

Mr & Mrs Bund

with 2 comments

Mr & Mrs Bund

Address: 6/F, Bund 18, 18 Zhongshan Dong Yi Lu, near Nanjing Dong Lu 中山东一路18号6楼, 近南京东路

Tel: 6323 9898

Hours: [Lunch] Mon-Fri 11.30am-2pm, [Dinner] Tue-Sat 6.30pm-4am, Sun-Mon 6.30pm-10.30pm

Website: www.mmbund.com

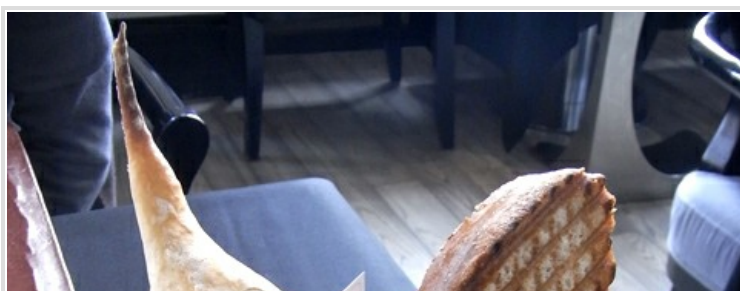
Price: [Lunch] 200~250RMB, [Dinner] 500RMB

Mr & Mrs Bund has been on my list for a while. This modern French eatery by Paul Pairet was recommended to me by a number of food lovers and has also garnered extremely positive reviews on [SmartShanghai](#) and the likes. I arrived outside its bright red and green door on a warm day during CNY holiday, rang the door bell, and was ushered in to what has been described as an "Alice in Wonderland" interior. It could've been the lighting during lunch time, but the décor didn't seem very Lewis Carroll to me. I brushed away this slight disappointment and got my appetite ready for some French favorites through Pairet's looking glass.



Alice in Wonderland? Not during the day light.

We were promptly served a bread basket (very fresh! crispy exterior and chewy interior) and the amuse bouche, which consisted of toasted thins, a tuna mousse, and butter. The tuna mousse, whimsically served in a peeled-back tuna can, was ethereally airy and full of peppery tuna flavor. Delightful delightful delightful.



[about](#)

[travel log](#)

[visual index](#)

[shanghai brunch guide](#)

[shanghai afternoon tea guide](#)

Search for:

Search

archives

Select Month ▼

categories

[ESCAPADES](#)

[bali](#)

[kyoto](#)

[tokyo](#)

[WHAT](#)

[café & tea house](#)

[lounge](#)

[other](#)

[restaurant](#)

[wine bar](#)

[WHEN](#)

[afternoon](#)

[brunch](#)

[dinner](#)

[late night](#)

[lunch](#)

[WHERE](#)

[french concession](#)

[gubei](#)

[jingan](#)

[people square](#)

[pudong](#)

[the bund](#)

[tianzifang](#)

[xintiandi](#)

[zhong shan park](#)

[xCHECK, pls](#)

[a. under 50 RMB](#)

[b. 50 – 149 RMB](#)

[c. 150 – 299 RMB](#)

[d. 300 – 499 RMB](#)

[e. 500 RMB and up](#)

recent posts

[Shanghai Restaurant Week 2011](#)

[The Waterhouse](#)

[ABC Cooking Studio](#)

[Mr & Mrs Bund](#)

[Morton's The Steakhouse](#)

[Mon Chou Chou](#)

[Table No. 1](#)

[Il Nascondiglio](#)

[Chez Shibata \[V2\]](#)

[Spark Soup Curry](#)

[Naam Thai](#)

[\[Tokyo\] Ichiyuu 一遊](#)

[\[Tokyo\] Random Snippets](#)

[\[Tokyo\] Fukusaya 福砂屋](#)

[\[Tokyo\] Roppongi 六本木](#)



Bread basket



Butter, toasted thins, tuna mousse

I totally fell in love with the **foie gras light crumble**. It was an exquisite contrast of crunchy fruity topping of raisin and hazelnut with velvety smooth foie gras pâté underneath. Served with a thick cut of toasted bread and slices of fresh green apple, the portion was generous enough to feed two people. Oh, the beautiful blend of flavors and textures...divine, simply divine. Though I'm the kind of person who tries different things on a second visit, this is a dish that I will order again without hesitation.



