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**The MICHELIN Guide Taiwan 2026 shines with
9 New One MICHELIN Stars and 2 New Two MICHELIN Stars**

- 61 restaurants shine with One, Two and Three MICHELIN Stars
- A total of 434 establishments makes this year's restaurant selection
- Yu Dao becomes the first and only One-MICHELIN-Starred restaurant in Tainan

Michelin is delighted to unveil the full 2026 restaurant selection for the MICHELIN Guide Taiwan.

Stepping into the ninth edition, this year's selection features 434 establishments across Starred, Bib Gourmand and Selected categories, a notable rise from 419 establishments in 2025. This includes a total of 156 establishments in Taipei, 63 in Taichung, 61 in Tainan, 56 in Kaohsiung, 44 in New Taipei City, 27 in Hsinchu County, and 27 in Hsinchu City. The increase in the number of restaurants featured in this year's selection reflects the collective passion and dedication of Taiwan's culinary community, whose commitment to excellence continues to strengthen the destination's standing as one of Asia's most exciting gastronomy destinations.

This year's selection sees a total of 61 One, Two and Three-MICHELIN-Starred restaurants, of which 9 are newly awarded One MICHELIN Star (3 new, 6 promoted), and 2 new Two MICHELIN Stars (1 new, 1 promoted). Two additional restaurants also received the MICHELIN Green Star, bringing the total number of establishments recognized for their outstanding and inspiring eco-friendly commitments to 9.

"The ninth edition of the MICHELIN Guide Taiwan reflects a culinary destination that continues to evolve with confidence and authenticity. Our Inspectors have been inspired not only by the remarkable diversity of cuisines and talent across the destination, but also by the growing number of restaurants that invite guests to discover Taiwan beyond its cities, where local culture and breathtaking landscapes come together to create truly memorable dining experiences," says Gwendal Poullennec, International director of the MICHELIN Guide.



Mizue newly joins the Two MICHELIN Stars family, alongside NOBUO promoted to Two MICHELIN Stars

Both located in Taipei, **Mizue** is a new entrant to the MICHELIN Guide restaurant selection, achieving the Two MICHELIN Stars recognition immediately. Hinoki wood features prominently in **Mizue's** restaurant, from the counter to the shelves and ceiling panels. Working under a mentor, Chef Katsunori learned his craft in Kanazawa, explaining the appearance of rare finds such as amaebi or koubako crab from that city in his 10-plus-course tasting menu. Exact items vary with the seasons but always include intricate sushi and refined cooked dishes made with ingredients from Kyoto and Shizuoka, Japan.

With a Japanese façade and a Scandinavian-inspired interior, **NOBUO** embodies a combination of purity and simplicity. The single menu focuses on seafood, complemented by seasonal local vegetables and tea. The precise use of modern techniques brings the ingredients' natural flavors to the fore, resulting in dishes that are clean, mild and layered.

This brings the total number of Two-MICHELIN-Starred restaurants in Taiwan to nine, joined by the existing restaurants: **A, Eika, L'Atelier de Joël Robuchon, logy, Molino de Urdániz, Mudan, and Yu Kapo.**

At the Three MICHELIN Stars level, all restaurants awarded in 2025 retained their status within the 2026 selection, namely - **JL STUDIO** in Taichung; **Le Palais** and **Taïrroir**, both in Taipei.

9 restaurants newly awarded with One MICHELIN Star

Among the nine restaurants newly awarded One MICHELIN Star this year, six are promoted from last year's selection, while the other three make their debut in the Guide directly with One MICHELIN Star.

The six restaurants promoted to One MICHELIN Star are:

From Taipei: **Kiku, Mume, and Silks House**

Kiku's chef prolific Japanese cuisine career spans two decades, opening his first solo venture in 2023. The wood-clad space is inspired by Japanese traditions, but dotted with Taiwanese art. In the same vein, the restaurant offers a refined interpretation of kappo cuisine shaped by the spirit of Taiwan. The food is a tasty amalgam of Japanese flavors with fermented items and local produce.

