

KUALA LUMPUR PENANG

OFFICIAL PARTNER

The MICHELIN Guide is a guide book published by the French tyre company Michelin since 1900. This guide book recognises establishments with outstanding culinary performance in related aspects and it is one of the most notable international food guides.

The first edition of the MICHELIN Guide in Malaysia was launched in Kuala Lumpur and Penang in 2023, after the outbreak of COVID-19 pandemic. A total of 46 food establishments in Penang were recognised in the MICHELIN Guide, including 2 restaurants with one MICHELIN Star, 17 Bib Gourmand, 27 MICHELIN Selected establishments; and the Young Chef Award.

# The sent

# **MICHELIN SELECTED**



07:30-13:00 (Fri-Mon)

**(7)** +60 12-410 8152

24 BEE SEE HEONG

AIR ITAM SISTER CURRY MEE \$ · Noodles 612 T. Jalan Air Itam Pekan Aver Itam, George Town, 11500, Malaysia

**27** BM YAM RICE

7 Jalan Murthy, Bukit Mertajam, Seberang Perai, 14000, Malaysia © 09:00-15:00 (closed on Wed) © +60 12-564 6104



# FLOWER MULAN

266 & 268 Jalan Burma, George Town, 10350, Malaysia ○ 11:30-22:30 (closed on Tue & Wed) 11:30-23:00 (Sat) **(**) +60 12-472 3671



### 22 BALI HAI SEAFOOD **30 FATTY LOH CHICKEN** RICE \$ · Street Food

MARKET \$\$ · Seafood 90 Persiaran Gurney, George Town, 10250, Malaysia 21 Jalan Fettes, Tanjung Bungah, 11200, Malaysia 3 16:00-00:00 (Mon), 08:00-14:30, ♥ 09:00-17:00 daily 16:00-00:00 (Thu-Sun) **(**) +60 4-228 1272



# **40** LAO SAN TONG **BAH KUT TEH** \$ · Malaysian

1 Lorong Perniagaan Melur, Jalan Raja Uda, Butterworth, Seberang Perai, 12300, Malaysia
○ 16:00-22:00 (closed on Wed) **(**) +60 12-551 5767



### 40 MISAI MEE JAWA (BUTTERWORTH)

\$ · Street Food 6794 Jalan Raja Uda, Taman Aman Jaya, Butterworth, Seberang Perai, 12300, Malaysia 🗩 12:00-18:00 (closed on Wed



# 31) FERINGGI GRILL

4166 Jalan Kampung Benggali, Butterworth, Seberang Perai, 12200, Malaysia **(\*)** +60 4-323 8701 **(**) +60 4-888 8888



rasasayangresort/dining/ restaurants/feringgi-grill

# \$\$\$ · European Contemporary

Mezzanine Level, Rasa Wing Lobby, Shangri-La's Rasa Sayang Resort and Spa, Batu Feringgi Beach, George Town, 11100, Malaysia

○ 07:00-10:30, 17:00-22:00 daily **(**) +60 12-538 3242 shangri-la.com/penang/

MICHELIN GUIDE PENANG 2023 FULL LISTING

### 1. AU JARDIN

2. AUNTIE GAIK LEAN'S OLD SCHOOL EATERY

### BIB GOURMAND 🕾

- BRIDGE STREET PRAWN NOODLE
- COMMUNAL TABLE BY GĒN
- DUCK BLOOD CURRY MEE GREEN HOUSE PRAWN MEE & LOH MEE
- IVY'S NYONYA CUISINE MING QING CHARCOAL DUCK EGG CHAR KOAY TEOW
- MOH TENG PHEOW NYONYA KOAY
- . NEIGHBOURWOOD 11. PENANG ROAD FAMOUS LAKSA
- 12. RASA RASA
- 13. SARDAARJI 14. TAMAN BUKIT CURRY MEE
- 15. TEKSEN 16. THARA
- 17. THEENI PANDARAMS
- 18. THO YUEN

