

Paris, September 11rd, 2026

Chengdu's First Three-Star Restaurant Crowned in 2027 Edition of MICHELIN Guide Selection for Chengdu

- Chengdu welcomes its first Three MICHELIN Stars restaurant, with two new entries earning One Star upon debut
- 7 new affordable eateries join the Bib Gourmand Selection
- 4 industry talents receive individual awards

MICHELIN Guide officially released its 2027 restaurant selection for Chengdu. The city now celebrates its first Three MICHELIN Stars restaurant. The 6th Chengdu edition features a total of 84 restaurants, including 1 Three-Star, 1 Two-Star, 13 One-Star, 32 Bib Gourmand, and 37 MICHELIN-Selected establishments.

Gwendal Poullennec, International Director of MICHELIN Guide, said: "Chengdu is undergoing a gentle yet profound transformation. The industry prioritizes quality refinement and cultural articulation. Traditional techniques are passed down through master-apprentice lineages and continuously rejuvenated by young chefs integrating modern thinking. While non-local culinary styles have developed at a steady pace, they are gradually finding their own rhythms and clientele in this city. Chengdu's dining industry has pivoted toward long-termism, deepening its engagement with local culture, ingredient sourcing, and brand-building—expanding its culinary landscape through a refined blend of tradition and innovation. "

Chengdu welcome its first Three-Star Restaurant

This year's selection includes 15 MICHELIN-Starred restaurants. **Yu Zhi Lan** retains its Two-Star distinction, while **Xin Rong Ji** has been promoted from Two Stars to become Chengdu's first Three-Star restaurant. Xin Rong Ji preserves the authentic purity of Taizhou cuisine "truth in ingredients, beauty in flavor" and over 3 years in Sichuan has absorbed local culinary essence, sourced quality ingredients from the region, and embodied a philosophy of thriving symbiosis with its new home.

11 restaurants retain their One-Star distinction: fine-dining Sichuan establishments **Chaimen Hui**, **Fang Xiang Jing**, **Fu Rong Huang**, **Ma's Kitchen (Jinjiang)**, **Silver Pot**, **Xu's Cuisine**, **Young Art · Yong Ya He Xian (Tongzilin East Road)**; innovative cuisine restaurant **Co-**; vegetarian restaurant **Mi Xun Teahouse**; Fujian restaurant **Hokkien Cuisine**; and contemporary European

restaurant **The Hall**. Two new entries have earned their first One-Star: creative cuisine **Focus by Bill Yue** and fine-dining Sichuan restaurant **Zinan**.

Xin Rong Ji Three MICHELIN Stars 2027 Taizhou cuisine

This branch of an upmarket chain boasts a spacious room divided into different areas, all commanding lovely views of the Twin Towers. Some ingredients are flown in from Taizhou to ensure premium quality. Seasonal gems like live seafood from Dalian and lamb from Hulunbuir are precisely crafted to highlight their natural flavours. Do not miss the raw crab marinated in amber yellow wine if available – the red, gooey roe is soft, sticky and loaded with umami.

Focus by Bill Yue

One MICHELIN Star 2027 Innovative cuisine

Chef Bill Yue named his venture 'Focus' and it has self-actualised to become the epicentre of Chengdu's dining scene. The Japanese-French fusion cuisine embodies his creative vision, striking a balance between expressiveness and restraint. Some of the courses of the ingredient-driven tasting menu come with options. The signature seared dry-aged squab is served with toasted cumin seeds in a complex sauce of coffee, pilsner and pinot noir.

Zinan

One MICHELIN Star 2027 Sichuan cuisine

The airy room spans three storeys, imparting a peaceful, elegant vibe. The local female chef specialises in home-style Sichuanese and long-standing classics underpinned by solid skills. To ensure the quality, the kitchen uses premium local produce to great effect, including Berkshire pork from their own farm. Braised sea cucumber with aged, salted kohlrabi boasts savoury depth, while snowflake soufflé chicken is fluffy and velvety.

