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April 30-May 13

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Coquille serves great food with a nice ambiance

### French | Coquille

**guitoul27:** "The atmosphere is nice, like a little French brasserie. All the food is fresh. Moreover, prices are really fair, which is extremely rare in Shanghai especially for French food."

Find it: 29 Mengzi Lu (near Xujiahui Lu) 蒙自路 29 号 (近徐家汇路), Tel: 3376-8127

### Steakhouse | Morton's Steak and Seafood Grille

**makinnon:** "For seafood, this place really stands out. Amazing oysters, great quality and freshness, great seafood dishes. I really like the bar, they've got happy hour early and late, and some funky drinks to go with the funky music."

Find it: L4-403, iapm mall, 999 Huaihai Zhong Lu (near Xiangyang Nan Lu) 淮海中路 999 号环贸 iapm 商场 L4-403 (近襄阳南路), Tel: 6067-7888

### Pizza | PizzaExpress

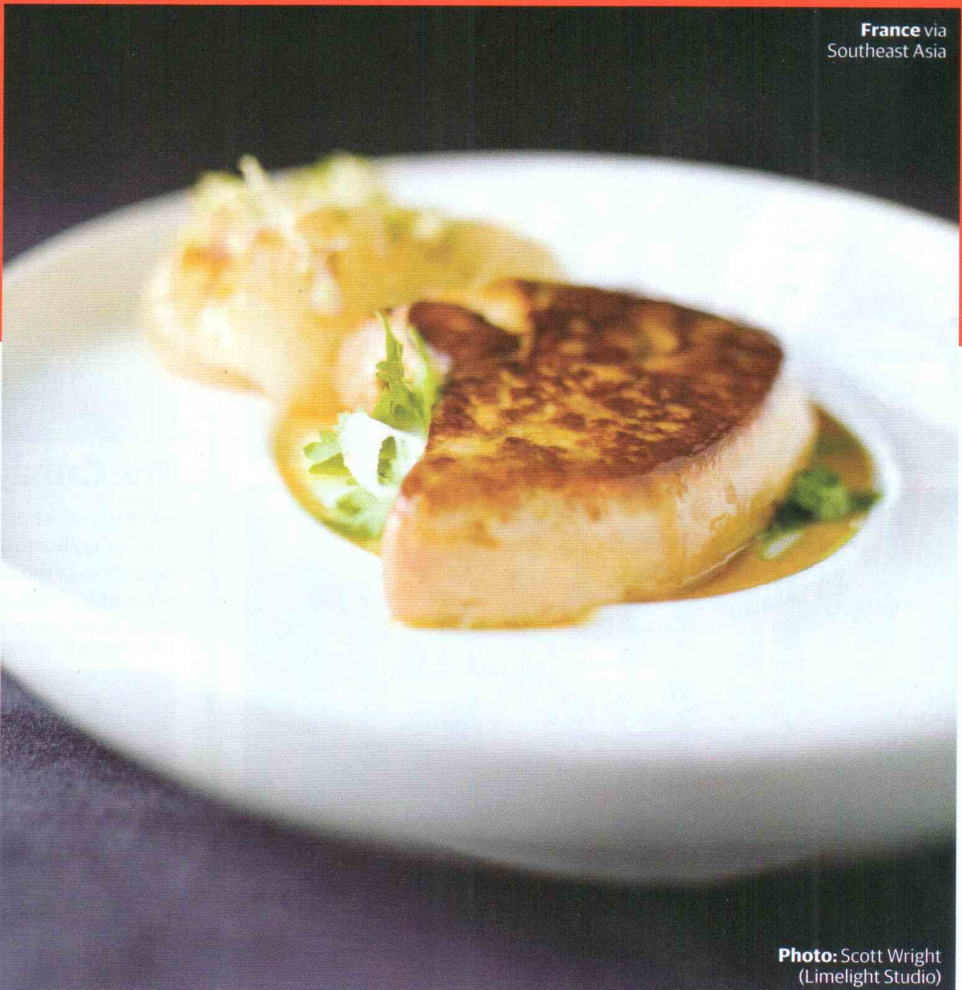
**777007:** "I usually just order pizza. They have a nice selection of pizzas on the menu and I have tried some other food there also and it consistently tastes pretty good. Service could be better. A bit pricy for pizza, but they are pretty good there."

Find it: Suite 107, Shanghai Centre, 1376 Nanjing Xi Lu (near Xikang Lu) 南京西路 1376 号上海商城西峰 107 单元 (近西康路), Tel: 6289-8733

Had a great experience at a restaurant? A lousy one? Tell Shanghai by leaving a comment on the site! Every issue we feature the best comments in the magazine.

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# DINING



France via Southeast Asia

Photo: Scott Wright (Limelight Studio)

find of the week

## Signature Tricks

Paul Pairet's **seared foie gras pomelo** best captures his style

Recently reopened after a three-month renovation, Mr & Mrs Bund now has a warmer and more approachable "smart casual" look. While most of the changes are related to the interior design of the dining room and an upgrade for their kitchen, a few bistro-style dishes (i.e. quiche and baba au rhum) have also been added to the menu to go along with this new image. The classics, however, are still as impressive as ever. The seared foie gras pomelo (¥180), for instance, is a harmonious dance between French and Southeast Asian flavors—one of the signature tricks in Paul Pairet's culinary repertoire. The rich

and fatty seared foie gras along with the brightness of the lime-pineapple glaze is the definition of a genius pairing. Like a sharp blade, the high acidity of the tropical fruits cuts right through the sinfully luscious liver. Top it off with a medley of herbs and a segment of fresh pomelo, and the result is a perfectly balanced, well-executed dish that transports your palate from the West to the East in one bite.

**It's a harmonious dance between French and Southeast Asian flavors**

★ **Dominic Ngai**

Find it: 6/F, 18 Zhongshan Dong Yi Lu (near Nanjing Dong Lu) 中山东一路 18 号 6 楼 (近南京东路), Tel: 6323-9898