

MACAO NOW BOASTS 19 MICHELIN STARRED RESTAURANTS

Three Restaurants Have Been Newly Awarded Michelin Stars in the 2017 Michelin Guide Hong
Kong Macau

28 November 2016 — Macao has been further confirmed as one of Asia's most exciting food destinations, with three restaurants receiving Michelin stars for the first time in the 2017 Michelin Guide Hong Kong Macau. The new additions bring the total number of Michelin starred restaurants in Macao to 19, up from 16 the previous year. The guide also continues to recommend a host of other restaurants in Macao with a total of 68 restaurants mentioned, and has awarded twelve of Macao's eateries the Bib Gourmand Award.

The three restaurants added to this year's list, Lai Heen, Pearl Dragon and Ying have each been awarded one star for their Cantonese offering, whilst Feng Wei Ju, a Hunanese and Sichuan restaurant and Japanese restaurant Mizumi both added a second star. In total, twelve of Macao's restaurants now hold one Michelin Star, whilst five hold two stars and Chinese restaurant The Eight along with French contemporary restaurant Robuchon au Dôme, retained their three-star status.

Not only does the new Michelin Guide showcase Macao's exceptional luxury offering, but also how the destination continues to excel for those looking for fantastic food on a budget. Twelve restaurants and cafes have been awarded the Bib Gourmand award, given to restaurants offering a three-course menu for no more than 300HKD (approx. £32). With ten of these carrying their award over from the 2016 guide, and Castiço (Portuguese) and Xin (Hotpot) newly awarded for this year, it is clear that Macao is not just a destination for the luxury traveller but also for food lovers in general. Further demonstrating this, the Street Food category includes twelve recommendations for Macao, reflecting the vibrant street food scene that visitors can expect.

Macao has long been recognised for its exciting, innovative and culturally significant food landscape, with Macanese food widely believed to be the world's first fusion food. Visitors to the destination, which lies 40 miles off the coast of Hong Kong from where they can travel by fast ferry in one hour, can expect to find a varied selection of restaurants, cafes and bakeries to choose from, as well as having a tantalising selection of street food at their fingertips. From Macanese, Chinese and Portuguese food, to French, Italian and everything in between, those looking for a food experience unlike any other can be sure to find it in Macao, a fact further enforced by this year's Michelin Guide.

For further information and to find the full Michelin Guide Hong Kong Macau list visit: https://guide.michelin.com.hk/

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About Macao:

A Special Administrative Region of China since 1999, Macao blends the best of east and west, old and new and is one of Asia's most intriguing destinations. Located just 40 miles from Hong Kong on China's south coast, it offers a world class hotel, restaurant, shopping and entertainment scene, whilst retaining its unique Portuguese-Chinese culture in its UNESCO World Heritage listed architecture, colourful events and fusion cuisine. Chosen as one of Lonely Planet's top 10 regions for travel in 2015, Macao packs a lot into its 11 square miles and makes the perfect addition to a Far East holiday or stopover en route "Down Under".

About the Macao Government Tourism Office:

The Macao Government Tourism Office is the tourism development arm of the government of the Macao SAR (Special Administrative Region) dedicated to promoting Macao as a preferred destination and co-ordinating related activities and services within the local tourism industry. www.macaotourism.gov.mo

About the MICHELIN Guide:

The MICHELIN guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service. The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service. With the MICHELIN guide, the Group continues to support millions of travellers, allowing them to live a unique mobility experience.