The Telegraph

China: Packages, hotels and restaurants

Damian Harper offers essential advice on where to stay, eat and how to get around in Hong Kong, Shanghai, Beijing and Hainan.



Hutong, Hong Kong: No genuine hutong has mouth-watering views like this

By Damian Harper 8:00AM GMT 21 Nov 2010

GETTING THERE

British Airways (0844 493 0787; www.ba.com (http://www.ba.com) flies direct from the UK to Shanghai (from £618), Hong Kong (£600) and Beijing (£662). Virgin Atlantic (0844 209 7777; www.virgin-atlantic.com (http://www.virgin-atlantic.com) flies direct to Shanghai (£541) and Hong Kong (£640); Air China (00800 86 100999; www.airchina.co.uk (http://www.airchina.co.uk)) flies direct to Beijing (£571). China Eastern Airlines (020 7935 2676; www.chinaeastern.co.uk (http://www.chinaeastern.co.uk)) flies direct to Shanghai (£522).

London's Chinatown travel agents often offer good deals. Most hotels will arrange transfers, otherwise a choice of taxis, airport express trains and buses run from each airport into town.

The Opposite House, Beijing (http://www.telegraph.co.uk/travel/hotels/asiahotels/7921951/The-Opposite-House-Beijing-hotel-review.html)

Coté Cour, Beijing (http://www.telegraph.co.uk/travel/hotels/asiahotels/7922245/Cote-Cour-Beijing-hotel-review.html)

Duge Courtyard Hotel, Beijing (http://www.telegraph.co.uk/travel/hotels/asiahotels/7922249/Duge-Courtyard-Hotel-Beijing-hotel-review.html)

More China travel (http://www.telegraph.co.uk/travel/destinations/asia/china/)

Pingyao: holding out in the rush to the future (http://www.telegraph.co.uk/travel/destinations/asia/china/8079781/Pingyao-China-Holding-out-in-the-rush-to-the-future.html)

China's great leap forward (http://www.telegraph.co.uk/travel/destinations/asia/china/7992230/Chinas-great-leap-forward.html)

PACKAGES

Cleveland Collection (0845 450 5732; www.clevelandcollection.co.uk (http://www.clevelandcollection.co.uk)) can tailor-make tours to China. A sample itinerary to include two nights at the Mandarin Oriental Hong Kong, two nights at the Park Hyatt Shanghai and two nights at the Park Hyatt Beijing, with return flight on British Airways, all transfers, inter-China flight and taxes, costs from £2,095 per person. An optional extension

Huge ceiling showers, heated bathroom floors, state-of-the-art gadgets plus stratospheric Pudong views (021 6888 1234; www.shanghai.park.hyatt.com (http://www.shanghai.park.hyatt.com); from £260).

THE BEST RESTAURANTS

L'Atelier de Joël Robuchon, Hong Kong ££££

Seductively romantic, with sleek black-and-red high stools around the open kitchen and tapas-style portions satiating the local hard-to-please crowd and out-of-town gastronomes. Outstanding wines and terrific service. The scallops à la plancha with coconut and coriander sauce are exceptional. £80 per head (Shop 401, 4th floor, The Landmark, 15 Queen's Rd Central, Central; 852 2166 9000; www.robuchon.hk (http://www.robuchon.hk)).

Hutong, Hong Kong £££

It's over a thousand miles from Beijing's namesake alleys but no genuine hutong has mouth-watering views like this (book a window table for the 8pm Symphony of Lights laser spectacular).

The Hutong-styling and MSG-free (northern Chinese) food are equally delicious. A meal for one will cost from around £50.(28th fl, 1 Peking Rd, Tsim Sha Tsui, Kowloon; 852 3428 8342; www.aqua.com.hk (http://www.aqua.com.hk)).

Man Wah, Hong Kong

Fabulous food with fantastic views. £60 per head. (25th floor, Mandarin Oriental, 5 Connaught Road, Central; 852 2825 4003; www.mandarin oriental.com (http://www.mandarin oriental.com)).

Fresh, Hainan ££

The al fresco restaurant Fresh, at the Mandarin Oriental, is a dreamy spot for a seafood dinner, especially as the sun goes down, its beachfront setting gently caressed by South China Sea winds. Try the fine wok-fried flower lobster or go for the good-value six-course tasting menu, which costs £45 (Mandarin Oriental Sanya; 12 Yuhai Road, Sanya, Hainan Island; 0898 8820 9999; www.mandarinoriental.com/sanya (http://www.mandarinoriental.com/sanya)).

Dongbeiren (The Manchurian Special Flavour Jiaozi Restaurant), Sanya £

Manchuria is a long way from Sanya, granted, but Dongbeiren's pig-tailed waitresses capture the warmth of the north-east. Try the jiaozi (dumplings). £10 per head (Fenghuang Lu, Hedong, Sanya; 0898 8867 2888; www.dongbeiren.com.cn (http://www.dongbeiren.com.cn)).

Capital M, Beijing ££

Michelle Garnaut slots her latest piece into place with perfect terrace views overlooking Qianmen. Seductive décor, iconic location, excellent crispy suckling pig. £30 per head (3rd floor, 2 Qianmen Dajie, Beijing; 010 6702 2727; www.capital-m-beijing.com (http://www.capital-m-beijing.com)).

Dadoing Roast Duck Restaurant, Beijing ££

Peking duck can be a high-cholesterol experience like no other, but Dadong's lean and sweet version wins countless plaudits. Take time, though, to peruse the immense menu, bursting with culinary imagination.

Roast duck is around £20 per head; booking essential (Nanxincang International Plaza, 22A Dongsishitiao; 010 5169 0328).

Fu 1039, Shanghai ££

A little tricky to find, but worth it for the classic historic villa elegance and mastery of delicate Shanghainese flavours. Try the stewed pork in sweet soy sauce. £40 per head (021 5237 1878; 1039 Yuyuan Rd).

Mr & Mrs Bund, Shanghai ££

A Bund meal is central to the Shanghai experience: the contemporary French menu from chef Paul Pairet, adorable food presentation and ambience at this restaurant make it all the more essential; dishes with a "pp" tag are the chef's personal creations, including the standout lemon and lemon tart. £30 per head; booking essential (Bund 18, 6th floor, 18 The Bund; 021 6323 9898; www.mmbund.com (http://www.mmbund.com)