Conrad Tokyo Awarded Stars for Two Restaurants in 2012 MICHELIN Guide

Retaining the highest hotel category in the prestigious guide, the hotel has been in the list for five consecutive years

TOKYO, Japan – November 2011 - In its fifth exclusive Guide to the ultimate in global gourmet dining and best hotels in Tokyo, “MICHELIN Guide Tokyo Yokohama Shonan 2012” has awarded two coveted MICHELIN stars to Conrad Tokyo: one for China Blue for the fifth consecutive year and one for Gordon Ramsay at Conrad Tokyo for the fourth year running.

The renowned independent Guide also placed Conrad Tokyo, which celebrated its sixth anniversary this year, in the highest hotel award category (rated according to “order of comfort”), making special note of Conrad Tokyo’s spacious city and garden-facing rooms with interesting views, the hotel’s convenient location and fashionable style.

The annual review is based on regular visits to restaurants and hotels by a team of anonymous inspectors who assess the quality of products and services offered based upon strict independent criteria.

China Blue: ONE MICHELIN Star

As one of just seven Chinese restaurants awarded MICHELIN stars, China Blue’s already stellar reputation as one of the very best Chinese restaurants in Tokyo is reconfirmed. According to MICHELIN, a restaurant that receives one or more stars “is not only one of the best in its country but also one of the best in the world.”
The Guide recognized the avant-garde Chinese restaurant’s famed 8-meter high ceiling and views over Hamarikyu Garden and Tokyo Bay while its stunning glass corner private dining room received special mention. The choice of traditional Cantonese cuisine and “contemporary creations accented with flavours of other Asian countries” was also noted.

In addition, China Blue received two of the most important MICHELIN symbols depicting an especially pleasant and “very comfortable restaurant” (only two of the seven Chinese restaurants achieved this distinction) and “interesting wine list,” together with the symbol depicting an exceptional value lunch or dinner (for ¥5,000 or less).

“This is a very great honour for us,” says Chef Albert Tse. “It also provides important recognition that modern Chinese cuisine shares the global gourmet stage along with French, Japanese and other esteemed culinary traditions.”

**Gordon Ramsay: ONE MICHELIN Star**

MICHELIN once again recognized Gordon Ramsay for its chic entrance, open kitchen and chef’s table that seats six to eight people. The modern French restaurant received the symbol for “a very comfortable restaurant” taking the restaurant’s appearance and hospitality into account, and an interesting wine list that includes well-known labels and a range of prices.

MICHELIN also made special note of Ramsay’s elegant minimalist cooking style citing his signature tortellini of lobster steamed and served with lemongrass sauce, basil and tomato chutney as an example that “avoids placing too many ingredients on a single plate and accentuates them with side dishes and sauces”.

“MICHELIN has always been the ultimate accolade, the definitive recognition,” says Gordon Ramsay. Ramsay also added that Chef de Cuisine, Shinya Maeda, who trained with the multi-starred chef at The Savoy Grill and Petrus, “is an absolutely fantastic Chef who has proved the perfect choice to lead the Gordon Ramsay at Conrad Tokyo.”

**Background:**

The 2012 Guide, expanded to include the areas of Yokosuka, Hayama, Zushi, Fujisawa, Chigasaki, Hiratsuka, Oiso, Odawara and Yugawara, includes a total of 356 establishments: 292 restaurants, 54 hotels and 10 ryokans. Only 179 restaurants in Tokyo achieved one star status. This year’s guide adds 62 new stars.

One of the oldest European hotel and restaurant guides, the MICHELIN guide began in 1908 as simple recommendations of food and accommodation throughout France. In 1926 the Guide introduced the star to note good cooking, two and three stars were added in the early 1930s. MICHELIN updates its guides every year. Its continued popularity is due to its rigorous and anonymous evaluation that gives a consistent guide to the best hotels and restaurants in each comfort and price category.
About Conrad Tokyo
Conrad Tokyo is located 37 floors over Shiodome, providing panoramic views over the extensive Hamarikyu Gardens and the Tokyo Bay skyline. Conrad Tokyo lies within walking distance of Ginza and offers strategic access to some of Tokyo's major business locations and tourist attractions. The hotel features 290 spacious guest rooms and suites, vibrant and theatrical dining at four restaurants and Tokyo's largest hotel Spa & fitness area with a 25-metre swimming pool. Conrad Tokyo was awarded 1 Michelin star in 2 of its restaurants in the "Michelin Guide 2012", as well as 5 red pavilion as a hotel overall. For further information on Conrad Tokyo, please visit www.ConradTokyo.co.jp

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CONRAD® HOTELS & RESORTS is Hilton Worldwide's global luxury brand and the choice for today's modern, sophisticated traveller. By focusing on the individual, Conrad offers guests genuine and personalized experience and a world of style, service and connection. Each Conrad is a dynamic reflection of its city and culture, as well as a showcase for striking design and distinct surroundings. Across five continents, in the world's gateway cities and most sought-after resort destinations, Conrad invites each guest to enjoy The Luxury Of Being Yourself®. For information on Conrad, please visit www.ConradHotels.com.