

PRESS INFORMATION

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MICHELIN Guide Taipei & Taichung 2020 Bib Gourmand Selection Released

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Taiwan, August 11 - Ahead of the full release of the MICHELIN Guide Taipei & Taichung 2020 on August 24, Michelin is pleased to release today the Bib Gourmand selection of this year's Guide. This selection highlights 31 restaurants and 23 street food stalls in Taipei, including 7 new additions. In the city of Taichung, which is covered by the Guide for the very first time this year, 21 venues made the list.

These eateries all offer value-for-money food. In Taipei and Taichung, this means that diners can enjoy a high-quality three-course meal for less than 1,000 Taiwan dollars (excluding drinks).

7 new addresses in Taipei

Out of the total of 54 addresses in Taipei that received the Bib Gourmand distinction, 7 are new to the list.

The new entrants include North Indian restaurant **Taj**, whose chefs have been specially recruited to Taiwan from India and use spices carefully sourced from their country. Not just its cuisine, but its decor and the music are full of exotic flavor.

Set next to the Qingshui temple in Wanhua district, **Yijazi** is renowned for its authentic Tainan flavours and dishes served by its third-generation owners, such as the stewed pork belly, pork blood curd soup with shacha sauce and Madou rice cake. Also located in Wanhua, **Chang Hung Noodles** in the Huaxi



Street Night Market has built a loyal following for more than half a century for their "Chrysanthemum Pork Noodles" made with pork cheeks and side dishes including boiled chicken and pork tails. Also in the same market, **Yuan Fang Guabao** has been selling buns stuffed with marinated pork belly, pickles and ground peanuts for over 60 years.

Of the 7 newly listed venues, 3 establishments are former Bib Gourmand venues that have moved to new locations, namely **A Kuo Noodles** at Jinxi Street, **Chen Tung Pork Ribs Medicinal Herbs Soup** at Raohe Night Market, and **Wu Wang Tsai Chi** (previously named Sung Ching Taiwanese Burrito) at the Nanjichang Night Market. Their re-selection for the Bib Gourmand list by MICHELIN's inspectors is an affirmation of their continued high standards.

Taiwanese cuisine shines in Taichung

Local cuisine takes the spotlight in the brand new Taichung selection of the MICHELIN Guide, with 10 out of the 21 Bib Gourmand venues offering Taiwanese cuisine.

Chin Chih Yuan draws in lunchtime queues for its steamed local rice and deep-fried pork ribs; **Dong Shan Zhan** offers claypot-roasted chicken grilled over longan wood for an hour; and diners go to self-service stall **Fu Din Wang (Central)** for its gelatinous pork trotter, hock and leg that are braised in a flavorful marinade. Another pork trotter specialist, **Fu Juang Yuan** in the Western district was praised by MICHELIN inspectors for the "liquid gold" — a broth of soy, rock sugar, chilli and shallot — they gently simmer the trotters in all day. For a lighter option, **Shin Yuan** specializes in healthy Taiwanese cooking in small portions and an array of quality teas.

In the Central district, 60-year-old **Fu Kuei Ting** holds many fond memories for many Taichung residents and their signature goose noodle soup and smoked goose often sells out every morning. **Orient Dragon** offers Taiwanese home-style cooking, with a few creative Sichuan dishes. For tastes of a bygone era, **Peng Cheng Tang** is a time capsule, serving comfort food that is as warm and familiar as its decor, while **Wen Tao**, set in a 1950s courtyard house in the Beitun district, serves Taiwanese cuisine that will transport guests to grandma's countryside home. At **San Hsi Shih Tang**, the owner-chef offers personalised service in a tranquil private house.

Comfort food: Hot pot, congee, noodles

Restaurants offering comfort food also enriched the Bib Gourmand selection in both Taipei and Taichung. In Taichung, eateries spotlighted by MICHELIN inspectors include **Tai Ke Meat Congee**, beef hotpot specialist **Shang Niu Erh Kuan** as well as three venues offering distinctive noodle dishes: third generation-run **A Kun Mian** serves noodles tossed in braised ground pork sauce and fried scallion; **No Name Noodles** is known for its preservative-free Shanghainese noodle soup served with pork chop, beef shin or zhajiang sauce; and **Gubami**, run by chef Chen Lanshu of former French fine-dining restaurant Le Mout, offers stewed beef noodles with prized Miyazaki Wagyu or Canadian bone-in beef short ribs and truffle chilli sauce.

