

Paris, August 19th, 2026

MICHELIN Guide Guangzhou | Shenzhen 2026 Joint Release Marks Shenzhen's Unprecedented Debut

- Shenzhen debuts as MICHELIN Guide destination, joint list with Guangzhou.
- Inaugural Shenzhen Selection features 59 restaurants including 7 MICHELIN-Starred establishments.
- 4 individual awards presented including the first MICHELIN Mentor Chef Award in Guangdong

MICHELIN Guide unveiled the inaugural Guangzhou and Shenzhen restaurant Selection at Grand Hyatt Shenzhen in Luohu District, Shenzhen. The first joint Selection, marking Shenzhen's debut as a MICHELIN Guide destination, features a total of 176 restaurants: 5 Two MICHELIN Stars, 22 One Star, 73 Bib Gourmand and 76 MICHELIN-Selected restaurants.

Gwendal Poullennec, International Director of MICHELIN Guide, said: "Since 2018, we have been celebrating Cantonese culinary mastery. Today, we write a brand-new page: for the very first time, the MICHELIN Guide arrives in Shenzhen. Two cities, one shared moment. Guangzhou gives us roots – deep, warm, enduring. Shenzhen gives us wings – open, dynamic, endlessly creative. From Guangzhou's millennia-old Cantonese soul to Shenzhen's emerging vibrancy, these two cities together compose a compelling movement in southern China's culinary landscape. We look forward to the Guide gradually expanding deeper into the Greater Bay Area, exploring more diverse dining scenarios and uncovering more of the province's hidden culinary treasures. "

Guangzhou Retains Stars, Shenzhen Impresses on First Try

Guangzhou retained 20 MICHELIN-Starred restaurants, including 3 Two-Star: fine Cantonese **Imperial Treasure Fine Chinese** and **Jiang by Chef Fei**, and the innovative **Taian Table**. Among the 17 One-Star, Cantonese classics and dim sum restaurants are **BingSheng Mansion (Xiancun Road)**, **BingSheng Private Kitchen (Tianhe East Road)**, **Hongtu Hall**, **Jade River**, **Lai Heen**, **Lei Garden (Yuexiu)**, **Lingnan House**, **Wisca (Haizhu)**, **Xin Ji**, and **Yu Yue Heen**; Chao Zhou cuisine spots **Imperial Treasure Fine Teochew Cuisine** and **Suyab Courtyard · Pickmoon Gourmet**; and the rest include Sichuan fine dining **Song** and **Yong**, European contemporary **Stiller**, innovative **Chōwa**, and Fujianese **Yu Garden**.

Shenzhen, as the newest MICHELIN Guide destination for 2026, debuted with 2 Two-Star and 5 One-Star restaurants on its first Selection. This unprecedented first showing reflects the solid strength of Shenzhen's dining market, built on years of steady accumulation.

The Bay by Chef Fei - Cantonese cuisine - Two MICHELIN Stars, Shenzhen, 2026

Done out in modern Chinese style, the main dining area is complemented by nine private rooms named after the mythical landforms of the ancient Classic of Mountains and Seas. The menu covers both Cantonese and Chaoshan dishes, with a balance of classics and novel creations. With its crispy skin and tender meat, the roast goose roll stuffed with Yunnanese mushrooms is on point. The sautéed fish maw with aged, preserved radish presents lovely textures and umami.

Yun Jing - Cantonese cuisine - Two MICHELIN Stars, Shenzhen, 2026

This sky-scraper restaurant, whose name means cloud iridescence, aims to serve novel Cantonese fare against a backdrop of breathtaking 270-degree city and ocean views. Chef Guo Yuanfeng strikes a balance between tradition and innovation, crafting a menu that covers all the bases from double-boiled soup and barbecue to poultry and seafood. Try his poached sunflower seed-fed chicken, or spicy sautéed mantis shrimp with basil and golden fried garlic.