New Bib Gourmand Additions Expand Affordable Excellence

Beyond fine dining, Michelin inspectors ventured deeper into Chengdu's neighbourhoods, exploring shaomai, noodles, wontons, dumplings, and other everyday staples. These seemingly simple foods carry the vibrant spirit of Chengdu's streets and reflect a genuine, grounded food culture.

7 new affordable eateries join the Bib Gourmand list: **Ban Tian Te Se Mian** (Sichuan noodles); **Da Ya Ji, Gu Tian Yuan Zi**, and **Mao Wu Da Jiu Dian** (authentic Sichuan flavours); **No.37 Lao Yuan Ba Chao Shou** and **Ren Ren Shui Jiao** (Sichuan-style wontons and dumplings); as well as **Xiao You Shao Mai (Qiangyang)** (Leshan snacks including shaomai, tofu pudding, and bone-broth steamed dumplings).

The MICHELIN-Selected list reflects remarkable diversity, with 37 restaurants spanning 15 culinary styles, including 2 new entries: Sichuan restaurants **Fu Rong Chuan** and **Xiao Ya Tang Wu**.

4 Individual Awards, Including First Mentor Chef Award in Guangdong

Over the past year, Michelin inspectors have not only identified outstanding restaurants but also sought out dedicated professionals with exceptional skill. This year's Chengdu awards recognise excellence across different domains: the Young Chef Award honours emerging talent, the Service Award acknowledges warm hospitality, and the Sommelier Award celebrates artful food-and-wine pairings. Notably, the Mentor Chef Award is presented for the first time in Chengdu, paying tribute to senior chefs who generously pass on their knowledge and nurture the next generation. These individual honours affirm the value of each practitioner and vividly illustrate the spirit of heritage and innovation within Chengdu's dining community.

Chef **Guijun LAN** of Two MICHELIN Stars **Yu Zhi Lan** receives the MICHELIN Mentor Chef Award. Born in Chengdu, Chef Lan has devoted over four decades to Sichuan cuisine. In 2011, he founded Yu Zhi Lan with a "back-to-nature" philosophy—broth defines flavour, ingredients shape character, seasonings enliven spirit—to reveal pure, authentic tastes. His signature dishes display classic finesse. Deeply respected by peers, Chef Lan is a generous mentor; his disciples now lead branches in Guangzhou and Hangzhou, spreading Sichuan's essence far and wide. His dedication to passing on the craft inspires the entire industry, making him a most worthy recipient.

Chef **Sicong YIN** of Bib Gourmand **Yongle Restaurant** receives the MICHELIN Young Chef Award. The third-generation successor of Yongle, Chef Yin left a design career to return to the family kitchen. Starting from the bottom, he worked through every role, honing his skills until he became head chef. Today, he juggles both chef and owner responsibilities, upholding this decades-old establishment. He stays true to the home-style soul of traditional Sichuan cuisine with solid craftsmanship, while infusing fresh vitality through his youthful vision and innovative thinking.

Ms. Karen LI of One MICHELIN Star **Mi Xun Teahouse** receives the MICHELIN Service Award. Karen brings extensive experience in hospitality and a nuanced understanding of Chengdu's local culture. Her warmth and poise create genuine connections, while her keen intuition anticipates guests' unspoken needs with professional, thoughtful

recommendations. She effortlessly shares stories of Chengdu's alleys, culinary heritage, and everyday life, allowing diners to savour not only fine food but also the city's unique warmth and character.

Mr. Sam LIU of newly Starred **Focus by Bill Yue** receives the MICHELIN Sommelier Award. Sam is a humble, steady sommelier with a distinctive perspective, having worked in vineyards—his knowledge is rooted in real winemaking and terroir. Professional yet approachable, he explains each pour clearly and naturally. Through close collaboration with the head chef, he knows every dish's flavours, textures, and layers. His pairings create natural harmony, and he ventures beyond wine to include sake and huangjiu when they better complement the dish. With his mature service, Sam makes every glass a memorable highlight of the dining experience.

