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First Edition of MICHELIN Guide Shanghai | Jiangsu | Zhejiang Released in Taizhou, Highlighting Culinary Excellence and a Vibrant Gastronomic Landscape Across the Region

- For the first time, the MICHELIN Guide combines restaurant selections from Shanghai, Jiangsu, and Zhejiang, adding 4 more cities in the region
- The inaugural selection features 409 restaurants, with a total of 77 starred establishments
- Four individual awards presented, including the first MICHELIN Guide Mentor Chef Award in the Shanghai, Jiangsu, and Zhejiang region

On April 9, 2026, the MICHELIN Guide officially unveiled its 2026 restaurant selection for Shanghai, Jiangsu, and Zhejiang in Taizhou, Zhejiang Province. This marks the first time the MICHELIN Guide has combined the selections from Shanghai, Jiangsu, and Zhejiang into a single release. Building on the existing selections for Shanghai, Hangzhou, and Jiangsu, the new edition adds Changzhou in Jiangsu, as well as Wenzhou and Taizhou in Zhejiang, transcending provincial boundaries to present a richer, more expansive portrait of the Jiangnan culinary landscape.

This year's selection features a total of 409 restaurants, including 156 in Shanghai, 111 in Jiangsu Province, and 142 in Zhejiang Province. The selection comprises 77 starred restaurants: one Three MICHELIN Star, 14 Two MICHELIN Stars, and 62 One MICHELIN Star, along with 164 Bib Gourmand establishments and 168 MICHELIN Selected restaurants.

Gwendal Poullennec, International Director of MICHELIN Guide, stated at the launch: "This year holds a dual significance for MICHELIN Guide: 1926 marked the birth of the MICHELIN Star in France, a century has now passed; and 2016 saw the MICHELIN Guide's entry into Chinese mainland, marking its first decade. This star, a symbol of culinary excellence, has crossed oceans and, a hundred years later, now shines over the beautiful landscapes of Jiangnan. It is a remarkable journey across cultures and geographies."

He noted that the combined release of the selections for Shanghai, Jiangsu, and Zhejiang represents an important milestone for the MICHELIN Guide in mainland China. "For the first time, we bring together the culinary selections of Shanghai, Jiangsu, and Zhejiang within a single guide, painting a diverse, harmonious, and vibrant picture of the Jiangnan culinary scene. Shanghai's openness and inclusivity,

the collective strength of Jiangsu's cities, and the dynamic vitality of Zhejiang nurture and complement one another. This synergy is the very source of the resilience and energy of the Yangtze River Delta's dining market."

Shanghai Welcomes 3 New Two-MICHELIN-Star Restaurants, 3 Establishments Earn Their First Star

Shanghai's dining scene showcases unparalleled diversity and inclusivity. The Shanghai region is represented by 156 restaurants in the selection, spanning 35 different cuisines, from local specialties to international fare, and perfectly reflects Shanghai's inclusive culinary culture. Shanghai's restaurant market is developing towards greater segmentation and specialization, with a clearer market positioning. The biggest surprise this year was the promotion of several restaurants, a rare occurrence that fully demonstrates the strength of Shanghai's catering industry.

3 restaurants advanced to Two MICHELIN Stars, and 3 new establishments received their first star. **Taian Table** continues to hold the highest honor of Three MICHELIN Stars. **102 House, 8½ Otto e Mezzo Bombana, Bao Li Xuan, Canton 8 (Huangpu), Da Vittorio, Fu He Hui, Imperial Treasure Fine Chinese Cuisine, Ji Pin Court, and The House of Rong** maintain their Two-MICHELIN-Star. Additionally, 35 restaurants, spanning over 10 culinary styles, continue to hold One MICHELIN Star, consistently delivering outstanding performance in their respective niche areas.

3 restaurants have been promoted to Two MICHELIN Stars: Amazing Chinese Cuisine (Changning), T'ang Court, and Tou Zao.