Chao Shang Chao - Chao Zhou cuisine - One MICHELIN Star, Shenzhen, 2026

This upscale Beijing-based restaurant chain opened its first branch in Shenzhen in 2024. The elegant room feels modern, a display of gourmet dried seafood befitting the brand's image. They serve refined Chaozhou cooking, and you can also have a menu tailored to your budget and preferences. The braised fish maw in chicken stock with aged, preserved radish boasts a gelatinous texture and unique aroma. Try the conch chargrilled in its own shell, too.

Ensue - Innovative cuisine - One MICHELIN Star, Shenzhen, 2026

Perched atop a skyscraper hotel, Ensue affords spectacular city views. The room exudes understated elegance with natural materials and soft lighting. The young chef reworks Cantonese classics, presenting a tasting menu inspired by history and personal narratives, underpinned by solid skills and dialled-in flavours. The exact items spin with the season; the wine list offers both French vintages and Napa Valley pours, the best of New and Old Worlds.

Fumée - Innovative cuisine - One MICHELIN Star, Shenzhen, 2026

In a nature-inspired space generously decorated with lush plants, the Zhennan wood counter overlooking the open kitchen can comfortably seat 12. The multi-course pan-Chinese tasting menu sees bold combinations of regional influences alongside imported premium produce. Glutinous rice cooked in serrano ham stock

is paired with chanterelle and termite mushrooms. At times, there is an add-on menu for pre-orders only. Try their original cocktails, too!

Opus 388 - French Contemporary cuisine - One MICHELIN Star, Shenzhen, 2026

At a head-spinning height of 388 metres, this elegant restaurant has a lot to offer as well as spectacular views. The chef's table provides a fascinating insight into the culinary process, while the main dining room sports an airy, tranquil vibe. Italian chef, Alessio Durante, deftly and creatively reworks French classics with the best seasonal ingredients. The tasting menu is the best way to experience his vision, but à la carte options also abound.

Xin Rong Ji - Taizhou cuisine - One MICHELIN Star, Shenzhen, 2026

The first Guangdong outlet of this upmarket restaurant chain opened here in 2019. With only nine tables and a few private rooms, it's not as roomy as other branches, but the wood-rich space adorned with subtle Chinese motifs feels cosy and warm. On the menu, Taizhou fare, especially seafood from the East China Sea, takes centre stage. The brown croaker lion's head meatballs with hairy crab roe and tofu in clay pot present layered textures and flavours.

Local snacks debut on the MICHELIN Guide

Since its official launch in the 1990s, the Bib Gourmand in MICHELIN Guide has won wide acclaim from chefs, food lovers, and travelers around the world. It highlights affordable dining options with outstanding quality, particularly local snacks, dim sum shops, noodle houses, and home-style stir-fries. These are not only budget-friendly choices but also a wonderful gateway to experiencing the authentic flavors of a place.

With the release of the new Guangzhou selection, 8 affordable and delicious eateries have made it onto the Bib Gourmand list. They are **Baode (Dunhe Road)**, which started with Longjiang braised pork rice; **E Qian Ya Hou**, famous for its white-cut goose and duck; **Tai Shan Lao Biao Xian Tang Yuan (Xihua Road)**, serving Taishan specialty dishes; **Si Mao Cai Guan**, offering Yunnan Pu'er-style cuisine; **Ru Yi Chuan Tong Zhu Sheng Mian**, featuring house-made noodles; and **Mei Lu Xiao Chu, Wuchuan Hao Wei Lai**, and **Yu Yuen**, all offering traditional Cantonese dim sum and small dishes.

Shenzhen's debut Selection features 21 restaurants awarded the Bib Gourmand, covering over 10 cooking styles including Cantonese, Chao Zhou, Sichuan, Hakka, Hunan, Shun Tak, and Indonesian. Among them are beloved local snacks, such as **Jie Yang Lao Er Guo Tiao Tang**, which has been serving traditional kway teow for nearly 30 years, making its rice noodles fresh daily by steaming and cutting them into strips for a soft, chewy texture with a rich rice aroma, whether stir-fried or in soup.

