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Mr & Mrs Bund: Tres exquisite \$\$\$

THE BUND, SCENE, FRENCH

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Bund 18, 6/Floor, 18 Zhongshan Dong Yi Lu, near Nanjing Dong Lu 中山东一路18号外滩18号6楼, 近南京东路

[mmbund.com/cn](http://mmbund.com/cn)  
+86 21 6323 9898

Monday & Sunday 6:30-10:30pm (last order),  
Tuesday-Saturday 6:30pm-4am



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by Crystl Mb 4 September, 2009



COURTESY MR & MRS BUND

Paul Pairet's lemon dessert takes three days to make but it's worth every minute.

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Mr & Mrs Bund's Paul Pairet is one of Shanghai's few truly big name chefs.

The celebrated Frenchman first became a sensation at Jade on 36 where he bewitched and bewildered diners with avant garde dishes as astonishing in taste as they were in artful appearance -- imagine candied foie gras bon-bons served on long sticks, like bizarre lollipops.

Now Pairet has moved across the Huangpu to Mr & Mrs Bund in Bund 18 and introduced a huge new menu which, although lacking in his former experimental edginess, delivers big where it counts: Pairet moderns up French classics so they taste just like what mama would have made ... if she were a star chef.

Diner favorites include the table side-served smoked salmon, exquisite foie gras (whether seared or terrined), beef bourguignon and the very best bread basket to be had in the city. The wine list is remarkably deep, and, thanks to a razzmatazz vacuum seal machine, the world's top labels are available by the glass.

Cheers to Mr & Mrs Bund (and Mr Pairet).

Tags: The Bund, shanghai wine bars, Paul Pairet, city views, Bund 18

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thatsmypasta



13 April, 2010

Definitely taking the chance to visit Mr & Mrs Bund again when my family drops by to visit in Shanghai. Expensive, but oh so worth it.<BR><BR>Adored everything we had on the menu, foie gras was divine for me. And they aren't kidding when they say that its the best bread basket in Shanghai. I believe I got half full eating their breads alone.

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