



PRESS RELEASE

MICHELIN GUIDE

Paris, April 26<sup>th</sup>, 2023

## **Restaurant *Ta Vie* awarded Three MICHELIN Stars in the 15<sup>th</sup> anniversary edition of the MICHELIN Guide Hong Kong & Macau**

- *15 restaurants are awarded or promoted to One, Two, or Three MICHELIN Stars*
- *A total of 95 restaurants are recognized with MICHELIN Stars, with 78 in Hong Kong and 17 in Macau*
  - *The sustainable commitment of one new restaurant is also highlighted with the MICHELIN Green Star*

Michelin is pleased to present the full restaurant selection of the MICHELIN Guide Hong Kong & Macau 2023.

Including the Starred, Bib Gourmand, and Selected food establishments, the 2023 selection of the MICHELIN Guide features a total of 206 eateries in Hong Kong and 44 in Macau. Four restaurants, including one new, are also awarded the MICHELIN Green Star.

"Accompanied with the lift of travel restrictions, the culinary scene in Hong Kong remains vibrant and passionate, while the hospitality industry is also picking up its pace. In fact, it has not been a quiet year in Hong Kong, with a lot of new projects in town, catering to diners of different nationalities and taste buds," said Gwendal Poullennec, International Director of the MICHELIN Guides.

"Our inspection team is delighted to see that many veterans in Hong Kong continuously go the extra mile to strive for betterment, showing a level of refinement that does not restrict to any cuisine type; but rather, a demonstration of determination on both quality of ingredients and execution. Macau, on the other hand, flaunts the uniqueness of regional cuisine delicately presented in skilful hands with outstanding ingredients. In this 15<sup>th</sup> edition of the MICHELIN Guide Hong Kong and Macau, our inspectors were also thrilled to award the unique cuisine of restaurant *Ta Vie* Three MICHELIN Stars."



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### **Restaurant Ta Vie Promoted to Three MICHELIN Stars in Hong Kong**

**Ta Vie** that serves innovative cuisine is promoted to Three MICHELIN Stars in the MICHELIN Guide Hong Kong & Macau 2023. The mantra of Chef Hideaki Sato — “pure, simple, and seasonal” shines in his cuisine. His passion for cooking and his experimental approach on food combinations and preparation are evidenced by his original and extraordinary creations such as the Charcoal-Grilled “Akamutsu” with Rice Crackers and Aonori Seaweed Sauce, made with top-notch ingredients mostly from his native Japan.

With this new addition to the Three MICHELIN Stars category, the MICHELIN Guide Hong Kong & Macau recommends 10 restaurants worth a special journey.

### **2 Restaurants Newly Awarded, and 1 Restaurant Promoted to Two MICHELIN Stars in Hong Kong**

**Bo Innovation** is a highly acclaimed restaurant that moved to a new spot in 2022. Just like the art that exudes local flavours, chef-owner Alvin Leung’s playful creations are a nod to the Hong Kong food culture. The menu is inspired by Chinese elements and famous paintings like Andy Warhol’s Campbell’s Soup Cans.

**Lai Ching Heen** is renamed from the legendary Yan Toh Heen in 2022. Expansive harbour views and Hong Kong’s skyline with its electric glow remain a joy to behold. All-time favourites like stuffed crab shell with crabmeat and crispy Lung Kong chicken are still offered on the menu, while their dim sum lunch is not to be missed.

**Rùn** is promoted from One MICHELIN Star to two MICHELIN Stars this year. With more than 20 years of experience, chef Hung values food quality and shrewd techniques more than anything else. Seasonal ingredients from around the world are painstakingly prepared the traditional way, and then plated with modern refinement.

In total, 18 restaurants are awarded Two MICHELIN Stars in the 2023 edition of the MICHELIN Guide Hong Kong & Macau.