Mume is the Latin word for "plum blossom". On the menu, seasonal Taiwanese ingredients are melded with contemporary influences, creating dishes that boast



contrasting yet balanced tastes and textures. Seafood dishes are standout, with precise, thoughtful seasoning that livens up their natural flavors.

Silks House offers classics such as Cantonese barbecue, seafood and dim sum. The seasonal dishes that showcase ingredients at their peak are highly recommended – the autumn crab feast boasts six different breeds from all over the world, in some 20 recipes ranging from cold appetizers and dim sum to hot mains.

From Taichung: **SHINEYU**

Led by a Hong Kong chef that works with a Chinese repertory, ranging from traditional to creative. Menus at different price points showcase luxurious ingredients such as Japanese shiitake and dried Tasmanian abalone. A highlight is the matsutake mushroom served with exceptionally tender chicken tofu in a savory broth.

From Kaohsiung: **Nibbon**

Despite having no sign at the door, Nibbon has fast become one of the city's most in-vogue fine dining establishments. Drawing on a cornerstone of French techniques, the cooking incorporates Taiwanese traditions and Japanese ingredients in an innovative seasonal tasting menu. For a richer meal, consider add-ons such as Wagyu beef and blue lobster. Warm hospitality and playful elements, such as dice on the table marked with percentages indicating diners' preferred level of interaction with the service team, make for a memorable dining experience.

From Hsinchu County: **Sushi An**

Trained at a renowned sushiya in Japan, the chef rolls out Edomae techniques, infused with his own creative spin, to craft a single omakase menu. Dishes center around seafood sourced mainly from Tokyo's Toyosu Market and complemented by fresh catches from Taiwan's northeastern coast. A standout is the kohada, whose chewy texture and well-judged acidity provide the perfect balance to the sweet rice.

The three newly awarded One MICHELIN Star restaurants are:

Hābu, located in Kaohsiung: This cozy restaurant with thoughtful service offers a unique, herbaceous dining experience, dedicated to combining Chinese medicinal herbs and spices from around the world with local ingredients. The season-driven menu, based on the kaiseki tradition and refined with modern techniques, delivers mellow and balanced flavors. Rather than relying on butter or salt, the kitchen



draws on broths and house-made sauces, creating dishes with subtlety and layers of flavor.

Restaurant 12, located in Taipei: Perched on a hillside in Yangmingshan, the cozy bungalow features full-length windows and an open kitchen. The Spanish chef rolls out a contemporary, season-driven menu that melds French and Spanish cuisine and stars mostly local produce. His exquisite plating and knack for layering flavors using tangy components like fragrant lemon and roselle calyces are especially impressive.

Yu Dao, the first and only One-MICHELIN-Starred restaurant in Tainan: Nestled on a serene island in Tainan, Yu Dao – meaning “giving you an island” – is dedicated to showcasing Taiwan’s ingredients and culture. The chef sources produce from the restaurant’s own farm and local producers to craft dishes with finesse and subtlety. Inspired by Tainan’s “png-toh-a” culture, a signature dish pairs herb-infused rice with six side dishes, offering a memorable interplay of flavors.

Yu Dao is also one of the two restaurants newly recognized with the Green Star: The restaurant aims to build a bridge between people and the land through cuisine and craftsmanship. Around 70% of their ingredients come from the Tainan area, with the remainder sourced from small-scale farmers in eastern Taiwan. The restaurant also runs its own farm, producing herbs and eggs that are incorporated into the dishes. The team visits producers to better understand their work and shares these stories with diners. Collaborations with local artisans further extend this sense of connection through tableware and interior elements crafted from natural materials.

Alongside the restaurants that retained One MICHELIN Star from last year, there are now 49 establishments that are worth the stop (36 in Taipei, 5 in Taichung, 1 in Tainan, 6 in Kaohsiung, and 1 in Hsinchu County).

