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**GUANGZHOU
TRAVEL
GUIDE**

TRAVEL WITH TASTE

PUBLISHED IN OCTOBER 2024

HOMA CARE



#GOGREEN
SCAN FOR THE DIGITAL VERSION

FOREWORD

It is true that “...OLD woods best to burn, OLD wine to drink, OLD friends to trust...”.

But sometimes “With the NEW discovery comes NEW strength and NEW thoughts.”

With our team’s CARE and SHARE aspiration, here are the selected NEW & BEST of GUANGZHOU custom-made guides.

We are delighted to welcome you, by presenting these guides that are designed to help you to explore the best NEW of Guangzhou especially in recent 3 years.

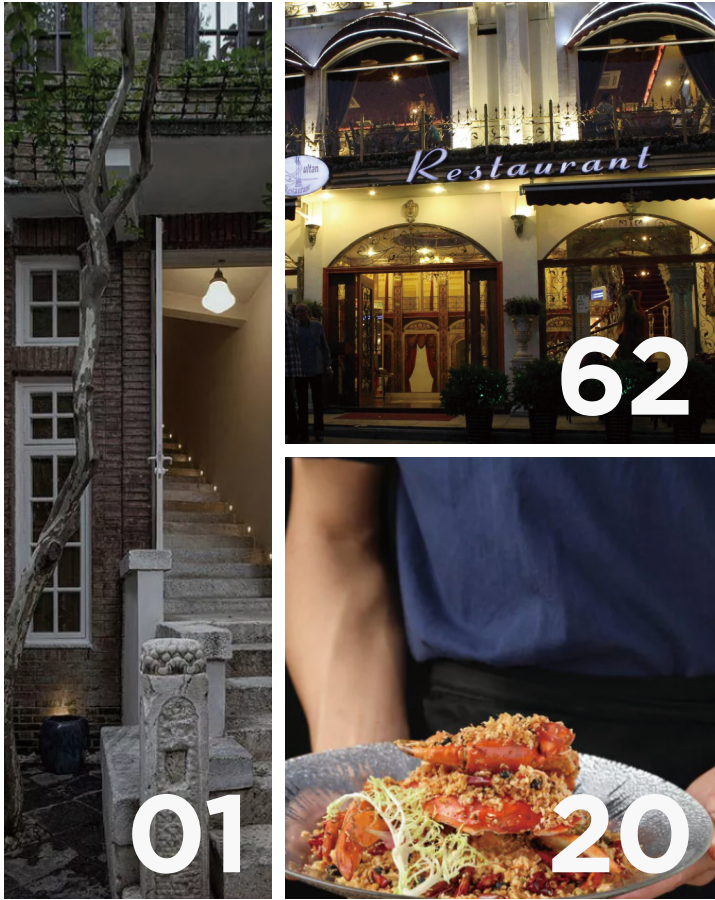
Our guides cover a variety of fun places to go in Guangzhou. Whether you’re looking for tourist attractions, bars & pubs with live gigs, exhibitions or museums, our guides have got you covered.






We hope that our guides will help make your trip a memorable one.



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The MICHELIN Guide is one of the most prestigious and renowned restaurant and hotel rating systems in the world. It uses a star-based rating system to recognise restaurants. In this part, we select some top restaurants with “MICHELIN Stars” in Guangzhou for your reference. Are you seeking exceptional dining experiences? Don't miss that!



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MICHELIN Guide 2023 – Guangzhou:

<https://www.michelin.com/en/press-releases/michelin-guide-2023-guangzhou/>

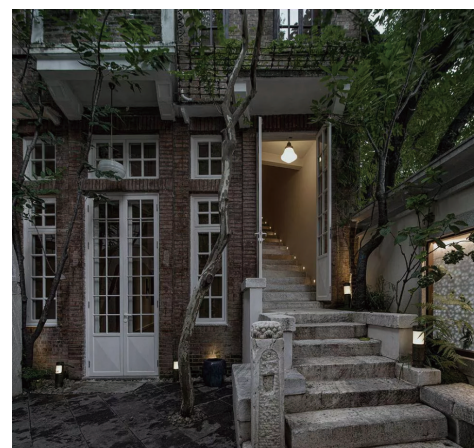


MICHELIN STARS



Yong

Category: Sichuan



Address: Xi'an Garden,
No.18 Xuguyuan Road, Guangzhou
Contact: +86 181 2798 9805
Open Hours: 12:00 - 14:30 /
18:00 - 22:00

MICHELIN Guide's Point of View

One MICHELIN Star: High-quality cooking, worth a stop!

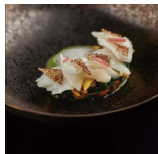
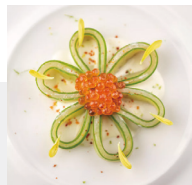
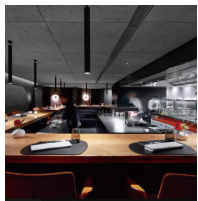
In a restored heritage building, a dining concept supervised by celebrity chef Lan Guijun that appeals to connoisseurs with its multifaceted Sichuanese menu, quality ingredients, deft execution and thoughtful service. The array of small plates, such as five-colour noodles with lobster, and chilli chicken feet, shows much finesse. Ask the sommelier about wine pairings. Only prix-fixe menus are served and reservations are required.





Taian Table

Category: European Contemporary



Address: 2F, LN Garden Hotel,
No.368 East Huanshi Road, Guang-
zhou

Contact: +86 185 6523 8265

Open Hours: 17:30 - 23:00

MICHELIN Guide's Point of View

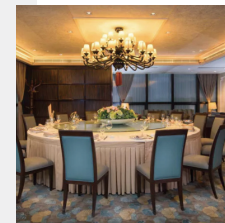
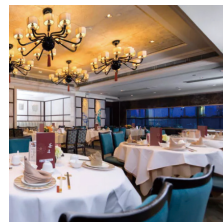
Two MICHELIN Stars: Excellent
cooking, worth a detour!

If creative, refined dining with a
modern twist is your thing, you
should feel right at home in Taian
Table. This kitchen team turns the
best ingredients from around the
world into sophisticated works of
art in the display kitchen with their
well-honed European techniques.
There is only one 8-course degusta-
tion menu that changes bimonthly,
but diners also have the option of
ordering other seasonal and
signature offerings.



Lei Garden (Yuexiu)

Category: Cantonese Food



Address: 4F, Yi An Plaza, No.33
Sixth Jianshe Road, Guangzhou

Contact: +86 20 8363 3268

Open Hours: 11:30 - 15:00 /
17:30 - 22:30

MICHELIN Guide's Point of View

One MICHELIN Star: High-quality
cooking, worth a stop!

This may be an outpost of the Hong
Kong-based chain, but it is a
household name among locals and
tourists alike. The menu is similar to
other branches, with an emphasis
on traditional Cantonese fare,
including long-boiled and
double-boiled soups. The chic
dining room, adorned with elegant
chandeliers, beige textured walls,
and embroidery art, is always full.
Regulars usually pre-order popular
items when booking a table, such as
crispy roasted pork belly.





Yu Yue Heen

Category: Cantonese Food

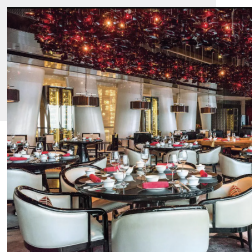


Address: 71F, Four Seasons Hotel,
No.5 West Zhujiang Road, Zhujiang
New Town, Guangzhou

Contact: +86 20 8883 3371
Open Hours: 11:30 - 14:30 /
17:30 - 21:30 (Mon.Fri.)
11:00 - 14:30 / 17:30 - 21:30 (Sat.Sun.)