*Foie Gras Light Crumble:
Light Duck Foie Gras Mousse, Raisin Hazelnut Crumble*



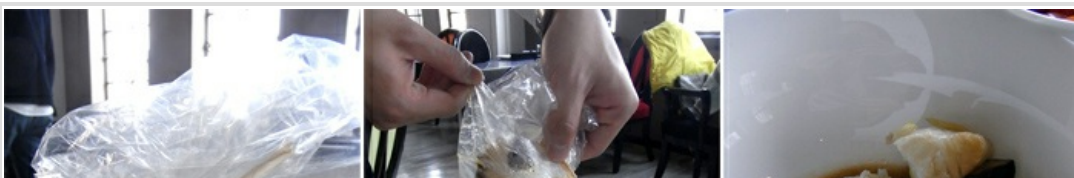
Came with toasted bread and green apple slices

In comparison, the **beef carpaccio** was less memorable. The cuts were significantly thicker than the typical thin slices, which was quite interesting in terms of texture, but other than that I did not find this dish very special.



Beef Carpaccio: Olive Oil, Lemon Juice, Pesto, Arugula, Parmigiano

The **black cod in bag**, recommended as a Paul Pairet specialty, actually did come in a bag. Our waiter then proceeded to cut open the heat-proof pouch, poured the Cantonese sauce into a bowl of rice, then placed the fish on top. Perhaps because I've had plenty of very tasty fish dishes in Chinese restaurants, the cod itself did not stand out too much (though it was certainly very nicely done), but the table side preparation did make the dish more memorable.





"Black Cod in the Bag": Black Cod Fish Simmered in Heat Proof Bag with Cantonese Sauce



Tender, subtle flavors

When the **long short rib teriyaki** arrived at our table, we stared in awe at its impossible size. My pictures below really don't do justice on how enormous the rib was. Usually served for two people, the cut came with the bone intact, and was simply presented on the plate with a smear of orange reduction and a few flakes of garlic chips. We surprised ourselves by finishing the whole thing, which was tender, juicy, and intensely flavorful with the appetizing teriyaki glaze.





Long Short Rib Teriyaki (for 2 pax): Teriyaki Glaze, Orange Reduction, Garlic Chips



Beautiful teriyaki glaze

We each chose a side to complement our main dishes. The **tomato salad** with tomato vinaigrette dressing was refreshing, and the **mashed potato** was rich, thick, and fragrant with a load of butter. Delicious.



Sides: Tomato Salad and Mashed Potato

Finally, desserts, my favorite moment. I did not have to look at the menu to know that I would order the **lemon & lemon tart** (+50 RMB to set lunch price), a specialty of Paul Pairet that was ranked #1 Western dessert in Shanghai by [CNNGo](http://CNNGo.com). What is this masterpiece? A lemon is hollowed out until the skin is translucent, then poached and candied in sugar syrup.

As each order is placed, the lemon skin is filled with lemon sorbet, lemon curd, fresh orange and grapefruit slices, and vanilla Chantilly cream. The result of this 3-day process is a simply presented lemon with a delicate stick of sablé balanced dandily on top. Slice open the candied yet bitter lemon rind and out oozes the sweet-tangy blend of sorbet, curd, and Chantilly. It's no wonder that this has been garnering oohs and ahhs from the patrons of Mr and Mrs Bund.



Lemon & Lemon Tart

Candied Lemon filled with Lemon Sorbet, Lemon Curd, Vanilla Chantilly, served with Sablé



Lemon sorbet, lemon curd, and vanilla Chantilly

I only tried a little bit of the **mango licorice sablé** and don't remember much of it. After the Lemon & Lemon Tart, anything would pale in comparison...



Mango Licorice Sablé: Passion Fruit Sablé Tart, Mango, Passion Lime Caramel

What a lovely, lovely meal. I'll be sure to come back again during night time for the food, and also to see how the restaurant is transformed into the world of Alice in Wonderland in the evening. From Tuesday to Saturday, the restaurant opens until 4am for the late nighters, serving the same short list as the lunch menu. Another cool thing I found out after the meal is that Mr and Mrs Bund has a by-the-glass wine self-service system. Really, they want to make you feel right at home.

*Special thanks to Greg for the menu recommendations and a most gratifying meal.

