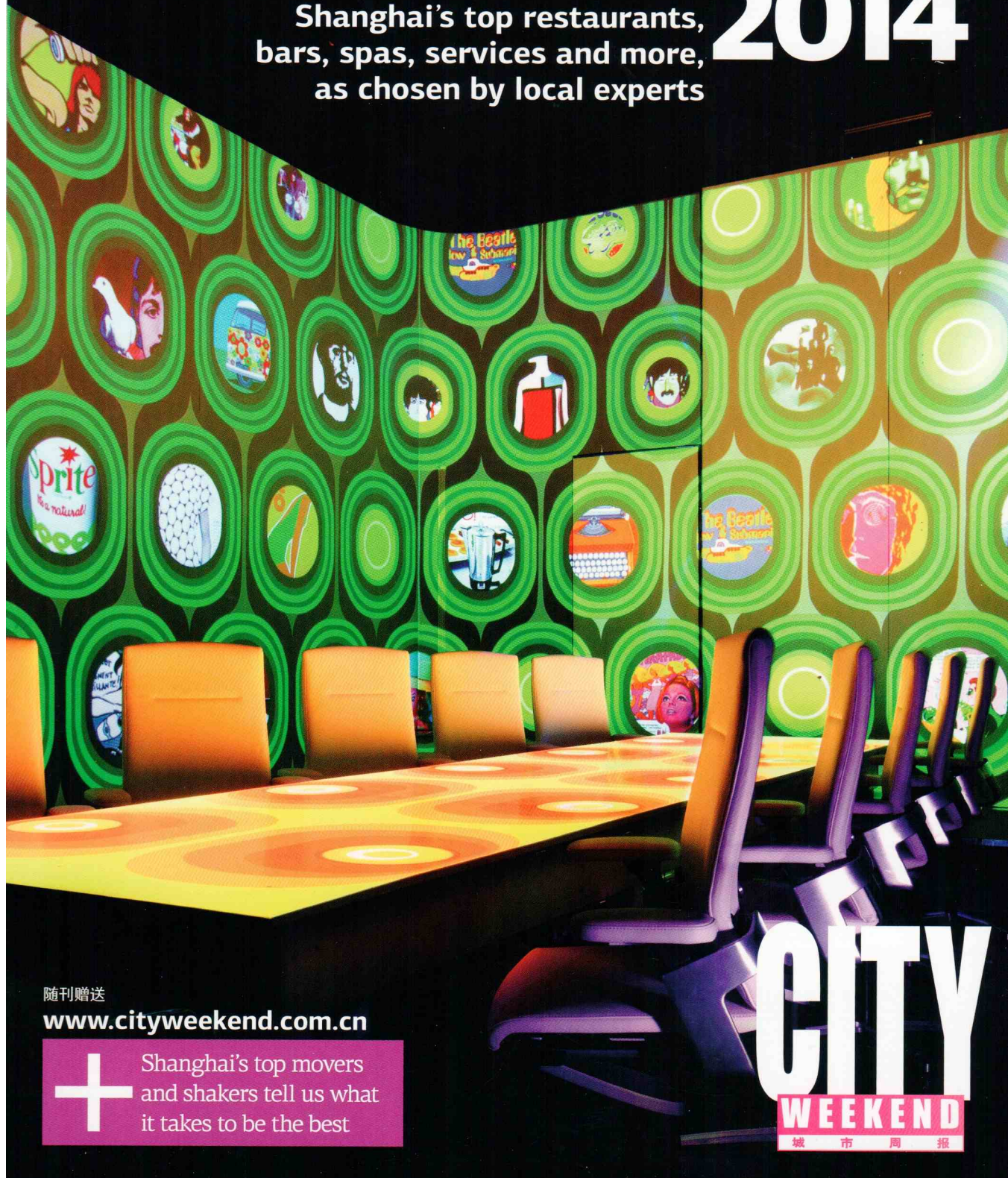


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城市周报

★ **Mercato**

If Jean-Georges were Italian

This Bund-side spot is Jean-Georges' first Italian spot and second foray into Shanghai. The focus here is on coastal Italian fare, so the longish menu is largely seafood-focused, and servings (and prices) are small to encourage family-style dining. Service is razor-sharp, as is the food, though we find the appetizers more exciting than the mains. The restaurant makes its excellent pasta in-house every day, though the pizzas are highlighted as a specialty—thicker than most others in town. They are cooked in a central oven that burns so hot the pies need only 90 seconds to be perfectly ready. They make full use of that oven, with a section on the menu reserved for "simply roasted" options like red snapper and lobster, but we'll recommend you start with the ricotta and strawberry dip that's paired with grilled bread before moving on to a lobster ravioli (both appetizer and entrée sizes are available)—the densely packed meat stuffed within bursts with flavor out of a wonton-thin wrapper. Elegantly decorated in the raw warehouse style currently en vogue and with prices that can't be beat on the Bund, Mercato is one of the most popular restaurants in town.

Find it: 6/F, 3 Zhongshan Dong Yi Lu 中山东一路外滩3号6楼.
Tel: 6321-9922

★ **Mr & Mrs Bund**

Shanghai's signature French restaurant

With its Bund-side views and welcoming terraces, this modern eatery by Chef Paul Pairet is not one to be missed. It serves up global French fare with family-style service in a dining room with an almost Alice in Wonderland-like twist. It loosely describes itself as a French bistro, but the fare here is much fancier than the label suggests. With Pairet's molecular gastronomy-influenced presentations, your dish might end up looking like nothing you've ever seen before. The black cod Hong Kong, for example, comes to the table in the clear plastic bag it was steamed in. With 250 classic dishes and 32 wines by the glass, there's something delicious for everyone, though you'd be a fool not to finish your meal with the superb lemon tart. Mr & Mrs Bund is also one of the few spots on the Bund that offers late-night fare—a variation on their value-priced set lunch menu comes online from 11pm to 4am. It comes in handy if you're partying on the Bund or, even better, in the restaurant itself—the spot regularly hosts parties on weekend nights in conjunction with Bar Rouge above.

Find it: 6/F, Bund 18, 18 Zhongshan Dong Yi Lu 中山东一路18号6楼. **Tel:** 6323-9898

Sponsored Listing

Mexico Lindo

Sunny yellow walls and red brick detailing make this cheerful hacienda-style restaurant an ideal place to fill your stomach with authentic Mexican favorites. The menu features a spicy selection of fajitas, burritos, tacos and enchiladas accompanied by a huge selection of frosty margaritas and tequila shots. They've also got live music throughout the week. The kitchen closes before the bar does, but there is a late-night menu on Fridays and Saturdays for latecomers.

Find it: No.39, 3338 Hongmei Lu 虹梅路3338弄39号. **Tel:** 6465-9336



Mr Willis

Always friendly Aussie spot

Chef Craig Willis' restaurant is an exercise in simplicity. The space is adorned with exposed wood and soft, black leather seats, with track lighting shining a single beam of light down on each table. The restaurant's official name doesn't even have any capitals or punctuation. Mr. Willis himself prefers a black shirt with jeans, a basic look that's always punctuated with a basic silver necklace and a silver ring. And while the Australian chef may have named his restaurant after himself, that's where the vanity ends. Sit down and you're presented with a basic clipboard menu with no cover and perfectly roughed brown pages. It opens with the phrase, "We suggest a meal to share." The most popular dish here is Willis' roast chicken that, like everything else in the eatery, is delectably simple and served with visible grill marks and the crispy skin on. It's one of the few staples on the menu though. The rest get refreshed by Mr. Willis weekly. You can also order pizza from La Strada, the attached pizza spot downstairs. If you enjoy the experience here, you might also enjoy Henkes and Bang, two of Mr. Willis' other ventures in Shanghai.