MICHELIN Guide's Point of View

One MICHELIN Star: High-quality cooking, worth a stop!
Helmed by Chef Mai who boasts over 30 years of experience, this spot serves exquisite Cantonese fare. Every dish embodies the utmost finesse and attention to detail. The range of dim sum at lunch is dazzling, with deep-fried taro dumplings full of shrimp and chicken being a standout. Coco-nut-scented crispy skin chicken is a favourite for good reason. Chef Mai also worked with the hotel's western chef on desserts, thereby enhancing his eclectic repertoire.



Stiller

Category: European



Address: 2F, LN Garden Hotel,
No.368 East Huanshi Road, Guang-
zhou

Contact: +86 185 6523 8274
Open Hours:
Tue.-Fri. 11:30-14:00 / 17:30-23:00
Sat. 11:30-14:30 / 17:30-23:00
Sun. 11:30-14:30

MICHELIN Guide's Point of View

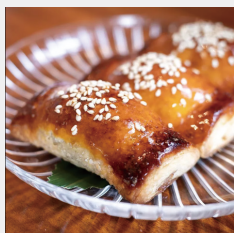
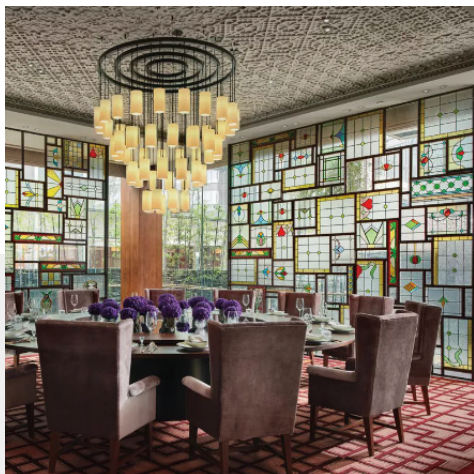
One MICHELIN Star: High-quality cooking, worth a stop!
Named after the owner-chef who also runs Taian Table, Stiller is a different dining concept altogether. Start the meal with a personalised cocktail at the bar or the lounge area by the floor-to-ceiling windows. Then head to the colourful dining room with comfy couch seating. The menu features seasonal offerings alongside some German-inspired dishes which are rare to find in the town. Also, ask servers for recommendations.





Lingnan House

Category: Cantonese



Address: 5F, Rosewood Hotel, No.6 East Zhujiang Road, Guangzhou
Contact: +86 20 8852 8888
Open Hours: 11:30 - 14:30 / 17:00 - 22:00

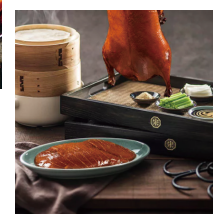
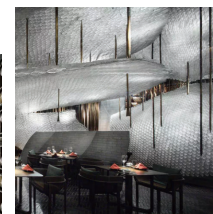
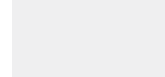
MICHELIN Guide's Point of View

One MICHELIN Star: High-quality cooking, worth a stop! Perforated windows, ceiling fans, and chandeliers impart retro Lingnan flair. Chef Feng also bases his recipes on Lingnan traditions and seasonal local produce, but slightly tweaked to the local palate and spruced up with unique creativity. His Shunde minced fish soup perfumed by makrut lime leaves, and roast goose that takes 45 minutes to cook in the oversized grill, tend to sell out fast. End the meal with silky ginger milk curd in Shawan style.



Song

Category: Sichuan



Address: Shop 417, 4F, G.T. Land Plaza Winter, No.16 East Zhujiang Road, Guangzhou
Contact: +86 20 8741 2345
Open Hours: 11:30 - 14:30 / 17:00 - 22:00

MICHELIN Guide's Point of View

One MICHELIN Star: High-quality cooking, worth a stop! Christened after the dynasty and the owner's last name, this award-winning space boasts pillars covered with dramatically lit, stainless steel bricks. Gigantic glass-feathered wings are hung from the mirrored ceiling and thereby lend an eerie sense of space. Most items on the menu are Sichuanese, with occasional offerings from other provinces. Signatures include spicy boiled tiger grouper, jujube wood-roasted 42-day Peking duck and spicy crab.





Lai Heen

Category: Cantonese



Address: 3F, The Ritz-Carlton Hotel,
No.3 Xingan Road, Zhujiang New
Town, Guangzhou
Contact: +86 20 3813 6688
Open Hours: 11:30 - 14:30 /
17:00 - 22:00

MICHELIN Guide's Point of View

One MICHELIN Star: High-quality cooking, worth a stop!
Lai Heen champions modern Cantonese cooking deeply rooted in tradition and only the best ingredients make it to the table. Its signature steamed sunflower seed-fed chicken needs pre-ordering, while Australian lobster on egg-white custard wins the hearts of many diners. Dishes with Chao Zhou touches also fare well – try boiled, then chilled lime-scented yellow croaker with bean paste, or lemon-infused yellow croaker and thick fish maw soup.



BingSheng Mansion

Category: Cantonese



Address: 5F, Shoufu Mansion, No.2
Xiancun Road, Zhujiang New Town,
Guangzhou
Contact: +86 20 3803 5000
Open Hours: 11:30 - 14:30 /
17:00 - 22:00

MICHELIN Guide's Point of View

One MICHELIN Star: High-quality cooking, worth a stop!
This main dining room and its 32 private rooms exude an understated glamour. Championing innovative and refined Cantonese fare, it serves hand-crafted dim sum at lunch, such as sachima with olive nuts, which is rarely seen these days. Special char siu uses pork belly that is marinated overnight and grilled till crisp. Other must-try items include stir-fried flat rice noodles with sliced beef, signature pineapple buns, and roasted juicy goose.





Xin Ji

Category: Cantonese



Address: No.270 Changdi Damalu,
Guangzhou
Contact: +86 20 8132 4288
Open Hours: 11:00 - 15:00 /
17:00 - 22:00

MICHELIN Guide's Point of View

One MICHELIN Star: High-quality cooking, worth a stop!

This street was once known for the sheer number of seafood restaurants on it. Though most of its competitors were shuttered for good, Xin Ji is still going strong after over 30 years of service. And of course, picking live critters from the fish tank at the door is part of the ritual. If you have no idea what to pick, try their signature eel dishes – freshwater eel braised with roast pork and swamp eel rice, both boasting fatty, firm flesh.



Imperial Treasure Fine Teochew Cuisine

Category: Chao Zhou



Address: L307, 3F, Taikoo Hui,
No.383 Tianhe Road, Guangzhou
Contact: +86 20 3868 2388
Open Hours: 11:00 - 15:00 /
17:00 - 22:00

MICHELIN Guide's Point of View

One MICHELIN Star: High-quality cooking, worth a stop!

The Singapore-based chain opened its first outpost here in 2019, specialising in Chao Zhou food. The head chef from Hong Kong makes sure traditions are respected in the kitchen while adding a refined touch to his repertoire. Classics, such as steamed then chilled swimmer crab and grey mullet, boast natural umami and firm flesh. Marinated dishes are also a big hit – apart from goose meat, goose liver, and cuttlefish, also try pork intestines and hock.





Jiang by Chef Fei

Category: Cantonese



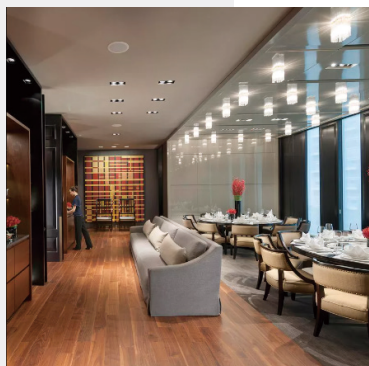
Address: 3F, Mandarin Oriental Hotel,
No.389 Tianhe Road, Guangzhou
Contact: +86 20 3808 8885
Open Hours:
Lunch 11:30 - 14:30 (public holidays)
10:00 - 15:00 (public holidays)
Dinner 17:30 - 22:00



MICHELIN Guide's Point of View

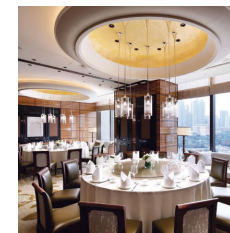
Two MICHELIN Stars: Excellent cooking, worth a detour!

