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SHANGHAI SURPRISES

In 2015, China's largest city will unveil its 632-meter tall Shanghai Tower, the world's second-tallest skyscraper. Inspired by a dragon's tail, it completes a triptych of super-towers in the modern Pudong financial district and symbolises Shanghai's high-reaching ambitions. Whether it's this modern metropolis or the stately waterfront mansions of The Bund (known as China's Wall Street during the early 20th-century and now home to fine-dining restaurants, five-star hotels and luxury brand boutiques) Shanghai continues to delight and surprise. After dark, as the city sparkles in colorful neon, Shanghai shows its most glamorous side. Here, we present an insider's guide to the people and places that make Shanghai one of Asia's most memorable cities

By Amy Fabris-Shi



ANATOMY OF A DISH

How does Ultraviolet, the 10-seat concept restaurant, maintain its position as the most coveted dining spot in the city? With wildly experimental dishes and sensory experiences designed to challenge perceptions of taste. Head chef Paul Pairet unpicks the details of one of his most innovative dishes. In Tomato Mozza & Again two dishes are served simultaneously with eight identical elements but radically different flavors – the ultimate edible spot the difference uvbypp.cc

A

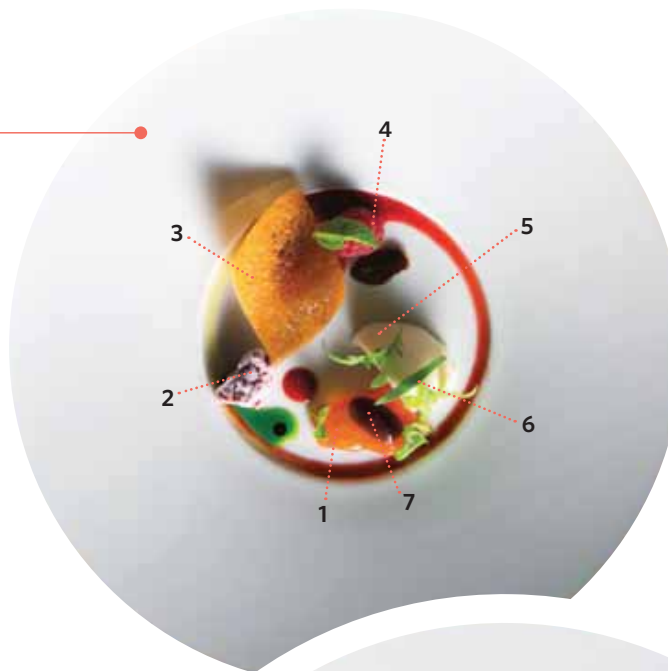
TOMATO COULIS WITH MOZZA

1. Salted tomato pulp – exists at the transition of savory and sweet, so offers great scope for an avant-garde twist on a traditional Italian Tomato Mozza
2. Tomato rocks – formed by nitro-freezing the tomato then breaking it by hand
3. Cheese wafer – made with Parmesan
4. Raspberry marinated in sherry vinegar
5. Mozza – enhanced with goat's cheese and olive oil
6. Oregano – fresh oregano was used instead of traditional basil because it has a strong savory perception, as opposed to fresh mint on the sweet dish
7. A brined olive

B

RED BERRY COULIS WITH MOZZA

1. Sweet tomato pulp
2. Raspberry rocks
3. Caramel wafer – looks just like the cheese wafer, but illustrates the treachery of appearance. The taste is completely different as this version is made with sable crumb rather than Parmesan
4. Raspberry
5. Mozza – mozzarella's form, color and texture could suggest it's sweet. Here, it is combined with sugar and crème fraîche
6. Mint – tiny mint leaves were used, the same shape as the oregano. When the dish is executed to perfection, it is the only way to visually differentiate between the plates
7. A sweet olive – candied olives are popular sweets in China



People watch The inspired mixologists

Bear Weng and **Allen Hsu** are behind the bronze bar at Shanghai's hippest new craft cocktail lounge, Flask. But locating it is a little tricky; the seductive bronze and concrete speakeasy can only be accessed through a vintage Coca-Cola machine in a retro-styled diner.

Weng honed his craft in his native Taiwan and is one of China's young mixology masters popularizing craft cocktails with Chinese characteristics. "In our fast-changing world, international boundaries are blurring and we are constantly trying new ingredients to create an inventive cocktail adventure," says Weng.

His twist on a classic Manhattan with Rittenhouse Rye adds interesting new dimensions with sweet osmanthus, longan and jujube infusions – its taste, well it has been likened to a cigar.



Bear Weng's favorite cocktail is the Scotch and lemongrass Robin Hood Roy, which is served in a flask hidden within a hollowed-out antique book.
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