



PRESS RELEASE

MICHELIN GUIDE

Paris - November 19, 2024

**For the first time, a Dim Sum restaurant is awarded One MICHELIN Star in the MICHELIN Guide Shanghai**

- **One new Two-MICHELIN-Star restaurant and five new One-Star establishments are making the list**
- **The 2025 restaurant selection covers more than 30 cooking styles**
- **3 talented professionals received MICHELIN Special Awards**

Michelin is delighted to present the 2025 restaurant selection for the MICHELIN Guide Shanghai. This new selection recommends a total of 145 restaurants, of which 10 have been newly added to the list, and represents 30 cooking styles. At Star level, Fu He Hui has been promoted to Two MICHELIN Stars, while 5 establishments have either been promoted to or gained One MICHELIN Star, including, for the very first time in Shanghai, a Dim Sum eatery. The MICHELIN Guide Shanghai also pays tribute to 3 outstanding professionals with the MICHELIN Young Chef Award, the Sommelier Award and the Service Award.

"After a meticulous scouting of the city, our Inspectors were glad to witness the emergence of an increasing number of local restaurants, particularly in the realms of Shanghainese cuisine, which beautifully balances history and modernity. From its beloved Xiaolongbao and Dim Sum to intricate court cuisine, Shanghai's dining scene has long been a symbol of cultural richness and culinary innovation." said Gwendal Poullennec, International Director of the MICHELIN Guides.

"This year's selection includes over 50 Star-rated restaurants, covering a wide range of culinary styles that merge local and global cuisines, reflecting the deep cultural heritage and the preservation of traditional culinary techniques. Furthermore, the emergence of young chefs brings fresh energy and innovative ideas into the culinary scene, further promoting the diversification of Shanghai's dining offerings."



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### **Fu He Hui promoted to Two MICHELIN Stars**

Awarded One MICHELIN Star for many years, **Fu He Hui** has continued to improve, and its dishes not only demonstrate profound cultural connotations, but also exquisite performance of traditional cooking techniques, which has been unanimously recognized by the Inspectors and promoted to Two MICHELIN Stars. Exuding Zen-inspired serenity, the rooms reflect a philosophy that veganism isn't just about the food but is a way of life. Only set menus are served and they change every season to make use of the best local ingredients. Masterfully crafted and plated courses include some authentically recreated recipes from the past. Tea is also closely related to Zen, so do order from the extensive tea menu to complement the dishes.

This new addition brings the number of restaurants awarded Two MICHELIN Stars in Shanghai to 9; **102 House, 8 1/2 Otto e Mezzo Bombana, Bao Li Xuan, Canton 8 (Huangpu), Da Vittorio, Imperial Treasure Fine Chinese Cuisine, Ji Pin Court** and **The House of Rong** all maintain their distinction for another year.

At the Three-Star level, **Taian Table** (also awarded the MICHELIN Green Star) and **Ultraviolet by Paul Pairet** also demonstrated such exceptional consistency in providing unique culinary experiences that the MICHELIN Inspectors awarded the highest distinction for another year.

### **5 restaurants newly awarded One MICHELIN Star**

Two selected restaurants - **Narisawa** and **Zhou She (Minhang)** - have been promoted to One MICHELIN Star and 3 establishments joined the selection directly with One MICHELIN Star: **Gastro Esthetics at DaDong, Sole** and **Wu You Xian**. Wu You Xian is the first ever dim sum restaurant, specialized in Xiaolongbao, to receive a MICHELIN Star in Shanghai.

#### ***Narisawa - (Innovative Cuisine)***

Featuring sustainable Satoyama cuisine that connects diners with nature, this outpost of its Tokyo namesake serves a seasonal set menu built on Japanese traditions refined by Western techniques. Having worked with chef-owner Narisawa for over 10 years, the head chef uses mostly Chinese ingredients in his cooking. The iconic "Bread of the Forest" is fermented and baked tableside in a stone pot and infused with seasonal produce such as white tea or kumquat.



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### **Zhou She (Minhang)** – *(Shanghai Cuisine)*

In the Hongqiao district, near a train station and airport, this restaurant is a popular choice among travelers. The head chef is a Shanghai native, who respects traditions, while exploring other Chinese regional flavors. His menu is heavily based on Shanghainese cuisine, with occasional Cantonese and Huaiyang dishes. Try his marinated pigeon with green Sichuan peppercorns and silky meat, and the umami-rich sautéed shredded fish with chive sprouts.