This elegant and relaxing décor shows a harmonious confluence of the East and West. Its classic Cantonese fare also strikes a fine balance between traditions and creativity, with an element of surprise and a touch of Japanese and Western influences. Specialties include roasted Wenchang Chicken with flaxseeds and steamed Hele crab with minced pork. Dim sum, roast goose, and char siu are also recommended.



Imperial Treasure Fine Chinese Cuisine

Category: Cantonese



Address: L5-14B, IGC Mall, No.222
Xingmin Road, Guangzhou
Contact: +86 20 3885 6382
Open Hours: 11:00 - 15:00 /
17:00 - 22:00

MICHELIN Guide's Point of View

Two MICHELIN Stars: Excellent cooking, worth a detour!

As in other branches of this Singapore-based chain, the kitchen team here never fails to deliver quality dishes thanks to shrewd judgment and honed skills. The must-try black pepper mud crab exudes an intoxicating aroma and seafood flavour, while double-boiled fish maw soup with shark bones warms the heart and soul. Save some room for the creamed walnut sweet soup that pleases the palate with robust nuttiness and silky texture.





Wisca (Haizhu)

Category: Cantonese



Address: No.172 West Binjiang Road,
Guangzhou
Contact: +86 20 3438 1188
Open Hours: 11:00 - 16:00 /
17:00 - 23:00

MICHELIN Guide's Point of View

One MICHELIN Star: High-quality cooking, worth a stop!
The chain started life as a stall and opened this post in 1996. Here, the veteran crew follows ancient recipes to prepare reasonably priced Cantonese fare. The signature Ze Ze eels are sizzling swamp varieties served in a clay pot; fried mantis shrimp in spiced salt burst with sweetness; and house-made ice cream is not to be missed. While waiting for a seat, admire the Kwon-glazed porcelain on display. Only private room reservations are accepted.



BingSheng Private Kitchen

Category: Cantonese



Address: No.178 East Tianhe Road,
Guangzhou
Contact: +86 20 8757 5699
Open Hours: 11:00 - 14:00 /
17:00 - 22:00

MICHELIN Guide's Point of View

One MICHELIN Star: High-quality cooking, worth a stop!
This décor re-creates the old-time charm of luxury mansions in the Xiguan district, while the artwork and floral accents add an updated touch. The menu focuses on healthy cooking with seasonal, organic ingredients. Signature dishes include braised Doumen mud crab with hairy squash that imparts robust seafood flavour, roast lemongrass-scented squab that bursts with juices, and velvety ginger milk custard with bird's nest. Reserve a table 2 or 3 days ahead.





Rêver

Category: French Contemporary



Address: 5F, North Tower, Guangzhou Media Centre, No.370 West Yuejiang Road, Guangzhou
 Contact: +86 20 8362 8786
 Open Hours:
 Wed. – Thur. 18:00 – 23:00
 Fri. – Sun. 12:00 – 15:00 / 18:00 – 23:00

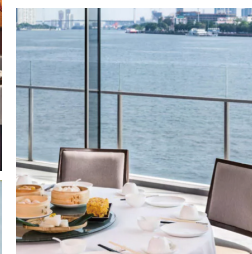
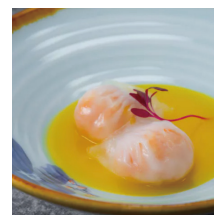
MICHELIN Guide's Point of View

One MICHELIN Star: High-quality cooking, worth a stop!
 With stunning river views and a calming ambience, Rêver lives up to its name. The culinary team has an all-star lineup as most chefs have worked in prestigious establishments. Only one tasting menu is offered and diners may choose between 6 or 8 courses, all underpinned by solid French techniques and infused with subtle Cantonese overtones. The menu changes every few months to reflect seasonality and most ingredients are sourced locally.



Hongtu Hall

Category: Dim Sum



Address: 2F, White Swan Hotel, No.1 South Shamian Street, Guangzhou
 Contact: +86 20 8188 6968
 Open Hours: 08:00 – 14:30

MICHELIN Guide's Point of View

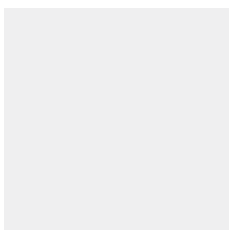
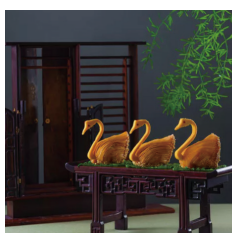
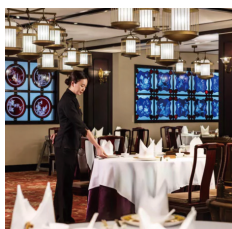
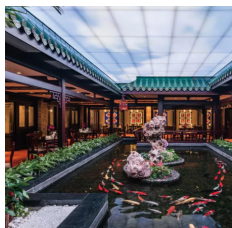
One MICHELIN Star: High-quality cooking, worth a stop!
 Besides river views and stunning murals, Hongtu Hall is prized for its exquisitely crafted dim sum ranging from the classics to novel creations, as well as velvety congee and juicy roast meats. Make sure to try their shrimp dumplings and shrimp shaomai. Tableside tea service is also a nice touch. The restaurant is always busy during opening hours and reservations are accepted for guests staying in the hotel only. Other customers have to simply join the queue.





Jade River

Category: Cantonese



Address: 3F, White Swan Hotel, No.1 South Shamian Street, Guangzhou
Contact: +86 20 8188 6968
Open Hours: 11:30 - 15:00 / 17:30 - 22:00

MICHELIN Guide's Point of View

One MICHELIN Star: High-quality cooking, worth a stop!
Diners here unwind with a cup of tea freshly brewed by tea masters. The traditional garden, water features, exquisite woodwork and artisan Manchurian windows give it a serene feel. The food is, of course, no less impressive. Steamed sunflower seed-fed chicken is delivered straight from the farm daily. Baked pigeon with lemon-grass and salt is another proud creation of the chefs. Also try various poultry and meats in white marinade.



MICHELIN BIB GOURMAND

Apart from MICHELIN stars, the MICHELIN guide also includes the "Bib Gourmand" category, which recognizes restaurants offering high-quality food at a more affordable price point. In Guangzhou, the capital of cuisine, the delicious food hidden in the streets and alleys is also worth trying!



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<https://www.michelin.com/en/press-releases/michelin-guide-2023-guangzhou/>



MICHELIN BIB GOURMAND



Jiayuan

Category: Vegetarian



Address: No.7 Xingren Li,
Guangxiao Road, Guangzhou
Contact: +86 135 4341 5131
Open Hours: 08:00 - 21:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

This restaurant with wood-rich finishes primarily serves dishes made with soybean products or mushrooms – no dairy, eggs, garlic or onion are used. Sweet and sour monkey head mushrooms and vegan meat with pickled cabbage are both tangy creations with layers of textures. The house-made mugwort-scented dumplings and plant-based yoghurt are also popular. Reservations recommended on the 1st and 15th day of every lunar month, when Buddhists go meat-free.



Xin Wen Ji (Yuexiu)

Category: Cantonese



Address: 1-3F, Sino Trade Centre,
No.67 Panfu Road, Guangzhou
Contact: +86 20 8370 7590
Open Hours: 11:00-14:00 /
17:00-21:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

The room is divided into zones with different ambiances – satin tablecloths signal a chic, formal vibe, while distressed wooden tables feel hip and casual. The culinary highlight is undoubtedly the piping hot congee claypot loaded with fresh seafood, from sand shrimps to mud crab. You can also pick your own fish from the tank and ask servers the best way to have it cooked. Cantonese stir-fries and sizzling claypot dishes exude exceptional wok hei.





