



ASIA'S 50 BEST BARS 2026 NAMES SHELLEY TAI WINNER OF ALTOS BARTENDERS' BARTENDER AWARD

Founder of Mius in Hong Kong honoured by industry peers for her leadership and refined approach to modern neighbourhood hospitality

24 June 2026 – **Shelley Tai**, founder of Mius in Hong Kong, has won the **Altos Bartenders' Bartender Award 2026**. Voted exclusively by bartenders from venues ranked on the 2026 list, the accolade is the only peer-judged award in the Asia's 50 Best Bars programme.

The award forms part of a series of special accolades announced ahead of the live awards ceremony for Asia's 50 Best Bars 2026, sponsored by Perrier, which will take place at Wynn Palace, Macau on 28 July. This prestigious award recognises an individual who has made a significant, positive impact on the bar industry, celebrating outstanding hospitality, industry leadership and contribution to the cocktail community.

For Shelley Tai, the accolade represents the latest milestone in a career that started almost by chance at the age of 20, when she "just needed a job and bartending looked really fun and cool". Honing her craft at acclaimed venues like FINDS and Quinary, she was named Diageo World Class Competition 2019 HK & Macau Bartender of the Year — a defining achievement that laid the foundation for her subsequent success as Operations Director of Singapore's Nutmeg & Clove, voted No.24 on Asia's 50 Best Bars 2025 and No.50 on The World's 50 Best Bars 2025.

After five years in Singapore, she returned home to Hong Kong to launch her own independent project Mius, a neighbourhood cocktail bar rooted in her philosophy of "simple things, done well". The menu showcases reimagined classics, refined house signatures and one of Hong Kong's most thoughtfully curated grower-champagne selections, underscoring Tai's commitment to craftsmanship over spectacle. Standouts include a Highball served ice-free to preserve clarity and texture, a bright Garibaldi refined with house techniques, and the Dirty Margarita – a subtle, savoury interpretation featuring tequila, fennel pollen, olive, gentian and lime. Each drink is stripped back to its essential elements, demonstrating her belief that restraint can be as powerful as innovation.





Since opening, Mius has quickly earned recognition within Hong Kong's bar community for its restrained elegance and hospitality-first ethos. Every detail from service flow to staff training reflects Tai's belief that genuine care and technical precision must go hand in hand.

Beyond her own bar, Tai is recognised for her advocacy and mentorship within the regional bartending community. Her cross-market experience in Hong Kong and Singapore, combined with her calm, disciplined leadership style, has positioned her as a role model for a new generation of hospitality professionals.

Shelley Tai, Founder of Mius, says: "I'm truly honoured to receive this recognition, especially among a community of experienced bartenders whose craft I deeply respect. I'm also grateful for the Mius team I get to work with every day. Their support, talent and dedication make this kind of moment possible. I hope I can be a role model in return, and inspire others in our community the way so many of you have inspired me."

Emma Sleight, Director of Content & Creative for Asia's 50 Best Bars, says: "Shelley represents a new wave of hospitality leadership in Asia - grounded in humility, precision and an unwavering commitment to craft. Through Mius and her broader career across Hong Kong and Singapore, she has demonstrated how neighbourhood bars can shape culture just as powerfully as large-scale institutions. It is fitting that her peers have recognised her contribution with this year's Altos Bartenders' Bartender Award."

Evelyn Choi, Head of Portfolio Growth APAC for Pernod Ricard, says: "I'm incredibly proud to celebrate Shelley Tai, founder of Mius, as the winner of the Altos Bartenders' Bartender Award at Asia's 50 Best Bars 2026. As a fellow Hong Konger, it is especially meaningful to see Shelley recognised by her peers for the passion, creativity and genuine hospitality she brings to the industry — a true reflection of the spirit and talent that continue to shape our bar community."

Asia's 50 Best Bars 2026, sponsored by Perrier, will culminate in a live awards ceremony revealing the region's 50 best bars and The Best Bar in Asia 2026. This year's event programme includes the Bartenders' Feast, showcasing Macau's diverse F&B scene and Meet the Bartenders, an exclusive media roundtable session. The countdown to Asia's 50 Best Bars 2026 will also be broadcast live globally on the 50 Best [YouTube](#) channel.





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About Asia's 50 Best Bars

Asia's 50 Best Bars is the first regional event of The World's 50 Best Bars brand, created in 2016 with the purpose of showcasing the best and most innovative talent in the drinks industry in this region. The annual ranking is based on the votes of the Asia's 50 Best Bars Academy, comprising the most knowledgeable and travelled members of the bar industry, drinks media and mixology experts from across Asia. The Academy spans dozens of cities across the continent, reflecting the relative development and importance of bar scenes in different locations and the diversity of the drinking scene in Asia. Asia's 50 Best Bars, The World's 50 Best Bars, North America's 50 Best Bars and Europe's 50 Best Bars are owned and organised by William Reed, the group behind The World's 50 Best Restaurants, The World's 50 Best Hotels and The World's 50 Best Vineyards.

About the host destination partners Wynn Macau and Wynn Palace

Wynn Macau is a luxury integrated resort in Macau with two iconic towers featuring a total of 1,014 spacious rooms, luxury retail, 11 food and beverage outlets, two spas, a salon and a pool. The resort proudly boasts three distinct entertainment experiences, including the choreographed Performance Lake, blending lofty plumes of water, gracefully choreographed, powerful LED lights and fire effects.

For more information, visit press.wynnmacau.com.





Wynn Palace is Wynn's second luxury integrated resort. Located in the Cotai area, it features a 28-storey hotel with 1,706 exquisitely furnished rooms, versatile meeting facilities, renowned luxury retail, 12 food and beverage outlets, an upmarket food hall featuring 6 standalone restaurants and a variety of additional food offerings, Macau's largest spa, a salon and a pool. The resort also features a variety of entertainment experiences, including the dazzling eight-acre Performance Lake, the unique SkyCab, an immersive entertainment center, largescale floral sculptures and an extensive collection of Western and Asian art displays. For more information, visit press.wynnpalace.com.

About the Award Sponsor Altos Tequila

Altos is a super-premium Tequila, crafted from 100% blue agave in the heart of Los Altos, more than 2,000 meters above sea level, in the western state of Jalisco, in Mexico. Born from a collaboration between Altos Tequila's Master Distiller, Jesús Hernández, and the internationally renowned UK mixologists, Dré Masso and the late Henry Besant, Altos was made by bartenders for bartenders in 2009. The Altos range celebrates the authenticity of Mexico in a modern way, as such each Tequila is crafted in part using the 500-year-old traditional Tahona method, before being distilled in small copper pot stills.

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