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# CITY

## WEEKEND

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June 17-30



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## REAL READER RECOMMENDATIONS

WINE & DINE



Chiang Mai's  
spicy curry

### Thai | Chiang Mai Thai Cuisine

**lafrica:** "Had dinner there the other night and was quite impressed. The chef and owner is from Thailand—he seems to put a lot of attention to detail and authenticity. Loved the spice and friendly service. Will definitely go back."

Find it: 1019 Kangding Lu 康定路1019号, Tel: 5228-1588

### Russian | Ponchiki

**jendan22:** "So addicted to this place. Personally I like the apple pirogis for breakfast and bubble tea—best combo ever! The staff is friendly. "Spike" speaks great English and is always up to practice!"

Find it: 612 Changle Lu 长乐路612号

### Dessert | hoF

**dobbstopper:** "I honestly still have not mastered the art of taking a bite of chocolate cake and comparing its rich delight to birds that have never been caged, but I tried at this place. The orange chocolate cake with caramel and sea salt was amazing, no doubt, but I just don't know how you guys can actually take breaths between bites. A bit pricey for cake and coffee, but I guess that's what a taste of heaven costs nowadays."

Find it: 30 Sinan Lu 思南路30号, Tel: 6093-2058



Had a great experience at a Shanghai restaurant? A lousy one? Tell Shanghai by leaving a comment on the listing. Every issue we take the best comments and feature them in the magazine.

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# ➔ Wine & Dine



One smokin'  
hot cod

## FIND OF THE WEEK

# The Cod Piece

Paul Pairet's **black cod Hong Kong** scores big

Most dishes are variations on recipes that have been around for years. No one could lay claim to the first spaghetti Bolognese or say that they invented coq au vin. But on the menu at Mr & Mrs Bund you'll see a number of dishes tagged with a "pp", chef Paul Pairet's trademark stamp that identifies the dish as his unique creation. We've had the

pleasure of trying most of these over the years and few have failed to please, but recently we tasted one that deserves a special mention. The black cod Hong Kong (¥220) was originally devised when Pairet was at Jade on 36, and it's easy to see why it remains on the menu at

Mr & Mrs Bund. The fillet comes to the table in the bag it is roasted in. As it is opened, the aroma from the roasting juice comes pouring out, full of fresh flavors including lemon, ginger, cinnamon and sesame. Served on jasmine and coriander rice, the fish is as soft as velvet—a treat for your tongue. There's not a flake in sight. Pairet says he

knew this dish was a hit when his five-year-old son ordered a second portion. That boy knows a good thing when he sees it, and so do we.

■ Rachel Platt

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

It's as soft as  
velvet—a treat  
for your tongue



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## Pairet's Black Cod Hits It Off

by [rachyface](#) | Posted on Jun 25 2010 | Shanghai Dining

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### DETAILS

What: [Mr and Mrs Bund](#)Where: **6/F, Bund 18, 18 Zhongshan Dong Yi Lu** 中山东一路18号6楼When: **Lunch—Mon to Fri 11:30-14:00; Dinner—Mon & Sun 18:30-22:30 (last order) / Tues-Sat 18:30-04:00**Tel: **6323-9898**
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I'm sorry to bring it up again. That big fat elephant in the room ...