Zijin Shi Fang

Category: Cantonese



Address: No.39-1 Zishan Street,
Guangzhou
Contact: +86 20 8449 1048
Open Hours: 11:00-21:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

Though Zijin occupies two adjoining ground-floor units, there is barely an empty seat throughout the day. For over 10 years, locals have been fans of the impeccable barbecue meats, which are displayed in all their glory at the front of the shop. The signature goose braised in premium soy boasts velvety meat and deep flavours. Double-boiled soups, stir-fries and claypot dishes are also popular. Come early, as certain items tend to run out.



Lao Xiguan

Laifen (Wenming Road)

Category: Noodles

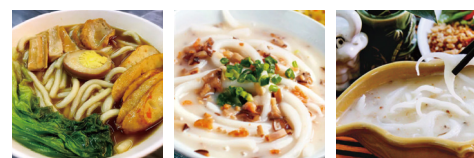


Address: No.216 Wenming Road,
Guangzhou
Contact: +86 20 8381 1437
Open Hours: 07:30 - 20:30

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

As its name suggests, Laifen noodle soup is the key item on offer in this rustic shop – you can have it along-side ingredients, such as barbecue pork, beef balls or octopus. The old-time dish 'water caltrop', which is rice noodles shaped like bite-size buffalo nuts topped with shredded omelette, preserved cabbage and barbecue pork, is hard to find elsewhere. Also try homemade preserved radish.





Temple Street

Category: Cantonese



Address: No.10 Dongdi Second Road, Guangzhou

Contact: +86 20 8370 5983

Open Hours: 07:30 - 20:30

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

Since opening in 2018, this tiny shop has been jam-packed with diners, so expect to share a table with strangers at peak hours. It's named after Temple Street in the owner's native Hong Kong and focuses on 20+ types of clay pot rice in dai pai dong style, alongside three kinds of double-boiled soups. Try their claypot rice topped with assorted traditional preserved meats, beef loin with perilla leaves or satay beef with onion.



Ease (Yuexiu)

Category: Sichuan



Address: 112A, No.289 Art Park, No.289 Guangzhou Middle Avenue, Guangzhou

Contact: +86 20 3763 0289

Open Hours: 11:00 - 14:00 / 17:00 - 21:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

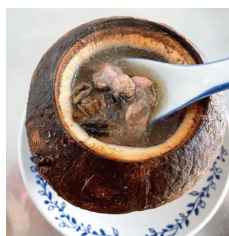
Nestled in a printing plant-turned-cultural park, the two-storey restaurant boasts an airy, high-ceilinged dining room. Faux-industrial elements work well with wood and bamboo accents for a relaxed ambience. The menu features simple dishes with Sichuanese touches, such as the must-try poached fish with peppercorns on the vine – layered flavours contrast nicely with the velvety fish. Friendly service and sensible prices are also reasons to visit.





Dayang (Wenming Road)

Category: Cantonese



Address: No.160-1 Wenming Road, Guangzhou

Contact: +86 20 8332 7931

Open Hours: 11:00 - 24:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

Among locals, its name is synonymous with double-boiled soups, which dominate the menu here. Apart from the top-selling silkie chicken soup in whole coconut, other popular selections, such as free-range chicken soup with goji berries and yam as well as quail soup are trickier to order as they change every few hours. That means you'll never quite know what exactly is available in advance. Adventurous eaters may also try the turtle jelly with milk and honey.



FT - Bak Kut Teh

Category: Singaporean



Address: Wonderful Life Mansion, No.36-48 Wenming Road, Guangzhou

Contact: +86 20 3861 5036

Open Hours: 11:00 - 14:00 / 17:00 - 22:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

You can't miss the long line at the door, but that doesn't stop avid chowhounds from coming here. The signature bak kut teh is simmered for three hours with pork ribs, garlic, white peppercorns and herbs until the meat falls off the bones. Char-grilled skate in sambal, seafood laksa and grilled durian also stand out. Reservations are not accepted. Join the queue on the mobile app ahead of time; or walk in and expect to wait for up to three hours.





Enning

Liu Fu Ji (Donghua East Road)

Category: Noodles



Address: No.547 East Donghua Road, Guangzhou

Contact: +86 138 0296 5498

Open Hours: 08:00 - 21:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

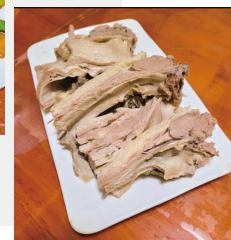
The founder started a shop on Enning Street in the 1940s and invented a unique way to make noodles. Fast forward to present day and his successors still honour his heritage by making bouncy noodles just like the old days – with duck eggs and flour only. The must-try blanched noodles tossed in lard is simple but addictive. The shrimp wontons are big and bursting with seafood flavours. Don't miss their deep-fried wontons, available on weekends only.



Sa Er Ta

Dongxiang Shou Zhua

Category: Xibei



Address: No.103 Baohanzhi Street, Guangzhou

Contact: +86 185 6538 6865

Open Hours: 11:00 - 23:30

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

Tucked in an alley filled to the brim with halal restaurants, this two-storey establishment has a dining room on the ground floor and five private rooms upstairs. Lamb is big on the menu, such as the juicy boiled premium version, which is chopped into chunky pieces with skin on and bone in. Pair it with garlic for extra pungency. Heyan flat noodles and Dongxiang stir-fried chicken are also worth savouring. For drinks, the eight-treasure tea is a must.





Xing Fu Yi Zhan

Category: Sichuan



Address: No.8 Yulei Third Street,
Guangzhou

Contact: +86 20 3855 0451

Open Hours: 17:00 - 23:00

MICHELIN Guide's Point of View

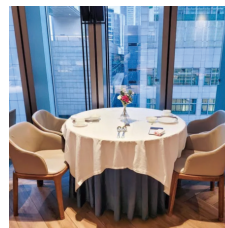
Bib Gourmand: good quality, good value cooking

Furnished like an ancient stage station, this restaurant is a step back in time. Feel free to join the servers and dress up in period costume for a selfie. The Sichuanese head chef feeds hungry patrons with rustic food, including a non-spicy option for most dishes. Braised river perch with pickled cabbage is tangy and appetising. Throw in udon noodles to make a complete meal. Nightly Chinese zither and dance performances add to the atmosphere.



Huacheng Yuan

Category: Cantonese



Address: 5F, Grand Mercure, No.62
Jinsui Road, Zhujiang New Town,
Guangzhou

Contact: +86 20 8688 8182

Open Hours: 11:00 - 15:00 /
17:00 - 22:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

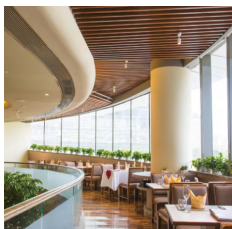
Since 2018, Huacheng Yuan has been serving hotel guests and other gourmands with home-style Cantonese fare. The brightly lit space boasts a tasteful décor and there are a number of private rooms of varying sizes. Along with signature dishes such as double-steamed chicken, lotus root starch pancakes, and soy-marinated chitterlings, the milky white, rich and flavoursome slow-cooked pork tripe soup is a must-try. Reservations are recommended.





