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Mr and Mrs Bund

Shanghai, China

No.21



On the pass:

Chef-patron Paul Pairet (pictured) and executive sous chef Julien Hermida

Style of food:

Alternative French bistro cooking

Standout dish:

Lemon & lemon tart PP

Contact:

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Democratic French dining uniquely interpreted by chef-patron Paul Pairet

With more than 200 options on the menu, Mr & Mrs Bund is far from your average high-end French restaurant. Instead it's a contemporary bistro as shaped by the uniquely creative hand of chef Paul Pairet, which means that while classics such as frogs' legs, sole meunière and tarte tatin appear, their execution is the result of a fresh creative approach unfettered by convention.

The spacious dining room and kitchen have both undergone a major refurbishment in the first part of 2015, but the knockout views over Shanghai's evolving city skyline remain. Pairet's overriding intent is to grant accessibility, via both the internationally-tinged menu and the super-casual vibe: dishes are designed to be shared 'family-style', the restaurant welcomes late-night dining and includes self-service enomatic wine machines, while the staff are clad in jeans and Converse.

The French chef-restaurateur has been in Shanghai for a decade now, establishing his reputation in the city at Jade on 36 before opening Mr & Mrs Bund in 2009. And while his avant-garde project Ultraviolet draws gasps from the culinary élite, Mr & Mrs Bund offers a more subtle counterpoint with its refreshing take on democratic dining.

Images: Ball Chen, SOB, Scott Wright

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