

# The Shanghai Guide 2018

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

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## MAYA

### *A long-standing Mexican favorite*

MAYA was one of the first quality Mexican restaurants to open in Shanghai. The fare here is a little more upscale than most in its category, though you'll see all the favorites represented, from burritos to tacos to more exotic options like Peruvian ceviche topped with crayfish, mussels, cucumber, daikon, red onion and red bell pepper. The spicy adobo-grilled pork tenderloin with black molé is also worth ordering; while among the sweets, churros with a side of chocolate, whipped cream and strawberry dipping sauces are a must. Naturally, MAYA is also famous for its margaritas (drop by for a very potent happy hour), and the restaurant's bar has one of the deepest tequila selections in town, with a long list of niche options from some of the finest producers in Mexico. All in all, this is sure to be a comfortable, enjoyable experience, with quality cuisine and some of the friendliest service in town. Be sure to check out MAYA's younger sibling Mayita on Shouning Lu, which has a killer outdoor terrace, too.

**Find it:** 2/F, Club House, Shanghai Grand Plaza, 568 Julu Lu 巨鹿路568号四方新城俱乐部2楼, Tel: 6289-6889



## Morton's

### *Giant American steaks*

It's easy to get jaded when a big-name import comes to town, but in Morton's case, it's been living up to its hype since 2010. It fits the Morton's mold to a tee with rich wood, white tablecloths, brass and frosted glass accents and Sinatra crooning in the background. A knowledgeable waiter comes by with a trolley of premium cuts, ready to explain your options to you. Start light with an iceberg salad, served on cold plates with bits of bacon, eggs, diced tomatoes and hunks of blue cheese. Follow up with their signature crab cake. The main stars of the show are different cuts of imported Australian beef, from succulent, richly marbled rib eyes to New York strips seared to a perfect medium-rare to a lean tender filet mignon. Desserts carry on the oversized theme of the meal in the best way possible. A massive six-inch-tall carrot cake, the most luscious cheesecake or Morton's famous hot chocolate cake à la mode will bring a grand finale to the feast. Given its steep prices, Morton's will never be a daily dining option, but it's definitely one of the best steakhouses in the city.

**Find it:** Multiple locations, Tel: 6075-8888 (ifc Mall branch), [www.mortons.com/shanghai](http://www.mortons.com/shanghai)



## Mercato

### *Jean-Georges goes Italian*

Celebrity chef Jean-Georges Vongerichten's restaurant empire covers a vast swathe of cuisines—modern French, American, Southeast Asian, to name just a few—but he chose Shanghai to open Mercato, his first-ever Italian concept. Not surprisingly, the place turned out to be a hit. The space is slick and modern, yet pleasingly rough around the edges with exposed brick and rough-hewn concrete pylons. The emphasis here is on coastal Italian fare. The longish menu has a penchant for fresh seafood with homemade pastas thrown in for good measure. Jean-Georges put a creative spin on familiar ingredients as well. Think: homemade ricotta with strawberry jam and grilled country bread. Trust us. It works. All of it is highly shareable, especially the pizzas. These are not to be missed, by the way. JG's dough recipe is masterful, emerging from the oven crisp with just the right amount of bubble and char along with gooey, melted artisanal mozzarella cheese.

**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 culinary 'power couple'*

After putting Jade on 36 on the map, chef Paul Pairet crossed the Huangpu to make his mark on the Bund. Here, Pairet cooks with his tongue lodged firmly in his cheek. He seldom plays it straight, and his presentations often incorporate word play and sight gags. Take for example Pairet's "Long Short Rib," a glazed, fork-tender short rib served on a disproportionately (and comically) large rib bone. Or there is his "Large French Fry." Guess what that looks like. Yet all of his culinary in-jokes and nudges and winks belie a mastery of his craft and a keen sense of flavor and texture combinations. There is a lot of science behind his methods, too; he employs a lot of molecular gastronomy techniques. It's serious food that, refreshingly, doesn't take itself too seriously. Don't miss Pairet hallmarks, like his Prawn in a Jar or his Lemon Lemon Tart. Even his green salads are bold and intense. With its Bund-side views and welcoming terraces, this eatery by is not to be missed.

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