9 MICHELIN Green Stars in total, including 2 newly awarded – Yu Dao and Sur-

Sur-’s commitment to Taiwan’s land and ingredients shapes its daily practices. The restaurant purchases imperfect produce and surplus harvests, helping to reduce food waste while supporting local agriculture. More than 50 local ingredients are featured each season, reflecting an ongoing exploration of Taiwan’s terroir. The beverage program follows the same philosophy, showcasing locally produced wines and transforming excess ingredients into thoughtful non-alcoholic drinks in line with a whole-food approach.



The other restaurants maintaining their Green Star recognition are: **EMBERS, Hosu, Little Tree Food (Da'an Road), Mountain and Sea House,** and **Yangming Spring (Shilin)** – all in Taipei; **Tu Pang** in Taichung, and **Thomas Chien** - in Kaohsiung.

38 restaurants newly recommended for their quality cuisine

In addition to the Star restaurants and Bib Gourmand establishments, which were unveiled last week, the MICHELIN Guide Inspectors also recommend many eateries whose quality cuisine impressed them. This year, 227 restaurants, including 38 new entries – 7 in Taipei, 7 in Taichung, 4 in Tainan, 5 in Kaohsiung, 6 in New Taipei City, 4 in Hsinchu County, and 5 in Hsinchu City, are therefore recommended and can be found under the 'Selected' category.

The new additions to the selection present a wide variety of cuisine styles, including Latin American cuisine **Fon-Cé** (Taipei), Thai cuisine **Musa** (Tainan), Malaysian cuisine **Bak Kut Pan** (New Taipei City), and Vietnamese cuisine **Pho Xũ** (Hsinchu County). There are also three new restaurants offering Vegetarian cuisine: **Hui Chung** and **Ji Zai Ten** both in Taichung, and **The Borage** in Kaohsiung.

Four MICHELIN Guide Special Awards

In addition to recommending quality restaurants, the MICHELIN Guide also aims to highlight talented individuals who contribute to enhancing the gastronomic dining experience. By doing so, it also acknowledges the diversity of jobs and know-hows involved in the restaurant industry.

MICHELIN Guide Service Award

The 2026 MICHELIN Guide Service Award, presented by **Zwilling**, aims to highlight and encourage skilled and talented front-of-house professionals who dramatically add to the customer experience. This award goes to **Cindy TSAI** from One-MICHELIN-Starred restaurant **Circum-**, in Taipei.

Under her leadership, every team member demonstrates a deep understanding of the cuisine, wine pairings, and the cultural context behind the meal. Through her professionalism and attention to detail, Tsai embodies the spirit of genuine hospitality.

MICHELIN Guide Sommelier Award

The 2026 MICHELIN Guide Sommelier Award recognises the skills, knowledge, and passion of talented sommeliers of the industry. This year, the Sommelier Award goes to **Bonnie CHIOU** from MICHELIN-Selected restaurant **Li.nu**, in Kaohsiung.



Drawing on her experience in the wine industry, Chiou demonstrates remarkable maturity and expertise in wine service. Through her attentive hospitality and clear explanations, she guides guests through the nuances of dishes and wines.

MICHELIN Guide Young Chef Award

The 2026 MICHELIN Guide Young Chef Award, presented by **Mia C'bon**, 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 **Liu An HSU** from newly promoted One-MICHELIN-Starred restaurant **Sushi An**, in Hsinchu County.

At the age of 30, Chef Hsu has already established himself as a sushi chef with a clear vision and technical maturity. His talent, discipline, and commitment to the craft make him a key figure in the next generation of sushi chefs.

MICHELIN Guide Opening of the Year Award

The MICHELIN Guide Opening of the Year Award is given to individuals and teams, for the successful opening of a dining venue over the past 12 months, with a creative degustation concept and a cuisine approach which has had an impact on the local gastronomic scene. This year, the MICHELIN Guide Opening of the Year Award, goes to the newly awarded One-MICHELIN-Starred restaurant **Yu Dao**.

Yu Dao offers an exploration of Taiwanese terroir through exceptional ingredients and refined techniques. By incorporating artisanal craftsmanship from across Taiwan into the space, it celebrates the connections between land, culture and cuisine.

