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The modern Pudong skyline
seen from Sir Elly's Terrace
at The Peninsula Shanghai.

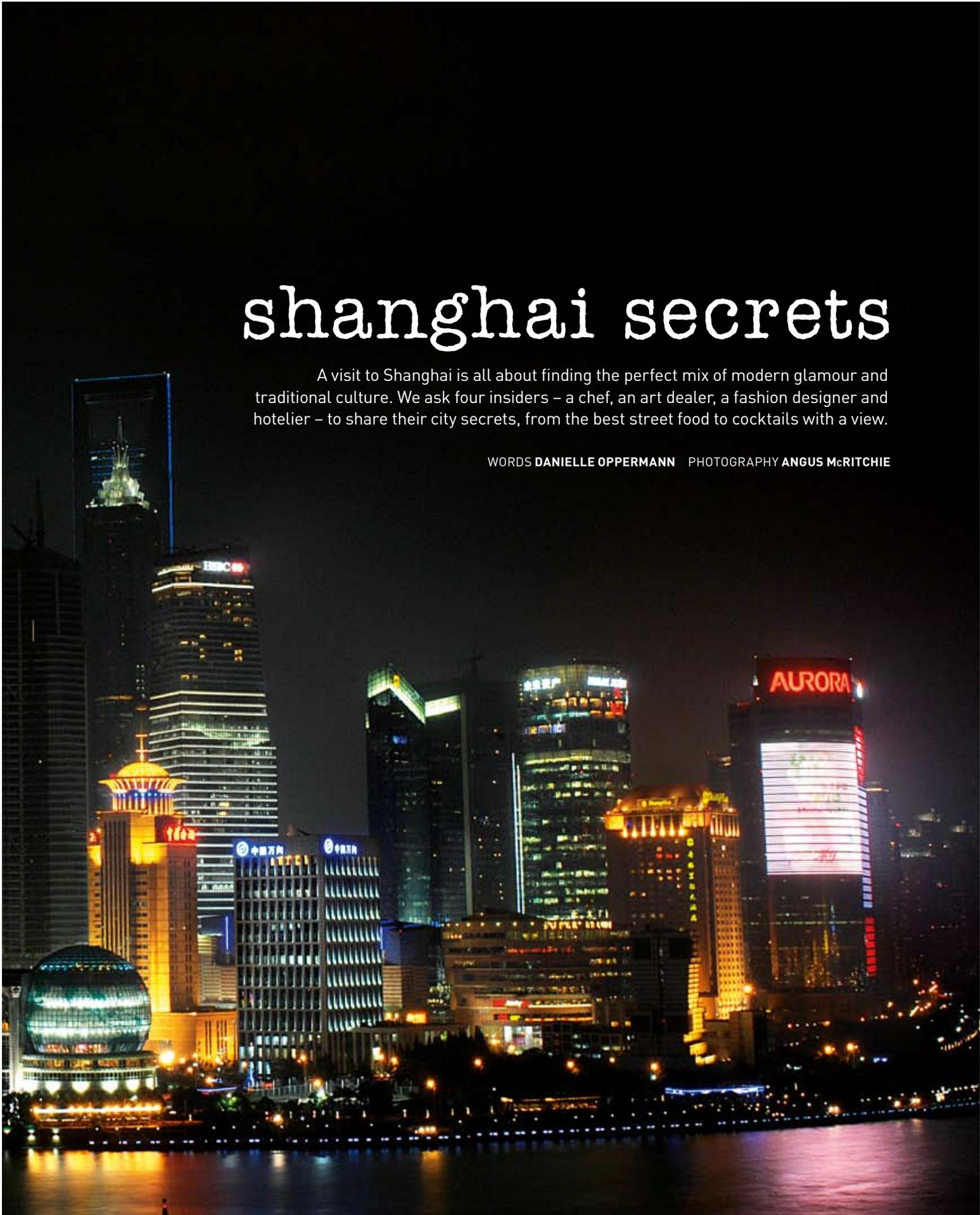
138 delicious.



shanghai secrets

A visit to Shanghai is all about finding the perfect mix of modern glamour and traditional culture. We ask four insiders – a chef, an art dealer, a fashion designer and hotelier – to share their city secrets, from the best street food to cocktails with a view.