### **Gastro Esthetics at DaDong** – *(Contemporary Chinese Cuisine)*

The design of the room is a nod to Van Gogh's Almond Blossom; teal cushions and brass trims echo the sky-blue background and pinkish flowers of the painting. Peking duck is still the signature here – 45-day-old birds, or 22-day-old ducklings are grilled to perfection and carved tableside. The crispy skin and succulent meat are simply divine. The braised sea cucumber in a gelatinous scallion sauce is another must-try. The city view is a plus.

### **Sole** – *(Cantonese Cuisine)*

Sole opened its doors in 2023 with an all-Cantonese kitchen team. The head chef's glorious career spans over 20 years and he excels at Cantonese classics – dim sum, Cantonese barbecue, seafood, double-boiled soups, and stir-fries. The long menu also offers painstakingly made items such as deep-fried egg custard with chicken testicle. The scallop dumpling with crab roe stands out for its translucent skin, perfect pleats, and rich buttery filling.

### **Wu You Xian** – *(Dim Sum)*

Having relocated to larger premises in the city center, this shop famous for crab xiaolongbao still always attracts queues. They serve over 20 varieties – crabmeat, roe, tomalley or combinations thereof – with plump fillings enrobed in translucent skin, each with a different dip. The buns with premium seafood such as abalone and sea cucumber are also popular. First-timers can go for the assorted option with several varieties in one steamer.

## **4 Entries in the Bib Gourmand Category**

Over the past year, MICHELIN Guide Inspectors have also been scouring the streets of Shanghai for delicious and affordable restaurants, which have been included in the well-acclaimed Bib Gourmand list. In this year's selection, 4 new restaurants have been given the award, bringing the total number of eateries.



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### ***Cong's Kitchen***

Chef-owner Cong is a retiree in his 70s. Passionate about cooking, he returned to Shanghai and opened this restaurant after stints in Hong Kong. Although his food is largely Shanghainese, the menu includes his own creations in addition to the all-time classics. The sautéed river shrimps with tomalley are loaded with umami. Diners also flock here for his fish liver pâté and marinated skate fish. Seven private rooms are available for dinner parties.

### ***Lao Di Fang Mian Guan***

In business for over 30 years, this noodle shop has recently moved to a new location. Rest assured that the menu and flavors remain the same and all noodles are served with toppings cooked à la minute. Try the toothsome cuttlefish noodles with pickled cabbage for a lovely crunch, complemented by seafood umami. Local favorites such as braised pork belly in spiced dark soy, and tofu skin-wrapped pork are also worth trying.

### ***The Commune Social***

A former police station circa 1910 is home to this tapas bar exuding minimalist chic that also comes with a terrace. The chef reinvents classics with modern techniques and exotic flavors, such as the use of African spices in grilled pumpkin with cheese and nuts. The Iberian pork and foie gras burger also evokes much love. Daily specials are offered at dinner. Reservations are not accepted at weekends; additional service charges apply for private rooms.

### ***Wang Lu***

The room sports a modern Chinese vibe, dotted with framed orange scarves and table mats in matching equestrian motifs. To suit the local palate, the kitchen dials down the heat slightly, but the food still packs an authentic Jiangxi kick. Rich, flavorsome double-steamed soft-shelled tortoise with fish maw is served according to a ritual that symbolizes good fortune. Jiangxi-style three-cup chicken boasts firm flesh and perfect caramelization.

Finally, the new selection also includes 63 MICHELIN-Selected restaurants, whose quality cuisine have seduced the Inspectors. Among them, 5 are featured for the very first time this year: Shandong restaurant **Bai Rong**, **La Scene Ronde** representing innovative cuisine, **Scilla** (Mediterranean Cuisine), Jiangzhe restaurant **Yong Jiang Zhen** and **Numata Sou**, a tempura restaurant. Altogether, these 63 restaurants represent nearly 30 types of cuisine, highlighting the culinary diversity of the Shanghai food offering.



