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101 MUST-TRY DISHES

BALLARD BOOK WALK **FASHION WEEK** ASIA'S BEST BARS
QUENTIN TARANTINO DEERHOOF **FELIX DA HOUSECAT**



Farm-raised piglet at Colagreco

God-speed turbot at Y2C2, 198RMB

High level knife skills are on clever display in this attention-grabbing presentation of a whole turbot. Guangdong chef Zhou Han Ming created this half-sautéed and half deep-fried dish; one side of the fish is sliced from the body and cut into bite size chunks which are then sautéed with sugar snap peas, lily bulb, wood ear mushrooms and a few diamonds of red pepper. The other side of the fish is deep fried to form a golden crisp platter for the tender sautéed bites. The presentation features a tiny porcelain fisherman pulling in his catch with a crisp noodle for a fishing line. *Fifth Floor, 579 Waima Lu, near Xinmatou Jie, Huangpu district (6339 1188). Open 6-10pm daily. ☎ Xiaonanmen. 黄浦区外马路579号5楼, 近新码头街*

Farm-raised piglet at Colagreco, 238RMB

Argentinean chef Mauro Colagreco's cuisine is studied and meticulous, often complemented by fresh flowers and herbs from the restaurant's own local garden. The ultra-crisp-skinned suckling pig has a juicy, chewy centre which is enriched by its bed of creamy polenta and the accompanying roasted mushrooms. The dish's understated yet modern feeling parallels the restaurant's subtly stunning decor. Colagreco previously worked in the kitchens of star chefs Alain Ducasse and Alain Passard, while the chef's own Mirazur in the south of France has two Michelin stars. His star qualities shine here too. *Second Floor, Three on the Bund, 3 Zhongshan Dong Yi Lu, near Guangdong Lu, Huangpu district (5308 5399). Open 6pm-2am Mon-Fri, 6pm-late Sat-Sun. ☎ Nanjing Dong Lu. 黄浦区中山东一路3号外滩三号2楼, 近广东路*

>250RMB

Black cod at Oceans, 280RMB

Young Mexican chef Jose Fernando Corona Burch worked in Spain at two three-Michelin-star restaurants before launching Oceans at Banyan Tree as head chef. Burch grew up learning to cook at home and



Paul Pairet has been dining on variations of UV's truffle burnt soup bread for years

he says this simple, stunning dish is his restaurant adaptation of a casual home-style family recipe. The hunk of cod is pan-fried and then finished in the oven for a golden coating around a juicy interior. It's served with confit artichokes, Iberico ham, and, says Burch, 'a sauce made with the bones of the ham that give the dish a strong flavour, full of contrast.'

First Floor, Banyan Tree Hotel, 19 Gongping Lu, near Dong Daming Lu, Hongkou district (2509 1188). Open 11am-11.30pm daily. ☎ Tiantong Lu. 虹口区公平路19号, 近东大名路



Truffle burnt soup bread at UV

Botan shrimp at Wan Dao, part of 350RMB set menu

You can pay less for all-you-can-eat Japanese and a lot more for an *omakase* master chef meal, but Wan Dao is an ideal balance in between. Serving some of the finest ingredients we've seen on an unlimited menu, Wan Dao impressed us over many visits with outstanding *uni* presented atop its spiny shell, seared foie gras and sweet roasted cod, all served in a modern Japanese-inflected high-ceilinged dining room. The dish we order by the boatload (literally – the shrimp are served in ice-filled boat-shaped dishes) is the botan shrimp (*mudan xia*). The sweet-fleshed variety, one of the best we've eaten, is imported from Canada. Peeling raw shrimp is not an easy task; the spiny shell can pinch and cut fingertips, but the crustaceans here are uniformly peeled, leaving on just the dramatic antenna-ed tops, so you only need to ease off the head, suck out the rich roe and then barely chew the body and tail.

Fifth Floor, Wantai International Tower, 480 Wulumuqi Bei Lu, near Huashan Lu, Jingan district (6565 6777). Open 11.30am-2pm, 5-10.30pm daily. ☎ Jingan Temple. 万岛日本料理铁板烧 静安区乌鲁木齐北路480号万泰国际5楼, 近华山路

Truffle burnt soup bread at Ultraviolet, part of 2,500RMB set menu

Every one of the 20 courses on the menu at Paul Pairet's sensory-bending 4D restaurant is worthy of a spot on this list, so we choose a favourite among favourites, the truffle burnt soup bread because it is the chef's own secret eat. The dish has been in development since Pairet's early days at Jade on 36 and he tells us he's been dining on variations of it for years, smothering chunks of bread in leftover sauces for post-service pick-me-ups. In the ten-seater dining room, the dish is served while guests are surrounded by 360-degree video projections of a misty forest. The bread is then unveiled from a bulbous glass dome which is held to the nose by a waiter for just a few seconds leaving the ashy scent of cigar smoke to linger on the tastebuds. The taste is indulgent and intense, with one side of the bread doused in a pungent truffle *meuniers* sauce with hazelnut, butter and lemon, while the top is grilled until almost burnt and finished with truffle slices and a mound of earthy, mushroom-y foam. Sensory perfection. *See Top 100 for details.*

Crabmeat tofu at Jesse Restaurant, 128RMB **Pizza margherita** at The Kitchen and Issimo, 128RMB **Big fish head soup** at Hongruixing, 148RMB **Fresh oysters** at Osteria, 198RMB **Stir-fried crab and shrimp** at Xia Mian Guan, 228RMB **Roast duck** at Xindalu, 288RMB