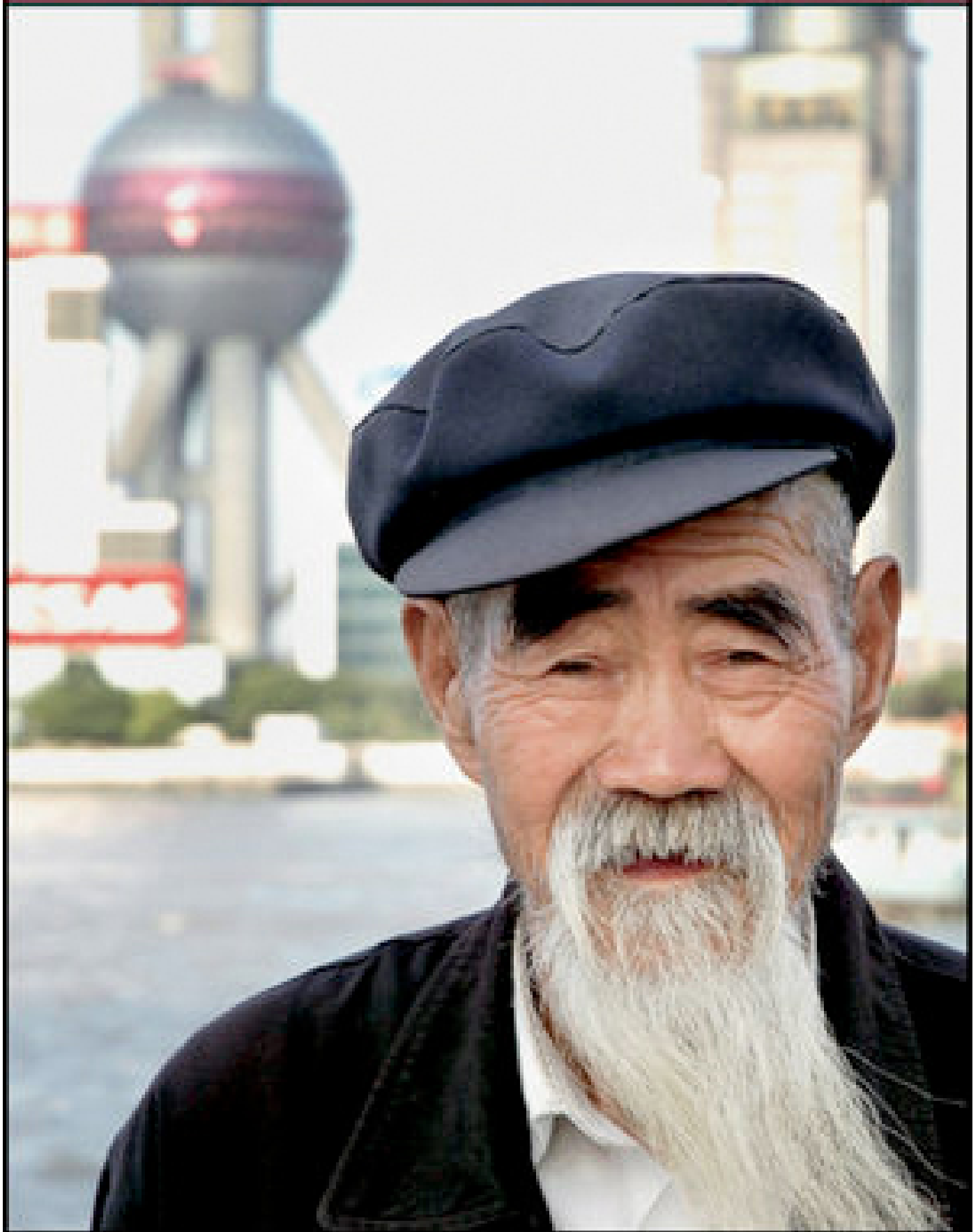


Frommer's

Shanghai



- **Best Shànghǎi Dining:** It's almost unfair to have to pick one or two since the city abounds in restaurants serving delicious local fare. But I like **Fu 1088**, which has the best smoked fish in town, and a colonial mansion setting to boot, for elegant contemporary Shànghǎi cuisine, and the longstanding **Jíshù** for no-frills down-home cooking. See p. 130 and 132.
- **Best Room with a View:** Competitors try, but it's hard to beat Shànghǎi's grand dame of world-class Continental dining, **M on the Bund**, for its glamorous rooftop setting and Bund and riverfront views. See p. 111.
- **Best Teahouse:** The most famous teahouse in China, with its eaves soaring over the pond by Yù Yuán (Yù Garden), is Shànghǎi's own **Húxīntíng**, a welcome haven in the crunch of Old Town shopping and mass tourism. See p. 187.
- **Best Xiǎo Lóng Bāo (Dumpling):** **Crystal Jade Restaurant** in Xīntiāndì claims the crown with the thinnest dumpling wrapper in town, and perfect *xiǎolóng bāo* that are served at just the right temperature. The Taiwanese joint **Dǐng Tài Fēng (Din Tai Fung)** comes in a close second. See p. 116 and 117.
- **Best Cantonese:** The best Cantonese restaurants are still to be found in hotels, and there is none better than **Yi Long Court** at the Peninsula Shànghǎi, where traditional and new Cantonese dishes are prepared with the greatest care and judiciousness by master Hong Kong chefs. See p. 112.
