries in the Bib Gourmand Category

For any food lover and traveler looking for great value for money, Bib Gourmand stands for an affordable choice with quality cuisine. Very often, Bib Gourmand recommendations reflect the region's most popular food culture and are the perfect way to experience local specialties. The new entrants to the 2025 MICHELIN Guide Chengdu have their own unique charms, and they have successfully preserved local traditions and craftsmanship, which have been already taken over by younger generations.

Gong Zhou · Ba Shu Wei Yuan

Cuisine: Sichuan

Gong Zhou was the ancient name of Chongqing, the home municipality of the owner and kitchen team. Since opening in a residential area next to Taikoo-li shopping hub in 1998, it has kept its fans coming back for its Chongqing dishes, such as "auspicious" home-style fish dish; blanched grass carp dressed in a tangy sauce made with spicy bean sauce, pickled chilli and ginger.

Nian Feng Restaurant

Cuisine: Sichuan

Nestled in the old town, the old-meets-new interior pays tribute to the neighbourhood's past with a touch of modern Chinese chic. It champions a sophisticated take on home-style Sichuan cooking. Their signature dry-braised beef tendon with green chillies boasts finely diced pork belly and king oyster mushrooms in the sauce for extra depth and texture. Sliced pig kidney dressed in red oil seduces with nutty depth, crisp texture and rich flavours.

Rong Yuan Can Guan

Cuisine: Sichuan

This household name located in the old city has been around since 1999. The second-generation owner and the all-Sichuanese team continue to feed diners authentic home-style Sichuan cooking like in the old days. The signature spicy mandarin fish uses a herbal chilli mix with exceptional heat and depth and the fish is flown in daily from Guangdong. The quick-fried pork tripe tip (limited availability) is uniquely satisfying thanks to its springy texture.

Wan San Mian Guan (Jinjiang)

Noodles

The owner hails from Yibin County, Sichuan. He opened this shop to serve authentic Yibin-style Ranmian noodles tossed in a chilli paste with ground peanuts,



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scallion, bean sprouts and sesames. For toppings, choose between the aromatic chilli ground beef or the hearty braised ginger duck. Those who prefer noodles may opt for the thick ribbon variety. On top of that, dried meats and sausages are also offered at dinner.

Wu Ji Guai Wei Mian (Jinjiang)

Noodles

In 1989, the founder started his first noodle shop just down the road. After several moves, he is back in his old neighbourhood. Despite his advanced age, and although the shop is now run by his son, he still makes his own pork sauce. His signature noodles are dressed in a shiitake pork sauce that is mildly hot, sweet and numbing. Beef noodles in a spicy bean sauce include diced bamboo shoots for a lovely crunch.

Finally, the new restaurant selection includes 37 MICHELIN-Selected restaurants, covering more than a dozen cooking styles. Five of them are entering the Guide for the first time, namely ***Brustin***, which offers innovative dishes, ***Cloud Arise (Chenghua)*** and ***Shu Mansion***, which serve Sichuan cuisine, ***Nan's Gourmet***, a Cantonese restaurant, and ***Pairedd***, a trendy European Contemporary restaurant.

Three MICHELIN Guide Special Awards are handed out to restaurant professionals

The Guide explores local cuisine and highlights the talents in Chengdu's food and beverage industry. At the launch Ceremony, Michelin presented three individual awards – the Young Chef Award, the Sommelier Award and the Service Award.

Mr. Leonardo Zambrino from the One MICHELIN Star restaurant **The Hall** has been awarded this year's MICHELIN Young Chef Award. Leonardo Zambrino, born and raised in Italy, pursued his culinary education at the prestigious ALMA Italian culinary school in 2012. He then worked and studied under Chef Massimiliano Alajmo, gaining valuable experience. After over 10-year experience in several world acclaimed establishments such as the 3 MICHELIN Star Da Vittorio in Italy, L'Orangerie in Paris, 3 MICHELIN Stars Caprice in Hong Kong and The Tasting Room in Macau, as well as Da Vittorio in Shanghai, Zambrino was appointed as Executive Chef at The Hall last year. Incorporating local ingredients and flavors, this young and promising Italian chef is constantly making new attempts in his culinary creations.



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The winner of this year's MICHELIN Sommelier Award is from the newly selected restaurant **Paired. Ava Wang**, the Sommelier at the restaurant, is the best person to receive the award on behalf of the talented team. The restaurant is managed by the 'By Little Somms' group, whose founder was previously a Sommelier. The entire team, including the chef, is well-versed in food and wine pairings. They introduce wines in detail, covering grapes, regions, history, terroir, and food-wine pairing philosophy, demonstrating deep wine knowledge. The menu features 10 dishes paired with 7 different wine glasses, though the overall portion size is controlled at 600-700ml.

