

# Hot bites in Shanghai

Shanghai's M On The Bund and Laris may already be on the radar screen of jet-setting gourmets. But with a clutch of new restaurants opening in the city's already vibrant restaurant scene, the culinary landscape looks set to sway in favour of these new kids on the block. EVELYN CHEN reports



**100 Century Avenue**  
Perched on the 91st floor of Park Hyatt Shanghai at the 101-storey Shanghai World Financial Centre is 100 Century Avenue, the world's loftiest restaurant and bar.

The 300-seat, high-ceilinged dining chamber is a Zen-like space of calming earth tones and features stunning 25m-high floor-to-ceiling windows with shimmering views of Huang Pu river and Pu Dong.

Complementing the dazzling venue are equally alluring Continental, Chinese and Japanese dishes served from multiple stainless-steel-clad show kitchens.

**Recommended:** The Japanese sushi and sashimi, Kumamoto oysters, wok-fried scallops with XO sauce, fork-tender grilled beef rib-eye and charcuterie.

**Where:** 91st floor, Park Hyatt Shanghai, 100 Century Avenue, Pudong, tel: +86-21-888-1234  
**Info:** www.shanghai.park.hyatt.com



**Yi Long Court**

With its grand reception area overlooking with beaded glass chandeliers, its walls adorned with 1930s art pieces and its dining hall with warm mahogany floor, Yi Long Court at the newly opened Peninsula Shanghai resembles an Art Deco-inspired residence from the 1930s. If you need to impress, book one of the seven elegant private dining salons, each decked out in a different theme.

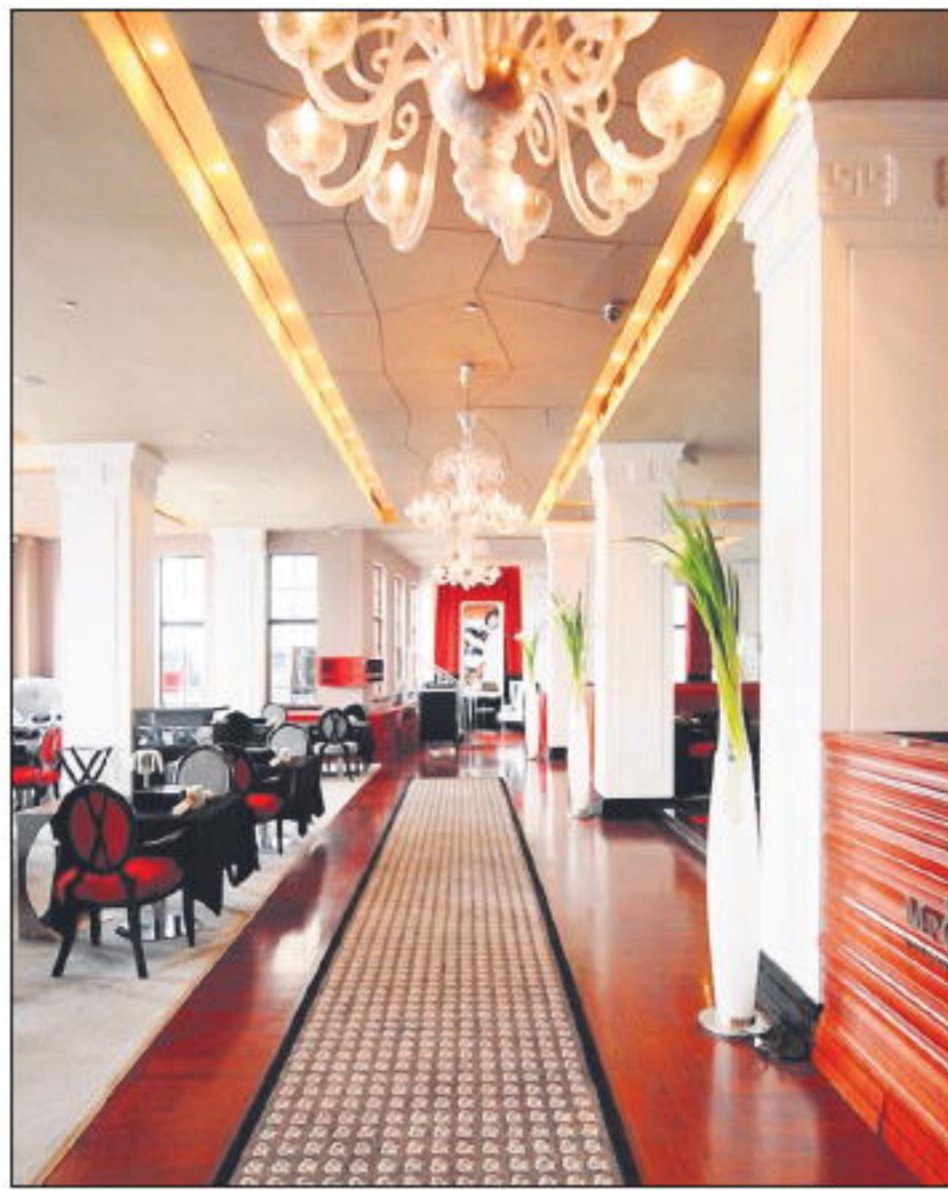
Chef Tang Chi Keung earned a Michelin star when he helmed Hei Fung Terrace in Peninsula Tokyo from 2007 to last year and he brings his refined touch to the Cantonese cuisine

