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# TimeOut

## Shanghai

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# SHANGHAI'S

# 50

# BEST DISHES

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全国统一刊号：  
CN42-1750/G0

ISSN 1674-5116  
9 771674 511093





42. Mr & Mrs Bund

### 38 Cauliflower soup at Jing'an, 85RMB V

It's not often you come across a soup that makes you pause between spoonfuls to savour. This multi-dimensional cauliflower soup combines many elements into a delectable whole. A runny poached egg nestles within the bowl alongside two generous, inky-coloured ravioli stuffed with crumbly Italian gorgonzola. Paired with the freshly baked rolls and heavenly Beurre Eclair butter, this could be a simple, luxuriant meal all in itself.

See Food listings for details.

### 39 Chilli oil catfish at Spice Spirit, 88RMB

Twelve thousand customers a day dine in Spice Spirit restaurants all over China, and most of them will order this signature catfish in spicy oil (*shuizhu nianyu*) which Spice Spirit has perfected. The fish slices are so lacy-thin they melt apart on the tongue as they release their numbing buzz from a pure red sauce of Sichuan peppercorns, and what seems like an entire bush of dried red chillies. This restaurant's name translates more accurately as 'spice seduction' – this dish is just one of the many temptations.

See Food listings for details.



31. The Alchemist

### 40 Foie gras micuit at El Willy, 88RMB

This mouth-watering foie gras dish is like a savoury mille-feuille. Chef Willy Trullas Moreno's creation layers locally-sourced foie gras with smoked pork belly, and pairs it with a cooked apple and vanilla emulsion, and crusty batons of French bread. Moreno says he was inspired by a renowned tapas chef's dish which layers foie

See Food listings for details.

### 41 Sukiyaki hotpot at AQ Shabu-Shabu, 90RMB

This perennially buzzing Japanese institution draws the crowds with its 90RMB all-you-can-eat deal on sweet *sukiyaki* hotpots. The

lip-smacking broth, largely made up of soy sauce, sugar and mirin rice wine, is so flavourful that you don't need the array of sauces they provide along with your pick of more than 50 ingredients, from tender pork to Australian beef, Welsh onion and eight types of mushroom.

D1, 351 Wuyi Lu, near Dingxi Lu, Changning district (6233 3000). Open midday-11.30pm daily. 中远两湾城. 阿久 长宁区武夷路351号D1, 近定西路

## 90-130RMB

### 42 Picnic chicken at Mr & Mrs Bund, 95RMB

Simple and divine, this poached, then seared chicken breast is paired with two beautiful companions: a glass fish bowl of fluffy, foamy aioli sauce and the most delicate of green, herby salads. You slice a juicy chunk off the chicken, dip it in the luscious sauce, and then follow up with a bit of the fresh, softly bitter greens.

See Food listings for details.

### 43 Smoky eggplant, mascarpone and Portobello mushroom pizza at The Purple Onion, 98RMB V

Though they're not for traditionalists, the Purple Onion's pizza – with its crisp, oval-shaped base and generous smatter of quality ingredients (the tomato sauce takes 24 hours to make) – was a winner in our best pizza feature back in November. Though the price has jumped 18RMB, there are five new pizzas, including one starring peri peri chicken. The ten-inch smoked eggplant pizza is served on a rustic wooden board and comes crowded with juicy Portobello and slivers of eggplant smoked and slightly spicy. They're perfectly paired with globs of creamy mascarpone, and the whole shebang is finished with halved cherry tomatoes and a sprinkle of diced, peppery rocket.

See Food listings for details.