

SHANGHAI that's

ALSO STARRING:

Adam Levine of Maroon 5

Fan Bingbing Double Xposed

The future Miss China Universe

EVERY DOG HAS HIS DAY



Mr. Ultraviolet

Mr. Olive

Nice Guy Bradley

Mr. Camel

Mad Dawg

Mr. Rouge

Advertising Hotline
400 820 84287

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THE 2012 FOOD & DRINK AWARDS

THE BIG FIVE



BEST NEW RESTAURANT ULTRAVIOLET

It may only have 10 seats, but it received hundreds of votes. Lurking in a Shanghai warehouse (address undisclosed) Chef Paul Pairet conjures up strange gastronomical concoctions from an uber-modern kitchen. His restaurant – three years in the making, a lifetime in the preparation – sees that single table of 10 surrounded by floor-to-ceiling LED screens. The set menu is 20 courses long, each dish paired with sounds, videos and scents. It sounds over the top. It is over the top. In the best way possible. The combination of excellent food and absorbing theatrics is mesmerizing.



BEST NEW BAR SHANGHAI BREWERY

It's always beer o' clock at this Shanghai brewery! Who knew the city needed another big bar where big boys could watch big games? It did, and our ebullient newcomer has swept us off our collective pins and made a big splash in the Hengshan-Dongping axis of fun. The huge windows, beautiful wood interior and shiny beer pipes are all the invitation needed to stroll in, kick back and enjoy a delicious home-brewed beer.



BEST CHEF PAUL PAIRET

It was his year. A Frenchman with a flair for foam and fire, Chef Pairet has long titillated Shanghai with fascinating food; at once recognizable and out of this world crazy. A freeze-dried salad with warm camembert? Perfection. Pairet first shot to Shanghai stardom at the estimable Jade on 36 in 2005, then brought his magic to the wildly popular Mr & Mrs Bund. His big accomplishment this year is Ultraviolet. A project three years in the making, it offers one table, 20 courses and a multi-sensory show (lights, video, music, action!) for every bite. Thanks for upping the game Paul Pairet, your hungry groupies are forever grateful.



RESTAURANT OF THE YEAR MADISON

Despite closing their door for a couple of months as they move from Dongping to Fenyang Lu, you have kept the faith with Chef Austin Hu's nouveau American food. We love the passion that goes into the dishes, and the fact that he puts an emphasis on the best of Chinese produce. Many especially adore their famous brunch, where people gather from around the city to feast on scotch eggs, amazing bacon sandwiches and other delicious sweet and savory fare. Thank you Madison for curing our hangovers and delighting our taste buds!



BAR/CLUB OF THE YEAR BAR ROUGE

Many have tried to outshine the Bund's veteran of posh, and many have failed. Shanghai's darling for nearly a decade, this temple to high-end tipples is the city's landmark for lush, luxe libation, drawing a sexy and well-styled crowd with their crazy parties and gorgeous space. That's four times too; you have now voted it number one in 2006, 2008, 2011 and 2012. It seems Shanghai will be forever intoxicated with the lady in red.