Amazing Chinese Cuisine (Changning)

A Chaoshan native, the chef sources items from his hometown, such as teal and sun-dried shrimps. Must-try classics include steamed fourfinger threadfin served chilled. Seasonal offerings embrace produce picked at the peak of its flavour. In summer, try the braised fish maw with chanterelles in a dried seafood broth, slow cooked for 5 hours and drizzled with balsamic vinegar. There are just five private rooms in this villa, so reservations are a must!

T'ang Court

Helmed by chef **Tony Su**, the kitchen specialises in Cantonese classics, alongside not-to-be-missed seasonal dishes. Their signature crispy skin lacquered chicken with juicy, velvety flesh is wickedly addictive. Wok-fried prawns with scallion and shrimp roe, and beggar's purse filled with crabmeat and shrimp are also popular. The stylish hotel restaurant also offers private dining rooms that are perfect for business lunches and social dinners alike.

Tou Zao

Tou Zao is the highest ranking chef responsible for wok-fried dishes in a kitchen. The chef is justly proud of his deft control of heat, remarkable wok-frying skills and wok hei that are the hallmarks of his culinary score. The single prix-fixe menu is served omakase style and in a chef's table setting for an intimate experience. Specific dishes spin with the seasons, but signatures like crispy chicken and spring rolls are firm fixtures all year round.

3 restaurants are newly awarded One MICHELIN Star: Fabula, Huaiyang Delights (Jingan), and Vivant by Johnny Pham.

Fabula

In the attic of a wine bar, three young chefs have pooled their unique culinary perspectives in an eclectic tasting menu that never fails to surprise. Top notch ingredients, theatrical flair, East-meets-West flavours and techniques define their stellar lineup. Sourdough bread made with a years-old starter and served with Ningbo sea salt set the stage for an exciting meal. The wine list is concise, but insightfully curated. Dining by reservation only.

Huaiyang Delights (Jingan)

This luxuriously appointed, light-drenched room melds Chinese classicism with modern minimalism. Supervised by master chef **Zhou Xiaoyan**, the kitchen focuses on the light, refined qualities that characterise Huai Yang cuisine. Braised 'lion head' meatball in premium stock showcases meticulous knifework and precise heat control; the meatball melts in the mouth and the stock is loaded with umami. The silky salt-brined squab is another must-try.

Vivant by Johnny Pham

The façade may be retro, but the modern interior of this century-old building is quietly luxe. As its name suggests, Vivant takes pride in its lively atmosphere. An oversize open kitchen means every diner can witness the alchemy, as the French chef of Vietnamese descent devises a single seasonal tasting menu, plus optional add-ons. He deftly juggles Asian and French flavours, often using local ingredients alongside Vietnamese street food.

8 new Bib Gourmand restaurants join the heart of the new selection
Food lovers will be able to discover Shanghainese restaurants such as **157 Shi Fang**,

noodle spots **A Yong Mian Guan (Dongshufang Road)**, **He Shan Mian Jia**, and **The Taste of Huzhou**; Teochew restaurant **Blossom**; Ningbo cuisine restaurant **Ning Hai Shi Fu**; Zhejiang cuisine-style **Ou Yue Zun Xian**; and Sichuan cuisine restaurant **Tan**. The complete Bib Gourmand selection comprises 35 restaurants,

representing 17 culinary styles, showcasing the vibrant energy and diverse expressions of Shanghai's dining scene.

Jiangsu: Multiple Cities Advance, Culinary Map Expands

Jiangsu Province's dining market demonstrates strong growth potential, with overall culinary standards steadily rising and restaurant categories becoming increasingly diverse. Building on the existing selections for Nanjing, Suzhou, and Yangzhou, the new edition adds Changzhou, further expanding Jiangsu's culinary map.

A total of 111 restaurants in Jiangsu Province are included in the selection, comprising 9 One MICHELIN Star restaurants, 57 Bib Gourmand establishments, and 45 MICHELIN Selected restaurants.

