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Shanghai Nights



From turning out at a swanky restaurant to turning in on 1000-thread count sheets, here are the best places to live the high life after sunset in Shanghai.

WORDS **KYLE LEUNG** MAIN PHOTO COURTESY OF **SHANGHAI TOURISM BOARD**



All photos
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Mr & Mrs Bund

and so it proved. **Jean Georges Shanghai** (4th floor No. 3 The Bund, 3 Zhongshan East Road, Shanghai. Tel: +021 6321 7733.) is helmed by executive chef Lam Ming King, who oversees the preparation of dishes such as the roasted monkfish with haricots verts and tomato-galangal chutney and roasted veal tenderloin with black olive consommé.

In this chic and classy eatery with a stunning view of Pudong on the opposite bank, owner-chef Paul Pairet and his playful mod-French cuisine have both attained a certain – make that large – degree of fame in Shanghai. **Mr & Mrs Bund** (Level 6 Bund 18, 18 Zhongshan East 1st Road, Shanghai. Tel: +021 6323 9898.) is also the only place in China to have a perfectly cooked slab of black cod fillet – cooked en papillote with the chef's oriental sauce – at three in the morning, as the place is open until 4am from Tuesday to Saturday (10:30pm on other days of the week).