Also notable is **Gao San Jie Dou Hua Dian**, where soybean milk is ground fresh each morning to make douhua; the Sichuan-style bean curd, served with a spicy chili dipping sauce, delivers a numbing heat that instantly awakens the palate. For noodle lovers, there are plenty of comforting options, including **Jiu Jiu Noodle** for Jiangsu-Zhejiang-style noodles, **Xiao Long Niu Rou Mian (Futian)** for Chongqing noodles, **Xin Hu Cun Cu Rou (Longhua Jianshe Road)** for Chao Zhou-style toppings over noodles, and **Xin Ji Ke Jia Wei Dao** for Hakka marinated noodles and noodle soups.

Beyond the MICHELIN Star and Bib Gourmand, the list of MICHELIN-Selected restaurants also brings pleasant surprises. Guangzhou adds 7 new members: **Chaleur** for innovative cuisine, **De Dian** for Chinese dim sum, **Feng Yue Xuan** and **Yue Yan** for Cantonese cuisine, **Hitom Xiao Wei** and **Xian Chu Ling (Haizhu)** for noodle dishes, and **Rose Garden** for European contemporary cuisine.

For the debut Shenzhen Selection, 31 restaurants are also recommended, including innovative restaurants **Avant**, **La Lune**, **La Tablee**, and **Paired**; Chinese contemporary cuisine **Shan Hai Zuo** and Thai contemporary **Blackitch**. Also featured are regional specialties such as Jiangsu-Zhejiang cuisine **Greenside (Nanshan)**, Sichuan cuisine **Ma's Kitchen** and **Rong Chuan Cai (Shennan Boulevard)**, Ningbo cuisine **Ning Bo Jiu Jia**, Huai Yang cuisine **Shang Garden**, as well as two vegetarian restaurants, **Tian Yu Shui** and **VAWU**. With over 10 cooking styles on the list, the diversity and vitality of Shenzhen's dining scene are on full display.

4 Individual Awards, Including First Mentor Chef Award in Guangdong

Over the past year, MICHELIN Guide inspectors have traversed the streets and alleys, not only identifying outstanding restaurants but also discovering talented individuals who have quietly excelled in the culinary industry. This year, several individual awards have been established to honor excellence across different dimensions: the Young Chef Award celebrates emerging culinary talents, the Service Award recognizes attentive hospitality, and the Sommelier Award pays tribute to the artistry and knowledge of wine pairing. Of particular note, the Mentor Chef Award is presented for the first time in Guangdong, honoring industry veterans who have generously mentored the next generation. These individual accolades are not only a recognition of personal achievement but also a vivid celebration of heritage and innovation within the culinary ecosystem.

Mr. **Jinghui HUANG**, chef of the Two-Star restaurant **Jiang by Chef Fei** in Guangzhou, received the MICHELIN Mentor Chef Award presented by Shinho. Chef Fei is a master of Cantonese and Chao Zhou cuisine, blending traditional techniques with modern concepts to create his own distinctive style. Beyond his own culinary excellence, he has long been dedicated to mentoring young chefs and has established

a systematic training system that provides clear career paths for rising talent. In kitchen management and talent development, he consistently upholds the highest standards, leading by example and passing on his skills hands-on, truly embodying the spirit of mentorship in the industry.

Ms. **Chunghan HOU**, chef of **La Lune**, a MICHELIN-Selected restaurant in Shenzhen, received this year's MICHELIN Young Chef Award presented by MINDONGYIYU. Born in Taipei, Chef Hou received her professional culinary training in France under Alexandre Couillon, honing her skills at his Three-Star restaurant La Marine. She then worked for several years at Ensue in Shenzhen, further refining her craft. Now at the helm of La Lune, a fully women-run restaurant, she oversees the open kitchen with composure, precision, clear communication, and efficient coordination. She personally inspects every dish before it leaves the pass and often steps out to explain her creative vision to guests. With inner strength that commands the respect of her team, she unites her all-female staff and stands as an exemplary figure for women in the contemporary culinary world.