# 19. WAN DAO TOU ASSAM LAKSA

### **MICHELIN SELECTED** 20. AIR ITAM SISTER CURRY MEE

- ALI NASI LEMAK DAUN PISAN 22. BALI HAI SEAFOOD MARKET
- 23. BAO TECK TEA HOUSE 24. BEE SEE HEONG
- 25. BIBIK'S KITCHEN
- 26. BITE N EAT DINDINGUL BIRIYANI 27. BM YAM RICE
- 28. CHAO XUAN 29. CURIOS-CITY
- 30. FATTY LOH CHICKEN RICE
- 31. FERINGGI GRILL 32. FLOWER MULAN
- 33. GĒN
- 34. GOH THEW CHIK HAINAN CHICKEN RICE
- 35. IL BACARO 36. JAWI HOUSE
- 37. KEBAYA DINING ROOM
- 38. KOTA DINE & COFFEE 39. LA VIE
- 40. LAO SAN TONG BAH KUT TEH 41. MISAI MEE JAWA (BUTTERWORTH)
- 42. PITT STREET KOAY TEOW SOUP
- 43. THE PINN
- 44. TOK TOK MEE BAMBOO NOODLE 45. WHATSAEB BOAT NOODLES
- 46. WOODLANDS

# **BIB GOURMAND** ③

### **77 IVY'S NYONYA CUISINE** \$\$ · Peranakan

58 Jalan Chow Thye, George Town, 10050, Malaysia ◯ 12:00-15:00 (Wed-Sun), 18:00-21:00 (Tue-Sun) +60 13-433 7878

🦻 ivys-nyonya-cuisine



This simple restaurant has been run by a married couple for over 15 years; Ivy helms the kitchen while her husband waits the tables. Besides à la carte, consider ordering from the sharing set menus that include their most popular Peranakan dishes. Kapitan chicken curry exhibits balanced taste and tender flesh; Jo Ho Char, or stir-fried mixed veggies in chili paste, packs some seriou heat. Reservations are recommended, especially on weekends.

### 8 MING QING CHARCOAL DUCK EGG **CHAR KOAY TEOW** \$ · Noodles



This shop celebrated its 20th anniversary in 2022 and moved to this address. Here, as indicated in its name, koay teow is stir-fried with duck egg over charcoal fire that imparts exceptional wok hei. Top it up with an extra over-easy egg, or order sour spicy clams on the side to go with the rice noodles espite the lack of fancy décor, regulars queue up at the entrance before it opens and it can get busy nto midnight on Fridays and Saturdays.

ot 29 Seksyen 5 MK 10, Jalan Betik, Off Jalan ngai Rambai, Bukit Mertajam, Seberang Perai, 17:30-01:00 (closed on Mon) (+60 16-401 9092

# \$\$ · European Contemporary



Taman Bukit Mas, Bukit Mertajam, Seberang Perai, 14000, Malaysia 11:30-14:30, 18:00-22:30

3427 Jalan Kulim.

spot for his neighbours to enjoy European fare with Asian influences alongside some chargrilled items. The menu changes every six weeks to keep it fresh, but three dishes great for sharing always remain - half roast chicken au jus, Berkshire pork loin, and fish en papillote. For starters, try fish croquettes, and round it out with their homemade desserts. Consider buying their sourdough bread to take home.

# 14 TAMAN BUKIT CURRY MEE

This stall has been selling curry mee for almost 40 years and is prized for the creamy soup made with coconut milk and spicy curry paste. The halfcooked cockles in the soup taste briny-sweet and