### **6 Restaurants Newly Awarded, and 3 Restaurants Promoted to One MICHELIN Star in Hong Kong**

6 Hong Kong restaurants are newly awarded One MICHELIN Star in this year’s selection. **D.H.K.**’s owner-manager worked in some top-tier Cantonese restaurants in Hong Kong, and his presence alone attracts plenty of gastronomes. The kitchen team also lives up to expectations with shrewdly executed Cantonese classics. The classic dim sum menu is worth checking out.



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**Godenya** may be in a narrow dark alley with a discreet entrance, but this tiny self-proclaimed “sake pairing restaurant” is fully booked months ahead. There is only one omakase menu featuring *kappo* dishes, made with seasonal produce mostly flown in from Japan. Sake pairing is vital part of the experience, as the chef/sake master serves each drink at a different temperature to bring out the best in each course.

**Nagamoto** is a Japanese restaurant helmed by Chef Teruhiko Nagamoto, with only counter seats, where all diners can watch his well-honed skills in action. Only one omakase menu is offered, with *kaiseiki* courses crafted out of “shun” ingredients in peak condition, embodying the chef’s deep knowledge in the beauty of subtleness.

**Noi’s** tasting menu prominently features top-notch seafood in contemporary cooking with Italian soul. Dishes are highly detailed, artfully plated, and show shrewd techniques, while a wide selection of beverages is carefully prepared.

**The Chairman** moved to a new address in 2022, and the elegant room comes with a generous display of lush greens. Despite the new location, the culinary vision stays the same — ingredients are mostly sourced from small suppliers and local fishermen, and signatures like steamed crab with Huadiao are still on the menu.

**The Demon Celebrity** is a crossover between chef Alvin Leung, also known as the “Demon Chef”, and Master Fu of the now-defunct Celebrity Cuisine. The two chefs put a new spin on familiar Cantonese flavours, with collaborative efforts such as fried pork intestine stuffed with minced cuttlefish and black truffle.

Three other restaurants are promoted within the selection and receive One MICHELIN Star:

**Estro** has impressed diners with authentic Neapolitan cooking by the native head chef since its opening, especially his homemade pastas such as *buttoni* filled with parmesan, tomato jus, and basil. Diners have a choice between the 6- and 8-course fixed price menu for the chef’s ingenious creations.

**Kappo Rin**, helmed by the Japanese head chef from Sendai, specialises in multi-course omakase menus with both cooked and raw dishes, designed to bring out the natural flavours of fresh Japanese ingredients with a unique touch of seasoning. Diners get to interact closely with the experienced chefs at the 8-seater counter.

**Neighborhood** is the brainchild of chef-owner Lai, a Hongkonger who was trained in the U.S. An intimate spot tucked away in an alley, the minimalistic and tasteful décor matches the short but sweet menu, with 20 tapas-style items that rotate regularly, many featuring local seafood in a no-framed unique presentation.



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### **1 Restaurant Newly Awarded, and 1 Restaurant Promoted to One MICHELIN Star in Macau**

**The Huaiyang Garden** is the only restaurant newly awarded with One MICHELIN Star in Macau this year. Helmed by the renowned culinary master chef Zhou, the kitchen team excels in sophisticated Huaiyang fare, incorporating fresh river fish shipped from the region twice a week, such as stir-fried shrimps with roe and tomalley, or Liangxi-style crispy eel.

**Five Foot Road** is promoted from a MICHELIN Selected to One MICHELIN Star restaurant. With more than 30 years of experience, the chef from Sichuan excels in presenting traditional Sichuan flavours and aromas with various seafood.

With these new additions and promotions, a total of 67 restaurants are recommended by the MICHELIN Guide's inspectors with One MICHELIN Star. 58 are located in Hong Kong and 9 in Macau.

### **The MICHELIN Green Star Newly Awarded to Restaurant *Mora* in Hong Kong**

Within the MICHELIN Guide restaurant selection, the MICHELIN Green Star highlights establishments at the forefront of the industry for their sustainable practices and dining experiences that combine culinary excellence with outstanding eco-friendly commitments.

