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Silver spoon - Mr & Mrs Bund, Shanghai

Opened in April 2009, Mr & Mrs Bund occupies an entire floor in the British-colonial Number 18 on the Bund, with views across the river to Pudong. By ***Amy Fabris-Shi***

MENU Celebrity French chef Paul Pairet won over fans in Shanghai with his palate-bending magic at Pudong Shangri-La's molecular gastronomy restaurant Jade on 36.

Mr & Mrs Bund, however, goes for a more down-to-earth approach. The extensive menu features classic and updated French bistro fare with over 200 mix-and-match dishes that are meant for sharing. There's also a smattering of Pairet's trademark quirkier creations.

From a simple classic *pate de campagne* or *pot au feu* to a citrus jumbo shrimp steamed in a bell jar and a whole grilled capsicum injected with tahini and anchovy dressing, the dishes are truly delightful.

Save room for desserts, such as the housemade vanilla yoghurt or edible whole lemon with a chantilly cream centre and confit-like skin.

AMBIENCE On Shanghai's ico-nic Bund riverfront, with heritage windows framing views of the Huangpu River and soaring Pudong skyline, Mr & Mrs Bund is Shanghai's hottest new table.

Ring Mr & Mrs Bund's front doorbell and be admitted into a whimsical space with oversized chairs, a high chef's table and Venetian chandeliers. Open for dinner nightly, the restaurant continues as a supperclub until 04.00 five nights a week.

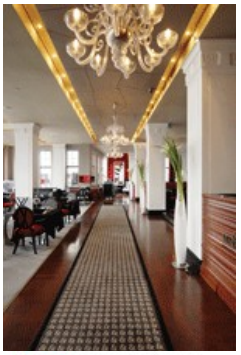
There's also a long communal table and a private room, seating 10.

The dramatic décor is just the beginning of the culinary theatre that awaits.

PRICES Individual dish prices are reasonable, from around RMB50 (US$7.31) to RMB300.

To save confusion with the large menu, the French maître d' will offer to create a menu for you. His choices will be excellent but, if you are on a budget, watch the mounting bill.

Wine consumption is easier to control, with 32 glasses avai-lable in varying sizes, along with a wide selection of bottles.



Name Mr & Mrs Bund
Capacity 150
Contact details Tel: (86-21) 6323-9898
Verdict *** Legend *** must recommend to clients
** good
* recommend @ your own risk

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