The full restaurant selection of the MICHELIN Guide Taiwan 2026 is attached to this press release. The restaurant selection joins the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Taiwan and throughout the world.

The MICHELIN Guide is a benchmark in gastronomy. Now, it's setting a new standard for hotels. Visit the MICHELIN Guide's official [website](#), or download the MICHELIN Guide mobile app (iOS and Android), to discover every restaurant in the selection and book an unforgettable hotel.

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PRESS RELEASE

MICHELIN GUIDE



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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. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people. (www.michelin.com).

Our 2026 Partners



The MICHELIN Guide Taiwan 2026 at a glance:

	2026	New	Promoted
TOTAL ESTABLISHMENTS	434		
Total 3 MICHELIN Stars	3		
Total 2 MICHELIN Stars	9	1	1
Total 1 MICHELIN Star	49	3	6
Total Bib Gourmand	146	13	
Total MICHELIN Selected	227	38	
Total Green Star	9	2	

	2026	New	Promoted
TAIPEI	156		
Total 3 MICHELIN Stars	2		
Total 2 MICHELIN Stars	9	1	1
Total 1 MICHELIN Star	36	1	3
Total Bib Gourmand	37	4	
Total MICHELIN Selected	72	7	
Total Green Star	5		

	2026	New	Promoted
TAICHUNG	63		
Total 3 MICHELIN Stars	1		
Total 2 MICHELIN Stars			
Total 1 MICHELIN Star	5		1
Total Bib Gourmand	23	1	
Total MICHELIN Selected	34	7	
Total Green Star	2	1	

	2026	New	Promoted
TAINAN	61		
Total 3 MICHELIN Stars			
Total 2 MICHELIN Stars			
Total 1 MICHELIN Star	1	1	
Total Bib Gourmand	30	3	
Total MICHELIN Selected	30	4	
Total Green Star	1	1	

	2026	New	Promoted
KAOHSIUNG	56		
Total 3 MICHELIN Stars			
Total 2 MICHELIN Stars			
Total 1 MICHELIN Star	6	1	1
Total Bib Gourmand	21		
Total MICHELIN Selected	29	5	
Total Green Star	1		

	2026	New	Promoted
NEW TAIPEI CITY	44		
Total 3 MICHELIN Stars			
Total 2 MICHELIN Stars			
Total 1 MICHELIN Star			
Total Bib Gourmand	18	3	
Total MICHELIN Selected	26	6	
Total Green Star			

	2026	New	Promoted
HSINCHU COUNTY	27		
Total 3 MICHELIN Stars			
Total 2 MICHELIN Stars			
Total 1 MICHELIN Star	1		1
Total Bib Gourmand	10	2	
Total MICHELIN Selected	16	4	
Total Green Star			

	2026	New	Promoted	
HSINCHU CITY	27			
Total 3 MICHELIN Stars				
Total 2 MICHELIN Stars				
Total 1 MICHELIN Star				
Total Bib Gourmand	7			
Total MICHELIN Selected	20			5
Total Green Star				

THE MICHELIN GUIDE TAIWAN 2025

TAIPEI 臺北



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Le Palais	頤宮	Cantonese
Tairoir	態芮	Taiwanese contemporary



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
A		French Contemporary
Eika	盈科	Japanese Contemporary
L'Atelier de Joël Robuchon	侯布雄	French Contemporary
logy		Asian Contemporary
Mizue NEW		Japanese
Molino de Urdániz	渥達尼斯磨坊	Spanish Contemporary
Mudan	牡丹	Japanese Tempura
NOBUO PROMOTED		Contemporary
Yu Kapo	彘割烹	Japanese



