

Best Food In China

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Mr & Mrs Bund

Sun, 05/31/2009 - 03:44 — [editor](#)

Location

Bund 18 6F 18 Zhong Shan Dong Yi Road. // 外滩18号6层, 上海中山东一路18号 Tel: (86 21) 6323-9898
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China

After deciding that Sens on the Bund had seen better days, the VOL restaurant group, which owns some of the top restaurants in Shanghai, decided to renovate the 6th floor of Bund 18 and launch their newest brand - Mr and Mrs Bund.

With this latest addition to the famed waterfront, the owners are attempting to make French food on the Bund a little more accessible. Thus the price isn't quite as high as some of its neighbors, the serving staff wear some dubious uniforms, complete with elbow pads and Converse trainers, and the music is a mix of pretty much everything. I'm not sure if this has entirely worked, as most of the other guests seemed to be businessmen with hefty expense accounts, but the atmosphere was relaxed and very enjoyable.

Inside, the decorations are fairly sparse, but two of the most eye-catching additions are a giant raised wooden table lined with 18 highchairs and the vast selection of wines on display inside the dispensing cabinet. The restaurant boasts thirty two different wines by the glass, on top of a large selection of cocktails. They range from the respectable price of 50RMB to the astronomical 7000RMB.

On the recommendation of operations manager, Yves, we started the meal with the pate de campagne (75RMB) a traditional French pate baked inside a terrine which they brought to the table and from which they cut our slice before returning it to the kitchen. The Norwegian salmon (120RMB) peppered with condiments and lemon was excellent and I would highly recommend giving it a try. The oversized Asparagus XL (75RMB) with Hollandaise sauce were cooked to perfection and extremely tasty.

For our main course, we enjoyed the black cod steamed in a bag (200RMB) with rice and a Cantonese-style sauce along with pot au feu cocotte minute (250RMB), which was a beef stewed inside a pressure cooker to the point that it is so tender I could have used a spoon to cut through it. The mains were accompanied by a series of side dishes, such as the mash olive oil (45RMB) which was excellent as were the CEP essential garlic mushrooms (125RMB). However I did find the steamed green essential (60RMB) to be a little under cooked and thus a bit too hard.

For dessert we had the orange and orange tart (100RMB) a hollowed-out orange with orange sorbet and chunks of orange inside. It was extremely sour but very good and, on the request of my dining partner's sweet tooth, we tried the chocolate coutant (70RMB). This lava cake with panacotta ice cream was ever so chocolaty and ever so good.

Like all the restaurants on the Bund, the view from Mr and Mrs Bund is excellent. The deep red and black interior design give a nice romantic feel and the superb quality of the food make this restaurant worth a visit. While it is not a cheap option, in comparison to many of the other fine dinner restaurants within close proximity, it is a bit of a bargain. For those visiting Bar Rouge on the floor above, the restaurant will soon be starting a late night menu until for 4am for those looking for something more satisfying than a kebab after a night of drinking.

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- by David Evans

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Service quality:

excellent

Food quality:

excellent

Price per head (RMB):

400-500

Environment:

excellent

Feature dish or menu:

Pate de campagne

Norwegian salmon

Hollandaise Asparagus XL

Pot au feu cocotte minute

Black cod steamed in a bag

CEP essential garlic mushrooms

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400 - 500 yuan per head Business banquet French Shanghai