Ms. **Lianxiang Qin** of **Yue Yan**, a MICHELIN-Selected restaurant in Guangzhou, received this year's MICHELIN Service Award. Ms. Qin joined the front-of-house team when Yue Yan first opened and has since accumulated years of service experience. Her work is efficient and precise, accompanied by a keen sense of restraint and measure—essential qualities in fine dining. When presenting dishes, she speaks with clarity and elegance, helping guests fully appreciate the kitchen's creative vision. Her style is understated and reserved, yet carries warm, attentive care that puts everyone at ease.

Mr. **Herry HE** of **Chaleur**, a MICHELIN-Selected restaurant in Guangzhou, received the MICHELIN Sommelier Award presented by MANSONG. Mr. He joined the wine industry in 2016. His experience as a wine merchant and working with head chefs in local restaurants sparked his passion and expertise in wine. He enjoys engaging with guests, sharing tasting notes and pairing insights. As both sommelier and general manager, he has a holistic view of hospitality. Instead of listing by-the-glass wines, he presents bottles tableside and offers whole-bottle service even for single glasses. This encourages interaction and allows flexible, real-time adjustments to pair with each course, enhancing the dining experience.

The full MICHELIN Guide Guangzhou | Shenzhen 2026 Restaurant Selection is available on the MICHELIN Guide website and on the free MICHELIN Guide app, where users can research restaurants via their locations, cuisine types or additional features.

The Inaugural Edition of the MICHELIN Guide Guangzhou | Shenzhen 2026 at a Glance:

Guangzhou: 117

 **3 Two MICHELIN Stars**

 **17 One MICHELIN Star**

 **52 Bib Gourmand**

45 MICHELIN Selected

Shenzhen: 59

 **2 Two MICHELIN Stars**

 **5 One MICHELIN Star**

 **21 Bib Gourmand**

31 MICHELIN Selected

Mindful Voices

MICHELIN Guide launched new Mindful Voices editorial series in 2026, which puts chefs in the spotlight, giving them a platform to share how they're rewriting gastronomy by championing new approaches.

Gwendal Poullennec, International Director of the MICHELIN Guide, says, "Mindful Voices will give a platform to all those who are rewriting the rules in their respective fields. This new framework draws directly from what our inspection teams witness firsthand: encounters and experiences that are transforming how things are done and that deserve to be shared. Staying true to its identity and values, the MICHELIN Guide will amplify and give full resonance to these voices from the worlds of gastronomy, hospitality and wine so that they can be heard, wherever they may be."

The restaurant owner Mr. **Wingkai Li** and chef **Qilong Luo** invited at the MICHELIN Guide Restaurant Ceremony Guangzhou | Shenzhen 2026 are from the One MICHELIN Star restaurant **Yong** in Guangzhou. Housed in a century-old building, Yong honours Chinese heritage through traditional craftsmanship in its décor and

furnishings. Its cuisine artfully combines local ingredients with Sichuan-style recipes to deliver authentic flavours. Equally noteworthy, the team actively reduces waste by employing pickling, fermentation, and creative reuse of leftovers— integrating these practices into everyday kitchen routines. These efforts, rooted in cultural preservation and forward-looking responsibility, use food as a bridge between past and future, setting a warm and responsible example for the industry.

The MICHELIN Guide Worldwide app for [iOS](#) and [Android](#) devices.



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THE MICHELIN GUIDE
GUANGZHOU | SHENZHEN 2026
FULL RESTAURANT SELECTION



Two MICHELIN Stars

Excellent cooking, worth a detour!

English Name	Chinese Name	Cuisine type	City	NEW
Imperial Treasure Fine Chinese Cuisine	御宝轩	Cantonese	Guangzhou	
Jiang by Chef Fei	江	Cantonese	Guangzhou	
Taian Table	泰安门	Innovative	Guangzhou	

The Bay by Chef Fei	东湾	Cantonese	Shenzhen	NEW
Yun Jing	云璟	Cantonese	Shenzhen	NEW


One MICHELIN Star
High quality cooking, worth a stop!