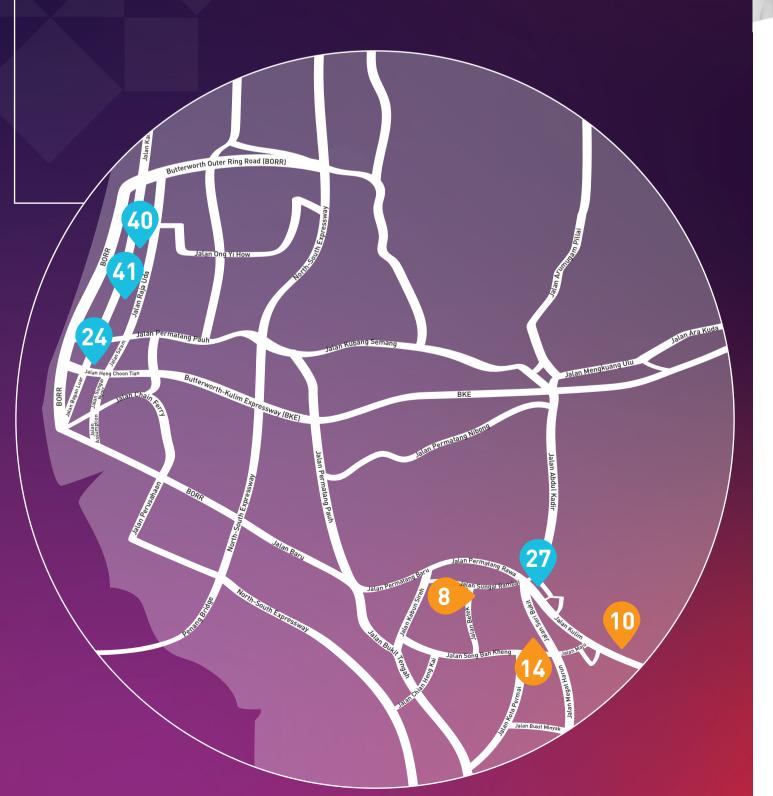
Jalan Bukit Kecil, Taman Bukit, Bukit Mertajam, Seberang Perai, 14000, Malaysia 06:00-11:00 (closed on Mon) +60 12-486 1852

# 19 WAN DAO TOU ASSAM LAKSA \$ · Malaysian



The third-generation owner makes his famous laksa noodle soup according to his grandparents' recipe dating back 50 years ago. The soup strikes a fine balance between sweetness, sourness and spiciness, while the cucumber, shallot and pineapple cut through the heat nicely. Of course, the fish and the noodles are also satisfying. To turn down the heat further, pair the laksa with the starter platter, which includes spring rolls and

Jalan Gottlieb, George Town, 10350, Malaysia +60 16-480 6558





2023
MICHELIN GUIDE
PENANG

The Tourist Information Centre in George Town handles enquiries, provides brochures and directional maps as well as highlights the latest events and happenings in Penand

### **TOURIST INFORMATION CENTRE**

Mondays - Fridays **Saturdays** 9.00am to 3.00pm 9.00am to 5.00pm

**Sundays & Certain Public Holidays** 9.00am to 1.00pm

Web : mypenang.gov.my Facebook : Penang Global Tourism **Instagram**: penang.experience **LinkedIn**: Penang Global Tourism : experiencepenang Tiktok Email : info@penangglobaltourism.com

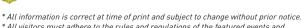
: +604 263 1166



Tel







\* All visitors must adhere to the rules and regulations of the featured events and exercise caution at all times.



Inside a bus depot-turned art space sits this distressed building clad in corrugated metal panels. However, the interior is miles apart from the exterior, boasting a modern and sleek look. The menu changes monthly and showcases sophisticated European fare with subtle local twists. Every item served has been well thought out - the homemade sourdough with tomato butter is always a highlight. Even the palate cleanser surprises in pleasant ways.

The Warehouse @ Hin Bus Depot 125 Jalan Timah, George Town, 10150, Malaysia

- 11:30-14:30, 17:00-22:00 (Thu-Sun) +60 12-428 9594
- 📴 restaurant-auiardin.com





2 AUNTIE GAIK LEAN'S **OLD SCHOOL EATERY** 





Memorabilia in show windows, vintage ceiling fans and a 60s soundtrack exude the charm of a bygone era. Chef Gaik Lean has been guarding her secret recipes for decades and she makes no compromises in terms of food quality. Many items are made from scratch, including her heavenly pie tee and gulai tumis that uses over eight ingredients in the curry paste, such as fresh saffron. Also try nasi ulam, an old-time recipe.

