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## Shanghai

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# Top Luxury Restaurants in Shanghai



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ASK HART A QUESTION

Shanghai has no shortage of fine dining. It is home to many Michelin-starred chefs who see the energetic, fast-paced city as a playground for branching out and pushing culinary boundaries. On the dramatic end of the spectrum is French chef Paul Pairet, who after years of wild success running his acclaimed Mr. and Mrs. Bund (still considered one of the best restaurants in the city), Pairet launched his bold new restaurant, Ultraviolet, in 2012. RMB3,000 snags you one of just ten seats at the single table—the stage where Pairet puts on a perfectly choreographed, psychedelic nightly show performance featuring 20-course tasting menus. But luxury isn't all about the high-tech theatrics, as demonstrated by local icon Sushi Oyama. At this subdued omakase restaurant, the extravagance and excitement are contained within each single, perfect piece of sushi. Perhaps the epitome of luxury dining is Fu 1088, a Shanghainese restaurant famed for its contemporary renditions of classic dishes served in a spectacular 1920s villa. The experience shows what Shanghai does best: fusing China's rich history with modern touches.



*Credit: Courtesy of Jean Georges Restaurants*





*Credit: Foursquare*

#### 4 Mr. and Mrs. Bund

Shanghai's beloved resident French chef Paul Pairet is behind this modern French eatery, where French classics are amped up with a distinctive twist. The extensive wine list, sublimely chic interior and top-notch service have all helped make "MMB" a definitive Bund favorite for years. MMB has also become a favorite late-night dining spot, slashing its menu prices by nearly half after 10 p.m. On the third Thursday of each month, MMB hosts a boisterous bingo night with unbelievable prizes like magnums of wine, Vespa-style scooters, iPads, and more.



*Credit: Foursquare*

#### 5 Ultraviolet

Ultraviolet lives up to the hype as a delicious, psychedelic trip for all five senses. Shanghai-based French chef Paul Pairet fuses expertly prepared gourmet cuisine and high-tech theatrics to create an out-of-this-world dining experience. Five nights per week, 10 diners pay RMB3,000 apiece for a seat at the single communal dining table, which is surrounded by LED screens. Each of the 20 courses served is a fully immersive experience, accompanied by high-resolution projectors, wind turbines, scent projectors and a state-of-the-art sound system.

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