Soodle

Category: Vegetarian

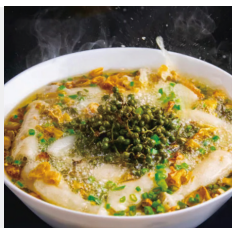
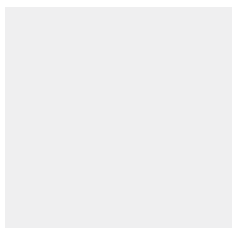


Address: Shop 309, 3F, Adjoining Building, Kingold Century, No.62 Jinsui Road, Guangzhou
Contact: +86 20 8516 2132
Open Hours: 11:00 - 15:00 / 17:00 - 22:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

This stylish vegetarian restaurant caters to a well-heeled business clientele and commands spectacular city views. The menu is Western-centric, focused on fresh vegetables and fruits, as opposed to Chinese vegetarian cuisine that is based heavily on soy products. The signature 200-gram oyster mushroom steak with basil black pepper sauce or brine sauce appeals thanks to its crispy texture and vibrant flavours. Also try their black truffle, porcini and peach resin.



Lingnan Haiyanlou (East Binjiang Road)

Category: Cantonese



Address: 2-3F, Jiangpan Huating, No.1040 East Binjiang Road, Guangzhou
Contact: +86 20 3430 5888 or +86 20 8988 8989
Open Hours: 11:00 - 14:30 / 17:00 - 21:30

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

The two chefs in this kitchen once worked at a prestigious hotel and their skills are unquestionable - which is why it's so hard to get a table here. Try their 'premium trio' which was usually saved for state banquets only - rich and buttery foie gras, plum-scented squab with crispy skin, as well as springy goose webs and wings in white marinade. Barbecued meat is grilled daily in limited servings. Arrive early to nab a seat or risk disappointment.





Wei Shi Jia

Category: Cantonese



Address: No.598 North Jiefang Road, Guangzhou
Contact: +86 20 8373 8144
Open Hours: 10:30 - 14:30 / 17:00-21:30

MICHELIN Guide's Point of View

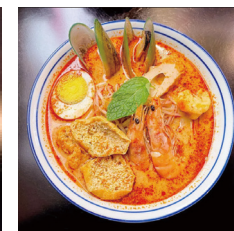
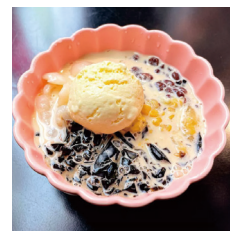
Bib Gourmand: good quality, good value cooking

Shi shi chicken - steamed chicken served with fermented clam dip - ranks among the top 10 chicken dishes in Guangzhou, but it's hard to come by these days. The chef, who once worked in a prestigious hotel, uses Qingyuan birds for this dish because of their bouncy skin and silky flesh. Besides the clam dip, it comes with soy sauce and ginger scallion dip. Also try the rice noodles made from scratch in-house and dressed in a secret soy blend.



Mamak

Category: Malaysian



Address: Shop 082C, East 1 Street, B1F, Fashion Tianhe Plaza, No.299 Tianhe Road, Guangzhou
Contact: +86 185 6549 7021
Open Hours: 11:00 - 21:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

Named after hawker stalls in Malaysia, this small and cheerful spot in a big shopping mall is boldly decorated with bright yellow hues and Malaysian flags everywhere. Naturally, the menu is loaded with the country's national dishes, such as laksa (seafood noodle soup) and nasi lemak (coconut rice) served with juicy fried chicken and house-made sambal. For drinks, try teh C special (three-layer milk tea) or teh tarik (hand-pulled tea).





Nan Yuan

Category: Cantonese



Address: No.142 Qianjin Road, Guangzhou

Contact: +86 20 8444 8380

Open Hours: 08:00 - 15:00 /
17:00 - 21:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

This is a long-standing institution that boasts a classical landscaped garden complete with pavilions, bridges and water features. Dining rooms are adorned with colourful Manchurian windows that frame the views nicely. The food is mostly Cantonese, with occasional offerings from other provinces. The charge depends on the grade of the room you dine in. If you want more comfort, privacy, and are willing to pay more, talk to the front desk.



Dai Yong Town

Category: Chao Zhou



Address: No.59 East Tianhe Road, Guangzhou

Contact: +86 20 8526 6206

Open Hours: 10:00 - 22:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

It's hard to miss the back-lit illustrations on the ceiling of this clean and cosy dining room. The menu pays homage to the kaleidoscopic Chao Zhou food culture: marinated raw crabs burst with umami and winey aromas, while deep-fried Bombay duck in peppered salt literally melts in your mouth. Classics such as marinated meats, and stir-fried pork tripe with salted mustard greens also stand out. But, be sure to pre-order the chilled steamed fish.





Xin Tai Le (Yuexiu)

Category: Cantonese



Address: 1-2F, Sino Trade Centre, 65 Panfu Road, Guangzhou
Contact: +86 20 8136 6559
or +86 20 8136 6770
Open Hours: 10:30 - 14:30 / 17:00 - 22:00

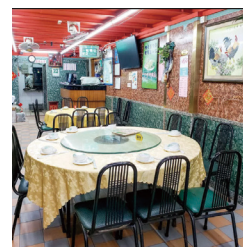
MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking
Since 1989, this household name for its signature swamp eel rice has attracted a loyal fan base. Of all the branches, this two-storey one in the old part of town is the flagship. Apart from its famous rice dish topped with crisp, flavourful eel that imparts a robust wok-qi, the kitchen also recommends fatty roast char siu, all sorts of stir-fries and seafood dishes. Private rooms of varying sizes are available on the second floor.



Hai Xian Jie Cai Guan

Category: Cantonese



Address: 1F-3F, No.152-2 South Haizhu Road, Guangzhou
Contact: +86 20 8184 2099
Open Hours: 11:00 - 15:00 / 17:00 - 22:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking
Nestled in an old neighbourhood, this shop has kept regulars coming back for almost three decades with their no-frills, tasty food at frugal prices. Come early for their double-boiled soups which tend to run out early. Fish head soup particularly entices with succulent flesh and a hint of Chinese herbs; brace yourself for the heady aromas when you lift the paper lid. Steamed chicken, roast goose and steamed pork patties are also popular choices.





Ze 8

Category: Cantonese



Address: No.174 West Binjiang Road, Guangzhou
Contact: +86 20 3438 2088
or +86 20 8963 0084
Open Hours: 11:00 - 15:00 /
17:00 - 23:00

MICHELIN Guide's Point of View

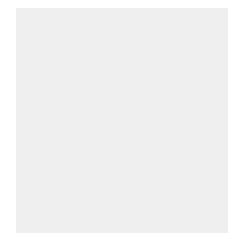
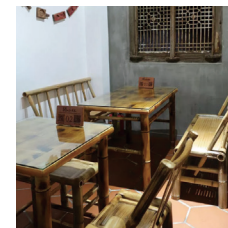
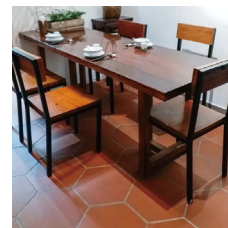
Bib Gourmand: good quality, good value cooking

Despite the Song Dynasty-inspired décor and faux-antique stoneware, this place feels young and trendy. On its menu are about 30 dishes served in sizzling craypots complemented by an array of homemade sauces. Out of respect for Cantonese classics, the owner avoids food combinations that are overly fancy. The craypots with wider bottoms are tailor-made in Guangxi province to offer more surface area, thereby preventing the food from burning.



Stay Here

Category: Chao Zhou



Address: Shop 2, No.23 Xigang Road, Guangzhou
Contact: +86 198 0203 7668
Open Hours: 12:00 - 14:30 / 18:00 - 21:30

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

After undergoing a renovation, there are only three tables left in this space. Diners may book one via an app, paying the deposit, and pre-ordering their food. The owner-chefs may also cater to special requests. This menu changes monthly and the same authentic Chaoshan cuisine is served both at lunch and dinner. Marinated raw blood clams pack tons of oomph, umami and should not be missed. Also try their homemade chrysanthemum wine and fruit-and-floral wine.