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
A Cut		Steakhouse
Ad Astra		European Contemporary
aMaze	心宴	Creative
Ban Bo	斑泊	Taiwanese contemporary
Chuan Ya	川雅	Sichuan
Circum-		Creative
de nuit		French Contemporary
FRASSI		Italian Contemporary
Fujin Tree Taiwanese Cuisine & Champagne (Songshan)	富錦樹台菜香檳 (松山)	Taiwanese
Golden Formosa	金蓬萊遵古台菜	Taiwanese
Hosu	好嶼	Taiwanese contemporary
Impromptu by Paul Lee		Innovative
INITA		Italian Contemporary
Ken Anhe	謙安和	Japanese
Kiku PROMOTED	掬	Japanese
Kitcho	吉兆割烹壽司	Sushi
La Vie by Thomas Bühner		European Contemporary
Ming Fu	明福台菜海產	Taiwanese
Mipon	米香	Taiwanese
Motoichi	元一	Japanese Tempura

MICHELIN GUIDE

Mountain and Sea House	山海樓	Taiwanese
Mume PROMOTED		European Contemporary
Restaurant 12 NEW		Modern Cuisine
SENS		French Contemporary
Shin Yeh Taiwanese Signature	欣葉 鐘菜	Taiwanese
Silks House PROMOTED	晶華軒	Cantonese
Sushi Akira	明壽司	Sushi
Sushi Kajin	鮨 嘉仁	Sushi
Sushi Ryu	鮨隆	Sushi
Sushiyoshi	壽司芳	Japanese
T+T		Asian Contemporary
The Guest House	請客樓	Sichuan
Tien Hsiang Lo	天香樓	Hang Zhou
Wok by O'BOND		Creative
Ya Ge	雅閣	Cantonese
ZEA		Latin American



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
EMBERS		Taiwanese contemporary
Hosu	好嶼	Taiwanese contemporary
Little Tree Food (Da'an Road)	小小樹食 (大安路)	Vegetarian
Mountain and Sea House	山海樓	Taiwanese
Yangming Spring (Shilin)	陽明春天 (士林)	Vegetarian

SELECTED 入選餐廳

餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
3927	叁酒貳沕	Taiwanese
85TD	捌伍添第	Cantonese
A Cheng Goose (Zhongshan)	阿城鵝肉 (中山)	Taiwanese
Aleisha		Mediterranean Cuisine
Antico Forno	老烤箱	Italian
Baho (Da'an)	八和 (大安)	Barbecue
Bencotto		Italian
Brisé NEW	君尹	European Contemporary
CEO 1950	總裁藝文空間	European Contemporary
Chaud Doux NEW		French

Cheng Jia	承家	Taiwanese
Chinese Cuisine	雍翠庭	Taiwanese
Chuan Mu Yuan	川畝園	Dim Sum
Clover		French Contemporary
Danny's Steakhouse	教父牛排	Steakhouse
Dasuke	駄介	Japanese
ÉCRU		Creative
EMBERS		Taiwanese contemporary
Ephernité		French Contemporary
Fon-Cé NEW		Latin American
fumée		Yakitori
Gi Yuan	驥園川菜	Sichuan
Good Friend Cold Noodles	好朋友涼麵	Street Food
Halal Chinese Beef Noodles (Da'an)	清真中國牛肉麵食館 (大安)	Noodles
Hijo NEW	海九	Seafood
Izmir Turk Kitchen	伊茲密爾土耳其廚房	Turkish
JUNTO	同	Cantonese
KOICHIRO NEW	亘一郎	Japanese
Komboi	空盤	Modern Cuisine
Kou Gyu Rou	江牛樓	Noodles
KUR NEW		Japanese Contemporary
Lin		French Contemporary
Lin Ju	麟聚	Cantonese
Lin's Vegetable Lamb Hotpot	林家蔬菜羊肉爐	Hotpot
May Snow Hakka Food	五月雪客家私房珍釀	Hakkanese
Mochi Baby	麻糬寶寶	Street Food
Muji Beef Noodles	穆記牛肉麵	Noodles
N°168 Prime Steakhouse (Zhongshan)	N°168 Prime牛排館 (中山)	Steakhouse
Page	頁小館	International
Paris 1930 de Hideki Takayama	巴黎廳1930x高山英紀	French Contemporary
PEI FULL	北馥樓	Jiangzhe
Really Good Seafood	真的好海鮮	Seafood
Robin's Teppanyaki	Robin's 鐵板燒	Teppanyaki
Rong Ju	榕居	Cantonese
Rong Rong Yuan	榮榮園	Zhejiang
Sansan Bistro NEW	式式川酒	Sichuan
Sasa	笹鮎	Sushi
Sate House	磐石坊	Indonesian

