

The Shanghai Guide 2018

Your essential guide to
Shanghai's restaurants, bars,
entertainment and more

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The Shanghai Guide 2018 * *Restaurants*

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Ultraviolet

3-D your meal

This 10-seat restaurant is Chef Paul Pairet's (also of Mr & Mrs Bund) dream restaurant and was more than 10 years in the making before it finally opened in 2012. Every dish on the 20-plus-course set menu comes paired with sights, sounds and smells to match, all courtesy of the state-of-the-art equipment that's been installed in the dining room (including a 360-degree projection screen). 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. The "UVC" third menu debuted late 2016, a whole three years in the making and costs ¥6,000 including wine and drink pairings. Book well in advance online. Ultraviolet received two stars in the 2017 Shanghai Michelin Guide.

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

Villa Le Bec (Bistro 321 Le Bec)

Straight from Lyon

After relocating to Shanghai, Nicolas Le Bec, the famous Michelin-starred chef from Lyon, has re-established his restaurant empire on Xinhua Lu with a stunning villa. The two-part culinary concept is set in a property that looks like something he had flown in directly from his hometown. Le Bec serves French home-style classics at Bistro 321. On his menu, he borrows elements of Chinese culinary culture and infuses them with a subtle hand into some of his offerings. A jar of half-cooked duck foie gras with cognac has the perfect balance between the intensity of the alcohol and liver flavors. The signature meat pie with hints of Chinese five spice is an example of his ability to marry two different cuisines with finesse. Sauces are another one of his strong suits. Another favorite is the roasted pigeon, dressed in a sauce that tastes like a Cantonese ginger and black vinegar sauce with herbaceous accents brought by fresh bay leaves. Explore the house for many dining room options or relax in the Parisian style courtyard (or private back garden) while sipping on a glass of cool white wine during the hot summer months.

Find it: 321 Xinhua Lu 新华路 321 号, Tel: 6241-9100