Chuang Fa

Category: Cantonese



Address: No.512-2 North Guangfu Road, Guangzhou
Contact: +86 20 8188 1915
Open Hours: 11:00 - 14:30 / 17:00 - 21:30

MICHELIN Guide's Point of View

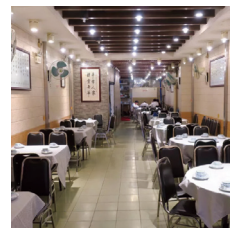
Bib Gourmand: good quality, good value cooking

Since opening in the 1990s, this has been a popular place among locals who can't seem to get enough of the kitchen's Cantonese home-style cooking, especially the double-boiled tonic soups. The signature "real-taste" chicken is free-range from Shunyi and is prized for its firm, flavoursome meat and silky, gelatinous skin. Large fried pork intestines with basil, and live seafood cooked-to-order are also excellent. Reservations recommended.



Xiang Qun (Longjin East Road)

Category: Cantonese

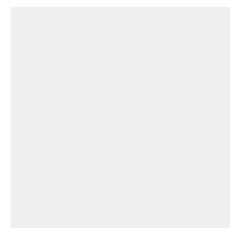


Address: No.853-857 East Longjin Road, Guangzhou
Contact: +86 20 8188 5146
Open Hours: 11:00 - 14:30 / 17:00 - 22:30

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

Enduring the test of time and loved by locals since 1988, this operation started out as an 'ice parlour' serving cold drinks and light meals. These days the menu features no-frills, home-style fare, including the signature steamed Qingyuan chicken, spring onion chicken, soy-marinated goose and deep-fried pork rolls. The made-to-order swamp eel claypot rice boasts a crispy crust and an oniony aroma. Seafood lovers should ask about the catch of the day.





Hua Ge Si Chu

Category: Cantonese



Address: No.443 North Guangfu Road, Guangzhou
Contact: +86 20 8187 9777
or +86 138 0274 0346
Open Hours: 11:00 - 14:30 / 17:00 - 21:30

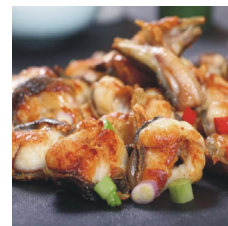
MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking
The owner was behind a legendary, now-shuttered restaurant and opened this much smaller spot, keeping some of the menu's most popular items. The chef has decades of experience and his Hakkanese cooking is a pure delight. The signature salt-baked chicken uses birds from Qingyu-an, dry-rubbed in a droolworthy secret seasoning blend. House-made pickles, and winter special, white radish pork balls, are also recommended.



Xin Tai Le (Haizhu)

Category: Cantonese



Address: 2-4F, No.93-99 West Jiangnan Road, Guangzhou
Contact: +86 20 8440 0711
or +86 20 8441 1711
Open Hours: 8:30 - 15:30 / 17:00 - 22:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking
This is not just a restaurant, but a gastronomic institution known for its signature eel dishes. Though this three-storey branch is not the original, it has been serving the neighbourhood for over a decade. Swamp eel rice is cooked in eel soup and topped with eel juices and oil. Swamp eel casserole boasts chunks of fresh fish that are springy and tender, coated in a self-made sauce. Their fatty char siu is also worth trying.





Jian Ji (Liwan)

Category: Noodles



Address: No.299-303 East Changshou Road, Guangzhou

Contact: +86 20 8188 8486

Open Hours: 06:30 - 20:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

Shops that sell homemade E-fu noodles can be hard to come by. For over 50 years, this one has attracted a faithful following with not only E-fu, but also freshly made raw and cooked egg noodles. The ladies working in the open kitchen show off their swift moves as these particular strands are notorious for their finicky cooking process. The flavourful broth made with dace, pork bones, shrimp roe and dried shrimp matches the noodles perfectly.



Zhu Zai Ji Shi Fu (Jiangnan Avenue)

Category: Cantonese



Address: No.429 South Jiangnan Avenue, Guangzhou

Contact: +86 20 8423 8356

Open Hours: 11:00 - 14:30 / 17:00-23:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

A hawker-stall-turned-restaurant now with two branches - this casual and bustling three-storey joint is prized for its authentic Cantonese food. The juicy and flavoursome roast goose is a big hit among diners for the past 20 years. Other specialities include salted pork trotters; Zhu Ji steamed chicken; and blackened barbecue pork.





Tong Ji

Category: Noodles and Congee



Address: No.3 Fuguangli, East Changshou Road, Guangzhou
Contact: +86 20 8186 7395
Open Hours: 11:00 - 22:30

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

Tucked away in an alley, this two-storey, no-frills joint has been in business for over 30 years. You're not here for the ambience, but for the steamed chicken - only free-range pullets before they lay their first egg are used because of their springy skin, oily richness, silky flesh and robust flavour. Boiled chicken intestines, stir-fried ribbon rice noodles and creamy congee are also sound reasons to visit.



Xiguan Zhuyuan (Shiba Fu)

Category: Noodles



Address: No.107 South Shibafu Road, Guangzhou
Contact: +86 20 8139 6653
or +86 139 2894 1321
Open Hours: 08:30 - 21:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

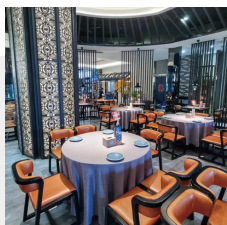
It lacks the views of its Lizhiwan counterpart, but the food here tastes just as good. Duck egg noodles are kneaded with a traditional bamboo pole for a springy texture, before being blanched and tossed in shrimp roe, or in a broth made with dried plaice, pork bones and dried shrimp. Apart from the classic shrimp wonton, there is also the crab roe variety. Don't miss the beef offal soup, fried savoury dough, beef brisket and pork intestines.





Hai Men Yu Zi Dian (Yanling Road)

Category: Chao Zhou



Address: Jinyan Mansion, No.120
Yanling Road, Guangzhou
Contact: +86 20 3721 3993
Open Hours: 11:00 - 14:00 / 17:00 - 21:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking
Next to a glass-walled kitchen where a veritable army of chefs may be seen at work, this high-ceilinged bi-level dining room was remodelled to have entrances on both ends, thereby making it feel even more comfortable than before. It's essentially an up-market hawker stall experience in an air-conditioned space. Diners pick their food at the entrance, where fresh seafood delivered daily from Swatow is laid out neatly on ice. First-timers may also refer to the menu for recommendations.



Xiguan Zhuyuan (Lizhiwan)

Category: Noodles



Address: C4, Phase 2, Lizhiwan Scenic Area, Huangsha Avenue, Guangzhou
Contact: +86 17666666128
Open Hours: 11:00 - 17:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking
Not only is this a noodle shop-nestled in a picturesque park-but it's also a factory that makes noodles for various restaurants in Guangzhou and Hong Kong. These famous strands made with duck eggs are dried on bamboo skimmers outside the shop. Dried plaice is toasted on charcoal before being added to the flavourful broth along with pork backbones and dried shrimp. Customers who wish to enjoy the same taste at home can buy their pre-packed noodles.





Wen Ji Yixinji

Category: Cantonese



Address: No.10 Xuanyuanqiao, No.76
Baohua Road, Guangzhou
Contact: +86 20 8172 8887
or +86 137 1920 2818
Open Hours: 11:00 - 14:30 /
17:00-21:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

This joint expanded in 2020, adding a new dining room across from the original shop. Its signature Yixin chicken remains the key draw-juicy, silky flesh, springy skin and flavour-some down to the bone. Both the founder and kitchen team used to work for the now-defunct Qingping Restaurant, and the namesake bird is derived from the legendary Qingping chicken dish. To top it off, try their braised pork ribs with red dates, or chicken feet and lotus root soup.