- **Best French:** **Mr & Mrs Bund**, Paul Pairet's modern French eatery, takes the prize for its creative and delicious cuisine that's all the more fun for being shared, and available till the wee hours of the morning. **Jean Georges** at Three on the Bund proves a worthy challenger with superb and creative entrees and wickedly sinful desserts. See p. 112 and 113.
- **Best Asian (Non-Chinese):** **Simply Thai**, with several outlets, serves consistently delicious, authentic Thai food in the most charming of environments. Outside of hotel restaurants, the best Japanese cuisine and freshest sushi can be found, if you're lucky enough to get a seat, at **Sushi Oyama**. **Chor Bazaar** is your best source for tasty Indian fare that is easy on the wallet. See p. 122, 121, and 130.

Dynasty ★ (Chángníng, \$\$\$, p. 131)

Zen ★ (Lúwān, \$\$\$, p. 117)

DUMPLINGS

Crystal Jade Restaurant ★★★

(Lúwān, \$\$, p. 116)

Dīng Tài Fēng ★ (Lúwān,

Pūdōng, \$\$, p. 133)

Jià Jiā Tāng Bāo (Huángpǔ, \$, p. 115)

Nánxiáng Mántou Diàn (Huángpǔ,

\$, p. 115)

FRENCH

Franck ★★ (Xúhuì, \$\$\$\$, p. 120)

Jade on 36 ★★ (Pūdōng, \$\$\$\$, p. 133)

Jean Georges ★★★ (Huángpǔ,

\$\$\$\$, p. 113)

Mr & Mrs Bund ★★★ (Huángpǔ,

\$\$\$\$, p. 112)

GERMAN

Paulaner Bräuhaus ★ (Xúhuì,

Lúwān, \$\$, p. 123)

HONG KONG

Xīn Wàng (Huángpǔ, Lúwān, \$, p. 119)

IRISH

O'Malley's (Xúhuì, \$\$, p. 123)

ITALIAN

Danieli's ★★ (Pūdōng, \$\$\$\$, p. 132)

Va Bene ★★ (Lúwān, \$\$\$, p. 117)

JAPANESE

Haiku by Hatsune ★ (Xúhuì, \$\$\$, p. 121)

Shintori Null II ★★ (Jīng Ān,

\$\$\$\$, p. 126)

Sushi Oyama ★★★ (Xúhuì, \$\$\$\$, p. 121)