In addition to the two restaurants in Hong Kong (Amber, Two MICHELIN Stars and Roganic, One MICHELIN Star) and one restaurant in Macau (IFTM Educational Restaurant, Bib Gourmand) which have been awarded the MICHELIN Green Star in the previous years, 2023 sees one new Hong Kong restaurant being recognised with the MICHELIN Green Star — **Mora** (MICHELIN Selected). **Mora** features soya beans as the core of the menu, with red meat and seafood in rather small portions. Dishes are served in tasteful portion sizes, with consciously selected local and sustainable ingredients. Working with many long-standing and reputable local produce shops, the team aims to promote local ingredients, flavours, and culture. Being a board member of a Hong Kong food bank, chef Vicky Lau is dedicated to rescuing surplus food from retailers, distributors, and manufacturers, and redistributing them to people in need.



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### **Three New MICHELIN Guide Special Awards**

This year, the MICHELIN Guide Hong Kong & Macau adds three Special Awards to highlight talented professionals from the restaurant industry, shining the light on the diversity of jobs and know-hows, which, together, contribute to create exceptional gastronomic experiences.

#### ***MICHELIN Guide Service Award***

The 2023 MICHELIN Guide Service Award aims to highlight and encourage skilled and talented professionals who dramatically add to the customer experience. This award goes to **Kit Li** from two MICHELIN Starred restaurant **Sichuan Moon** in Macau. Kit Lai, who has been working in Sichuan Moon since its opening, is smart and passionate. Equipped with excellent product knowledge and a thorough understanding in the culinary concept that André Chiang holds, she anticipates the needs of guests and interacts with them at the right time with good serving pace.

#### ***MICHELIN Guide Sommelier Award***

The 2023 MICHELIN Guide Sommelier Award, presented by Perrier-Jouët, recognises the skills, knowledge, and passion of talented sommeliers of the industry, and is given to **Jacky Luk** from three MICHELIN Starred restaurant **Forum** in Hong Kong.

Jacky Luk has been with Forum for many years and has always been humble and helpful. He is not only dedicated to an exclusive wine list with some small labels included, but also has extensive knowledge and a unique understanding on wine.

#### ***MICHELIN Guide Young Chef Award***

The 2023 MICHELIN Guide Young Chef Award, presented by AIA, recognises a young chef working in a restaurant of the selection and whose exceptional talent and great potential have impressed the inspectors. This year's award is given to **Steve Lee** from one MICHELIN Starred restaurant **Hansik Goo** in Hong Kong. Born in 1991, Steve Lee gained years of experience in Australia, and his home country Korea, showing good talent in execution of the new menu, with Korean flavours expressively presented.

The full selection of the MICHELIN Guide Hong Kong & Macau 2023 is attached to this press release. It is also available on the MICHELIN Guide's official website and the MICHELIN Guide mobile app (available on iOS and Android). The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay locally and throughout the world.



## MICHELIN GUIDE

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. The selections for Hong Kong and Macau feature those countries' most spectacular hotels, including sustainability pioneers like the **Cordis**, standouts from our “Plus” collection like the **Upper House** and the **Jervois**, reliable international names like the **Four Seasons** and **Mandarin Oriental**, and unique, luxury boutiques like **One96** and **the Fleming**.

The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels. 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.

For high resolution images, please download [here](#).

### The MICHELIN Guide Hong Kong & Macau 2023 at a glance:

	Total	New	Promoted
<b>TOTAL ESTABLISHMENTS</b>	<b>250</b>	<b>40</b>	<b>6</b>
Total 3 MICHELIN Stars	<b>10</b>		1
Total 2 MICHELIN Stars	<b>18</b>	2	1
Total 1 MICHELIN Star	<b>67</b>	7	4
Total Bib Gourmand	<b>72</b>	6	
Total MICHELIN Selected	<b>83</b>	25	
Total Green Star	<b>4</b>	1	
<b>HONG KONG</b>	<b>206</b>	<b>37</b>	<b>5</b>
3 MICHELIN Stars	<b>7</b>		1
2 MICHELIN Stars	<b>13</b>	2	1
1 MICHELIN Star	<b>58</b>	6	3
Bib Gourmand	<b>65</b>	6	