12:00-14:30, 18:00-21:30 (Wed-Sun)



# **3 BRIDGE STREET PRAWN NOODLE**

BIB GOURMAND ③



This third generation family business with 60+ years of history has helped many Penangites kick-start their day with hearty Hokkien mee. The signature prawn mee features yellow noodles and rice vermicelli in a spicy prawn broth that is loaded with deep flavours. The small shop has ndoor and outdoor seating. For an authentic local experience, sit on the covered patio and order an iced drink to go with the noodles. Closes every 1st and 15th of the Chinese calendar.

533 Lebuh Pantai, George Town, 10300, Malaysia **(7)** +60 10-566 2217

### 4 COMMUNAL TABLE BY GĒN \$\$ · Malaysian



This casual, relaxing place sports an open kitchen, a long counter table and floor-toceiling windows. At dinner, it serves a small á la carte menu of modern dishes made with local ingredients, melding Peranakan and Malaysian cuisines. The signature aged duck breast in a steamed bun appeals to the palate with its crispy skin and a secret sauce. Homemade gelato sees some interesting local twists, with flavours like nutmeg harumanis; and hor ka sai.

### DUCK BLOOD CURRY MEE \$ · Noodles



68 Lebuh Presgrave, George Town, 10300,

(closed on Mon) (C) +60 12-578 3323

Malaysia **⊘** 17:00-23:00

Hidden in a Malaysian-style café, this shop serves mee in a savoury-sweet white curry base made with coconut milk. Among the various toppings offered, roasted pork is phenomenal. Make sure you try the homemade chilli sauce.

223B Jalan Burma, George Town, 10050, Malaysia 12:00-23:15 daily +60 12-438 2149

# GREEN HOUSE PRAWN MEE & LOH MEE \$ · Noodles



This stall has attracted a loyal fanbase for over 30 years. Their signature Hokkien prawn mee and loh mee are best enjoyed with additional toppings like crispy roast pork or fish balls. Their prawi soup boasts deep umami.

223 Jalan Burma, George Town, 10050, Malaysia 11:30-00:30 (Sun)

### **99 MOH TENG PHEOW NYONYA KOAY** \$ · Small eats

Jalan Masjid, Off Lebuh Chulia, George Town, 10200, Malaysia



In 1933, the owner's father founded a factory specialising in kuih, a broad term referring to various local cakes, dumplings, pudding and pastries. In 2016, the owner opened a sit-down restaurant behind the factory for guests to try their freshly made kuih, such as kuih lapis, kuih talam, ang koo, and Nyonya chang. alongside a few Nyonya dishes. Head to the rustic patio with exposed brick walls and a vine-covered pergola for some al fresco fun.

### 11 PENANG ROAD FAMOUS LAKSA \$ · Noodles



This famous laksa shop serves lai fun noodles in a sardine broth with exceptional depth and flavours alongside an array of condiments. For those with bigger appetites, order char koay teow with duck egg to go with the laksa.

5 Lebuh Keng Kwee, George Town, 10100, Malaysia
O9:00-17:30 (closed on Wed) +60 16-446 0543

penang-road-famous-laksa.business.site



59 Gat Lebuh Chulia, George Town, 10300, Malaysia

08:30-15:00 (Mon-Fri closed on Wed) 09:00-15:00 (Sat-Sun) +60 12-442 2570

Potted plants are set nicely against a background of exposed brick walls and industrial accents here. On top of the short à la carte menu, the Nyonya combo set built around pandan nasi lemak with your choice of toppings is especially popular. The rice is plated on a banana leaf and topped with mildly hot homemade sambal. Another speciality is Siam bihun - turmeric rice vermicelli with shredded omelette and sauces. Round out the meal with tub tim krob.