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### **Three MICHELIN Special Awards are presented to talented restaurant professionals**

In addition to recommending quality restaurants, the MICHELIN Guide also highlights outstanding people in the restaurant industry. 3 talented and dedicated professionals received either the MICHELIN Young Chef Award, Sommelier Award or Service Award.

Chef **Kyle Liang**, from MICHELIN Selected Restaurant, **Lin Jiang Yan**, won this year's MICHELIN Young Chef Award. Chef Kyle is a talented chef who has been at Lin Jiang Yan since it opened and has quickly made a significant impact in the culinary world. From Sous Chef to Head Chef, he brings a fresh perspective to traditional Jiangsu and Zhejiang cuisine, skillfully incorporating innovative elements that elevate classic dishes. His creativity and expertise not only improve the dining experience for customers, but also inspire teams to push the boundaries of cooking.

The winner of this year's MICHELIN Sommelier Award is from the One-MICHELIN-Star restaurant **Maison Lameloise**. Ms. **Kitty Lao** honed her expertise in fine dining and wine service during her decade of experience in the food and beverage industry. After studying marketing and hotel management in Sweden, she worked as a sommelier for famous restaurant groups in Macau and Ningxia, while also working with the group's wineries. Her pure love for wine drives her to pursue and work with the best team in China. She has been with Maison Lameloise for 4 years, where she is hands-on and detail-oriented, working closely with chefs to continuously refine food and wine pairings based on guest feedback.

Ms. **Yan WANG** from the One-MICHELIN-Star restaurant **Amazing Chinese Cuisine (Changning)** won this year's MICHELIN Service Award. In the past 3-4 years, Ms. Wang has accumulated rich experience in the catering industry. She is adept at managing the dining pace, and possesses an in-depth understanding of menus, being able to deftly coordinate with guests and the kitchen team to tailor the experience to customers' individual taste preferences. Her proactive attitude and calm demeanor ensure a smooth and effortless dining experience.

The Shanghai 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.

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.



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### The MICHELIN Guide Shanghai 2025 summary:

145 recommended restaurants of which:

- 2 Three-MICHELIN-Star restaurants
- 9 Two-MICHELIN-Star restaurants (of which 1 promoted)
- 41 One-MICHELIN-Star restaurants (of which 3 new, 2 promoted)
- 30 Bib Gourmand restaurants (of which 2 new, 2 from previous MICHELIN-Selected distinction)
- 63 MICHELIN-selected restaurants (of which 5 new)

The 2025 Selection from the MICHELIN Guide Shanghai is also attached.

Partners of The MICHELIN Guide Shanghai 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](http://www.MICHELIN.com))

In 1989, MICHELIN established its first representative office in Beijing in mainland China. With the spirit of innovation, MICHELIN brought advanced technology and high-quality products to China. At the end of 1995, MICHELIN Shenyang Tire Co., Ltd. was established. In 2001, MICHELIN (China) Investment Co., Ltd. was established in Shanghai. MICHELIN has nearly 7,000 employees and five factories in China, and its sales network covers the whole country. ([www.MICHELIN.com.cn](http://www.MICHELIN.com.cn))



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**2025 上海米其林指南完整榜单**  
**2025 MICHELIN Guide Shanghai Selection List**

English Name	中文名	Distinction 评级	Cuisine Type 烹调风格
Taian Table	泰安门	Three MICHELIN Stars 米其林三星	Innovative 创新 菜
Ultraviolet by Paul Pairet		Three MICHELIN Stars 米其林三星	Innovative 创新 菜
102 House	壹零贰小馆	Two MICHELIN Stars 米 其林二星	Cantonese 粤菜
8 ½ Otto e Mezzo Bombana		Two MICHELIN Stars 米 其林二星	Italian 意大利菜
Bao Li Xuan	宝丽轩	Two MICHELIN Stars 米 其林二星	Cantonese 粤菜
Canton 8 (Huangpu)	喜粤 8 号 (黄浦)	Two MICHELIN Stars 米 其林二星	Cantonese 粤菜
Da Vittorio		Two MICHELIN Stars 米 其林二星	Italian 意大利菜
Fu He Hui <i>promotion</i>	福和慧	Two MICHELIN Stars 米 其林二星	Vegetarian 素食
Imperial Treasure Fine Chinese Cuisine	御宝轩	Two MICHELIN Stars 米 其林二星	Cantonese 粤菜
Ji Pin Court	吉品轩	Two MICHELIN Stars 米 其林二星	Cantonese 粤菜
The House of Rong	荣府宴	Two MICHELIN Stars 米 其林二星	Taizhou 台州菜
Amazing Chinese Cuisine (Changning)	菁禧荟 (长宁)	One MICHELIN Star 米 其林一星	Chao Zhou 潮州 菜
Canton Table	三号黄浦会	One MICHELIN Star 米 其林一星	Cantonese 粤菜