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MICHELIN Selected	<b>63</b>	23	
Green Star	<b>3</b>	1	
<b>MACAU</b>	<b>44</b>	<b>3</b>	<b>1</b>
3 MICHELIN Stars	<b>3</b>		
2 MICHELIN Stars	<b>5</b>		
1 MICHELIN Star	<b>9</b>	1	1
Bib Gourmand	<b>7</b>		
MICHELIN Selected	<b>20</b>	2	
Green Star	<b>1</b>		

**Download the MICHELIN Guide App**



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### **About Michelin**

Michelin, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility; designing and distributing the most suitable tires, services, and solutions for its clients' needs; providing digital services, maps, and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries, has 132,200 employees and operates 67 tire production facilities which together produced around 167 million tires in 2022. ([www.michelin.com](http://www.michelin.com))

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THE MICHELIN GUIDE HONG KONG & MACAU 2023

FULL SELECTION

HONG KONG



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
8 1/2 Otto e Mezzo - Bombana		Italian / 意大利菜
Caprice		French contemporary / 時尚法國菜
Forum	富臨飯店	Cantonese / 粵菜
L'Atelier de Joël Robuchon		French contemporary / 時尚法國菜
Sushi Shikon	志魂	Sushi / 壽司
T'ang Court	唐閣	Cantonese / 粵菜
Ta Vie <b>PROMOTION</b>	旅	Innovative / 創新菜



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Amber		French contemporary / 時尚法國菜
Arbor		Innovative / 創新菜
Bo Innovation <b>NEW</b>	廚魔	Innovative / 創新菜
Écriture		French contemporary / 時尚法國菜
L'Envol		French contemporary / 時尚法國菜
Lai Ching Heen <b>NEW</b>	麗晶軒	Cantonese / 粵菜
Lung King Heen	龍景軒	Cantonese / 粵菜
Octavium		Italian / 意大利菜
Rùn <b>PROMOTION</b>	潤	Cantonese / 粵菜
Sun Tung Lok	新同樂	Cantonese / 粵菜

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Tate		Innovative / 創新菜
Tin Lung Heen	天龍軒	Cantonese / 粵菜
Ying Jee Club	營致會館	Cantonese / 粵菜



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Andō		Innovative / 創新菜
Arcane		European contemporary / 時尚歐陸菜
Beefbar		Steakhouse / 扒房
Belon		French / 法國菜
Chaat		Indian / 印度菜
D.H.K. <b>NEW</b>	疊靄居	Cantonese / 粵菜
Duddell's	都爹利會館	Cantonese / 粵菜
Épure		French contemporary / 時尚法國菜
Estro <b>PROMOTION</b>		Italian / 意大利菜
Fook Lam Moon (Wan Chai)	福臨門 (灣仔)	Cantonese / 粵菜
Fu Ho	富豪	Cantonese / 粵菜
Gaddi's	吉地士	French / 法國菜
Godenya <b>NEW</b>		Japanese / 日本菜
Hansik Goo		Korean / 韓國菜
Ho Hung Kee (Causeway Bay)	何洪記 (銅鑼灣)	Noodles and Congee / 粥麵
I M Teppanyaki & Wine	鑄·鐵板燒	Teppanyaki / 鐵板燒
Imperial Treasure Fine Chinese Cuisine (Tsim Sha Tsui)	御寶軒 (尖沙咀)	Cantonese / 粵菜
Jardin de Jade (Wan Chai)	蘇浙滙 (灣仔)	Shanghainese / 滬菜
Kam's Roast Goose	甘牌燒鵝	Cantonese Roast Meats / 燒味

