

RESTAURANTS

LOST HEAVEN

Southwest heaven



The regional cuisine of Yunnan Province might sound more exotic to Westerners than its counterparts in Shanghai, Sichuan or Guangdong, but Lost Heaven is the perfect place to get comfortable with the flavors of the mountainous regions of China's southwest.

Cast in deep hues of red, the dining room of its famous location on The Bund is filled with dark wooden

furniture, soft lighting and traditional Yunnan décor to create a tranquil, romantic ambiance. A plate of Miao Tribe hot and sour prawns teases with an assertive punch of acidity and follows with a strong kick at the end. The Dali-style chicken is served under a colorful pile of green onions and red pepper, giving juicy, tender meat layers of flavors. A simple plate of shrimp paste with string beans takes a cue from Yunnan's Burmese neighbors. You'll also find flowers, tea leaves and mushrooms, hallmarks of the region's cuisine, featured prominently in salads, soups and hot dishes. With two locations in Shanghai and one in Beijing, Lost Heaven offers a palate-friendly take on the sensational flavors that both Chinese and Westerners fall in love with.

Address:

17 Yan'an Dong Lu (延安东路17号) Tel: 3660 0967

38 Gaoyou Lu (高邮路38号) Tel: 6433 5126

www.lostheaven.com.cn

M ON THE BUND

Shanghai's fine dining landmark



Opened by Australian chef and restaurateur Michelle Garnaut in 1999, M on the Bund is nestled inside one of the city's most beautiful neoclassical buildings, overlooking the Huangpu River and the ever-changing Pudong skyline. Like its location, the menu and décor at her restaurant marries the new and the old seamlessly. You'll find everything from French classics with modern

twists to dishes with Mediterranean and Middle Eastern influences. Mainstays on the menu include M's Pig Platter, a savory medley of crispy suckling pig, braised pork belly and pork neck confit. Meat lovers fall apart for their slow-baked, salt-crusted leg of lamb. Paying tribute to Garnaut's Australian roots, M on the Bund serves one of the best pavlovas in the country. Topped with a tangy passion fruit sauce and a fresh salad of seasonal fruits, the meringue is baked until it forms a crisp, delicate shell and gooey center. M on the Bund and Glamour Bar have been home to the Shanghai International Literary Festival since 2003 and host arts and cultural events on a regular basis.

Address: 7/F, 5 Zhongshan Dong Yi Lu (中山东一路5号7楼)

Tel: 6350 9988

www.m-restaurantgroup.com

MINT RESTAURANT & GRILL

Shanghai's finest club fare



Unbeknownst to most, MINT is more than just a club. Perched on the top floor of MINT Tower on Fuzhou Lu overlooking The Bund and the Lujiazui skyline, MINT Restaurant & Grill has been a long time favorite for many Shanghai diners. The kitchen serves a menu of traditional grilled dishes with Asian-inspired sides and twists. Seasonal specialties rotate on and off the menu, bolstered by an

ever-growing selection of top wines and some can't-miss staples. An offering of bamboo-roasted black cod is one of the thickest, most robust hunks of fish we've had in Shanghai. The Nobu-inspired main plays off a dashi base and a misomirin marinade before being wrapped in bamboo for three days. Coming off the grill with rich but refined flavors and with perfect meaty texture, the Pacific cod meshes perfectly with subtler yet more complex miso tones. No dish can better reflect the restaurant's philosophy of taking prime ingredients and infusing them with Asian flavors. Their famous grilled Wagyu steak and lamb shank are also not to be missed.

Address: 24/F, 318 Fuzhou Lu (福州路318号25楼)

TEL: 6391 2811

www.mmtglobal.com

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 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.

Address: 6/F, Bund 18, 18 Zongshan Dong Yi Lu (中山东一路18号6楼)

Tel: 6326 9898

www.mmbund.com

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 which, 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.

Address: 3/F, 195 Anfu Lu (安福路195号3楼)

Tel: 5404 0200

BARS & CLUBS

MAO LIVEHOUSE

Rock central



Backed by the people from Soma Records, this space is the go-to spot for large-scale music shows in Shanghai. While it's considered mid-sized, it's Shanghai's biggest live music venue and has a refurbished, mini-warehouse feel. The layout is optimal for audience enjoyment with a stage that's large enough to be significant, but low enough and close enough from any

point in the main hall that all performances have an up-close-and-personal feeling. An upper level balcony runs along the perimeter of the main performance hall, which allows for dedicated listening away from the craziness of a crowd. There is a bar at the very back of the main hall to provide easy access to booze without ever having to take your attention away from the performance, but there are also two adjacent areas that can serve as decompression zones away from the ruckus---a bar area and a lounge area with a couch seat and comfy seating. The venue regularly hosts big names in the international and local music scene and has a sound system that holds up well under the pressure of genius.