Asian flavours from Beijing to Shanghai and across India

In addition to the familiar Taiwanese flavours, several restaurants serving Chinese and Indian cuisines also entered the selection, including local favourite **Lu Yuan**, nostalgia-themed **1924 Shanghai Restaurant** and 70-year-old **Qin Yuan Chun**, which serve classic Jiangsu and Zhejiang cuisine; elegant Beijing cuisine restaurant **Moment in Beijing** that is styled after grand mansions in Northern China; and **Shanghai Food**, which is known for its authentic pan-fried pork buns. Opened in 2015, **Chilliesine (West)** serves authentic pan-Indian dishes.

The full selection of the MICHELIN Guide Taipei & Taichung 2020, including its Starred restaurants selection, will be announced on August 24. Log on to the official Facebook page of the MICHELIN Guide Taiwan or the MICHELIN Guide Asia Youtube channel at 1pm Taiwan time to watch a livestream of the press conference and learn the results first-hand.

Official website of MICHELIN Guide Taiwan: https://guide.michelin.com/tw/zh_TW

Official Facebook Page of MICHELIN Guide Taiwan:

<https://www.facebook.com/MichelinGuideTaiwan/>

MICHELIN Guide Asia YouTube channel: <https://www.youtube.com/MICHELINGuideAsia/>

About Michelin

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MICHELIN Guide Taipei & Taichung 2020
Bib Gourmand Selection
Taipei

🆕 = NEW

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
A Cheng Goose (Zhongshan)	阿城鵝肉 (中山)	Taiwanese / 臺灣菜
A Kuo Noodles 🆕	阿國切仔麵	Noodles / 麵食
Chili House (Da'an)	四川吳抄手 (大安)	Sichuan / 川菜
Dian Shui Lou (Songshan)	點水樓 (松山)	Jiangzhe / 江浙菜
Din Tai Fung (Xinyi Road)	鼎泰豐 (信義路)	Shanghainese / 滬菜
Do It True (Xinyi)	都一處 (信義)	Beijing Cuisine/ 京菜
Fu Hang Soy Milk	阜杭豆漿	Dim Sum / 點心
Halal Chinese Beef Noodles (Da'an)	清真中國牛肉麵食館 (大安)	Noodles / 麵食
Hang Zhou Xiao Long Bao (Da'an)	杭州小籠湯包 (大安)	Dim Sum / 點心
Hao Kung Tao Chin Chi Yuan (Da'an)	好公道金雞園 (大安)	Shanghainese / 滬菜
Jen Ho Yuan	人和園	Yunnanese / 雲南菜
Lao Shan Dong Homemade Noodles	老山東牛肉家常麵店	Noodles / 麵食
Mai Mien Yen Tsai	賣麵炎仔	Noodles / 麵食
Mao Yuan	茂園	Taiwanese / 臺灣菜
Mirei	美麗餐廳	Taiwanese / 臺灣菜
MoonMoonFood (Qingdao East Road)	雙月食品 (青島東路)	Taiwanese / 臺灣菜
Mother's Kitchen	女娘的店	Taiwanese / 臺灣菜
My Tsao	My 灶	Taiwanese / 臺灣菜
Niu Tien Beef Noodles	牛店精燉牛肉麵	Noodles / 麵食
Peng Family	彭家園	Cantonese / 粵菜
Rong Rong Yuan	榮榮園	Zhejiang / 浙江菜
Saffron Fine Indian Cuisine	番紅花印度美饌	Indian / 印度菜
Serenity (Zhongzheng)	祥和蔬食 (中正)	Vegetarian / 素菜
Shin Yeh Shiao Ju (Nangang)	欣葉小聚今品 (南港)	Taiwanese / 臺灣菜
Sung Kitchen	宋廚菜館	Beijing Cuisine/ 京菜
Taj 🆕	泰姬	Indian / 印度菜