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Kappo Rin <b>PROMOTION</b>	割烹凜	Japanese / 日本菜
Liu Yuan Pavilion	留園雅敘	Shanghainese / 滬菜
Loaf On	六福茶館	Seafood / 海鮮
Louise		French contemporary / 時尚法國菜
Man Ho (Admiralty)	萬豪金殿	Cantonese / 粵菜
Man Wah	文華廳	Cantonese / 粵菜
Mandarin Grill + Bar	文華扒房+酒吧	European contemporary / 時尚歐陸菜
Ming Court (Mong Kok)	明閣 (旺角)	Cantonese / 粵菜
Mono		Latin American / 南美洲菜
Nagamoto <b>NEW</b>	長本	Japanese / 日本菜
Neighborhood <b>PROMOTION</b>		European contemporary / 時尚歐陸菜
New Punjab Club		Indian / 印度菜
Noi <b>NEW</b>		Italian Contemporary / 時尚意大利菜
Pang's Kitchen	彭慶記	Cantonese / 粵菜
Petrus	珀翠	French / 法國菜
Roganic		European contemporary / 時尚歐陸菜
Ryota Kappou Modern		Japanese / 日本菜
Seventh Son	家全七福	Cantonese / 粵菜
Shang Palace	香宮	Cantonese / 粵菜
Spring Moon	嘉麟樓	Cantonese / 粵菜
Summer Palace	夏宮	Cantonese / 粵菜
Sushi Saito	鮨・齋藤	Sushi / 壽司
Sushi Wadatsumi		Sushi / 壽司

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Takumi by Daisuke Mori		Innovative / 創新菜
The Araki		Sushi / 壽司
The Chairman <b>NEW</b>	大班樓	Cantonese / 粵菜
The Demon Celebrity <b>NEW</b>	廚魔名人坊	Cantonese / 粵菜
Tosca di Angelo		Italian / 意大利菜
Vea		Innovative / 創新菜
Whey		European contemporary / 時尚歐陸菜
Xin Rong Ji	新榮記	Taizhou / 台州菜
Yardbird		Yakitori / 雞肉串燒
Yat Lok	一樂燒鵝	Cantonese Roast Meats / 燒味
Yat Tung Heen	逸東軒	Cantonese / 粵菜
Yè Shanghai (Tsim Sha Tsui)	夜上海 (尖沙咀)	Shanghainese / 滬菜
Yong Fu	甬府	Ningbo / 寧波菜
Zest by Konishi		French contemporary / 時尚法國菜
Zhejiang Heen	浙江軒	Zhejiang / 浙江菜
Zuicho	瑞兆	Japanese / 日本菜

**SELECTED**

Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Aaharn		Thai / 泰國菜
Above & Beyond	天外天	Cantonese / 粵菜
Agora <b>NEW</b>		Spanish / 西班牙菜
Ami		French contemporary / 時尚法國菜
Bâtard		French contemporary / 時尚法國菜

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Carbone		American-Italian / 美國意大利菜
Celestial Court	天寶閣	Cantonese / 粵菜
Chesa	瑞樵閣	Swiss / 瑞士菜
China Tang	唐人館	Cantonese / 粵菜
Chuen Kee Seafood (Hoi Pong Street)	全記海鮮 (海傍街)	Seafood / 海鮮
Clarence <b>NEW</b>		French contemporary / 時尚法國菜
Cornerstone		European contemporary / 時尚歐陸菜
Cuisine Cuisine at The Mira	國金軒 (尖沙咀)	Cantonese / 粵菜
Farm House	農圃	Cantonese / 粵菜
Fat Boy	第三代肥仔	Street Food
Fishball Man (To Kwa Wan) <b>NEW</b>	魚蛋佬 (土瓜灣)	Street Food
Giando		Italian / 意大利菜
Golden Bauhinia Sang Kee <b>NEW</b>	金紫荊生記	Cantonese / 粵菜
Heimat <b>NEW</b>		German / 德國菜
Hing Kee	避風塘興記	Seafood / 海鮮
Ho Kee Dessert (To Kwa Wan) <b>NEW</b>	浩記甜品 (土瓜灣)	Street Food
Ho Lee Fook <b>NEW</b>	口利福	Cantonese / 粵菜
Hong Kong Cuisine <b>NEW</b>	壹玖捌叁	Chinese Contemporary / 時尚中國菜
Hop Yik Tai	合益泰小食	Street Food
Hung Hom Pancake <b>NEW</b>	紅磡雞蛋仔	Street Food
Hyde Park Garden	海德花園	Seafood / 海鮮
Involtini		Italian / 意大利菜
Ippoh	一寶	Tempura / 天婦羅
Jing Alley	井巷子	Sichuan / 川菜

