

# THE MICHELIN GUIDE TAIPEI 2018

## Starred establishments – The selection

### 2018 臺北米其林指南

#### 星級餐廳入選名單



#### Exceptional cuisine, worth a special journey

#### 卓越的烹調，值得專程造訪！

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.

獲得最高級別的餐廳，其廚師的烹調技巧卓絕，選材用料堪稱典範，並將烹飪提升至藝術層次，菜式大多會成為經典。

**Le Palais 頤宮**

**Cantonese / 粵菜**



#### Excellent cooking, worth a detour

#### 烹調出色，不容錯過！

The personality and talent of the chef and their team is evident in the refined, expertly crafted dishes.

主廚的個人風格與烹飪天賦及其團隊的優秀手藝完全反映在精巧味美的菜式上。

**RyuGin 祥雲龍吟**

**Japanese contemporary / 時尚日本菜**

**The Guest House 請客樓**

**Chinese / 中國菜**



## High quality cooking, worth a stop!

### 優質烹調，不妨一試!

Within their category, these establishments use quality ingredients and serve carefully prepared dishes with distinct flavours. 此名單上的餐廳,在同類型餐廳中,其食材較具素質,烹調細緻用心,味道出色。

Da-Wan	大腕	Barbecue / 燒烤
Danny's Steakhouse	教父牛排	Steakhouse / 牛排屋
Golden Formosa	金蓬萊遵古台菜	Taiwanese / 臺灣菜
Ken An Ho	謙安和	Japanese / 日本菜
Kitcho	吉兆割烹壽司	Sushi / 壽司
L'Atelier de Joël Robuchon	侯布雄	French contemporary / 時尚法國菜
La Cocotte by Fabien Vergé		French contemporary / 時尚法國菜
Longtail		European contemporary / 時尚歐洲菜
Ming Fu	明福台菜海產	Taiwanese / 臺灣菜
MUME		European contemporary / 時尚歐洲菜
RAW		Innovative / 創新菜
Sushi Nomura	鮪野村	Sushi / 壽司
Sushi Ryu	鮪隆	Sushi / 壽司
Taïrroir		Innovative / 創新菜
Three Coins	大三元	Cantonese / 粵菜
Tien Hsiang Lo	天香樓	Hang Zhou / 杭州菜
Ya Ge	雅閣	Cantonese / 粵菜