WORDS DANIELLE OPPERMAN PHOTOGRAPHY ANGUS McRITCHIE





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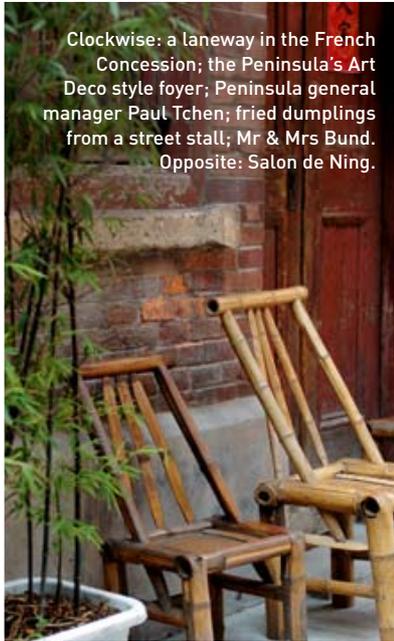
As one of the world's financial capitals, Shanghai seems to follow similar market cycles of boom and bust. This year's World Expo has seen the city of 22 million undergo a major rejuvenation, and Shanghai's fortune is undeniably on the rise.

The historic Bund, the epicentre of the city's original boom at the turn of the 20th century, has been transformed into a pedestrian boulevard, facing the futuristic towers of Pudong on the other side of the Huangpu river.

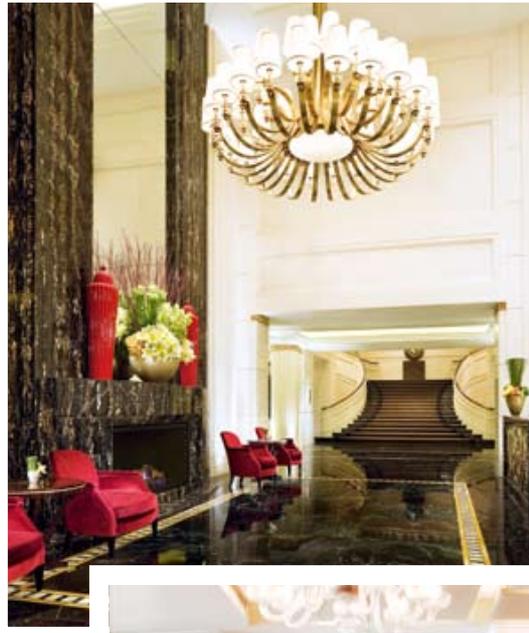
New hotels, dining and shopping precincts are cropping up all the time, but there's also plenty of charm – and a whole world of dumplings – to be found by wandering through the traditional laneways of the city's older districts.

Shanghai's thriving fashion, art and restaurant scenes are now compared to New York or London, fuelled by the steady flow of expats keen to make their mark on the Pearl of the Orient. Who better than these insiders to share their secrets on where to find the city's best experiences?

With thanks to The Peninsula Shanghai for their assistance – for information, visit: peninsula.com/shanghai. Thanks also to Cathay Pacific, which flies multiple times daily to Shanghai via Hong Kong (with partner Dragonair), visit: cathaypacific.com.au.



Clockwise: a laneway in the French Concession; the Peninsula's Art Deco style foyer; Peninsula general manager Paul Tchen; fried dumplings from a street stall; Mr & Mrs Bund. Opposite: Salon de Ning.



paul tchen

Born in Paris, Paul lived in Los Angeles and Hong Kong before moving to Shanghai in 2008 to take on the role of general manager at **The Peninsula Shanghai** (32 The Bund, 32 Zhongshan Dong Yi Rd, +86 21 2327 2888). The new flagship opened on the Bund in March 2010, a homecoming for a company that held property here during Shanghai's last heyday in the 1930s. The newly built hotel recaptures the elegance and glamour of Art Deco with a modern twist, both in the rooms and public spaces, including Sir Elly's restaurant.

FAVOURITE NEIGHBOURHOOD?

I like the tree-lined streets in the French Concession because they're quiet, peaceful and a wonderful place to walk around, stumbling occasionally onto hidden little shops and cafes.

ULTIMATE STREET FOOD?

Shanghai is famous for its dumplings, and I can never go past them – whether boiled, steamed or fried. They each have a distinctive flavour and every street merchant has his or her own version – go exploring.

FOR A BIG NIGHT OUT?

Mr & Mrs Bund (6/F, Bund 18, 18 Zhongshan Dong Yi Lu, +86 21 6323 9898) remains my favourite – stylish surrounds, serving simple but delicious food, beautifully presented.

FAVOURITE LOCAL RESTAURANT?

My favourite Shanghainese restaurant, is the original **Jesse Restaurant** (41 Tianping Lu, +86 21 6282 9260) – not to be confused with the newer branch in the Xintiandi entertainment precinct. Try the braised mushrooms with bean curd and roasted fish head with spring onion.