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Joyful Dessert House		Street Food
Kelly's Cape Bop		Street Food
Keung Kee	強記美食	Street Food
Ki Tsui	奇趣餅家	Street Food
Lei Garden (Wan Chai)	利苑酒家 (灣仔)	Cantonese / 粵菜
Little Napoli <b>NEW</b>		Italian / 意大利菜
Lucale		Italian / 意大利菜
Luk Yu Tea House	陸羽茶室	Cantonese / 粵菜
Mak Kee (North Point)	麥記美食 (北角)	Street Food
Man Kee Cart Noodles	文記車仔麵	Street Food
Mora <b>NEW</b>	摩	Innovative / 創新菜
Mosu <b>NEW</b>		Innovative / 創新菜
Mrs. Fong Chinese Desserts <b>NEW</b>	方太糕品舖	Street Food
One Harbour Road	港灣壹號	Cantonese / 粵菜
Owl's		Street Food
Plaa <b>NEW</b>		Thai Contemporary / 時尚泰國菜
Ramato <b>NEW</b>		Italian / 意大利菜
Sabah <b>NEW</b>	莎巴	Malaysian / 馬來西亞菜
Sép <b>NEW</b>		Vietnamese / 越南菜
She Wong Hei	蛇王熙	Cantonese / 粵菜
Shum Shum Desserts <b>NEW</b>	深深甜品	Street Food
So Kee	蘇記燉蛋	Street Food
Temple Street Beef Offal <b>NEW</b>	廟街牛什	Street Food
Tempura Uchitsu	廣尾內津	Tempura / 天婦羅
Testina <b>NEW</b>		Italian / 意大利菜
The Legacy House	彤福軒	Shun Tak / 順德菜
The Swiss Chalet	瑞士餐廳	Swiss / 瑞士菜
Toritama	西玉	Yakitori / 雞肉串燒
Tsui Hang Village (Tsim Sha Tsui)	翠亨邨 (尖沙咀)	Cantonese / 粵菜

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Tuber Umberto Bombana <b>NEW</b>		Italian / 意大利菜
Twist & Buckle <b>NEW</b>		Street Food
Wing	永	Innovative / 創新菜
Yuè (Causeway Bay) <b>NEW</b>	悅	Cantonese / 粵菜
Yuè (Gold Coast)	粵 (黃金海岸)	Cantonese / 粵菜



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Amber		French contemporary / 時尚法國菜
Mora <b>NEW</b>	摩	Innovative / 創新菜
Roganic		European contemporary / 時尚歐陸菜

**BIB GOURMAND**

Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Ah Chun Shandong Dumpling	阿純山東餃子	Dumplings / 餃子
Ancient Moon	古月	Singaporean and Malaysian / 星馬菜
Ba Yi	巴依	Xinjiang / 新疆菜
Both Street (Yuen Long)	倆口小吃 (元朗)	Street Food
Brass Spoon (Wan Chai)		Vietnamese / 越南菜
Café Hunan (Western District)	書湘門第 (西環)	Hunanese / 湘菜
Chan Kan Kee Chiu Chow	陳勤記鹵鵝飯店	Chiu Chow / 潮州菜
Chiuchow Delicacies (North Point)	潮樂園 (北角)	Chiu Chow / 潮州菜
Congee and Noodle Shop	粥麵館	Noodles and Congee / 粥麵