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Cheng Long Hang (Huangpu)	成隆行蟹王府 (黄浦)	One MICHELIN Star 米其林一星	Shanghainese 沪菜
Da Dong (Xuhui)	大董 (徐汇)	One MICHELIN Star 米其林一星	Chinese Contemporary 时尚中国菜
EHB		One MICHELIN Star 米其林一星	European Contemporary 时尚欧陆菜
Fu 1015	福二零一五	One MICHELIN Star 米其林一星	Shanghainese 沪菜
Fu 1039	福二零三九	One MICHELIN Star 米其林一星	Shanghainese 沪菜
Fu 1088	福二零八八	One MICHELIN Star 米其林一星	Shanghainese 沪菜
Gastro Esthetics at DaDong <i>New</i>	美·大董	One MICHELIN Star 米其林一星	Chinese Contemporary 时尚中国菜
Il Ristorante - Niko Romito		One MICHELIN Star 米其林一星	Italian 意大利菜
Jin Xuan	金轩	One MICHELIN Star 米其林一星	Cantonese 粤菜
Lao Zheng Xing	老正兴	One MICHELIN Star 米其林一星	Shanghainese 沪菜
Le Comptoir de Pierre Gagnaire		One MICHELIN Star 米其林一星	French 法国菜
Lei Garden (Pudong)	利苑 (浦东新区)	One MICHELIN Star 米其林一星	Cantonese 粤菜
Lei Garden (Xuhui)	利苑 (徐汇)	One MICHELIN Star 米其林一星	Cantonese 粤菜

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Ling Long	凌珑	One MICHELIN Star 米其林一星	Innovative 创新菜
Lu Style (Huangpu)	鲁采 (黄浦)	One MICHELIN Star 米其林一星	Shandong 鲁菜
Maison Lameloise	莱美露滋	One MICHELIN Star 米其林一星	French Contemporary 时尚法国菜
Meet the Bund (Zhongshan Dong Er Road)	遇外滩 (中山东二路)	One MICHELIN Star 米其林一星	Fujian 闽菜
Ming Court	明阁	One MICHELIN Star 米其林一星	Cantonese 粤菜
Moose (Changning)	鹿园 (长宁)	One MICHELIN Star 米其林一星	Jiangzhe 江浙菜
Moose (Pudong)	鹿园 (浦东新区)	One MICHELIN Star 米其林一星	Jiangzhe 江浙菜
Narisawa <i>promotion</i>		One MICHELIN Star 米其林一星	Innovative 创新菜
Obscura		One MICHELIN Star 米其林一星	Innovative 创新菜
Oriental Sense & Palate	东方景宴	One MICHELIN Star 米其林一星	Chao Zhou 潮州菜
Phénix	斐霓丝	One MICHELIN Star 米其林一星	French 法国菜
Ren He Guan (Xuhui)	人和馆 (徐汇)	One MICHELIN Star 米其林一星	Shanghainese 沪菜
Seventh Son	家全七福	One MICHELIN Star 米其林一星	Cantonese 粤菜
Sheng Yong Xing (Huangpu)	晟永兴 (黄浦)	One MICHELIN Star 米其林一星	Beijing 京菜