Nanjing blends historical depth with urban charm, showcasing steady and exciting development in its dining scene. While **Dai Yuet Heen** and **Jiangnan Wok · Yun** continue to hold One MICHELIN Star, two restaurants **Meng Du Hui** and **Pin Ning Fu** stand out by being promoted from MICHELIN Selected last year to One MICHELIN Star this year.

Meng Du Hui

This spacious looker, complete with a garden, has majestic rooms that meld Baroque-style furniture and art with Chinese motifs. Classic palates will relish the traditional Anhui dishes made with ingredients from the province, such as mandarin fish fermented in Anhui and braised in either soy-based or chilli sauce. The set menu includes 10-plus iconic Anhui items. Ask the sommelier about pairing your food with local craft beer or Chinese liquors.

Pin Ning Fu

The views of Xuanwu Lake and Mt Zijin are beautiful to behold, but the light-filled open kitchen, where the experienced chef prepares updated Huaiyang and Nanjing classics as well as seasonal dishes, also catches the eye. The crystal pork aspic boasts meaty flavour and a bouncy texture, with vinegar pearls providing mini explosions of tartness. The thinly shredded tofu in umami-laden Wensi tofu soup with crabmeat is testament to impressive knife skills.

The Nanjing Bib Gourmand selection has added six new restaurants, bringing more local flavors to the fore. These include snack spots **Cui Jie Xiao Chi**, dim sum shops **Gu Jia Bao Zi** and **Zheng Qing Niu Rou Guo Tie Dian**, noodle houses **Wu Ming Lao Lu Mian** and **Zhi He Lao Ya Fen Si Tang**, as well as **Fu Lin Xuan (Jiqingmen Street)**, a restaurant that carries forward the cherished old flavors of Nanjing.

Suzhou continues to embody the elegance of garden aesthetics and refined cuisine, with its selection steadily growing. Building on the continued One MICHELIN Star of **Dingshan · Jiangyan** and **Pingjiangsong**, the newly added **Xi Ding Jia Yan** receives a One MICHELIN Star in its debut appearance.

Xiding Jia Yan

This three-storey lakeside mansion is home to the first haute cuisine establishment of a nationwide dumpling chain. The kitchen and service teams deliver authentic Northeastern flavours and spot-on, friendly service. The two set menus focus respectively on abalone and sea cucumber, alongside seasonal seafood like raw marinated lobster and jellyfish, as well as the must-try sea urchin dumplings that burst with umami.

The Suzhou Bib Gourmand selection welcomes 6 new restaurants, including Suzhou-style establishments **A Cheng**, **Liu Yi Lou (Nanxin Road)**, and **San Xing Yang Rou Guan**, dim sum shop **Liu Jia You Meng Mei**, Suzhou-style noodle house **Tang Yuan**, as well as **Gusu Fusion**, which combines Cantonese and Suzhou culinary styles. From time-honored Suzhou flavors tucked away in alleyways to refined dim sum and noodles, these new entrants all reflect the unique charm of Suzhou cuisine, which emphasizes seasonality and authentic taste.

Yangzhou upholds the traditions of Huaiyang cuisine. In this year's selection, **Shang Palace** retains its One MICHELIN Star, and a new star emerges: **Cheng Yuan** is promoted to One MICHELIN Star. As one of the birthplaces of Huaiyang cuisine, Yangzhou's culinary scene has always adhered to the principles of meticulous craftsmanship and the primacy of authentic flavors. This new star further underscores its deep culinary heritage and continuous pursuit of excellence.

Cheng Yuan

Giving onto a historical street adjacent to the moat, the palatial façade and entrance exude royal grandeur. In stark contrast, the cosy interior is decorated in modern Jiangnan style. The chef and owner, both from Yangzhou, champion a menu that crosses borders, showing Japanese, Cantonese, Zhejiang and even European influences. Standouts include the smoked tilefish uroko-yaki, and deep-fried pork ribs in fermented shrimp sauce with parmesan.