### 13 SARDAARJI \$\$ · Indian



6 Lebuh China, George Town, 10200, Malaysia 16:00-21:30 daily +60 4-263 7069

ılan Sultan Ahmad Shah

Colourful drapes add a cheerful vibe while live performances of Indian instruments creates a vibrant ambiance. This restaurant in Little India serves authentic Northern Indian dishes, such as the must-order fish amritsari made with red snapper in a thick, spicy curry of balanced flavours. Dal makhani, or black lentil soup, is best enjoyed with an extra serving of plain chapati. Lastly, save room for gulab jamun that bursts with milky goodness.



8 & 20 Lebuh Carnarvon, George Town, 10100 12:00-14:30, 18:00-21:00 12:00-14:30, 18:00-22:00

+60 12 981-5117

Chinese couplets on the wall and red table cloths give the clean, simple room a festive vibe. This no-frills joint has won the hearts of serious foodies since 1965 with its well-made traditional Cantonese fare and fusion creations with a local twist. Deep-fried homemade tofu in an egg white glaze with prawns and dried scallops is a must. Dishes seasoned with assam tumis or sambal are also worth trying. Expect a long queue at peak hours.



5 Lorong Prangin, George Town, 10300, Malaysia ⊙ 12:00 - 15:00, 17:00 - 22:00 (closed on Thu) **(**) +60 14-9901400

The high-ceilinged, comfortable room's green colour scheme has a soothing effect. The Thai kitchen team makes authentic Thai food with the freshest ingredients, especially seafood. Miang kam is a must - the fresh betel leaves with seven condiments and sweet miang kam sauce make for a great appetiser. The aromatic tom yum seafood soup is equally unmissable, and you can choose between creamy and clear versions.

# 17 THEENI PANDARAMS



47 Lebuh Penang, George Town, 10200, Malaysia

In a heritage circa 1940s building stands this tiny gem selling biryani on banana leaf. This space used to be a Chinese clinic and that slice of history is vividly retained in the décor. The name means "a good eater" and they promise to feed you well. The menu may look overwhelming, but you can't go wrong with ordering your favourite biryani first. Then consider trying the fish served in claypot - choose between stingray, shark and king mackerel.

### **18** THO YUEN \$\$ · Cantonese



92 Lebuh Campbell, George Town, 10100, Malaysia 06:00-15:00 (closed on Tue) +60 4-261 4672

The history of this teahouse spans eight decades but the décor and the tableware haven't changed much - it's always reassuring to see the tea set with the image of a rooster. Cantonese dim sum are made the traditional way every morning at 3:30 am and tend to run out quickly. Come early and enjoy the bite-size morsels with Pu'er tea. If dim sum is sold out, go for fried noodles, bee hoon or the fish balls, which are also delicious.

Swettenham Pier

ONE MICHELIN STAR

MICHELIN SELECTED

MICHELIN BIB GOURMAND

# **MICHELIN SELECTED**



George Town, 10300, Malaysia

36 JAWI HOUSE \$\$ Indian 85 Lebuh Armenian, George Town, 10200, Malaysia Sri Weld Food Court, Lebuh Panta **(**) +60 4-261 3680







**25** BIBIK'S KITCHEN

Town, 10050, Malaysia





\$\$\$ · European Contemporary

Jalan Pintal Tali, George Town

**TEOW SOUP** \$ · Noodles

(r) +60 12-402 1342





28 CHAO XUAN \$ · Teochew 10300, Malaysia ⓒ 09:30-15:00 (closed on Mon) C +60 12-561 9171



29 CURIOS-CITY

164A-B Lebuh Victoria, George Town, 10300, Malaysia 🗩 18:00 - 00:00 (Wed-Sun)



33 GEN \$\$\$ · Innovative Unit 6, 8 Gat Lebuh Gereja, George Town, 10300, Malaysia **(**) +60 12-511 3323 🌐 genpenang.com



**34** GOH THEW CHIK IAINAN CHICKEN

NOODLES \$ · Noodles 173 Lebuh Carnarvon, George









**WOODLANDS** Town, 10200, Malaysia **(**) +60 4-263 9764































**(**) +60 11-6399 7580