Liang Jie Nanning Pumiao Shengzha Mifen

Category: Noodles



Address: No.242 Yinghua Street,
Xiaogang Bay, Guangzhou
Contact: +86 186 8842 3426
Open Hours: 08:00 - 20:30

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

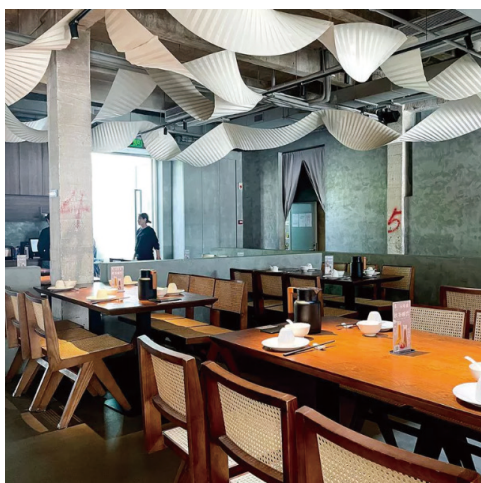
This friendly neighbourhood shop specialises in sourdough rice noodles. While preserving her hometown culinary tradition, the owner also dials down the sourness to cater to local tastes. Noodles are made to order - fermented rice batter is squeezed into boiling water and then drenched in soup, or tossed with pickled string beans, ground pork and deep-fried tofu. You can also opt for the beef brisket version. Prepare to wait after placing orders.





Hunan Cuisine

Category: Hunanese



Address: No.2842-39 East Xingang Road, Guangzhou

Contact: +86 153 6061 0582

Open Hours: 10:00 - 22:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

This design-forward restaurant is located within an industrial park of remodelled factory buildings. Aptly, the décor exudes an industrial chic that complements the origami art hung from the ceiling. Trained as a designer, the owner took care of the décor and furnishings, whereas the Hunanese chef recreates classics from his home province. Dongting fish head, wotou cornbread and sweet fried dumplings are cooked with acumen and dexterity.



NEW



Rong Yi Fa Niu Za Dian

(Shishu Road)

Category: Cantonese



Address: 56 Shishu Road, Guangzhou, China Mainland

Contact: +86 20 8187 1630

Open Hours: 10:00-22:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

For over 40 years, the owner has been insisting on shopping for fresh beef offal daily, painstakingly preparing and braising it in a rich stock made from scratch with beef and lamb bones. His beef bone marrow boasts a creamy texture and is a perfect match with the house-made radish pickles. Beef tripe tip is another premium cut, available only after 11am. As well as beef offal, also try wonton noodle soup, braised beef brisket and tendon.





Da Ge Fan (Tangxiayong West Road)

Category: Cantonese



Address: 1F, Tian Hui Building,
No.69 West Tangxiayong Road,
Guangzhou
Contact: +86 20 8520 5090
or +86 20 8555 4651
Open Hours: 11:00 - 14:30 / 17:00
- 21:30

MICHELIN Guide's Point of View

Bib Gourmand: good quality,
good value cooking
Now boasting many branches in
Hunan and Guangdong provinces,
Da Ge Fan started right here from
not-so-humble beginnings-this
flagship founded in 2013 has
enough acreage to incorporate a
landscaped garden with a stream
running through. The namesake
signature dish is rice cooked in
pigeon-and pork bone-broth
topped with steamed pigeon. Of
course, the salt-baked and
deep-fried pigeons are must-tries.
All fowl offered are 22-days-old
and slaughtered on the day.



Ya Yuan NEW

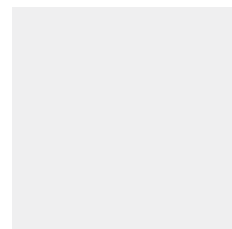
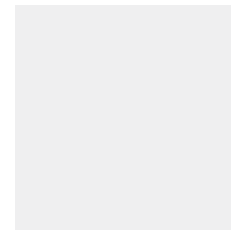
Category: Cantonese



Address: 14 Chaotian Road, Guang-
zhou, China Mainland
Contact: +86 20 8335 5808
Open Hours: 12:00-14:00/
17:30-21:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good
value cooking
For over 40 years, the owner has
been insisting on shopping for fresh
beef offal daily, painstakingly
preparing and braising it in a rich
stock made from scratch with beef
and lamb bones. His beef bone
marrow boasts a creamy texture
and is a perfect match with the
house-made radish pickles. Beef
tripe tip is another premium cut,
available only after 11am. As well as
beef offal, also try wonton noodle
soup, braised beef brisket and
tendon.





Hui Xing Yuan NEW

Category: Cantonese



Address: 177 Xiaobei Road,
Guangzhou, China Mainland
Contact: +86 20 8355 5740
or +86 20 8555 4651
Open Hours: 11:00-14:30 /
17:00-21:30

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

This three-storey building is the brand's first outlet, dating back to 1981. Known for traditional Cantonese food at bargain prices, the restaurant prides itself on meticulous cooking techniques and attention to detail. Their speciality of steamed chicken uses only free-range birds from Qingyuan for their firm, silky flesh and fine, springy skin. The goose intestines blanched in soy sauce are also impeccably made.



Yao Ji NEW

Category: Cantonese



Address: 15 Long Yuan Road,
Guangzhou, China Mainland
Contact: +86 20 8475 5405
or +86 20 8555 4651
Open Hours:
11:30-13:30/17:30-20:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

Yao Ji has been a household name in Panyu District for over 40 years. On the menu, classic Cantonese flavours work their magic in painstaking recipes that are a rarity these days. The sweet, steamed lotus root puree is sticky and chewy and well complemented by briny dried shrimps and aromatic scallion. Oyster sauce chicken is nicely browned and boasts an inimitable umami flavour thanks to scallion and ginger.





Hui Cheng (Dunhe Road)

NEW

Category: Chao Zhou



Address: H 101, Yeo's Park, Dunhe Road, Haizhu, Guangzhou
Contact: +86 20 8429 8263
Open Hours: 11:30-14:30 / 17:00-3:00

MICHELIN Guide's Point of View

Bib Gourmand: good quality, good value cooking

A far cry from its humble beginnings as a street stall, this elegant restaurant in a cultural park prides itself on the freshest catch from Chaoshan, the owner's home area. There is no printed menu; diners choose from the ingredients on full display. Start with the signature pork trotter in a spiced soy-based marinade for its gelatinous skin and exceptional depth. Sour plums cut through the oily richness of the steamed fourfinger threadfin.

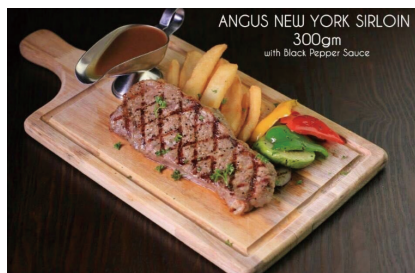
SPECIALTY RESTAURANT

We respect different people's tastes and understand that not everyone can adapt to local food during travel. For this reason, we have selected some specialty restaurants in this part. If you miss the taste of home or want to try other exotic flavours, you won't be disappointed.



Morgan's Public House

Category: Mexican Cuisine



Address: No.6 Huajiu Road, Zhujiang New Town, Poly 108 Mansion, Guangzhou

Contact: +86 130 4203 5865
or +86 020 8550 3038

Open Hours: 11:00 - 01:00

Introduction

Delicious food and refreshing drinks await you at Morgan's Public House in Zhujiang. Enjoy a casual, relaxed atmosphere perfect for you and your mates or spend some time with your family on the terrace or non-smoking first level. If you're in the mood for competition, head upstairs and partake in a fun game of Snooker or sit back and watch sports on the big screen and large TVs. A full food menu with pizza, pastas, steaks and international cuisine will keep you satisfied and the extensive drink menu will quench your thirst! Come join the Morgan's family!