The Yangzhou Bib Gourmand selection also adds two new members: **Lao Hu Mian Guan**, a beloved Yangzhou noodle institution, serving wok-hei perfection for three decades, as well as **Liuyuan Chun Teahouse**, which elegantly presents Huaiyang dim sum.

For the first time, MICHELIN Guide inspectors present a restaurant selection for Changzhou. During their visits, they experienced the distinctive fusion of Huaiyang cuisine with flavors from other regions. From the savory and rich tofu soup and

thin-skinned, generously filled steamed crab roe buns to the smooth and resilient Yinshi noodles and the crispy, flavorful Wangyou Juan, Changzhou's cuisine builds on a Huaiyang foundation while incorporating its own local savory and rich flavors.

The inaugural Changzhou selection recommends 16 restaurants, of which 9 are featured in the Bib Gourmand list. These include snack spots **Chang Xian De (Tianning)** and **Hua Yue Dou Xiang**, Changzhounese noodle house **Sheng Xing Mian Guan**, local Changzhou cuisine restaurants **Fang Xiang by Detan (Zhonglou)**, **Jiu Yan (Hehai East Road)**, **Qing Wa Xiang (Tianning)**, **Ru Yuan**, **South Garden** and **Tai Hu San Bai Guan**. This selection vividly illustrates Changzhou's unique culinary charm, anchored in time-honored local flavors and cherished traditional eateries.

Zhejiang: Rapidly Emerging as a Regional Culinary Hub

Zhejiang's dining market is brimming with vitality. The new selection expands beyond Hangzhou to include two additional culinary cities, Wenzhou and Taizhou.

As MICHELIN Guide enters its 4th year in Hangzhou, inspectors have witnessed a remarkable upgrade in the city's dining landscape. Not only have fine-dining establishments creatively integrated traditional Zhejiang cuisine with modern concepts, but a large number of high-quality restaurants have also emerged in the everyday dining sector. The new selection features a total of 88 restaurants in Hangzhou, with 14 making their debut.

Ru Yuan, a restaurant deeply dedicated to the classics of Hangzhou cuisine, continues to hold Two MICHELIN Stars. Hangzhou's selection also welcomes a new Two-MICHELIN-Star establishment: **Jie Xiang Lou**, which is promoted from One MICHELIN Star. Moreover, 11 restaurants retained their One MICHELIN Star distinction.

Jie Xiang Lou

Serenity is the word that comes to mind to describe this restaurant deep in a bamboo forest. The kitchen delves into the unique flavours and terroir that set Zhejiang province apart, striking a balance between tradition and creativity. The seasonal menu changes monthly to showcase premium local produce. Mrs Song's fish stew uses delicate, sweet yellow croakers. Finish your meal with a flourish of candied lotus root stuffed with sticky rice.

The Hangzhou Bib Gourmand selection brims with a delightful local atmosphere, showcasing a wealth of high-quality, home-style flavors hidden in streets and alleys. 9 restaurants are newly added, including Hangzhou cuisine spots **Dou Lai Fan Dian**, **Ma Er Si Fang Cai**, **Shi Wei Xian (Shangcheng)**, and **Xiao Shan Wei Dao**; restaurants specializing in Zhejiang flavors **Tong Ma Ma (Xihu)**, **Xiao Bai Cai**, **Xiao Zhu Fan Dian** and **Ye Long Jing**; as well as **Little Pigtail Noodle**

Shop, a noodle shop known for its delicious and affordable offerings. These new restaurants either carry on traditional family recipes passed down through generations or use locally sourced seasonal ingredients to present the uniquely comforting flavors of Hangzhou in the most genuine way, capturing the warm and authentic essence of everyday life in the city.

Wenzhou's dining scene steadfastly adheres to the philosophy of the "Feast of Mountains and Sea," honoring authentic flavors with the bounty of the land and sea as its foundation. The inaugural Wenzhou MICHELIN Guide selection features 24 restaurants, with an impressive 19 included in the globally renowned Bib Gourmand list, fully demonstrating the distinctive charm of Wenzhou's deeply rooted culinary traditions.