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Sole <i>New</i>	景煊	One MICHELIN Star 米其林一星	Cantonese 粤菜
T'ang Court	唐阁	One MICHELIN Star 米其林一星	Cantonese 粤菜
Tou Zao	头灶	One MICHELIN Star 米其林一星	Cantonese 粤菜
Wu You Xian <i>New</i>	屋有鲜	One MICHELIN Star 米其林一星	Dim Sum 点心
Xin Rong Ji (West Nanjing Road)	新荣记 (南京西路)	One MICHELIN Star 米其林一星	Taizhou 台州菜
Yi Long Court	逸龙阁	One MICHELIN Star 米其林一星	Cantonese 粤菜
Yong Fu (Hongkou)	甬府 (虹口)	One MICHELIN Star 米其林一星	Ningbo 宁波菜
Yong Fu (Huangpu)	甬府 (黄浦)	One MICHELIN Star 米其林一星	Ningbo 宁波菜
Yong Yi Ting	雍颐庭	One MICHELIN Star 米其林一星	Jiangzhe 江浙菜
YongFoo Élite	雍福会	One MICHELIN Star 米其林一星	Shanghainese 沪菜
Yue Hai Tang	粤海棠	One MICHELIN Star 米其林一星	Cantonese 粤菜
Zhou She (Minhang)	周舍 (闵行)	One MICHELIN Star 米其林一星	Shanghainese 沪菜
A Niang Mian Guan	阿娘面馆	Bib Gourmand 必比登 推介	Noodles 面食
Chic 1699	远洋私厨	Bib Gourmand 必比登 推介	Fujian 闽菜

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Chun	春	Bib Gourmand 必比登 推介	Shanghainese 沪 菜
Cong's Kitchen <i>New</i>	聪菜馆	Bib Gourmand 必比登 推介	Shanghainese 沪 菜
Da Hu Chun (Middle Sichuan Road)	大壶春 (四川中路)	Bib Gourmand 必比登 推介	Dim Sum 点心
Easeful Cuisine (Jingan)	逸采 (静安)	Bib Gourmand 必比登 推介	Jiangzhe 江浙菜
Gong De Lin (West Nanjing Road)	功德林 (南京西路)	Bib Gourmand 必比登 推介	Vegetarian 素食
Hao Sheng	豪生酒家	Bib Gourmand 必比登 推介	Shanghainese 沪 菜
Ho Hung Kee	何洪记	Bib Gourmand 必比登 推介	Noodles and Congee 粥面
Jingmei Wuxi Noodles (Jingan)	井梅无锡面馆 (静 安)	Bib Gourmand 必比登 推介	Noodles 面食
Lan Xin (Jinxian Road)	兰心 (进贤路)	Bib Gourmand 必比登 推介	Shanghainese 沪 菜
Lao Di Fang Mian Guan <i>New</i>	老地方面馆	Bib Gourmand 必比登 推介	Noodles 面食
Lu Bo Lang	绿波廊	Bib Gourmand 必比登 推介	Shanghainese 沪 菜
Mao Long	茂隆	Bib Gourmand 必比登 推介	Shanghainese 沪 菜
Mi Thai	米泰	Bib Gourmand 必比登 推介	Thai 泰国菜
Nanxiang Steamed Bun (Yuyuan Road)	南翔馒头店 (豫园 路)	Bib Gourmand 必比登 推介	Dim Sum 点心

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Polux		Bib Gourmand 必比登 推介	French 法国菜
Qiao Ai Lai Lai Xiao Long (Huangpu)	乔艾莱莱小笼 (黄浦)	Bib Gourmand 必比登 推介	Dim Sum 点心
Rong Cuisine	荣小馆	Bib Gourmand 必比登 推介	Taizhou 台州菜
Rongjia Noodles Soup with Yellow Croaker (Jingan)	荣家黄鱼面 (静安)	Bib Gourmand 必比登 推介	Noodles 面食
Tasty Congee & Noodle Wantun Shop	正斗粥面专家	Bib Gourmand 必比登 推介	Noodles and Congee 粥面
The Commune Social	食社	Bib Gourmand 必比登 推介	Spanish 西班牙菜
The Lakeside Veggie	临湖素食	Bib Gourmand 必比登 推介	Vegetarian 素食
Wang Lu	望庐	Bib Gourmand 必比登 推介	Chinese 中国菜
Xiao Tao Mian Guan	小陶面馆	Bib Gourmand 必比登 推介	Noodles 面食
Yangzhou Fan Dian (Huangpu)	扬州饭店 (黄浦)	Bib Gourmand 必比登 推介	Huai Yang 淮扬菜
YongFu Mini (Pudong)	甬府小鲜 (浦东新区)	Bib Gourmand 必比登 推介	Ningbo 宁波菜
Yu Du Lao Wei Mian (Huangpu)	渔都老味面 (黄浦)	Bib Gourmand 必比登 推介	Noodles 面食
Yu Ge Zhanjiang (Jingan)	渔哥·湛江 (静安)	Bib Gourmand 必比登 推介	Cantonese 粤菜
Yunhe Noodle (Huangpu)	云和面馆 (黄浦)	Bib Gourmand 必比登 推介	Noodles 面食

