

Wallpaper*
City Guide

SHANGHAI

PHAIDON



Mr & Mrs Bund

Chef Paul Pairet launched The Bund's first 'after-hours' restaurant in 2009. Billed as a 'modern French eaterie', the style here is relaxed; dishes are created to be shared, and staff dress in jeans and sneakers. A 250-item menu covers the classics such as boeuf bourguignon, and more interesting dishes, including crispy duck leg confit with roasted ceps and seared foie gras, while the lemon tart, which takes 72 hours to

prepare and is presented as if it were the fruit itself, is legendary. A 2015 facelift by Kokaistudios gave the interiors a more elegant look, with a deep blue, beige and slate palette, chevron wood floors, custom Murano chandeliers and trompe l'oeil wall panelling. Meanwhile, the glowing view of Pudong's skyline remains a major draw.
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