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Din Tai Fung (Causeway Bay)	鼎泰豐 (銅鑼灣)	Shanghainese / 滬菜
Din Tai Fung (Tsim Sha Tsui)	鼎泰豐 (尖沙咀)	Shanghainese / 滬菜
Ding Ba (Choi Hung)	丁爸食府 (彩虹)	Street Food
Dragon Inn	容龍	Seafood / 海鮮
Eight Treasures	八寶清湯腩	Noodles / 麵食
Eng Kee Noodle Shop	英記麵家	Noodles / 麵食
Eton	頤東	Shun Tak / 順德菜
Fisholic (North Point) <b>NEW</b>	魚事者 (北角)	Street Food
Fung Shing (North Point)	鳳城 (北角)	Shun Tak / 順德菜
Glorious Cuisine	增輝藝廚	Cantonese / 粵菜
Hao Tang Hao Mian (Tai Wai)	好湯好麵 (大圍)	Noodles / 麵食
Ho To Tai	好到底	Noodles / 麵食
Ju Xing Home	聚興家	Cantonese / 粵菜
Kai Kai	佳佳甜品	Street Food
Kau Kee	九記	Noodles / 麵食
Kung Wo Beancurd Factory	公和荳品廠	Street Food
Kwan Kee Bamboo Noodles	坤記竹昇麵	Noodles / 麵食
Kwan Kee Clay Pot Rice (Queen's Road West)	坤記煲仔小菜 (皇后大道西)	Cantonese / 粵菜
Lau Sum Kee (Fuk Wing Street)	劉森記麵家 (福榮街)	Noodles / 麵食
Lin Heung Kui	蓮香居	Cantonese / 粵菜
Lucky Indonesia	好運印尼餐廳	Indonesian / 印尼菜
Mak Man Kee	麥文記	Noodles / 麵食
Megan's Kitchen	美味廚	Cantonese / 粵菜
Moon Tong Lok	滿堂樂	Street Food
Nishiki	錦	Japanese / 日本菜
Po Kee	波記	Cantonese Roast Meats / 燒味
Putien (Causeway Bay)	莆田 (銅鑼灣)	Fujian / 閩菜
Sai Kwan Lo Jo <b>NEW</b>	西關老祖	Street Food

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Samsen (Sheung Wan)	泰館	Thai / 泰國菜
Samsen (Wan Chai)	泰麵	Thai / 泰國菜
Sang Kee	生記	Cantonese / 粵菜
Saya <b>NEW</b>		Thai / 泰國菜
She Wong Leung	蛇王良	Cantonese / 粵菜
Shek Kee Kitchen	石記廚房	Cantonese / 粵菜
Ship Kee <b>NEW</b>	船記	Cantonese / 粵菜
Shugetsu Ramen (Central)	麵鮮醬油房周月 (中環)	Ramen / 拉麵
Sing Kee	星記	Cantonese / 粵菜
Sister Wah	華姐清湯腩	Noodles / 麵食
Sun Yuen Hing Kee	新園興記	Cantonese Roast Meats / 燒味
Tai Wai Dining Room (Tai Wai)	大圍小館 (大圍)	Cantonese / 粵菜
Tai Wing Wah	大榮華	Cantonese / 粵菜
Tai Woo	太湖海鮮城	Cantonese / 粵菜
Tak Kee	德記	Chiu Chow / 潮州菜
Takeya	竹家	Japanese / 日本菜
Tasty (Central)	正斗粥麵專家 (中環)	Noodles and Congee / 粥麵
Tim Ho Wan (Sham Shui Po)	添好運 (深水埗)	Dim Sum / 點心
Tin Hung	天鴻燒鵝	Cantonese Roast Meats / 燒味
Trusty Congee King (Wan Chai)	靠得住 (灣仔)	Noodles and Congee / 粥麵
Tsim Chai Kee (Wellington Street)	沾仔記 (威靈頓街)	Noodles / 麵食
Twins Liangpi Limited (Prince Edward) <b>NEW</b>	兩姊妹涼皮有限公司 (太子)	Street Food
Wang Fu (Central)	王府 (中環)	Dumplings / 餃子
What To Eat	吃什麼	Taiwanese / 台灣菜
Wing Lai Yuen	詠藜園	Shanghainese & Sichuan / 滬菜及川菜