The full MICHELIN Guide Chengdu 2027 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.

2027 Edition of the MICHELIN Guide Chengdu at a Glance:

In total: 84

*** **1 Three MICHELIN Stars**

** **1 Two MICHELIN Stars**

* **13 One MICHELIN Star**

 **32 Bib Gourmand**

37 MICHELIN Selected

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**THE MICHELIN GUIDE
CHENGDU 2027
FULL RESTAURANT SELECTION**

Name	Chinese Name	Distinction	New/ Promotion
Xin Rong Ji	新荣记	THREE MICHELIN STARS	PROMOTION
Yu Zhi Lan	玉芝兰	TWO MICHELIN STARS	
Chaimen Hui	柴门荟	ONE MICHELIN STAR	
Co-	蔻	ONE MICHELIN STAR	
Fang Xiang Jing	芳香景	ONE MICHELIN STAR	
Focus by Bill Yue		ONE MICHELIN STAR	NEW
Fu Rong Huang	芙蓉凰	ONE MICHELIN STAR	
Hokkien Cuisine	福满楼	ONE MICHELIN STAR	
Ma's Kitchen (Jinjiang)	马旺子 (锦江)	ONE MICHELIN STAR	
Mi Xun Teahouse	谧寻茶室	ONE MICHELIN STAR	
Silver Pot	银锅	ONE MICHELIN STAR	
The Hall	会馆	ONE MICHELIN STAR	
Xu's Cuisine	许家菜	ONE MICHELIN STAR	
Young Art · Yong Ya He Xian (Tongzilin East Road)	漾亚·雍雅合鲜 (桐 梓林东路)	ONE MICHELIN STAR	
Zinan	梓楠	ONE MICHELIN STAR	NEW
Bai Nian Fen Zheng Niu Rou	百年粉蒸牛肉	BIB GOURMAND	
Ban Tian Te Se Mian	半天特色面	BIB GOURMAND	NEW
Chen Mapo Tofu (Qinghua Road)	陈麻婆豆腐 (青华路)	BIB GOURMAND	
Cuo Xia	厝下	BIB GOURMAND	
Da Ya Ji	打牙祭	BIB GOURMAND	NEW
Dumpling & Drinks (Lancao Road)	喜玉饺子酒 (蓝草路)	BIB GOURMAND	

Gan Ji Fei Chang Fen	甘记肥肠粉	BIB GOURMAND	
Gong Zhou · Ba Shu Wei Yuan	恭州·巴蜀味苑	BIB GOURMAND	
Guan Jin (Chenghan South Road)	观锦 (成汉南路)	BIB GOURMAND	
Gui Tian Yuan Zi	归田院子	BIB GOURMAND	NEW
Hu Er Ge Yao Shan Ti Hua	胡二哥药膳蹄花	BIB GOURMAND	
Lao Chengdu Yi Cheng Xian San Yang Mian	老成都逸城鲜三样面	BIB GOURMAND	
Long Sen Yuan (Qingyang)	龙森园 (青羊)	BIB GOURMAND	
Mao Wu Da Jiu Dian	茅屋大酒店	BIB GOURMAND	NEW
Mind (Wuhou)	漫得 (武侯)	BIB GOURMAND	
Mosnack	茉筱馆	BIB GOURMAND	
Nian Feng Restaurant	年丰饭店	BIB GOURMAND	
No.37 Lao Yuan Ba Chao Shou	37 号老院坝抄手	BIB GOURMAND	NEW
Organization South	组织向南	BIB GOURMAND	
Ren Ren Shui Jiao	人仁水饺	BIB GOURMAND	NEW
Rong Yuan Can Guan	荣园餐馆	BIB GOURMAND	
Rongrong Beida Pugaimian	蓉蓉北大铺盖面	BIB GOURMAND	
The Woo's (Jinjiang)	吴氏荟 (锦江)	BIB GOURMAND	
Ting Yuan 399 (Jinjiang)	庭院 399 (锦江)	BIB GOURMAND	
Wan San Mian Guan (Qinglongzheng Street)	万三面馆 (青龙正街)	BIB GOURMAND	
Wu Ji Guai Wei Mian	吴记怪味面	BIB GOURMAND	
Xiao You Shao Mai (Qiangyang)	晓友烧麦 (青羊)	BIB GOURMAND	NEW
Yangboying Chuan Tong Za Jiang Mian	杨伯英传统杂酱面	BIB GOURMAND	
Yao Guai Mian	幺怪面	BIB GOURMAND	
Yongle Restaurant	永乐饭店	BIB GOURMAND	