English Name	Chinese Name	Cuisine type	City	NEW
BingSheng Mansion (Xiancun Road)	炳胜公馆 (洗村路)	Cantonese	Guangzhou	
BingSheng Private Kitchen (Tianhe East Road)	炳胜私厨 (天河东路)	Cantonese	Guangzhou	
Chōwa		Innovative	Guangzhou	
Hongtu Hall	宏图府	Dim Sum	Guangzhou	
Imperial Treasure Fine Teochew Cuisine	御宝阁	Chao Zhou	Guangzhou	
Jade River	玉堂春暖	Cantonese	Guangzhou	
Lai Heen	丽轩	Cantonese	Guangzhou	
Lei Garden (Yuexiu)	利苑 (越秀)	Cantonese	Guangzhou	
Lingnan House	广御轩	Cantonese	Guangzhou	
Song	宋	Sichuan	Guangzhou	
Stiller	斯蒂勒	European	Guangzhou	
Suyab Courtyard · Pickmoon Gourmet	岁集院子·拾月	Chao Zhou	Guangzhou	
Wisca (Haizhu)	惠食佳 (海珠)	Cantonese	Guangzhou	
Xin Ji	信记海鲜饭店	Cantonese	Guangzhou	
Yong	兰亭永	Sichuan	Guangzhou	
Yu Garden	屿	Fujian	Guangzhou	
Yu Yue Heen	愉粤轩	Cantonese	Guangzhou	
Chao Shang Chao	潮上潮	Chao Zhou	Shenzhen	NEW
Ensue		Innovative	Shenzhen	NEW
Fumée	拂鸣	Innovative	Shenzhen	NEW
Opus 388		French Contemporary	Shenzhen	NEW

Xin Rong Ji	新荣记	Taizhou	Shenzhen	NEW
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Bib Gourmand

Good food at moderate price!

English Name	Chinese Name	Cuisine type	City	NEW
Baode (Dunhe Road)	抱德 (敦和路)	Chao Zhou	Guangzhou	NEW
Chuang Fa	创发	Cantonese	Guangzhou	
Da Ge Fan (Tangxiayong West Road)	大鸽饭 (棠下涌西路)	Cantonese	Guangzhou	
Dai Yong Town	大洋家	Chao Zhou	Guangzhou	
Dayang (Wenming Road)	达扬原味炖品 (文明路)	Cantonese	Guangzhou	
E Qian Ya Hou	吴记鹅前鸭后	Chao Zhou	Guangzhou	NEW
Ease (Yuexiu)	榕意 (越秀)	Sichuan	Guangzhou	
Enning Liu Fu Ji (Donghua East Road)	恩宁刘福记 (东华东路)	Noodles	Guangzhou	
Fa Sing Garden (Jinsui Road)	花城苑 (金穗路)	Cantonese	Guangzhou	
FT · Bak Kut Teh (Yuexiu)	肥豚肉骨茶 (越秀)	South East Asian	Guangzhou	
Hai Men Yu Zi Dian (Yanling Road)	海门鱼仔店 (燕岭路)	Chao Zhou	Guangzhou	
Hai Xian Jie Cai Guan	海鲜街菜馆	Cantonese	Guangzhou	
Hua Ge Si Chu	华哥私厨	Cantonese	Guangzhou	
Hui Xing Yuan	汇兴源	Cantonese	Guangzhou	
Hunan Cuisine	田间湘食	Hunanese	Guangzhou	
Jia Yuan	家源素食	Vegetarian	Guangzhou	
Jian Ji (Liwan)	坚记 (荔湾)	Noodles	Guangzhou	
Lao Xiguan Laifen (Wenming Road)	老西关濑粉 (文明路)	Noodles	Guangzhou	