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Yi Jia <b>NEW</b>	一家	Shanghainese & Sichuan / 滬菜及川菜
Yuan is Here (Western District)	阿元來了 (西環)	Taiwanese / 台灣菜
Yue Kee	裕記	Cantonese / 粵菜

**MACAU**



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Jade Dragon	譽瓏軒	Cantonese / 粵菜
Robuchon au Dôme	天巢法國餐廳	French contemporary / 時尚法國菜
The Eight	8 餐廳	Cantonese / 粵菜



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Alain Ducasse at Morpheus	杜卡斯	French contemporary / 時尚法國菜
Feng Wei Ju	風味居	Hunanese & Sichuan / 湘菜及川菜
Mizumi (Macau)	泓 (澳門)	Japanese / 日本菜
Sichuan Moon	川江月	Sichuan / 川菜
Wing Lei	永利軒	Cantonese / 粵菜



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Five Foot Road <b>PROMOTION</b>	蜀道	Sichuan / 川菜
Lai Heen	麗軒	Cantonese / 粵菜
8 1/2 Otto e Mezzo - Bombana		Italian / 意大利菜

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Pearl Dragon	玥龍軒	Cantonese / 粵菜
The Huaiyang Garden <b>NEW</b>	淮揚曉宴	Huai Yang / 淮揚菜
The Kitchen	大廚	Steakhouse / 扒房
Wing Lei Palace	永利宮	Cantonese / 粵菜
Ying	帝影樓	Cantonese / 粵菜
Zi Yat Heen	紫逸軒	Cantonese / 粵菜

SELECTED

Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
A Lorcha	船屋	Portuguese / 葡國菜
Banza	百姓	Portuguese / 葡國菜
Espaço Lisboa	里斯本地帶	Portuguese / 葡國菜
Fong Kei	晃記餅家	Street Food
Il Teatro	帝雅廷	Italian / 意大利菜
Imperial Court	金殿堂	Cantonese / 粵菜
Kika		Street Food
Lord Stow's Bakery (Rua do Tassara)	安德魯餅店 (戴紳禮街)	Street Food
Lung Wah Tea House	龍華茶樓	Cantonese / 粵菜
Manuel Cozinha Portuguesa	阿曼諾葡國餐	Portuguese / 葡國菜
Mok Yee Kei	莫義記	Street Food
Ngao Kei Ka Lei Chon (Macau)	牛記咖喱美食(澳門)	Noodles and Congee / 粥麵
Palace Garden <b>NEW</b>	御花園	Cantonese / 粵菜
SW Steakhouse <b>NEW</b>	永利扒房	Steakhouse / 扒房
Terrazza	庭園	Italian / 意大利菜
The Ritz-Carlton Café	麗思咖啡廳	French / 法國菜
Ving Kei (Macau)	榮記荳腐 (澳門)	Street Food
Vista 38	蒼景 38	Sichuan / 川菜

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Yi	天頤	Chinese contemporary / 時尚中國菜
Yi Shun (Macau)	義順鮮奶 (澳門)	Street Food



Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
IFTM Educational Restaurant	澳門旅遊學院教學餐廳	Macanese / 澳門菜

**BIB GOURMAND**

Restaurant Name (ENG)	Restaurant Name (CHI)	Type of Cuisine
Chan Seng Kei	陳勝記	Cantonese / 粵菜
Cheong Kei	祥記	Noodles / 麵食
Din Tai Fung (COD)	鼎泰豐 (新濠天地)	Shanghainese / 滬菜
IFTM Educational Restaurant	澳門旅遊學院教學餐廳	Macanese / 澳門菜
Lok Kei Noodles	六記粥麵	Noodles and Congee / 粥麵
Lou Kei (Fai Chi Kei)	老記 (筷子基)	Cantonese / 粵菜
O Castiço		Portuguese / 葡國菜