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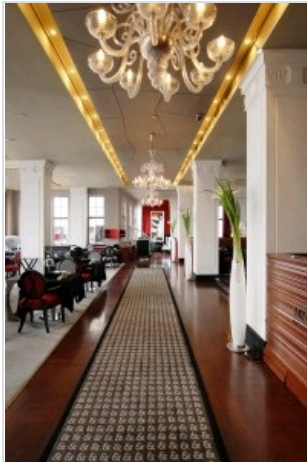


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Restaurant to watch in Shanghai – Mr and Mrs Bund by Paul Pairet

Evelyn Chen, August 16, 2010



Anyone heading out to Shanghai should not miss a dining experience at Mr & Mrs Bund. Situated along the Bund, just a stone's throw away from the popular M on the Bund, Mr & Mrs Bund is one restaurant to watch in Shanghai's up-and-coming dining scene. Not just because it is helmed by Paul Pairet – who used to head Shangri-la Pudong's Jade on 36 – but because his part avant garde, part classical French menu rocks (it's quality far surpasses M on the Bund and other rated restaurants in Shanghai). Mind you, navigating the Mr & Mrs Bund's chunky menu is no walk in the park. The trick is to ask for Fabien Verdier, the Matire'D, and have him recommend Pairet's signature which includes, but is not limited to the divine lemon tart and bread truffles.

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