Liang Jie Nanning Pumiao Shengzha Mifen	靓姐南宁蒲庙生榨米粉	Noodles	Guangzhou	
Lingnan Haiyanlou (Binjiang East Road)	岭南海晏楼 (滨江东路)	Cantonese	Guangzhou	
Mamak	嘛嘛档	Malaysian	Guangzhou	
Mei Lu Xiao Chu	梅麓小厨	Cantonese	Guangzhou	NEW
Mian Ji (Yuexiu)	勉记炖品皇 (越秀)	Cantonese	Guangzhou	
Nan Yuan	南园酒家	Cantonese	Guangzhou	
Qi Cun Da Tou Hui	七寸大头辉	Cantonese	Guangzhou	
Rong Yi Fa Niu Za Dian (Yuexiu)	容意发牛杂店 (越秀)	Cantonese	Guangzhou	
Ru Yi Chuan Tong Zhu Sheng Mian	茹意传统竹升面	Noodles	Guangzhou	NEW
Sa Er Ta Dongxiang Shou Zhua	撒尔塔东乡手抓	Xibei	Guangzhou	
Si Mao Cai Guan	思茅菜馆	Yunnan	Guangzhou	NEW
Song Yuan	松苑	Cantonese	Guangzhou	
Soodle	蔬稻	Vegetarian	Guangzhou	
Stay Here	开小灶	Chao Zhou	Guangzhou	
Tai Shan Lao Biao Xian Tang Yuan (Xihua Road)	台山老表咸汤圆 (西华路)	Cantonese	Guangzhou	NEW
Temple Street	香港庙街煲仔饭	Cantonese	Guangzhou	
Tong Ji	同记鸡粥粉面	Noodles and Congee	Guangzhou	
Wei Shi Jia	味食家	Cantonese	Guangzhou	
Wen Ji Yixinji	文记壹心鸡	Cantonese	Guangzhou	
Wuchuan Hao Wei Lai	吴川好味来	Cantonese	Guangzhou	NEW
Xiang Qun (Longjin East Road)	向群 (龙津东路)	Cantonese	Guangzhou	
Xiguan Zhuyuan (Lizhiwan)	西关竹园 (荔枝湾)	Noodles	Guangzhou	
Xiguan Zhuyuan (Shiba Fu)	西关竹园 (十八甫)	Noodles	Guangzhou	
Xin Tai Le (Yuexiu)	新泰乐 (越秀)	Cantonese	Guangzhou	

Xin Wen Ji (Panfu Road)	新文记饭庄 (盘福路)	Cantonese	Guangzhou	
Xing Fu Yi Zhan (Yulei Third Street)	幸福驿站 (育蕾三街)	Sichuan	Guangzhou	
Ya Yuan	雅苑	Cantonese	Guangzhou	
Yao Ji	腰记	Cantonese	Guangzhou	
Yong Zuo	咏作	Congee	Guangzhou	
Yu Yuen	愉园饭店	Cantonese	Guangzhou	NEW
Ze 8 (Haizhu)	啫八 (海珠)	Cantonese	Guangzhou	
Zhou Men	周门	Noodles	Guangzhou	
Zhu Zai Ji Shi Fu (Jiangnan Avenue)	朱仔记食府 (江南大道)	Cantonese	Guangzhou	
Zijin Shi Fang	紫金食坊	Cantonese	Guangzhou	
Cuihu (Nanshan)	翠湖 (南山)	Cantonese	Shenzhen	NEW
Da Tang Liang Tang	大唐靓汤	Cantonese	Shenzhen	NEW
Dioswa Bistro	回潮粥	Chao Zhou	Shenzhen	NEW
Fat Kee	发记烧鹅美食	Cantonese	Shenzhen	NEW
Gao San Jie Dou Hua Dian	高三姐豆花店	Sichuan	Shenzhen	NEW
Ge Ji Mei Ji Xian	戈记美极鲜	Cantonese	Shenzhen	NEW
Hua Zhou B Ji Fan Dian	化州 B 记饭店	Cantonese	Shenzhen	NEW
Jie Yang Lao Er Guo Tiao Tang	揭阳老二粿条汤	Chao Zhou	Shenzhen	NEW
Jiu Jiu Noodle	九九面馆	Noodles	Shenzhen	NEW
Little Tok Panjang	小桌宴	Indonesian	Shenzhen	NEW
Mai Yu Lao Sha Guo Zhou	卖鱼佬砂锅粥	Cantonese	Shenzhen	NEW
Pier 3	3 号码头	Seafood	Shenzhen	NEW
Rex Shan Shui Chang Fen	Rex 山水肠粉	Small eats	Shenzhen	NEW
Show Hands NEW	露两手	Shun Tak	Shenzhen	NEW
Tai Shan Lao Huang Shan Fan NEW	台山佬黄鳝饭	Cantonese	Shenzhen	NEW
Xiao Fu Rong NEW	小芙蓉餐厅	Hunanese	Shenzhen	NEW
Xiao Long Niu Rou Mian (Futian) NEW	小龙牛肉面 (福田)	Noodles	Shenzhen	NEW

