

**THE MICHELIN GUIDE SHANGHAI 2018**  
**Starred establishments – The selection**  
**2018 上海米其林指南**  
**星级餐厅-入选名单**



**Exceptional cuisine, worth a special journey**  
**卓越的烹调，值得专程造访！**

Our highest award is given for the superlative cooking of chefs at the peak of their profession. The ingredients are exemplary, the cooking is elevated to an art form and their dishes are often destined to become classics.  
 获得最高级别的餐厅，其厨师的烹调技巧卓绝，选材用料堪称典范，并将烹饪提升至艺术层次，菜式大多会成为经典。

<b>T'ang Court</b>	唐阁	Cantonese	粤菜
<b>ULTRAVIOLET by Paul Pairet</b> N		Innovative	创新菜



**Excellent cooking, worth a detour**  
**烹调出色，不容错过！**

The personality and talent of the chef and their team is evident in the refined, expertly crafted dishes.  
 主厨的个人风格与烹饪天赋及其团队的优秀手艺完全反映在精巧味美的菜式上。

<b>8 ½ Otto e Mezzo Bombana</b>		Italian	意大利菜
<b>L'Atelier de Joël Robuchon</b>	乔尔·卢布松美食坊	French contemporary	时尚法国菜
<b>Canton 8</b>	喜粤 8 号	Cantonese	粤菜
<b>Yi Long Court</b>	逸龙阁	Cantonese	粤菜
<b>YongFoo Élite</b>	雍福会	Shanghainese	沪菜
<b>Imperial Treasure</b>	御宝轩	Cantonese	粤菜



### High quality cooking, worth a stop!

优质烹调，不妨一试！

Within their category, these establishments use quality ingredients and serve carefully prepared dishes with Distinct flavours.

此名单上的餐厅，在同类型餐厅中，其食材较具素质，烹调细致用心，味道出色。

<b>Sir Elly's</b>	艾利爵士	French contemporary	时尚法国菜
<b>Bo Shanghai N</b>		Innovative	创新菜
<b>Da Dong (iapm)</b>	大董(环贸广场)	Chinese	中国菜
<b>Da Dong (Park Place)</b>	大董海参店(越洋广场)	Chinese	中国菜
<b>Wujie (The Bund) N</b>	大蔬无界(外滩)	Vegetarian	素食
<b>Madam Goose (Xinzhuang)</b>	鹅夫人(莘庄)	Cantonese roast meats	烧味
<b>Phénix</b>	斐霓丝	French	法国菜
<b>Fu He Hui</b>	福和慧	Vegetarian	素食
<b>Jean Georges N</b>		French	法国菜
<b>Seventh Son (Kerry Centre)</b>	家全七福(嘉里中心)	Cantonese	粤菜
<b>Jin Xuan</b>	金轩	Cantonese	粤菜
<b>Kanpai Classic</b>	老干杯	Barbecue	烧烤
<b>Lao Zheng Xing</b>	老正兴	Shanghainese	沪菜
<b>Lei Garden (IFC)</b>	利苑(国金中心)	Cantonese	粤菜
<b>Lei Garden (iapm)</b>	利苑(环贸广场)	Cantonese	粤菜
<b>Shang-High</b>	迷上海	Shanghainese	沪菜
<b>Le Patio &amp; La Famille (Middle Sichuan Road)</b>	南麓·浙里(四川中路)	Hangzhou	杭州菜
<b>Jade Mansion</b>	苏浙总会	Shanghainese	沪菜
<b>Taian Table N</b>	泰安门	Innovative	创新菜
<b>Xin Rong Ji (Shanghai Plaza)</b>	新荣记(上海广场)	Chinese	中国菜
<b>Yong Fu N</b>	甬府	Ningbo	宁波菜
<b>Yong Yi Ting</b>	雍颐庭	Shanghainese	沪菜

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### Bib Gourmand – The selection

#### 2018 上海米其林指南 必比登美食推介-入选名单

<b>A Niang Mian</b>	阿娘面	Noodles	面食
<b>Alma</b>		Spanish	西班牙菜
<b>Da Hu Chun (Sichuan Road)</b>	大壶春 (四川路)	Dian xin	点心
<b>Wujie (SWFC)</b>	大蔬无界 (环球金融中心)	Vegetarian	素食
<b>Wujie (Xujiahui Park)</b>	大蔬无界 (徐家汇公园)	Vegetarian	素食
<b>Din Tai Fung (Shanghai Centre)</b>	鼎泰丰 (上海商城)	Shanghainese	沪菜
<b>East Eatery</b>	东	Asian contemporary	时尚亚洲菜
<b>Crystal Jade (Xintiandi)</b>	翡翠酒家 (新天地)	Cantonese	粤菜
<b>Gong De Lin (West Nanjing Road)</b>	功德林 (南京西路)	Vegetarian	素食
<b>Hai Jin Zi (Jinxian Road)</b>	海金滋 (进贤路)	Shanghainese	沪菜
<b>Han Mama</b>	韩妈妈	Noodles	面食
<b>Hao Sheng N</b>	豪生酒家	Shanghainese	沪菜
<b>Jesse</b>	吉士	Shanghainese	沪菜
<b>King Kong Dumpling &amp; Noodles (Mengzi Road)</b>	金刚馄饨还有面 (蒙自路)	Noodles	面食
<b>Lan Ting</b>	兰亭	Shanghainese	沪菜
<b>Lan Xin</b>	兰心	Shanghainese	沪菜
<b>Lu Bo Lang</b>	绿波廊	Shanghainese	沪菜
<b>Mao Long</b>	茂隆	Shanghainese	沪菜
<b>Mi Thai</b>	米泰	Thai	泰国菜
<b>Le Patio &amp; La Famille (Julu Road) N</b>	南麓·浙里 (巨鹿路)	Hangzhou	杭州菜
<b>Nanxiang Steamed Bun (City God Temple)</b>	南翔馒头店 (城隍庙)	Dian xin	点心
<b>Ye Olde Station</b>	上海老站	Shanghainese	沪菜

<b>Jardin de Jade (Chong Hing Finance Center)</b>	苏浙汇 (创兴金融中心)	Shanghainese	沪菜
<b>Tandoor N</b>	天都里	Indian	印度菜
<b>Four Seasons</b>	文兴酒家	Cantonese	粤菜
<b>Yangzhou Fan Dian (Middle Fujian Road)</b>	扬州饭店 (福建中路)	Huai yang	淮扬菜
<b>Tasty Congee &amp; Noodle Wantun Shop (IFC)</b>	正斗粥面专家 (国金中心)	Noodles and congee	粥面