Ms. **Feifei REN** from the One MICHELIN Star restaurant **Silver Pot** won this year's MICHELIN Service Award. Hailing from Sichuan province, She is well-versed in the menu and food products, and able to introduce dishes in detail. She proactively shares information about Sichuan peppercorns and peppery tea, including their production processes and historical background. Her deep understanding of the dishes and ingredients allows her to provide customers with comprehensive introductions to the origins, aromas, and uses of various Sichuan peppercorns. Her expertise and passion for Sichuan cuisine elevates the dining experience for customers.

The Chengdu restaurant selection joins the MICHELIN Guide selection of hotels, which features 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 — and each hotel can be booked directly through the MICHELIN Guide website and app.

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.

The MICHELIN Guide Chengdu 2024 summary:

73 recommended restaurants of which:

- 2 Two MICHELIN Star restaurants
- 11 One MICHELIN Star restaurants (of which, 1 new)
- 1 MICHELIN Green Star restaurant
- 23 Bib Gourmand restaurants (of which, 5 new)
- 37 Michelin-selected restaurants (of which, 5 new)

The 2025 Selection of the MICHELIN Guide Chengdu is also attached.



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Partners of The MICHELIN Guide Chengdu 2025:



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)

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The MICHELIN Guide Chengdu 2025 Selection

English Name/ 英文名	Chinese Name/中文名	Distinction/ 评级	Cuisine type/ 菜系
Xin Rong Ji	新荣记	Two MICHELIN Stars/ 米其林二星	Taizhou/ 台州菜
Yu Zhi Lan	玉芝兰	Two MICHELIN Stars/ 米其林二星	Sichuan/ 川菜
Chaimen Hui	柴门荟	One MICHELIN Star/ 米其林一星	Sichuan/ 川菜
Fang Xiang Jing	芳香景	One MICHELIN Star/ 米其林一星	Sichuan/ 川菜
Fu Rong Huang	芙蓉凰	One MICHELIN Star/ 米其林一星	Sichuan/ 川菜
Hokkien Cuisine	福满楼	One MICHELIN Star/ 米其林一星	Fujian/ 闽菜
Ma's Kitchen	马旺子	One MICHELIN Star/ 米其林一星	Sichuan/ 川菜
Mi Xun Teahouse	谧寻茶室	One MICHELIN Star/ 米其林一星 MICHELIN Green Star/ 米其林绿星	Vegetarian/ 素食
Silver Pot	银锅	One MICHELIN Star/ 米其林一星	Sichuan/ 川菜
S Kitchen	偲厨	One MICHELIN Star/ 米其林一星	French Contemporary/ 时尚法国菜
The Hall <i>NEW</i>	会馆	One MICHELIN Star/ 米其林一星	European Contemporary/ 时尚欧陆菜
Xu's Cuisine	许家菜	One MICHELIN Star/ 米其林一星	Sichuan/ 川菜
Young Art · Yong Ya He Xian (Tongzilin East Road)	漾亚·雍雅合鲜 (桐梓林东路)	One MICHELIN Star/ 米其林一星	Sichuan/ 川菜
Chen Mapo Tofu (Qinghua Road)	陈麻婆豆腐 (清华路)	Bib Gourmand/ 必比登推介	Sichuan/ 川菜
Dumpling & Drinks (Lanchao Road)	喜玉饺子酒 (蓝草路)	Bib Gourmand/ 必比登推介	Dumplings/ 饺子
Gan Ji Fei Chang Fen (Jinniu)	甘记肥肠粉 (金牛)	Bib Gourmand/ 必比登推介	Noodles/ 面食
Gong Zhou · Ba Shu Wei Yuan <i>NEW</i>	恭州·巴蜀味苑	Bib Gourmand/ 必比登推介	Sichuan/ 川菜

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Guan Jin (Wuhou)	观锦 (武侯)	Bib Gourmand/ 必比登推介	Sichuan/ 川菜
Hu Er Ge Yao Shan Ti Hua	胡二哥药膳蹄花	Bib Gourmand/ 必比登推介	Sichuan/ 川菜
Lao Chengdu San Yang Mian	老成都三样面	Bib Gourmand/ 必比登推介	Noodles/ 面食
Mind	漫得	Bib Gourmand/ 必比登推介	Sichuan/ 川菜
Mosnack	茉筱馆	Bib Gourmand/ 必比登推介	Noodles/ 面食
Nian Feng Restaurant <i>NEW</i>	年丰饭店	Bib Gourmand/ 必比登推介	Sichuan/ 川菜
Organization South	组织向南	Bib Gourmand/ 必比登推介	Sichuan/ 川菜
Rongrong Beida Pugaimian	蓉蓉北大铺盖面	Bib Gourmand/ 必比登推介	Noodles/ 面食
Rong Yuan Can Guan <i>NEW</i>	荣园餐馆	Bib Gourmand/ 必比登推介	Sichuan/ 川菜
Shudidanggui (Wuhou)	熟地当归 (武侯)	Bib Gourmand/ 必比登推介	Sichuan/ 川菜
The Woo's	吴氏荟	Bib Gourmand/ 必比登推介	Sichuan/ 川菜
Ting Yuan 399 (Jinjiang)	庭院 399 (锦江)	Bib Gourmand/ 必比登推介	Sichuan/ 川菜
Wan San Mian Guan (Jinjiang) <i>NEW</i>	万三面馆 (锦江)	Bib Gourmand/ 必比登推介	Noodles/ 面食
Wu Ji Guai Wei Mian (Jinjiang) <i>NEW</i>	吴记怪味面 (锦江)	Bib Gourmand/ 必比登推介	Noodles/ 面食
Yangboying Za Jiang Mian	杨伯英杂酱面	Bib Gourmand/ 必比登推介	Noodles/ 面食
Yao Guai Mian	幺怪面	Bib Gourmand/ 必比登推介	Noodles/ 面食
Yongle Restaurant (Wuhou)	永乐饭店 (武侯)	Bib Gourmand/ 必比登推介	Sichuan/ 川菜
Zhuan Zhuan Hui (Lianhua South Road)	转转会 (莲花南路)	Bib Gourmand/ 必比登推介	Sichuan/ 川菜
Zhu Ji Zhi Mian Pu	竹记制面铺	Bib Gourmand/ 必比登推介	Noodles/ 面食
#8	8 号	MICHELIN Selected/ 米其林指南入选餐厅	Hotpot/ 火锅
Art Yinba	银芭 1986	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜

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Brustin <i>NEW</i>	布洛斯汀	MICHELIN Selected/ 米其林指南入选餐厅	Innovative/ 创新菜
Chaimen Gong Guan	柴门公馆	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜
Chanyue Vegetarian	禅悦素食	MICHELIN Selected/ 米其林指南入选餐厅	Vegetarian/ 素食
Chengdu Restaurant	成都宴	MICHELIN Selected/ 米其林指南入选餐厅	Cantonese/ 粤菜
China Samite - Hot Pot (Wuhouci Street)	锦城印象 (武侯祠大街)	MICHELIN Selected/ 米其林指南入选餐厅	Hotpot/ 火锅
Chuanpu	川莆酒楼	MICHELIN Selected/ 米其林指南入选餐厅	Fujian/ 闽菜
Cloud Arise (Chenghua) <i>NEW</i>	云起食 (成华)	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜
Co-		MICHELIN Selected/ 米其林指南入选餐厅	Innovative/ 创新菜
Datenbank	食物数据库	MICHELIN Selected/ 米其林指南入选餐厅	Innovative/ 创新菜
Hidden Place	隐庐·古法川菜	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜
Huadao Art Of Life · Yu Shan Ge	华道生活·钰善阁	MICHELIN Selected/ 米其林指南入选餐厅	Vegetarian/ 素食
Li Xuan	丽轩	MICHELIN Selected/ 米其林指南入选餐厅	Cantonese/ 粤菜
Long Sen Yuan (Qingyang)	龙森园 (青羊)	MICHELIN Selected/ 米其林指南入选餐厅	Hotpot/ 火锅
Mansion Xún	郇厨	MICHELIN Selected/ 米其林指南入选餐厅	Jiangzhe/ 江浙菜
Member	门板儿面	MICHELIN Selected/ 米其林指南入选餐厅	Noodles/ 面食
Nan's Gourmet <i>NEW</i>	南公馆	MICHELIN Selected/ 米其林指南入选餐厅	Cantonese/ 粤菜
Nan Tang (Tianshun Road)	南堂馆 (天顺路)	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜
Nantang Wang	南亭荟月	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜
New Peking Cuisine	新拾玖	MICHELIN Selected/ 米其林指南入选餐厅	Beijing/ 京菜
Pairedd <i>NEW</i>	配德	MICHELIN Selected/ 米其林指南入选餐厅	European Contemporary/ 时 尚欧陆菜
Private Collection · See Joy	辛厨房·辛悦	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜
Qian Li	前里	MICHELIN Selected/ 米其林指南入选餐厅	Taizhou/ 台州菜

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Rongle Garden	荣乐园	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜
Shu Mansion <i>NEW</i>	蜀府宴	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜
Sichuan Folk (Wuhou)	巴国布衣 (武侯)	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜
Silver Cottage	银庐	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜
Tan Jia	谭家	MICHELIN Selected/ 米其林指南入选餐厅	Small eats/ 小吃
The Bridge	廊桥	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜
The River House		MICHELIN Selected/ 米其林指南入选餐厅	European/ 欧陆菜
Tivano		MICHELIN Selected/ 米其林指南入选餐厅	Italian/ 意大利菜
Tong Fu She	同福社	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜
Wu Yue Gong	五岳宫	MICHELIN Selected/ 米其林指南入选餐厅	Chinese Contemporary/ 时 尚中国菜
Xiang Shang Xiang	湘上湘	MICHELIN Selected/ 米其林指南入选餐厅	Hunanese/ 湘菜
Xue Tao · In the Yard	薛涛 · 院子里	MICHELIN Selected/ 米其林指南入选餐厅	Sichuan/ 川菜
Yanyu	宴遇·福建荟馆	MICHELIN Selected/ 米其林指南入选餐厅	Fujian/ 闽菜