Among these newly featured Bib Gourmand restaurants, 7 are noodle spots that represent local flavors: **Heng Qian Kou Huang Zhu Ying San Xian Mian**, **Jin Hong Lao Zi Hao Zhu Zang Fen**, **Mao Chang Lao Mian Guan**, **Run Feng He Niu Za**, **Sun Guo Hua Qing Jiang San Xian Mian (Renmin North Road)**, **Xue Miao Zhu Zang Fen**, and **Yangjia Shantou Mai Mian Lao Dian (Canghe Lane)**, each bowl brimming with the familiar, heartwarming tastes of Wenzhou.

3 snack and dim sum shops—**Jin Wen Yu Yuan (Huiyuan Road)**, **Juan Juan Zao Dian Dian**, and **Yan Ji Gao Tou Pu**—awaken the city with the aromas of the morning. 3 wonton shops are also featured: **Bai Nian Hun Tun Lao Dian**, **Lao Wen Zhou Hun Tun Dan**, and **Zhang Ren Hun Tun Pu**, where delicate wrappers encase savory fillings in clear, flavorful broths, preserving cherished memories across generations. Additionally, 6 Zhejiang cuisine restaurants and seafood spots with distinct Wenzhou flavors make the list: **Ayu Renjiashao**, **He Jiu Jia**, **Shuang Jing Tou**, **Xiao Cai Yuan**, **Yu Ji Seafood**, and **Zheng Zhengliang Seafood (Nantang Street)**. These establishments skillfully blend the freshness of the East China Sea with the flavors of the mountains, vividly presenting the rich and authentic "Feast of Mountains and Sea" that defines Wenzhou cuisine.

Taizhou, a treasure trove of culinary delights along the East China Sea, makes a stunning debut! Blessed with abundant seafood resources, its culinary style is defined by a steadfast commitment to the authentic flavors of quality ingredients, captivating diners with rustic yet exquisite cooking techniques. In its first year on the list, Taizhou has deeply impressed the MICHELIN Guide inspectors with its outstanding culinary prowess.

The inaugural Taizhou selection features 4 restaurants awarded One MICHELIN Star, all offering authentic Taizhou flavors, highlighting the city's profound gastronomic heritage. These are: **Carved Dragons (Jiaojiang)**, **Lao Bian Jiu Jia (Jindai Road)**, **Xin Rong Ji (Jiaojiang)**, and **Xin Rong Ji (Linhai)**. From time-honored flavors cherished on street corners to refined dining that sets new trends, Taizhou

presents an impressive debut to the world, showcasing the fresh bounty of the East China Sea and the craftsmanship of its culinary artisans.

Carved Dragons (Jiaojiang)

In a bright, airy space that is tastefully furnished in an antique gold colour scheme, the open kitchen and live seafood tanks are the centre of attention. Popular choices include yellow croaker, pomfret and lobster –pick your favourites and have them cooked in your preferred way. Must-tries include the crispy deep-fried beltfish belly, which is packed with umami and briny sweetness. The Taizhou-style braised crushed crab is pure decadence.

Lao Bian Jiu Jia (Jindai Road)

The three-storey restaurant may be rustic in style, but its novel take on familiar home-style flavours defies all expectations. The kitchen dreams up adventurous food combinations that work surprisingly well. Must-tries include pork dumplings in a deeply flavoured duck herbal broth that has been simmered for hours. A Taizhou meal is never complete without seafood, such as braised yellow croaker, white crab, or spicy whelks sautéed with aromatics.

Xin Rong Ji (Jiaojiang)

You can find Xin Rong Ji in all major Chinese cities these days, but this is their longest-standing outlet (in business since 2005). As in most Taizhou-style restaurants, diners pick their own seafood from the tanks and specify how they want it cooked. All-time favourites include golden fried beltfish with delicate flesh in a crispy crust, and braised sea anemone with glass noodles, which seduces with its flavoursome broth and lovely textures.