Find it: 3/F, 195 Anfu Lu 安福路195号3楼. **Tel:** 5404-0200

Tentekomai

Japanese gem

Hidden away on Julu Lu is Tentekomai, a small, smoky izakaya whose modest entrance belies the treasure trove of treats inside. The cheese covered, "pizza-style" gyoza are the main attraction—deservedly, gluttonously so—and they also make a great grilled sablefish, cheese croquettes with delightfully cheesy-gooey innards, and some delicious beef tongue. The plain gyoza, cutely downsized and served with a much heralded yuzu-flavored chili sauce, is a must-try as well. Our pick of the pack, though, is the spinach salad. A simple bowl of lightly sauced baby spinach leaves comes topped with three halved cherry tomatoes and a small handful of deep-fried burdock (a root vegetable) flakes to give the dish a little texture and crunch. It's all held together by the salad's dressing, made from a secret recipe they won't reveal. Open late on weekends and offering cheap draft beer every day, this is the type of place where you could happily while away an entire night with good friends chatting, drinking and grazing on plate after plate of small bites. Just be sure to book ahead.

Find it: 242 Julu Lu 巨鹿路242号, Tel: 5228-0650; 295 Wuyi Lu 武夷路295号, Tel: 6212-9755

New! ★ Tock's: A Montreal Deli

Super smoked meat

This is the best deli in a city bereft of options in this field. Tock's specializes in Montreal smoked meat, a regional dish from Quebec that's similar to corned beef or pastrami: it's made with beef brisket that's been cured with spices and cooked slowly (14 hours here) before getting stuffed in between two slices of rye bread and mustard. Owner Brian Tock's family has been in the business for years back home, and this deli is a labor of love. The proprietor lovingly cares for all his product here, from the imported pickles to the coleslaw to the meat itself. All meals start with a small plate of smoked meat to taste and come in your choice of fattiness, from lean to extra fat. First time? Go with the platter—a huge helping of smoked meat is served with four slices of rye for you to build on yourself—or perhaps a more familiar Reuben sandwich. You can also get smoked duck and turkey here, though a perennial favorite is the poutine, a pile of fries that comes covered with gravy and real cheese curds (a rarity in Shanghai).

Find it: 221 Henan Zhong Lu 河南中路221号, Tel: 152-2113-3516

★ Ultraviolet

3-D your meal

This 10-seat restaurant is Chef Paul Pairet's (also of Mr & Mrs Bund) dream restaurant and was 10 years in the making before it finally opened in 2012. Every dish on the 20-plus-course set menus comes paired with sights, sounds and smells to match, all courtesy of the state-of-the-art equipment (including a 360-degree projection screen) that's been installed in the dining room. The idea, according to the chef, is to activate your "psychotaste," everything that leads up to, accompanies or has the remotest chance of changing how you take in a dish. It's all presented with cinematic flair, from the credits that roll at the end of the meal to the dishes themselves, which are created as molecular gastronomic masterpieces with fun and unexpected quirks around every corner. You'll laugh, you'll cringe, your senses will swim in wonderment as every dish comes and goes—very little is exactly as it seems at this restaurant. Each seat costs ¥2,000 including wine and drink pairings, but reportedly costs the restaurant ¥5,000. Book well in advance online. Diners are asked to meet at Mr & Mrs Bund before being bussed over to the "secret" location.

Find it: <http://uvbypp.cc>

Xibo

Dressed up Xinjiang fare

Apart from the big ¥20 bottles of Sinkiang black beer, Xibo has nothing in common with any of the other Xinjiang restaurants currently plying Shanghai crowds in dingy venues. In addition to the mutton-based everything of Xinjiang cuisine, Xibo also serves with a purpose. It aims to expose diners to the traditionally lighter fare of the Xibo, a tiny ethnic minority descended from Manchu archers who traveled to Xinjiang 250 years ago on Imperial mandate. They do all this in an elegant, minimalist space that could double for a wine bar at an eco-friendly hotel. It's got slate concrete walls, loofah-like lights and a spacious back patio. Cultural artifacts from the region decorate the space, including a wall of ornate, embroidered hats. Portions here are slightly smaller than at other Xinjiang spots, but the restaurant is consistently busy. The most popular dishes here are the big plate chicken (*da pan ji*) and the delicate pumpkin dumplings. As good for a date as it is for catching up with a group of friends, Xibo is especially hard to book in the spring and fall, when their slightly hidden but large patio is most comfortable.

Find it: 3/F, 83 Changshu Lu 常熟路83号3楼, Tel: 5403-8330