Xin Hu Cun Cu Rou (Longhua Jianshe Road) NEW	新湖村促肉 (龙华 建设路)	Noodles	Shenzhen	NEW
Xin Ji Ke Jia Wei Dao NEW	新记客家味道	Noodles	Shenzhen	NEW
Xingning Ke Jia Cai Guan (Meicun Road) NEW	兴宁客家菜馆 (梅 村路)	Hakkanese	Shenzhen	NEW
Yuan Sheng Tai NEW	缘生态	Yunnan	Shenzhen	NEW

MICHELIN Selected

English Name	Chinese Name	Cuisine type	City	NEW
Aroma	馥	European	Guangzhou	
Beiyuan Cuisine	北园	Cantonese	Guangzhou	
BingSheng Pin Wei (Dongxiao Road)	炳胜品味 (东晓路)	Cantonese	Guangzhou	
Catch	佰鲜汇	European Contemporary	Guangzhou	
Chaleur	川法小院	Innovative	Guangzhou	NEW
Chao Ji Claypot Rice (Liwan)	超记煲仔饭 (荔湾)	Cantonese	Guangzhou	
Chao Yue	潮跃	Innovative	Guangzhou	
De Dian	德点	Dim Sum	Guangzhou	NEW
Deli Boutique · Uncle De Abalone	德利私厨·德叔鲍 鱼	Cantonese	Guangzhou	
Delightful House	笑意轩	Cantonese	Guangzhou	
Dr. Xu's Wellbeing Branch (Tianhe)	徐博馆 (天河)	Cantonese	Guangzhou	
Emmelyn		French Contemporary	Guangzhou	
Ersha No.1	二沙壹号	Cantonese	Guangzhou	
Famous Cuisine (Tianhe North Road)	半岛名轩 (天河北 路)	Cantonese	Guangzhou	
Feng Yue Xuan	凤岫轩	Cantonese	Guangzhou	NEW