Tao Luan Ting Roast Peking Duck Palace	北平陶然亭	Beijing Cuisine / 京菜
Tien Hsia San Chueh	天下三絕	Noodles / 麵食
Tsui Feng Yuan	醉楓園小館	Cantonese / 粵菜
Yi Jia Zi ㄚ	一甲子餐飲	Small Eat / 小吃
Yong-Kang Beef Noodle	永康牛肉麵	Noodles / 麵食
A Kuo Lu Wei	阿國滷味	Street Food / 街頭小吃
Beef Noodles and Beef Entrails Soup	紅燒牛肉麵牛雜湯	Street Food / 街頭小吃
Cabbage Rice and Pork Rib Soup	高麗菜飯 原汁排骨湯	Street Food / 街頭小吃
Chang Hung Noodles ㄚ	昶鴻麵點	Street Food / 街頭小吃
Chen Tung Pork Ribs Medicinal Herbs Soup ㄚ	陳董藥燉排骨	Street Food / 街頭小吃
Chung Chia Sheng Jian Bao	鍾家原上海生煎包	Street Food / 街頭小吃
Da-Qiao-Tou Tube Rice Pudding	大橋頭老牌筒仔米糕	Street Food / 街頭小吃
Fang Chia Shredded Chicken on the Rice	方家雞肉飯	Street Food / 街頭小吃
Good Friend Cold Noodles	好朋友涼麵	Street Food / 街頭小吃
Hai Yu Pork Ribs	海友十全排骨	Street Food / 街頭小吃
Hsiung Chi Scallion Pancake	雄記蔥抓餅	Street Food / 街頭小吃
Lan Chia Guabao	藍家割包	Street Food / 街頭小吃
Liang Chi Lu Wei	梁記滷味	Street Food / 街頭小吃
Liu Yu Zi	劉芋仔	Street Food / 街頭小吃
Lo Chi Hsiao Chao	駱記小炒	Street Food / 街頭小吃
Rong's Pork Liver	豬肝榮仔	Street Food / 街頭小吃
Shih Chia Big Rice Ball	施家鮮肉湯圓	Street Food / 街頭小吃
Stinky Tofu Boss	臭老闆 現蒸臭豆腐	Street Food / 街頭小吃
Unnamed Clay Oven Roll	無名推車燒餅	Street Food / 街頭小吃
Wang's Broth	小王煮瓜	Street Food / 街頭小吃
Wu Wang Tsai Chi ㄚ	吾旺再季	Street Food / 街頭小吃
Yu Pin Yuan Iced and Hot Tangyuan	御品元冰火湯圓	Street Food / 街頭小吃
Yuan Fang Guabao ㄚ	源芳刈包	Street Food / 街頭小吃

Taichung

Restaurant Name (English)	Restaurant Name (Chinese)	Type of Cuisine
A Kun Mian	阿坤麵	Noodles/麵食
Chilliesine (West)	淇里思 (西區)	Indian/印度菜
Chin Chih Yuan	范記金之園	Taiwanese/臺灣菜
Dong Shan Zhan	東山棧	Taiwanese/臺灣菜
Fu Din Wang (Central)	富鼎旺(中區)	Taiwanese/臺灣菜
Fu Juang Yuan	富狀元豬腳	Taiwanese/臺灣菜
Fu Kuei Ting	富貴亭	Taiwanese/臺灣菜
Gubami		Noodles/麵食
Lu Yuan	陸園	Jiangzhe/江浙菜
Moment in Beijing	京華煙雲	Beijing Cuisine/京菜
1924 Shanghai Restaurant	新月梧桐	Jiangzhe/江浙菜
No Name Noodles	上海未名麵點	Noodles/麵食
Orient Dragon	東方龍	Taiwanese/臺灣菜
Peng Cheng Tang	彭城堂	Taiwanese/臺灣菜
Qin Yuan Chun	沁園春	Jiangzhe/江浙菜
San Hsi Shih Tang	三喜食堂	Taiwanese/臺灣菜
Shang Niu Erh Kuan	尚牛二館	Hotpot/火鍋
Shanghai Food	滬舍餘味	Dim Sum/點心
Shin Yuan	馨苑	Taiwanese/臺灣菜
Tai Ke Meat Congee	台客燒肉粥	Congee/粥品
Wen Tao	溫叨	Taiwanese/臺灣菜