Xin Rong Ji (Linhai)

This brand with a nation-wide presence started out as a seafood stall in Linhai in 1995. Xin Rong Ji opened this branch in 2013, in a restored villa in Linhai, set amid lush greenery and boasting lake views, and it has since become a pilgrimage destination for loyal customers. The menu features the chain's classics from across the decades, including its famous braised yellow croaker with sticky rice cake, which generated much buzz in the early days.

Taizhou also shines in the Bib Gourmand selection, with 19 restaurants featured. Among these are a host of vibrant local snacks and specialty shops. From the soft and sweet glutinous rice cakes (maci) and steaming hot rice casserole dishes (chui fan) to the savory and rich niuxue geng (beef blood soup) and flavorful bian shi (wonton-like snacks), these everyday delights found on street corners are all recognized. Examples include **Bei Men Niu Xue Geng**, **Lao Huang Chao Ma Ci**, **Li Ji Gu Tou Tang**, **Zhang Yuan Chui Fan (Yanyu Road)**, and **Tang A Yi Bian Shi**—each bite exuding a warm, local charm. Noodle enthusiasts will also be

delighted, with specialty noodle shops **Ma Lu Qiao Jiang Tang Mian**, **Shen Ji Mai Xia Mian Pi Dian**, **Wei Chen Xiao Chi**, and **Yi Qin Shou Da Mian** showcasing the region's culinary philosophy through bowls of fragrant, flavorful ginger noodles and smooth, chewy wheat-flour shrimp (maixia). These Bib Gourmand restaurants, like scattered gems of flavor within the city's fabric, weave together a vivid and heartwarming picture of daily life and cuisine in Taizhou.

Pu Zhu in Hangzhou Continues to Be Part of the MICHELIN Green Star Community

The MICHELIN Green Star is a distinction awarded to restaurants within the MICHELIN Guide selection that demonstrate a mindful approach to their operations and redefine the gastronomic experience with dedication and a sense of responsibility. Through the Green Star community, the MICHELIN Guide aims to foster exchange, collaboration, and innovation, encouraging a re-examination of the role restaurants play in society and continuously exploring the path forward for the culinary industry. This year, **Pu Zhu** in Hangzhou stays as part of the MICHELIN Green Star community.

Four Individual Awards Celebrate Outstanding Culinary Professionals

The MICHELIN Guide also presented several special individual awards to honor professionals who have demonstrated exceptional talent in their respective fields and contributed to the development of the culinary industry.

Chef **Bin Yu** of **Jie Xiang Lou**, a newly promoted Two-MICHELIN-Star restaurant in Hangzhou, received the MICHELIN Guide Mentor Chef Award. With decades of deep involvement in the culinary world, Chef Yu has established the Hangzhou restaurant Jie Xiang Lou as a recognized pioneer and benchmark in the industry. He excels at preserving the essence of Jiangnan flavors while incorporating modern culinary techniques and high-quality global ingredients, presenting refined Zhejiang cuisine to a wider audience. He has also transcended geographical boundaries, promoting Zhejiang's culinary culture to cities like Shanghai, Beijing, and even Bangkok, actively advancing the internationalization of this regional cuisine.

As a seasoned veteran in the industry, he has diligently mentored young chefs, establishing a systematic training system. The chefs he has trained are now known for their exquisite skills, innovative thinking, and strong management abilities, taking on key roles in high-end restaurants across the country. From a dedicated chef to an industry pioneer, and from a transmitter of culinary skills to a guide for young talent, Chef Yu's decades of commitment have not only preserved the traditional foundations of Zhejiang cuisine but also infused the industry with vitality and innovative energy. Under his guidance, it is believed that more young talents will thrive and write new chapters for regional cuisines.

The MICHELIN Guide Young Chef Award recognizes young chefs who demonstrate exceptional talent and potential in the culinary field. With their innovative thinking and profound understanding of ingredients, they bring new vitality and possibilities to the gastronomic scene.