Address: 308 Chongqing Nan Lu (重庆南路308号)

Tel: 6445 0086

www.mao-music.com

MUSE ON THE BUND

The bold and the beautiful



Muse, which started out as one establishment, has grown into a brand associated with a certain style and quality of clubbing that is specific to all three venues. Each provides a clubbing experience Muse connoisseurs insist is unique to each of the three locations. Part-owned by Hong Kong actress Karina Lau, all three Muses are ABC and CBC

havens. They provide great, booze-fueled evenings of dancing to recognizable techno and pop songs. Muse on the Bund is already drawing the crowds to its wide-open dance floor and separate couch room. M2 meanwhile does much the same as the original venue-loud music, decent drinks and models who want to dance--but with a smaller dance floor. The third leg of this nightlife empire, Muse at Park 97 on Fuxing Lu, is frequented by a slightly older crowd of Shanghai's beautiful, moneyed and fashionable elite. Muse is such a fixture of the nightlife zeitgeist that there is a group of young club rats, well-known faces on the clubbing scene, who have been dubbed the " Muse Crew".

Address: 99 Beijing Dong Lu(北京东路99号)
Tel: 5213 5228
www.museshanghai.com

UNICO BY MAURO COLAGRECO

Lounge in class



This addition to the Three on the Bund empire was born into this world with its fists swinging. With the help of a great team interested in putting out a great experience for patrons night after night, it's no wonder this bar became an instant favorite. The patrons here are stylish and slick, the drinks strong and delicious, but something that sets the venue apart is their music.

A night at Unico is a night of tasteful beats with a touch of Latin flair and big stars like Questlove have dropped by in the past. The owners wanted to create a lounge where people could hear tasteful music and have a good time without having their ears blown out by beats. But on the best nights, the space is fat from quite. The cocktail offerings here have a touch of South America in them. From the chocolate rompopo to the spicy pisco sour, everything is strong on flavor and on power.

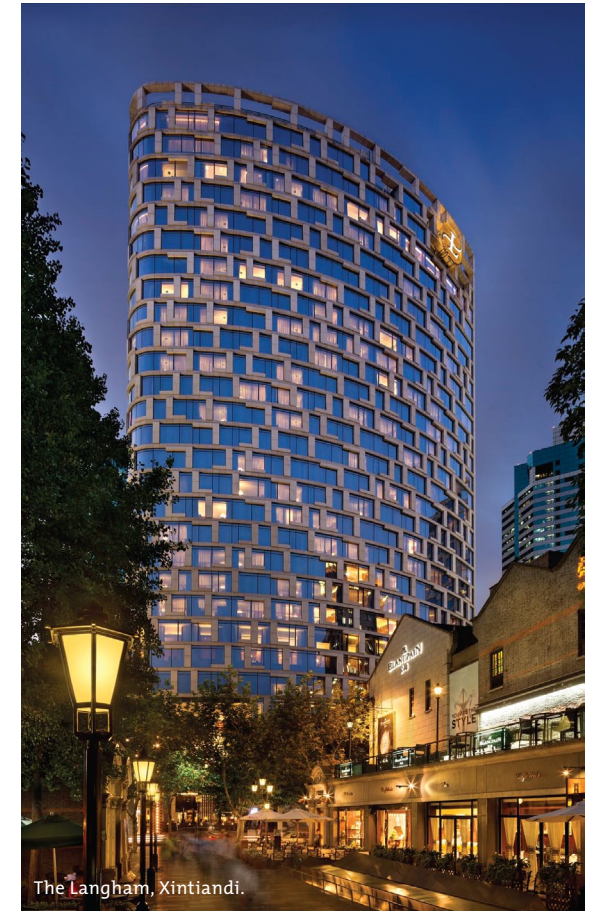
Address: 2/F, Three on the Bund, 3 Zhongshan Dong Yi Lu
(中山东一路3号外滩三号2楼)
Tel: 5308 5396
www.unico.cn.com



THE LANGHAM

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The Langham, Xintiandi.

DEAR GUEST

Welcome to The Langham, Xintiandi. We hope that you are enjoying your visit to Shanghai.

We recommend some popular restaurants and bars in the city for you. Should you need more information, please feel free to contact our Concierge Desk.