Set.		Creative
Shih Chia Big Rice Ball	施家鮮肉湯圓	Small eats
Shin Yeh Taiwanese Cuisine	欣葉台菜 (創始店)	Taiwanese
Shin Yeh Taiwanese Delight (Nangang)	欣葉小聚 (南港)	Taiwanese
Shing-Peng-Lai (Zhongshan North Road)	興蓬萊台菜 (中山北路)	Taiwanese
Sushi Kaori	鮨香	Sushi
Sushi Nomura	鮨野村	Sushi
Sushi Touryuumon	鮨天本 登龍門	Japanese
Tajimaya Shabu Shabu	但馬家涮涮鍋 (本館)	Shabu-shabu
Tempura Sugimura	天婦羅 杉村	Japanese Tempura
Thai & Thai		Thai
The Dragon	辰園	Cantonese
Tsuki Yo Iwa	月夜岩	Japanese
Tutto Bello		Italian Contemporary
Uke	釜	Japanese
Uosho	魚庄	Japanese
Vanne Yakiniku	梵燒肉	Barbecue
Wamaki	和蒔炭火割烹	Japanese
Xiang Se	香色	European Contemporary
Xiao Ping Kitchen (Zhongshan)	小品雅廚 (中山)	Taiwanese
Yangming Spring (Shilin)	陽明春天 (士林)	Vegetarian
Yuan Huan Pien Oyster Egg Omelette	圓環邊蚵仔煎	Street Food
Yuu		Creative
Zaap		Thai

TAICHUNG 臺中



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
JL STUDIO		Singaporean



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine

L'Atelier par Yao		French Contemporary
Oretachi No Nikuya	俺達の肉屋	Barbecue
SHINEYU PROMOTED	山与	Cantonese
Sur-	澀	Taiwanese contemporary
YUENJI	元紀	Taiwanese



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Sur- NEW	澀	Taiwanese contemporary
Tu Pang	地坊	European Contemporary

SELECTED 入選餐廳

餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Chef Ah-Hsi's Old Time Restaurant	阿禧師懷舊餐館	Taiwanese
Chien Wei Seafood	千味海鮮	Taiwanese
Dongyin Fisherman	東引釣客	Seafood
enPure	滯	Modern Cuisine
FIRNS		Creative
Fleur de Sel	鹽之華	French Contemporary
Forchetta		European Contemporary
Hibiki Seafood	響海鮮	Seafood
Hui Chung NEW	惠中蔬食	Vegetarian
huist	卉寓	Taiwanese contemporary
Inflorescence	飛花落院	Japanese
Isagi	潔	Japanese
Ji Zai Ten NEW	自在天	Vegetarian
KR Prime Steak		Steakhouse
Le Plein	滿堂	Innovative
Master of Mushroom (Xinshe)	菇神 (新社)	Taiwanese
meatGQ		Steakhouse
Meidz Seafood	梅子	Seafood
Ming Juan Lou	明娟樓	Cantonese
Moment in Beijing	京華煙雲	Beijing
Munchi NEW		Modern Cuisine
NIKU RYOURI FUKU NEW	肉料理・福	Creative
Orient Dragon	東方龍	Taiwanese

Rong Cuisine	豬肉榮小料理	Asian
Saka	沙卡	Taiwanese
Shoal Cuisine	魚麗共同廚房	Taiwanese
Sushi Noru NEW	鮎承	Japanese
Torien Yakitori	鳥苑	Japanese
Tu Pang	地坊	European Contemporary
UNA-VERSE		Creative
Wen Tao	溫叨	Taiwanese
Yuan	元	Taiwanese contemporary
Yùn: La Cuisine NEW	蘊	Taiwanese contemporary
zài NEW		European Contemporary

TAINAN 臺南



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Yu Dao NEW	予島	Taiwanese contemporary