FOR DRINKS?

I love **Salon de Ning**, in the basement at The Peninsula. It has a decadent vibe and glamorous 1930s decor that transports you back to a different era.

THE BEST COFFEE?

My favourite is **Coffee Tree** (inside Ferguson Lane, 376 Wukang Lu, +86 21 6466 0361). Or sipping a coffee at the top of the **Nordic Lighthouse** (32 Qinhuangdao Lu) looking at the Pudong skyline at sunset.

WHERE TO FIND THE BEST VIEWS?

I'm lucky enough to have them here at the hotel! The terrace of **Sir Elly's** on the 14th floor overlooks the dynamic Pudong skyline, as well as taking in the Bund and peaceful Suzhou Creek.

SHANGHAI'S BEST-KEPT SECRET?

The fact that you can climb the **Lupu Bridge** (lupubridge.com) over the river from Luwan District to Pudong New District in a similar way to the Sydney Harbour BridgeClimb.

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Clockwise: Craig Willis with fellow Aussie expat Jackie Yun, manager and co-owner of Wagas and Baker & Spice; Kommune; the dining room at Mr Willis; produce at the Wulumuqi Lu wet market.



craig willis

Raised in northern NSW, Craig earned his chef's stripes at top Sydney restaurants Bilsons, Bennelong, Onde and Buzo. He first moved to Shanghai 10 years ago to join the kitchen at fellow Aussie expat Michelle Garnaut's M on the Bund. These days, he's group executive chef for the city's Wagas cafe chain, their restaurant Bistrow, as well as his own relaxed, contemporary bistro **Mr Willis**, pizzeria **La Strada** and cafe **Baker & Spice** (all located at 195 Anfu Lu, +86 21 5404 0200).

BEST PART OF LIFE IN SHANGHAI?

The area where I live is a red brick village. I love walking through the old laneways, watching people preparing meals and doing laundry, and observing the traditions of weddings, funerals and the new year. Sadly, much of this is

disappearing as Shanghai is rapidly developing into a modern city and losing its sense of community. I also love the breakfast food in the streets, and watching the thousands of older folk do their morning exercises in **Fuxing Park** (Fuxing Gongyuan, 2 Gaolan Rd, Luwan), just after it's been vacated by the nightlife.

STREET FOOD SECRET?

The **Wulumuqi Lu** wet markets and food shops in the French Concession area, and **Taiyuan Lu** wet market. Also, **Shouning Lu** is a great food street at night, where they grill huge oysters, sell 'yabbies' by the bucketful, and do lamb skewers and noodles until late.

FAVOURITE LOCAL RESTAURANT?

Nanling (168 Yueyang Lu, +86 21 6467 7381) – this eatery may not be beautiful to look at but it has delicious Yangzhou-style food, great Peking duck and it's excellent value.

FOR DRINKS?

The Glamour Bar (6/F, 5 The Bund, +86 21 6350 9988) under M on the Bund is great for cocktails with a view, and **Ys** (125 Nanchang Lu, +86 21 6466 4098) is an old local favourite, where I met my architect many times to plan our Anfu Lu building.

THE BEST COFFEE?

Kommune (7/Lane 210 Taikang Lu, +86 21 6466 2416) is a gem in the middle of Taikang Lu, an old laneway housing area that's been transformed into a shopping and cafe precinct.

HIDDEN GEMS?

Fuxing Lu for fancy boutiques and galleries, **Dong Tai Lu** for antiques.

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Clockwise from top left: Baker & Spice; fashion designer Han Feng at her French Concession atelier; El Cóctel; Secret Garden; Fu 1039.



han feng

Internationally renowned designer Han Feng was born in Nanjing, China, and established her fashion career in New York before relocating her showroom to Shanghai five years ago. She's known for her opera costume and exhibition designs, and for the gorgeous smaller-scale creations sold at her atelier, **Han Feng Design** (Suite 3EF, Jinjiang Hotel, Grosvenor House, 59 Maoming Nan Lu, +86 21 6472 7202, by appointment).

BEST PART OF LIFE IN SHANGHAI?

I never get bored – like New York, it's an international city alive with diversity. You hear different languages on the street and meet people from around the world.

FAVOURITE LOCAL RESTAURANT?

Fu 1039 (1039 Yuyuan Lu, +86 21 5237 1878) has the best Shanghainese food, served in an old colonial house.

FOR COCKTAILS?