Zeng Niu Rou	曾牛肉	BIB GOURMAND	
Zhuan Zhuan Hui (Lianhua South Road)	转转会 (锦江)	BIB GOURMAND	
#8	8 号	MICHELIN SELECTED	
Art Yinba	银芭 1986	MICHELIN SELECTED	
Aurore	旦 (玉林八巷)	MICHELIN SELECTED	
Brustin	布洛斯汀	MICHELIN SELECTED	
Chaimen Gong Guan (Tongzilin East Road)	柴门公馆 (桐梓林东路)	MICHELIN SELECTED	
Chanyue Vegetarian	禅悦素食	MICHELIN SELECTED	
China Samite - Hot Pot (Wuhouci Street)	锦城印象 (武侯祠大街)	MICHELIN SELECTED	
Chuanpu (Lihua Street)	川莆酒楼 (梨花街)	MICHELIN SELECTED	
Cloud Arise (Chenghua)	云起食 (成华)	MICHELIN SELECTED	
Datenbank	食物数据库	MICHELIN SELECTED	
Fu Rong Chuan	福蓉川	MICHELIN SELECTED	NEW
Hidden Place	隐庐 · 古法川菜	MICHELIN SELECTED	
Huadao Art Of Life · Yu Shan Ge	华道生活 · 钰善阁	MICHELIN SELECTED	
Infinite Luck	运	MICHELIN SELECTED	
Li Xuan	丽轩	MICHELIN SELECTED	
Member	门板儿面	MICHELIN SELECTED	
Nan Tang (Tianshun Road)	南堂馆 (天顺路)	MICHELIN SELECTED	
Nan's Gourmet	南公馆	MICHELIN SELECTED	
New Peking Cuisine	新拾玖	MICHELIN SELECTED	
Paired	配德	MICHELIN SELECTED	
Qian Li	前里	MICHELIN SELECTED	
Qie Fang Xiang	且芳香	MICHELIN SELECTED	
Shu Mansion	蜀府宴	MICHELIN SELECTED	
Sichuan Folk	巴国布衣	MICHELIN SELECTED	

Silver Cottage	银庐	MICHELIN SELECTED	
Song Chuan	宋川	MICHELIN SELECTED	
Tan Jia (Wuhou)	谭家	MICHELIN SELECTED	
The Bridge	廊桥	MICHELIN SELECTED	
The River House		MICHELIN SELECTED	
Tivano		MICHELIN SELECTED	
Tong Fu She	同福社	MICHELIN SELECTED	
Wanyan	琬琰	MICHELIN SELECTED	
Wu Yue Gong	五岳宫	MICHELIN SELECTED	
Xiang Shang Xiang	湘上湘	MICHELIN SELECTED	
Xiao Ya Tang Wu	小雅堂屋	MICHELIN SELECTED	NEW
Xue Tao · In the Yard	薛涛 · 院子里	MICHELIN SELECTED	
Yanyu (Wuhou)	宴遇 · 福建荟馆 (武侯)	MICHELIN SELECTED	