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Yu Dao NEW	予島	Taiwanese contemporary

SELECTED 入選餐廳

餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
A Cun Beef Soup (Baoan Road)	阿村牛肉湯 (保安路)	Small eats
A Hai Taiwanese Oden	阿輝黑輪	Small eats
A Ming Zhu Xing (Baoan Road)	阿明豬心冬粉 (保安路)	Small eats
A-Yu Beef Shabu Shabu	阿裕牛肉	Hotpot
Black-faced Spoonbill Canteen	黑琵食堂	Seafood
Chuan Chia Congee	傳家鹹粥	Small eats
Chuan Tai Hao Milkfish Ball	川泰號虱目魚丸	Small eats

Di Yi Ding	帝一鐮	Seafood
Eastern Castle Noodles	城邊真味炒鱈魚專家	Small eats
Feng No Seafood	豐之海鮮漁府	Seafood
FUKAI		Modern Cuisine
Good Hunan Cuisine	有你真好 湘菜沙龍	Hunanese
Hara Peko		Modern Cuisine
Jyu Dim	寓點	Dim Sum
Kaiyuan Road No Name Milkfish	開元路無名虱目魚	Small eats
L'herbe	香草小餐酒	European Contemporary
Liang Liang Table	啲啲餐桌	European Contemporary
Lumière NEW		European Contemporary
Maan NEW	網	European Contemporary
Mao Su	毛蔬	Vegetarian
Mayu Cocoon	繭 小料理	Creative
Musa NEW		Thai
Principe	原則	French Contemporary
Shun Te Beef Soup	順德牛肉湯	Small eats
The Temple-front Eatery	沙淘宮廟海產	Taiwanese
Tucheng Seafood NEW	土城海產店	Seafood
Wang Jia Smoked Lamb	王家燻羊肉	Taiwanese
Wenpapa Goose	溫爸鵝肉	Small eats
Yang Mei Tu Chi	揚梅吐氣	Taiwanese
Zhu Xin Ju	筑馨居	Taiwanese

KAOHSIUNG 高雄


餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
GEN	雋	Cantonese
Hābu NEW		Creative
HAILI		Modern Cuisine
Nibbon PROMOTED		European Contemporary
Sho	承	Japanese
the FRONT HOUSE	方蔭	Innovative



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Thomas Chien		French Contemporary

SELECTED 入選餐廳

餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
A Fung's Harmony Cuisine	三禾清豐	Taiwanese
Anchovy	鯷魚	European Contemporary
Apis Grill		Barbecue
Bo Home	柏弘肉燥	Taiwanese
Chang Sheng 29	長生29	Taiwanese
Cheng Tsung Duck Rice	正宗鴨肉飯	Small eats
Cheng's Noodles	鄭家切仔麵	Noodles
Cho	秋	Modern Cuisine
Crab's House	蟳之屋	Seafood
CRATAIN		European Contemporary
Good Crab House	好蟳屋	Seafood
J Parc		Creative
Jui Cuisine NEW	瑞園食堂	Creative
Kuca Seafood	古家海鮮	Seafood
Li.nu		Creative
Mai Yen Shun	賣塩順	Taiwanese
Mei Liang Jia NEW	美良家	Small eats
MU	沐	Innovative
Old New Taiwanese Cuisine (Jiuru 2nd Road)	老新台菜 (九如二路)	Taiwanese
Paul's Canteen	波記食堂	Taiwanese
Sushi Mikoshi NEW	鮭己越	Japanese
Syan Syang	仙香飲食店	Taiwanese
Temperature Studio	溫度劑	Innovative
The Borage NEW		Vegetarian
Thomas Chien		French Contemporary
Three Meals (Lingya)	三餐暖食 (苓雅)	Taiwanese
Three Wheels	三輪的店	Small eats
Tien Shan (Sinsing) NEW	田山餐館 (新興)	Taiwanese
Xiantaosu	仙桃素	Vegetarian