Sultan Restaurant

Category: Turkish Cuisine



Address: Baiyun Hotel, No.367 East Huanshi Road, Guangzhou

Contact: +86 20 8349 4170

Open Hours: 10:00 - 24:00

Introduction

As one of the most famous restaurants in Guangzhou and Yiwu, we create a good environment for people to enjoy a good time, and at the same time, we also bring rich Turkish food to customers. We believe that fresh ingredients combined with assured cuisine will make you fall in love with authentic Turkish food.



Sharmaji Vegetarian Indian Restaurant

Category: Indian Cuisine



Address: 2F,Baiyun Hotel,No. 367
Huanshi East Road,Guangzhou
Contact: +020 8357 0090
Open Hours: 08:30 - 23:00

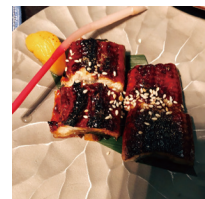
Introduction

Established in the year 1999 SHARMAJI was the first pure vegetarian Indian restaurant in Guangzhou, China. On the 27th of September 2015 SHARMAJI, one of the oldest authentic pure vegetarian restaurants in Guangzhou gives a new landmark. Located in Lujing Road at the base of Dongyue Hotel, SHARMAJI is one of the most Exclusive and Fine Dine restaurants in Guangzhou today. A number of cuisines ranging from North to South of India, Mouth-watering quick bites, continental and last but not the least Chinese. In China, SHARMAJI has a hoard of dishes that make you leave the restaurant contended as a laughing Buddha. Well known for its buffet which serves authentic homemade Rajasthani food, SHARMAJI gives you an experience of home away from home. We serve 100% pure vegetarian food only. Welcome to the SHARMAJI.



Kibune Teppanyaki

Category: Japanese Cuisine



Address: 2/F, W Guangzhou Hotel,
No.26 Xian Cun Road, Zhujiang New
Town, Guangzhou
Contact: +86 20 6680 7841
Open Hours: 11:30 - 21:30(Mon.-Fri.)
12:00 - 21:30(Sat.-Sun.)

Introduction

The name "KIBUNE" comes from a 1,300-year-old Japanese shrine dedicated to the god of water. The shrine's main hall is located within the shrine's natural surroundings and rich waters. In traditional Japanese culture, water is a very good image and represents wealth and good luck. Kibune Teppanyaki offers the upgraded interactive Japanese dining experience.

Kibune Teppanyaki dining has the talented Teppanyaki chefs cook in front of you, perform an entertaining show and prepare delicious food right before your eyes.



FOODS (The Ritz-Carlton Guangzhou)

Category: Italian Cuisine



Address: 1/F, The Ritz-Carlton Guangzhou, No.3 Xing'an Road, Zhujiang New Town, Tianhe District, Guangzhou

Contact: +86 20 3813 6888

Open Hours: 06:30 - 10:30 /
12:00 - 14:30 / 18:00 - 22:00

Introduction

A reincarnation of New York's original brasserie, FOODS offers flavourful Asian and Western culinary traditions in a rustic, urban setting. Breakfast, lunch and dinner take centre stage as six live-action cooking stations feature a mélange of vibrant colours and fresh flavours. Each day, the ladies and gentlemen of FOODS' culinary team present an innovative collection of dishes that fill the restaurant with heady aromas and tantalizing hints at the delicacies which lie in store for intrepid diners.



LIMONI (The Ritz-Carlton Guangzhou)

Category: Italian Cuisine



Address: 3/F, The Ritz-Carlton Guangzhou, No.3 Xing'an Road, Zhujiang New Town, Guangzhou

Contact: +86 20 3813 6888

Open Hours:

Lunch available from 12:00 - 14:00

Dinner available from 18:00 - 22:00

Introduction

The décor here is unmistakably Italian and the menu even more so. The chef is from Southern Italy and has worked in famous kitchens throughout Europe.



13 FACTORIES

Category: American Cuisine



Address: No.121 Huasui Road, Tianhe District,
Zhujiang New Town, Guangzhou
Contact: +86 020 3884 9230 or +86 139 2629 9625
Open Hours: 11:00 -23:00

Introduction

The Place

The familiar, indulgent aroma of gravy, crisp waffles, caramel milkshakes, Cajun spices and ground andouille sausages envelops you like a hug as you breeze through the bar and neon signs to the second floor, where a humble abode awaits.

Located on Huasui Lu between Social & Co. and McCawley's, 13 Factories could easily be considered the subtlest, most hush-hush re-opening of 2017. Under the radar for a few years now, it has what could be described as a cult following, and we just rediscovered why.

The Vibe

This is soul food, so you'd best feel right at home. Come in shorts and slippers and use your hands to dig into the BBQ pulled pork nachos, sliders and atomic wings. No holds barred.

The Food

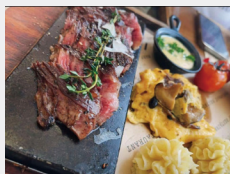
With a menu that pays serious homage to bold flavors that comprise various culinary landscapes, from Cajun, Creole and Tex-Mex to New England and Atlantic, the restaurant's York-born-and-raised proprietor Justin has filled a niche, delivering heritage recipes with a home-made twist.

Here, the food reigns supreme, and without a doubt, hits every single spot you never knew existed.

The oldies prevail from the previous menu: chicken 'n' buttermilk waffles, southern mac & cheese and BBQ chicken are done generously and wholesomely, with nothing to fault except the fact that the portions are so large, you'll need a doggy bag. The Cajun jambalaya takes a humble piece of tilapia and blackens it just perfectly, on a bed of seasoned rice that lingers long after you've engulfed every grain.

Amalthea

Category: Greek Cuisine



Address: No.19, Jianshe Liu Malu,
Yuexiu District, Guangzhou
Contact: +86 184 0200 5757
Open Hours: 17:00-1:00

Introduction

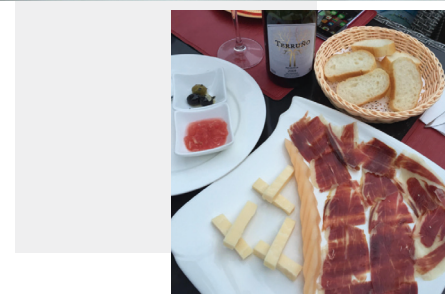
A traditional Greek taverna bringing a fresh take on Mediterranean cuisine. Greek taverna for the people offering an unhurried taste of Mediterranean life. Lunch. Courses: Mezze, Souvlaki and much more.



Mezomd Restaurant

Espanol (Guang Yue)

Category: Spanish Cuisine



Address: Shop 112-116, No.46 Qing-feng Road, Zhujiang New Town, Guangzhou
Contact: +86 20 3831 6227
Open Hours: 11:00 - 00:30

Introduction

This cosy, casual restaurant in a quiet residential neighbourhood is the first of two namesake establishments opened by the Spanish owner in Guangzhou.



Mi Casa Mexican Restaurant by Bocca

Category: Mexican Cuisine



Address: Shop 110, Kaixuan New World, Guangyue Tiandi, Huacheng Avenue, Zhujiang New Town, Guangzhou
 Contact: +86 20 8759 1558
 +86 19075287675
 Open Hours: 11:00 - 01:00

Introduction

Located in the heart of Guangzhou, Mi Casa by Bocca rests within the beautiful, and dazzling Canton Place. The spectacular outside oasis, the stylish and cosy interior design together with some of Guangzhou's best culinary highlights create a one-of-a-kind atmosphere, making Mi Casa the perfect spot to share some intimate moments with loved ones. Founded in 2007, Bocca has helped shaping the culinary landscape of Guangzhou by bringing in new flavours and unique tastes coming from all over the world. With Mi Casa, Bocca brought exceptional Mexican cuisine to Guangzhou which has been awarded several times with Guangzhou's most prestigious awards. We are dedicated to make your time at our restaurant memorable and very special. We wish you and your loved ones some wonderful moments at Mi Casa.



Homa