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MOONCAKE SPECIAL

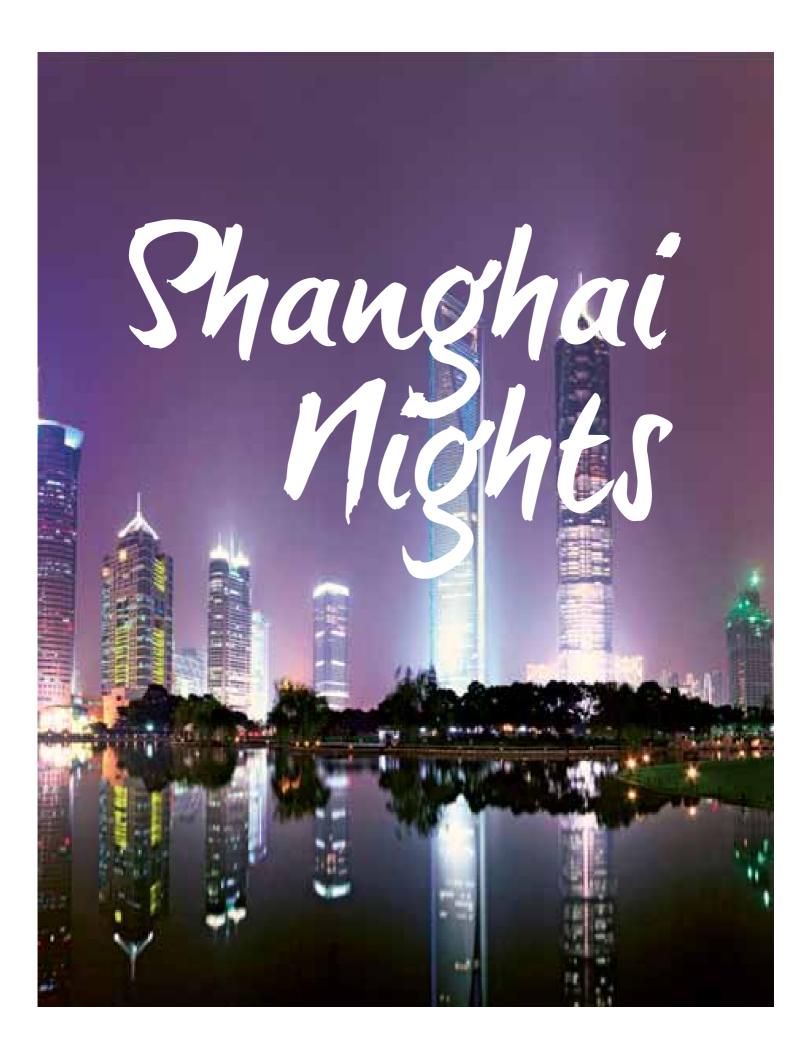
HOTELS

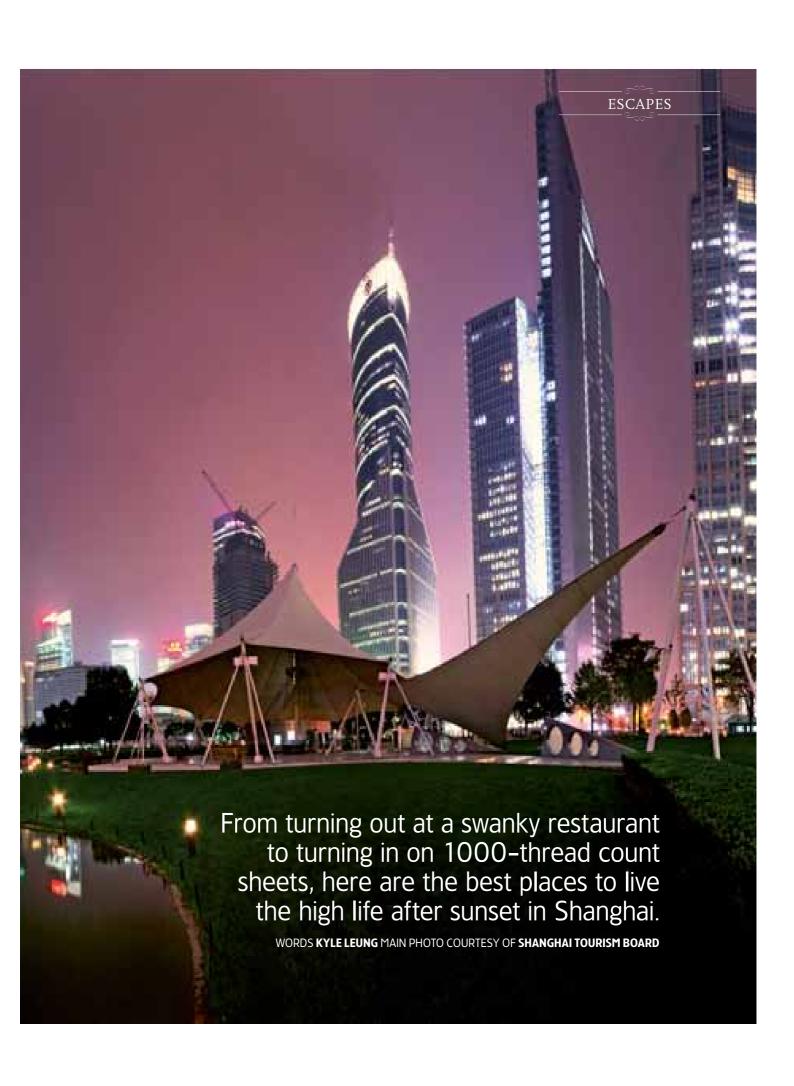
FORTUNE CHICKEN

SEPTEMBER 2012 S\$5.00 • RM10.00 • THB195



SEOUL FOOD THAT CAPTURES YOUR IMAGINATION









All photos courtesy of Mr & Mrs Bund

and so it proved. Jean Georges Shanghai (4th floor No. 3 The Bund, 3 Zhongshan East Road, Shanghai. Tel: +021 6321 7733.) is helmed by executive chef Lam Ming King, who oversees the preparation of dishes such as the roasted monkfish with haricots verts and tomatogalangal chutney and roasted veal tenderloin with black olive consommé.

In this chic and classy eatery with a stunning view of Pudong on the opposite bank, ownerchef Paul Pairet and his playful mod-French cuisine have both attained a certain - make that large – degree of fame in Shanghai. Mr & Mrs Bund (Level 6 Bund 18, 18 Zhongshan East 1st Road, Shanghai. Tel: +021 6323 9898.) is also the only place in China to have a perfectly cooked slab of black cod fillet - cooked en papillote with the chef's oriental sauce – at three in the morning, as the place is open until 4am from Tuesday to Saturday (10:30pm on other days of the week).