NEW TAIPEI CITY 新北市

SELECTED 入選餐廳

餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
A Gan Yi Taro Balls	阿柑姨芋圓	Small eats
Amajia	阿嬤家	Taiwanese
Bak Kut Pan NEW	肉骨潘	Malaysian
Chi Yuan	奇園	Taiwanese
Chia I	嘉邑海鮮小館	Seafood
Chin Ta Lu Rou Fan	今大魯肉飯	Small eats
Chun Yu Garden NEW	春餘園子	Creative
Dark Palace Taiwanese Gourmet	黑殿飯店 (創始店)	Taiwanese
Hai Shan NEW	海山魯肉飯	Small eats
Happy Garden NEW	開心果園	Taiwanese
Huí Huí	迴回	European Contemporary
JIA YEN	家宴	Jiangzhe
Joy Vegetarian Restaurant	心怡素食	Vegetarian
Lao Hsu	老徐的店	Taiwanese
Le Mei Studio	梅工作坊西餐	European
Le Yeh	樂也	Taiwanese
Na Ka Seafood NEW	拿靠生猛海鮮	Seafood
NATURAL TEA MANOR	天然茶莊	Taiwanese
San Fen Su Chi	三分俗氣	Jiangzhe
Shi Yang	食養山房	Taiwanese contemporary
Shou Wu	首烏	Hakkanese
Wonderful Baba Bak Kut Teh King Of King	萬得富爸爸肉骨茶王中王	Malaysian
Woogu House NEW	屋穀雜糧	Creative
Xun Kitchen	洵廚	Taiwanese
Zhang Ji Fish Ball	張記傳統魚丸	Small eats
Zhulin Chicken (Yonghe)	竹林雞肉 (永和)	Taiwanese

HSINCHU COUNTY 新竹縣



餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Sushi An PROMOTED	鮎安	Sushi

SELECTED 入選餐廳

餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Chuan Fu	川阜	Barbecue
Firoo		Contemporary
Geng Ye Yue Mei	耕野月眉	Hakkanese
Happy Hwa	黑皮驊	Small eats
Home Dishes NEW	洪鼎宴	Chinese
HOYA NEW		Creative
Ko Chia Pen Se	客家本色	Hakkanese
Lao Tou Pai	老頭擺	Hakkanese
Li Yueh	裏月・晴酒	Japanese
Mud Brick House	泥磚屋	Hakkanese
Pho Xũ NEW	河煦	Vietnamese
Piccola Enoteca	彼刻	Italian
SABI		Modern Cuisine
Wan Wan NEW	婉婉庭園小館	Taiwanese
ZenA		European Contemporary
Zhudong Fried Sparerib Noodle (Zhudong)	竹東排骨酥麵 (竹東)	Noodles

HSINCHU CITY 新竹市

SELECTED 入選餐廳

餐廳名稱 (英文)	餐廳名稱 (中文)	料理風格
Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
Chang Chang Kitchen	常嚐料理廚房	Taiwanese
Hai Kou Guabao	海口刈包	Small eats
Ho Chu Yuan	荷竹園	Taiwanese
Jun	淳和食	Japanese
Kao Jai	高宅	Thai
Lao Chen Chia NEW	老陳家	Small eats
Lao Dian Ginger Chicken (North) NEW	老店薑母雞 (北區)	Hotpot
Miao Kou Ya Xiang Fan (Zhongshan Road)	廟口鴨香飯 (中山路)	Small eats

min food	皿富器食	Asian
Mo Chien Tan NEW	墨簡單	Chinese
Mu Fan Bloom NEW	木凡花	Noodles
No.10 Nanmen	南門壹食	Noodles
Shih Fang Hsiao Ching	石坊小井	Taiwanese
TAIVII		Taiwanese contemporary
Tang Ming NEW	湯明茶樓	Taiwanese
Very Good Vegan Gua Bao	非常好吃素刈包	Small eats
Yeh Shu	野叔	Taiwanese
Yi Hsuan	藝軒私房料理	Taiwanese
Ying Wang Meatball	鷹王肉圓	Small eats
Yummy	Yummy私房料理	Taiwanese

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