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1515 West Chophouse	1515 牛排馆	MICHELIN Selected 米 其林指南入选餐厅	Steakhouse 扒房
Arva		MICHELIN Selected 米 其林指南入选餐厅	Italian 意大利菜
Bai Rong <i>New</i>	白茸	MICHELIN Selected 米 其林指南入选餐厅	Shandong 鲁菜
Beef & Liberty (Jingan)	尚牛社会 (静安)	MICHELIN Selected 米 其林指南入选餐厅	American 美国菜
Canton Disco	粤味	MICHELIN Selected 米 其林指南入选餐厅	Cantonese 粤菜
Cellar to Table		MICHELIN Selected 米 其林指南入选餐厅	Italian 意大利菜
Chaimen Hui	柴门荟	MICHELIN Selected 米 其林指南入选餐厅	Sichuan 川菜
Charbon		MICHELIN Selected 米 其林指南入选餐厅	Barbecue 烧烤
Coquille	壳里	MICHELIN Selected 米 其林指南入选餐厅	French 法国菜
Cuivre	古铜法式餐厅	MICHELIN Selected 米 其林指南入选餐厅	French Contemporary 时 尚法国菜
De Xing Guan (Guangdong Road)	德兴馆 (广东路)	MICHELIN Selected 米 其林指南入选餐厅	Shanghainese 沪 菜
Ding Te Le Zhou Mian Guan	顶特勒粥面馆	MICHELIN Selected 米 其林指南入选餐厅	Noodles and Congee 粥面
Dining Room	悦轩	MICHELIN Selected 米 其林指南入选餐厅	Jiangzhe 江浙菜
Dong Ping Chao	东平潮	MICHELIN Selected 米 其林指南入选餐厅	Chao Zhou 潮州 菜

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Épices & Foie Gras	香料与鹅肝	MICHELIN Selected 米 其林指南入选餐厅	French Contemporary 时 尚法国菜
Frasca		MICHELIN Selected 米 其林指南入选餐厅	Italian 意大利菜
Hai Wei Guan (Jingan)	海味观 (静安)	MICHELIN Selected 米 其林指南入选餐厅	Shanghainese 沪 菜
Hakkasan		MICHELIN Selected 米 其林指南入选餐厅	Chinese Contemporary 时 尚中国菜
Hang Yuen Hin	恒悦轩	MICHELIN Selected 米 其林指南入选餐厅	Cantonese 粤菜
Hokkien Huay Kuan	席作·福建会馆	MICHELIN Selected 米 其林指南入选餐厅	Fujian 闽菜
Hong 0871	泓 0871	MICHELIN Selected 米 其林指南入选餐厅	Yunnan 滇菜
Hong Yu Fang	宏玉方	MICHELIN Selected 米 其林指南入选餐厅	Dim Sum 点心
Jade on 36	翡翠 36	MICHELIN Selected 米 其林指南入选餐厅	French Contemporary 时 尚法国菜
Jean Georges		MICHELIN Selected 米 其林指南入选餐厅	French 法国菜
Kanpai Classic (Huangpu)	老干杯 (黄浦)	MICHELIN Selected 米 其林指南入选餐厅	Barbecue 烧烤
La Scene Ronde <i>New</i>	之舞	MICHELIN Selected 米 其林指南入选餐厅	Innovative 创新 菜
Lao Xing Xian (Huangpu)	老兴鲜 (黄浦)	MICHELIN Selected 米 其林指南入选餐厅	Shanghainese 沪 菜