Flavors of China	风味	Huai Yang	Guangzhou	
Gu Yuan	谷缘	Vegetarian	Guangzhou	
Guo Fan Jia Yan	国藩家宴	Hunanese	Guangzhou	
He Yuan (Tianhe)	和苑 (天河)	Cantonese	Guangzhou	
Hitom Xiao Wei	海塘晓味	Noodles	Guangzhou	NEW
Li Château	荔雅图	European	Guangzhou	
Liang Jia Cai Guan	梁家菜馆	Cantonese	Guangzhou	
Plant-Based Kitchen	知竹植物厨房	Vegetarian	Guangzhou	
Rose Garden	玫瑰园餐厅	European Contemporary	Guangzhou	NEW
Sing Wan Loi Noodle (Yuexiu)	昇运来云吞面 (越秀)	Noodles	Guangzhou	
Summer Palace	夏宫	Cantonese	Guangzhou	
Tang Shi Meishi	汤氏美食	Cantonese	Guangzhou	
Tao Gie Mie Zhou	头家夜粥	Chao Zhou	Guangzhou	
Tao Tao Ju · Ya Yuan	陶陶居 · 雅园	Cantonese	Guangzhou	
Thai Alley (Yuexiu)	泰爱里 (越秀)	Thai	Guangzhou	
The Eminent	酒说·今宴	Cantonese	Guangzhou	
The Legend	星河湾·星景	Cantonese	Guangzhou	
The Peach Blossom (Yuexiu)	桃园馆 (越秀)	Cantonese	Guangzhou	
The Penthouse	空中花园	Cantonese	Guangzhou	
Tian Shui	天水	Vegetarian	Guangzhou	
Tongtown	彤堂序	Cantonese	Guangzhou	
Tung Fook Superior Cuisine	同福·尚品轩	Cantonese	Guangzhou	
Wenjian Hainan Cuisine	闻见	Hainanese	Guangzhou	
Wing Lee Restaurant (Yuexiu)	永利饭店 (越秀)	Cantonese	Guangzhou	
Xian Chu Ling (Haizhu)	鲜厨令 (海珠)	Noodles	Guangzhou	NEW
Yue Jing Xuan	悦景轩	Cantonese	Guangzhou	
Yue Yan	樾宴	Cantonese	Guangzhou	NEW
Yun Pavilion	韵轩	Cantonese	Guangzhou	

Yushan Soup (Liede Xipu Street)	御膳汤品 (猎德西浦大街)	Cantonese	Guangzhou	
Zen Tea	禅意茶素	Vegetarian	Guangzhou	
Avant		Innovative	Shenzhen	NEW
Blackitch		Thai Contemporary	Shenzhen	NEW
Ch'ao	胤呈	Chao Zhou	Shenzhen	NEW
Chen Pi Chen Fan Zhuang	陈皮陈饭庄	Cantonese	Shenzhen	NEW
China Lodge	主席楼	Cantonese	Shenzhen	NEW
Dalin Yuan	大林苑	Chao Zhou	Shenzhen	NEW
Dan Jia Cai	蟹家菜	Cantonese	Shenzhen	NEW
East Mountain Tea Cabin	东山茶寮	Hakkanese	Shenzhen	NEW
Gem Garden	珍庭	Chao Zhou	Shenzhen	NEW
Gogo Fan Dian	Gogo 饭店	Cantonese	Shenzhen	NEW
Greenside (Nanshan)	水岸十里 (南山)	Jiangzhe	Shenzhen	NEW
La Lune	望月	Innovative	Shenzhen	NEW
La Tablée		Innovative	Shenzhen	NEW
Ma's Kitchen	马旺子	Sichuan	Shenzhen	NEW
Ning Bo Jiu Jia	宁波酒家	Ningbo	Shenzhen	NEW
Notti		Italian	Shenzhen	NEW
Pairedd	配德	Innovative	Shenzhen	NEW
Rong Chuan Cai (Shennan Boulevard)	荣川菜 (深南大道)	Sichuan	Shenzhen	NEW
Shan Hai Zuo	山海作	Chinese Contemporary	Shenzhen	NEW
Shang Garden	香乐园	Huai Yang	Shenzhen	NEW
Shoku-tei	植庭	Japanese	Shenzhen	NEW
Summer Palace	夏宫	Cantonese	Shenzhen	NEW
Temporal House	珍庭观时	Cantonese	Shenzhen	NEW
The Gar	嘉悦里	Cantonese	Shenzhen	NEW
Tian Yu Shui	天屿水	Vegetarian	Shenzhen	NEW
VAWU	瓦乌	Vegetarian	Shenzhen	NEW
Wu	吴	Chao Zhou	Shenzhen	NEW

Yan Ting	宴庭	Cantonese	Shenzhen	NEW
Yi Pavilion	颐亭	Cantonese	Shenzhen	NEW
Yue Hai Club	粤海荟	Chao Zhou	Shenzhen	NEW
Zhuo Yue Xuan	卓粤轩	Cantonese	Shenzhen	NEW

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