El Cóctel (2/F, 47 Yongfu Lu, +86 21 6433 6511). Great decor and atmosphere, a mix of retro furniture and cool wallpaper – but it's all about the superb cocktails!

FAVOURITE COFFEE?

Baker & Spice (see p 142) does the best cappuccino in the city, and the artisan bakery is overseen by New Zealander Dean Brettschneider.

BIG NIGHT OUT?

Mr & Mrs Bund (see p 141), the dishes are shared Chinese-style, but the food is new French cuisine cooked by chefs who aren't afraid to experiment (and never fail). The presentation is great and the food's top quality yet unpretentious.

WHERE TO FIND THE BEST VIEWS?

Looking towards the Bund from Pudong, **The Kitchen Salvatore Cuomo** (2967 Bin Jiang Da Dao, +86 21 5054 1265) is beautiful. Also, the top floor patio at **Vue Bar** (Hyatt on the Bund, 199 Huangpu Lu, +86 21 6393 1234) has amazing view of both the Bund and Pudong's towers.

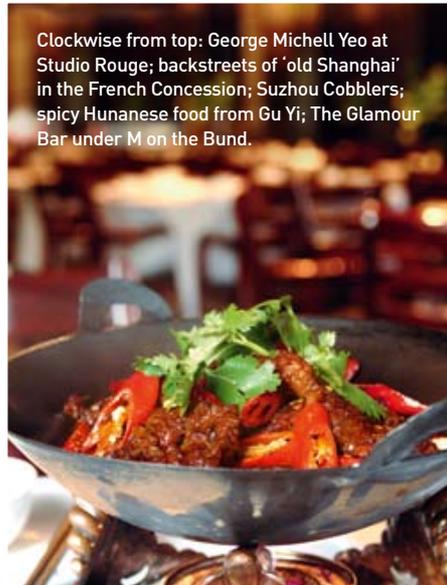
HIDDEN GEM?

Secret Garden (333 Changle Lu, +86 21 5405 0567) is a lovely terrace restaurant amid skyscrapers. There's no sign, no number and you have to knock.

CITY'S BEST-KEPT SECRET?

The girls at **Root Healing Wellness Centre** (4/F, 398 Dagu Lu, +86 21 6340 1005) are all trained in Chinese medicine. More than just masseuses, I'd call them doctors in their trade.

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Clockwise from top: George Michell Yeo at Studio Rouge; backstreets of 'old Shanghai' in the French Concession; Suzhou Cobblers; spicy Hunanese food from Gu Yi; The Glamour Bar under M on the Bund.

george michell yeo

Art dealer George was born in Sydney and raised in Adelaide. He followed his Eurasian heritage to Shanghai 10 years ago, where his two **Studio Rouge** galleries showcase the best of contemporary Chinese art at the Bund (17 Fuzhou Rd, +86 21 6323 0833) and in the Moganshan Road art precinct (Block 7, 50 Moganshan Rd, +86 1380 1741 782).

FAVOURITE AREA?

The Bund epitomises the grandeur of Shanghai's past and its space-age future. Here, divided by the Huangpu River, is the Art Deco architecture of the Jazz age on the western bank and the skyscrapers of Asia's new financial capital on the east. I feel privileged to live and work there.

BIG NIGHT OUT?

Jean Georges Shanghai (4/F, 3 The Bund, entry at 17 Guang Dong Lu, +86 21 6321 7733) for some internationally innovative fare served on a silver platter.

BEST LOCAL HAUNT?

Gu Yi (87 Fumin Lu, + 86 21 6249 5628) serves hot and spicy Hunanese food in style – packed every night of the week!

THE BEST CAFE?

My favourite is **Bandu Cabin** (1/F, Building 11, 50 Moganshan Lu, +86 21 6276 8267), a bohemian coffee shop located in the Moganshan Rd Centre (also known as M50). Here you sip on great coffee, surf the net and meet hot artists and musicians. There are often impromptu musical performances, and their CD shop has a superb collection of contemporary Chinese music.

FAVOURITE BAR?

The Glamour Bar (see p 142), established by formidable Australian of the Orient Michelle Garnaut. It's the perfect mix of old-world elegance and new China cool. It's also home to the Shanghai International Literary Festival and hosts regular music soirees.

HIDDEN GEM?

Suzhou Cobblers (101, 17 Fuzhou Lu, +86 21 6321 7087) have the best hand-embroidered silk slippers in China! These magic slippers by the Shanghai designer Denise Huang can be found next door to Studio Rouge. **d.**