here. The menu ranges from the more affordable dim sum at lunch to elaborate and costly a la carte dishes such as abalone and shark's fin.

**Recommended:** Slivers of garoupa fillet in a thick and flavoursome broth, luscious pan-fried scallops stuffed with minced shrimps laced with black bean sauce, and gargantuan steamed hairy crabs with ginger-in-vinegar dip.

**Where:** Level 2, No. 32 The Bund, 32 Zhongshan Dong Yi Lu. tel: +86-21-2327-6742

**Info:** www.peninsula.com/Peninsula\_Hotels/en/default.aspx#/Shanghai/en/Dining/Yi\_Long\_Court/



PHOTOS: MR & MRS BUND, RESTAURANT MARTIN, JING'AN RESTAURANT, YI LONG COURT, 100 CENTURY AVENUE

**Restaurant Martin**

Three-Michelin-star Basque chef Martin Berasategui has opened his first outpost outside Spain. It is located in a charming 88-year-old European-style mansion in Xujiahui Park, which was once home to music label EMI.

A cigar room and lounge is on level one, three quaint dining chambers with lampshade chandeliers are on level two, and the third floor is a private dining zone. For ultimate privacy, I recommend a romantic nook at the outdoor terrace overlooking the park's greenery on level two.

While the young service team may

be working through its teething kinks, we can safely say that Berasategui's Spanish young proteges, Yago Marquez and Maxime Fanton, got their kitchen acts to expectation with tapas nibbles, traditional Spanish cuisine (think paela) and innovative dishes with which the chef has made his mark.

**Recommended:** The profoundly savoury emulsion of satin-smooth potato with low temperature-cooked egg and olive oil, and the fork-tender veal tenderloin with punchy jamon and silky artichaud puree.

**Where:** 811 Hengshan Road, tel: +86-21-6431-6639

**Info:** www.restaurantmartin.com.cn

**Mr & Mrs Bund**

If you have time for only one gustatory indulgence in Shanghai, make it Mr & Mrs Bund. Set in a colonaded, Art Deco-inspired black-and-red dining room by the Bund, it has an Alice In Wonderland-like communal long table as a centrepiece.

The French cuisine in question is a revamp of Chef Paul Pairet's (below) theatrical creations during his heyday at Jade On 36 in Pudong Shangri-La

from 2005 to 2008. On offer is a part progressive, part classical menu made for sharing and this seems to have struck the right chord with the hip and beautiful dining crowd. During my visit on a Saturday evening, the restaurant was filled to the brim.

**Recommended:** The velvety foie gras served with a light and crunchy crumble of chopped cranberries, dried apricots and balsamic crystals. The intensely flavoured, part-crispy, menieur-soaked bread truffle crowned with black truffles and menieur foam. Pairet's legendary signature dessert of lemon tart with vanilla chantilly and lemon curd, to be eaten whole, rind and all.

**Where:** Bund 18, Level 6, 18 Zhongshan Dong Yi Lu (near Nanjing Dong Lu), tel: +86-21-6323-9898

**Info:** www.mmbund.com



**Jing'An Restaurant**

This 120-seater at newly opened urban resort PuLi got its name from its unique position overlooking the Jing An Park. But what a dull name for a handsome space with such confident and forward-looking modern European cuisine, which the restaurant dubs "onesuch" cuisine.

Young and talented New Zealander chef Dane Clouston presides over this dark timber-swathed dining space where he pampers the palate with a melange of ingredients with different textures, tastes and temperatures.

The restaurant is open all day but we suggest you go for dinner to experience Clouston's divine experimental cuisine.

**Recommended:** The pastрами of salmon with crisp rye wafer and cold beetroot sorbet crowned with caviar, and warm foie gras with smoky chocolate ice cream and a sliver of potato wafer.

**Where:** 1 Changde Road, The PuLi Hotel and Spa, Jingan District, tel: +86-21-9102-8998

**Info:** www.jinganrestaurant.com

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