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Shanghai's best Western desserts

In Shanghai, desserts mean decadence and these venues do it right

By **Joanne Yao** 8 November, 2010



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Recommended: Lemon & Lemon, **Mr & Mrs Bund**



COURTESY MR & MRS BUND

It might look like mere lemon, but this Lemon & Lemon dessert takes three days to prepare and is anything but tart.

We've yet to meet anyone who doesn't like Paul Pairet's signature Lemon & Lemon "tart."

[Cityweekend.com.cn](#) user Casperx puts it best when he says, "The [Paul Pairet] approach to lemon tart is mindboggling. Trust me. Go there, eat this."

Pairet's Lemon & Lemon is one of the iconic recipes he's carried over from his days at Jade on 36. He's even developed a variation using an orange for his restaurant, Mr. & Mrs. Bund.

"The desserts at Mr & Mrs Bund are more creative and complex than you might expect from a restaurant going for a basic feel. The Lemon & Lemon tart is my favorite example," says China Daily dining reporter Shi Yingying.

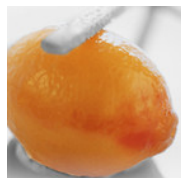
You'll be served what appears to be a whole lemon on a porcelain plate. Actually it's just the perfectly preserved peel of a whole candied lemon, which has been carved out and then filled with lemon sorbet, lemon curd and vanilla Chantilly cream. The whole process takes three days.

Poke a hole through the candied rind and the sorbet-curd-Chantilly will ooze out. Take a small bite. Now, resist the urge to stuff the whole thing in your mouth at once.

If you're really dedicated (and have access to industrial kitchen equipment), you can attempt [Pairet's Lemon & Lemon on your own](#).

Mr & Mrs Bund, 6/F, Bund 18, 18 Zhongshan Dong Yi Lu, near Nanjing Dong Lu 中山东一路18号6楼, 近南京东路, +86 21 6323 9898, [www.mmbund.com](#), hours: Monday to Friday 11:30 a.m to 2 p.m., Monday and Sunday 6:30 p.m. to 10:30 p.m (last order), Tuesday to Saturday 6:30 p.m. to 4 a.m.

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Mr & Mrs Bund

EAT in SHANGHAI

One of Shanghai's truly big name chefs crosses the Bund and lands at Bund 18

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