NEPALESE

Nepali Kitchen (Jīng Ān, \$\$\$, p. 126)

SEAFOOD

People on the Water ★ (Jīng Ān,

\$\$\$, p. 127)

Wáng Bǎo Hé ★ (Huángpǔ, \$\$\$\$, p. 112)

Yi Long Court ★★★ (Huángpǔ,

\$\$\$\$, p. 112)

SHÀNGHǎI

Art Salon ★ (Lúwān, \$\$, p. 117)

Bāoluó ★ (Jīng Ān, \$\$, p. 127)

Mr & Mrs Bund ★★★ FRENCH French brasserie cuisine never had it so good, creative, or playful. At international chef sensation Paul Pairet's excellent new modern French eatery—lodged on the sixth floor of the lavishly restored Chartered Bank of India, Australia, and China building on the Bund—the atmosphere is festive, and the more than 100 dishes on the menu are meant to be shared, family-style. Signature and more popular dishes are featured in the Rookie menu. Do try the foie gras light crumble, meunière bread (think butter and truffles), jumbo shrimp in citrus jar, steamed “Black Cod in the Bag,” “Long Short Rib Teriyaki,” and the to-die-for lemon tart. If none of that appeals, you can simply select your fish or viand to be cooked in a style (and sauce) of your own choosing. An Enomatic machine in the center of the restaurant dispenses 32 wines by the glass. Service is first-rate, and though the decor in classic black and red suggests formality, the place is surprisingly unpretentious. Request a table by the window for nighttime views of Pǔdōng.

Zhongshan Dong Yi Lu 18, 中山东一路18号, Bund 18; see map p. 136. ☎ **021/6323-9898**. www.mmbund.com. Reservations required. Meal for 2 ¥700-¥1,200. AE, DC, MC, V. Mon-Fri business lunch (set menu) 11:30am-2pm; daily 6:30-10:30pm (4am Tues-Sat). Metro: Nanjing Rd. (E).

Wáng Bǎo Hé 王宝和 ★ SHÀNGHǎI/SEAFOOD With an opening date stretching back to 1744, this restaurant claims to be Shànghǎi's oldest. It also claims to be the best place to feast on Shànghǎi's famous hairy crab, though you're just as likely to lose some hair when you see the final tab (a kilo/2¼ lb. of crab will cost around ¥380). This brightly lit restaurant is often full, and your average diner on any given night will likely be a government official, China's next billionaire, or a Japanese or Southeast Asian crab aficionado with kilos of disposable income. Crab dominates the menu, of course, from dumplings and soup to the whole hairy monster, which is typically steamed and eaten with a dipping sauce of ginger, soy sauce, and black

tional Opium Commission in 1909) in the ground floor boutiques don't tempt you, take a gander at the grand interiors of the building, which have been lovingly restored.

10 Take a Break ☕

Stop for a coffee or a refresher either on the roof terrace of the Swatch Art Peace Hotel or head for the Sibilla Boutique Café on the ground floor of Bund 18, the next building to the south. The cafe serves Italian coffee, panini, and a range of desserts amid the glittering chandeliers and marble.

11 Bund 18 (formerly Chartered Bank of India, Australia, and China, No. 18)

Built in 1923, this striking building with the two Ionic stone columns was completely redeveloped into a high-end commercial and restaurant complex in 2004. Occupants include the popular French eatery Mr & Mrs Bund, a raft of high-end boutiques, and the hippest bar in town on the roof.

Next door to the south, the former **North China Daily News Building** (no. 17, now the AIA Building), completed in 1921 in a late-Renaissance style, was originally home to the oldest English-language newspaper in China, the *North China Daily News*, where American writer Emily Hahn once worked. It now houses the American International Assurance Company (AIA). At the end of the block, the former **Bank of Taiwan Building** (no. 16, now the China Merchants Bank), with its simple classical lines, was built in 1924 and was actually a Japanese bank (Taiwan was occupied by Japan in 1895), despite its name.