Chef **Abby CHEN**, chef of **Trine** in Shanghai, is the recipient of this year's Young Chef Award. Chef Chen has accumulated extensive experience in Shanghai's high-end dining scene over many years, honing her skills with composure and precision. Now, as the leader of Trine, a newly added MICHELIN Selected restaurant, she brings creativity and elegance to European cuisine, guided by the unique sensitivity and aesthetic sense of a new-generation female chef. She skillfully blends classic structures with avant-garde ideas, creating a unique and profound style where elegance and tension coexist on the plate. Each dish is both timeless and bold in its modern expression.

The MICHELIN Guide Service Award honors outstanding professionals in the food and beverage service sector. Through meticulous attention, poised grace, and genuine warmth, they create memorable dining experiences for guests, embodying the artistry and human touch of service.

Ms. **Beryl GUO** of **Bao Li Xuan**, a Two-MICHELIN-Star restaurant in Shanghai, is the recipient of this year's Service Award. With her exceptional learning ability and proactive attitude, Ms. Guo has grown rapidly and brought this passion and dedication to the Bulgari Hotel Shanghai. Although she has been with the establishment for a relatively short time, she displays remarkable learning speed and professional insight. Whether introducing dishes or sharing the restaurant's philosophy, she conveys her genuine professionalism and passion with a gentle, natural tone and sincere simplicity. What is most admirable is her consistently composed and elegant demeanor during service. This confidence and professionalism, radiating from within, make her a role model among service staff.

The MICHELIN Guide Sommelier Award recognizes sommeliers who demonstrate profound expertise in the art of food and wine pairing. With their extensive knowledge, discerning palate, and deep understanding of wine and dining culture, they create harmonious and complementary taste experiences for diners, advancing the art of pairing.

Mr. **Mario WANG** from **Meng Du Hui**, a newly promoted One-MICHELIN-Star restaurant in Nanjing, is the recipient of this year's Sommelier Award. With a background in hotel management, he has cultivated a unique perspective that blends professional depth with a humanistic touch through nearly a decade of dedication to high-end dining. He possesses great passion for wine, maintaining a deep appreciation for classic wine regions while keeping a keen interest in high-quality domestic wines. As a professional sommelier, he has built a well-structured wine list for the restaurant and introduced the concept of pairing with both

premium Chinese wines and classic French wines. Outgoing and meticulous, he excels at guiding guests through the stories of terroir and winemakers. Facing the challenge of pairing Anhui cuisine with local craft beers, distinctive Anhui spirits, and Chinese wines, he skillfully creates complementary flavor combinations, fully demonstrating his exploratory spirit and distinct personality.

The MICHELIN Guide Shanghai | Jiangsu | Zhejiang 2026 at a glance

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- 1 Three MICHELIN Star
- 14 Two MICHELIN Stars
- 62 One MICHELIN Stars
- 164 Bib Gourmand
- 168 MICHELIN Selected
- 1 MICHELIN Green Star
- 4 Special Awards: MICHELIN Guide Mentor Chef Award, Young Chef Award, Service Award, Sommelier Award

The full selection of restaurants in China is available in the [MICHELIN Newsroom](#) and free of charge on the [Website](#) and the MICHELIN Guide [App](#).

In addition to the Restaurant selection, the MICHELIN Guide also offers a carefully compiled [Hotel selection](#) with unique accommodation in China and throughout the world. Just as the MICHELIN Star celebrates the best restaurants in the world, the new [MICHELIN Keys](#) label launched in 2024 recognizes the outstanding accommodation in the Guide. All the hotels excel in design, architecture, service, and personality — the MICHELIN Key denotes the most outstanding experiences in the selection. Each hotel can be booked directly via the MICHELIN Guide website and mobile app.

The MICHELIN Guide is a benchmark for gastronomy. There is now a new standard for hotels.

Acknowledgements for the 2026 MICHELIN Guide Shanghai | Jiangsu | Zhejiang Ceremony Partners



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