

No.28

Mr And Mrs Bund

Shanghai, China



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On the pass:

Executive sous chef Julien Hermida with chef-owner Paul Pairet (pictured)

Style of food:

Alternative French bistro cooking

Standout dish:

Lemon & Lemon Tart PP

Contact:

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Democratic dining with stunning views

In a nutshell: There's something for everyone at Paul Pairet's "French-but-not-French" restaurant, which serves traditional bistro dishes with a modern twist in a relaxed setting. Stunning views of Shanghai are an added bonus.

What's the vibe? The newly refurbished dining room has a grand palatial feel with chandeliers, drapes and rococo chairs, but the vibe is surprisingly fun and casual. Staff are decked out in jeans and Converse, there are self-service wine machines and dishes meant for sharing.

On the menu: The juxtaposition of traditional and contemporary continues on the vast menu, which is home to more than 200 dishes. Escargots, boeuf bourguignon and tarte tatin are all present and correct, but you can also order foie gras light crumble – foie gras mousse topped with a raisin-hazelnut crumble – or enormous teriyaki-glazed short ribs with an orange reduction.

About the chef: Born in France, Pairet has cooked all over the world including Hong Kong, Sydney, Jakarta and Paris. After a successful stint at the Ritz-Carlton in Istanbul, he moved to Shanghai in 2005, where he made his name heading up Jade on 36 at the Pudong Shangri-La hotel. Mr & Mrs Bund opened in 2009.

Other ventures: Pairet's experimental and creative side is given full expression at Ultraviolet, an avant-garde multi-sensory