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# TRAVELLER

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## **BEST** **IN** **TRAVEL**

50 top travel tips for  
2014 – where to go,  
what to look out for  
and how to do it

**Our writers  
reveal all...**

### *on the move*

The smartphone apps  
changing travel

### **PATAGONIA**

Dinosaurs, rainforests & cowboys  
in the land of the giants

### **GREENLAND**

Kayaking Inuit-style on  
the edge of the world

### **3 GREAT CITIES**

**ATHENS**  
**BARCELONA**  
**BERLIN**



ALSO: WELLINGTON • NETHERLANDS • SWEDEN • SARAWAK • CUBA



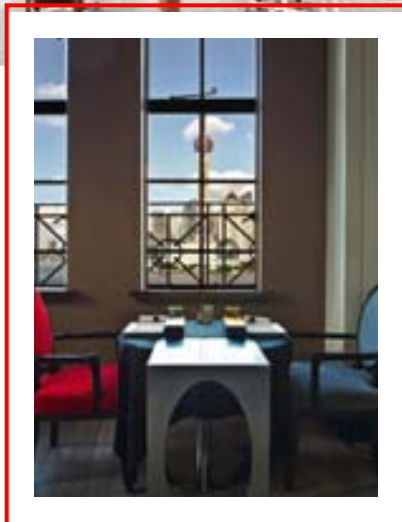
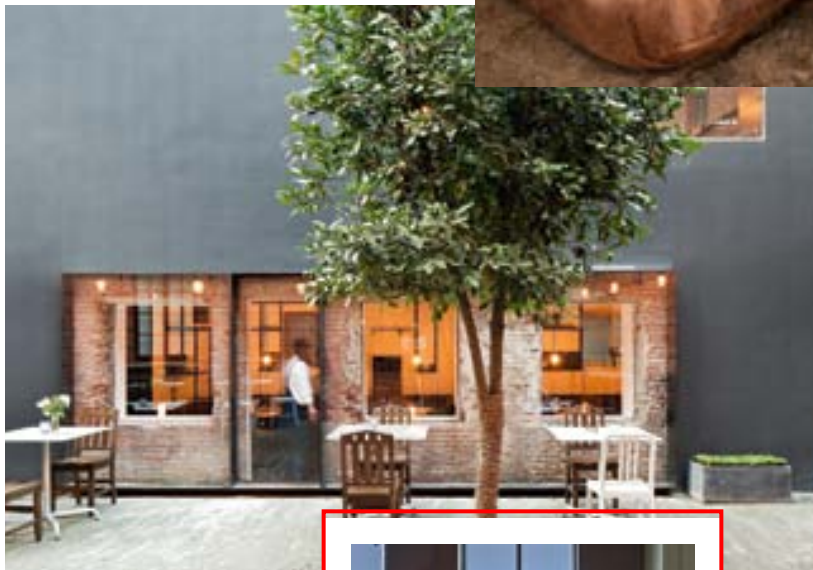
FOOD

# Shanghai: big in 2014

Shanghai's cosmopolitan image is increasingly reflected by the city's rapidly evolving restaurant scene. Big-name chefs from the West sit cheek-by-jowl with emerging, homegrown talent, as well as the region's street-led cuisine. This year saw Mr & Mrs Bund, an upmarket bistro with French-born chef Paul Pairet at the helm, become the first restaurant in mainland China to make it onto the coveted The World's 50 Best Restaurants list. Diners can feast on signature dishes such as foie gras crumble and 'picnic-chicken aioli' while devouring views of the riverside cityscape. For the more adventurous, Ultraviolet by Paul Pairet is less a conventional restaurant, more a multisensory experience with food at its heart — its 20-course odyssey available to just 10 diners a night at a mystery location.

Back at street level, any visitor to Shanghai has to try the legendary xiao long bao. Filled with either pork, crab or shrimp and a fragrant broth, the best of these steamed buns can be found at Din Tai Fung, which has several branches across the gargantuan metropolis. For dim sum, Crystal Jade (another mini-chain) is hard to beat. But these and other local staples — noodles, dumplings and simple vegetable dishes — can also be picked up from roadside stalls for next to nothing.

But the coolest dining (and drinking) destination in the city right now comes courtesy of Brit Jason Atherton. The former Maze chef has recently opened The Commune Social in a former police station, complete with a cocktail bar and buzzing ground-floor tapas-style restaurant with a dedicated dessert bar. Not a bad place to be locked up for the night. [mmbund.com](http://mmbund.com) [uvbypp.cc](http://uvbypp.cc) [dintaifung.com.tw](http://dintaifung.com.tw) [crystaljade.com](http://crystaljade.com) [communesocial.com](http://communesocial.com)  
 Words: William Drew, editor of Restaurant magazine



Clockwise from top left: Scott Melvin, executive chef, The Commune Social; suckling pig, roasted pineapple with spices, peppers and sherry dressing, The Commune Social; courtyard, The Commune Social; Mr & Mrs Bund

## 2014 FOODIE TREND

Set to hatch across London this year is a brood of chicken restaurants. Head of the flock is Soho House's Chicken Shop in Kentish Town. [chickenshop.com](http://chickenshop.com)

IMAGES: SUPERSTOCK; GETTY

## 3 OF A KIND

Equator signs

- 1 Kenya **NANYUKI**
- 2 Uganda **MASAKA**
- 3 Ecuador **MITADDELMUNDO**