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Legend Taste (Jingan)	滇道 (静安)	MICHELIN Selected 米 其林指南入选餐厅	Yunnan 滇菜
Les Nuages	云	MICHELIN Selected 米 其林指南入选餐厅	Innovative 创新 菜
Lin Family of One - The Bund	外滩·林家一	MICHELIN Selected 米 其林指南入选餐厅	Taizhou 台州菜
Lin Jiang Yan	临江宴	MICHELIN Selected 米 其林指南入选餐厅	Jiangzhe 江浙菜
Mercado 505		MICHELIN Selected 米 其林指南入选餐厅	Spanish 西班牙 菜
Mercato		MICHELIN Selected 米 其林指南入选餐厅	Italian 意大利菜
Min He Nan Huan Xi	闽和南欢席	MICHELIN Selected 米 其林指南入选餐厅	Fujian 闽菜
Mr & Mrs Bund		MICHELIN Selected 米 其林指南入选餐厅	French Contemporary 时 尚法国菜
Nan Xing Yuan	南兴园	MICHELIN Selected 米 其林指南入选餐厅	Sichuan 川菜
Nuits		MICHELIN Selected 米 其林指南入选餐厅	French Contemporary 时 尚法国菜
Numata Sou <i>New</i>	沼田双	MICHELIN Selected 米 其林指南入选餐厅	Tempura 天妇罗
Pop		MICHELIN Selected 米 其林指南入选餐厅	European 欧陆菜
Royal China Club	皇朝会	MICHELIN Selected 米 其林指南入选餐厅	Cantonese 粤菜
Scarpetta	食光	MICHELIN Selected 米 其林指南入选餐厅	Italian 意大利菜



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Scilla <i>New</i>		MICHELIN Selected 米 其林指南入选餐厅	Mediterranean Cuisine 地中海菜
Shanghai	上海餐厅	MICHELIN Selected 米 其林指南入选餐厅	Shanghainese 沪 菜
Shanghai Club	上海总会	MICHELIN Selected 米 其林指南入选餐厅	Jiangzhe 江浙菜
Shanghai Tavern		MICHELIN Selected 米 其林指南入选餐厅	European Contemporary 时 尚欧陆菜
Shaughnessy		MICHELIN Selected 米 其林指南入选餐厅	Steakhouse 扒房
Shi Chuan Fei Chuan (Xuhui)	食川非川 (徐汇)	MICHELIN Selected 米 其林指南入选餐厅	Sichuan 川菜
Sir Elly's	艾利爵士	MICHELIN Selected 米 其林指南入选餐厅	European Contemporary 时 尚欧陆菜
Stonesal	言盐	MICHELIN Selected 米 其林指南入选餐厅	Steakhouse 扒房
Sui Tang Li	随堂里	MICHELIN Selected 米 其林指南入选餐厅	Chinese Contemporary 时 尚中国菜
Summer Palace	夏宫	MICHELIN Selected 米 其林指南入选餐厅	Cantonese 粤菜
Tea Culture (East Beijing Road)	逸道 (北京东路)	MICHELIN Selected 米 其林指南入选餐厅	Huai Yang 淮扬菜
The Meat	扒	MICHELIN Selected 米 其林指南入选餐厅	Steakhouse 扒房
The Pine	松涧	MICHELIN Selected 米 其林指南入选餐厅	European Contemporary 时 尚欧陆菜

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Villa Le Bec - Bistro 321		MICHELIN Selected 米 其林指南入选餐厅	French 法国菜
Wan Yan (Changning)	皖宴 (长宁)	MICHELIN Selected 米 其林指南入选餐厅	Hui Cuisine 徽菜
Wei Xiang Zhai (Yandang Road)	味香斋 (雁荡路)	MICHELIN Selected 米 其林指南入选餐厅	Noodles 面食
Xin Yuan Lou	馨源楼	MICHELIN Selected 米 其林指南入选餐厅	Cantonese 粤菜
Xuji Seafood (Xuhui)	徐记海鲜 (徐汇)	MICHELIN Selected 米 其林指南入选餐厅	Seafood 海鲜
Yè Shanghai	夜上海	MICHELIN Selected 米 其林指南入选餐厅	Shanghainese 沪菜
Yong Feng Mian Guan	永丰面馆	MICHELIN Selected 米 其林指南入选餐厅	Noodles 面食
Yong Jiang Zhen <i>New</i>	永·江臻	MICHELIN Selected 米 其林指南入选餐厅	Jiangzhe 江浙菜
Yong Xing	永兴	MICHELIN Selected 米 其林指南入选餐厅	Shanghainese 沪菜