

# THE MICHELIN GUIDE SHANGHAI 2017

## Starred establishments – The selection

2017 年上海米其林指南

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。

唐阁	T'ang Court	***	粤菜	Cantonese
----	-------------	-----	----	-----------



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。

0	8 ½ Otto E Mezzo Bombana	**	意大利菜	Italian
乔尔·卢布松美食坊	L'Atelier de Jöel Robuchon	**	时尚法国菜	French contemporary
	Ultra Violet	**	创新菜	Innovative
喜粤 8 号	Canton 8	**	粤菜	Cantonese
逸龙阁	Yi Long Court	**	粤菜	Cantonese
御宝轩	Imperial Treasure	**	粤菜	Cantonese
雍福会	YongFoo Elite	**	沪菜	Shanghainese



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。

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

# THE MICHELIN GUIDE SHANGHAI 2017

## Bib Gourmand – The selection

2017 年上海米其林指南  
必比登美食推介-入选名单

阿娘面	<b>A Niang Mian</b>	◎	面食	Noodles
0	<b>Alma by DN</b>	◎	西班牙菜	Spanish
大壶春 (四川路)	<b>Da Hu Chun (Sichuan Road)</b>	◎	点心	Dim sum
大蔬无界 (环球金融中心)	<b>Wujie (SWFC)</b>	◎	素食	Vegetarian
大蔬无界 (外滩)	<b>Wujie (The Bund)</b>	◎	素食	Vegetarian
大蔬无界 (徐家汇公园)	<b>Wujie (Xujiahui Park)</b>	◎	素食	Vegetarian
鼎泰丰 (上海商城)	<b>Din Tai Fung (Shanghai Centre)</b>	◎	沪菜	Shanghainese
东	<b>East Eatery</b>	◎	时尚亚洲菜	Asian contemporary
翡翠酒家 (新天地)	<b>Crystal Jade (Xintiandi)</b>	◎	粤菜	Cantonese
功德林 (南京西路)	<b>Gong De Lin (West Nanjing Road)</b>	◎	素食	Vegetarian
海金滋 (进贤路)	<b>Hai Jin Zi (Jinxian Road)</b>	◎	沪菜	Shanghainese
韩妈妈	<b>Han Mama</b>	◎	面食	Noodles
吉士	<b>Jesse</b>	◎	沪菜	Shanghainese
金刚馄饨还有面 (蒙自路)	<b>King Kong Dumpling &amp; Noodles (Mengzi Road)</b>	◎	面食	Noodles
兰亭	<b>Lan Ting</b>	◎	沪菜	Shanghainese
兰心	<b>Lan Xin</b>	◎	沪菜	Shanghainese
绿波廊	<b>Lu Bo Lang</b>	◎	沪菜	Shanghainese
茂隆	<b>Mao Long</b>	◎	沪菜	Shanghainese
0	<b>Mi Thai</b>	◎	泰国菜	Thai

南翔馒头店 (城隍庙)	<b>Nanxiang Steamed Bun (Town God's Temple)</b>	Ⓐ	点心	Dian xin
上海老站	<b>Ye Olde Station</b>	Ⓑ	沪菜	Shanghainese
苏浙汇 (创兴金融中心)	<b>Jardin de Jade (Chong Hing Finance Center)</b>	Ⓐ	沪菜	Shanghainese
文兴酒家	<b>Four Seasons</b>	Ⓐ	粤菜	Cantonese
扬州饭店 (福建中路)	<b>Yangzhou Fan Dian (Fujian Middle Road)</b>	Ⓐ	淮扬菜	Huai yang
正斗粥面专家 (国金中心)	<b>Tasty Congee &amp; Noodle Wantun Shop (IFC)</b>	Ⓐ	粥面	Noodles and congee