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by Amy Fabris-Shi 14 September, 2009

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3 Shanghai chefs take on a case of the late night munchies

After spending all night (and day) working in their kitchens, where do three of the best Shanghai chefs go when they get an attack of the midnight munchies?

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COURTESY MR & MRS BUND

Even if you don't know Paul Pairet, executive chef at Mr & Mrs Bund, by name, you should know his food. His Lemon and Lemon Tart is legendary. Good news – you can make it part of your midnight munchies menu.

We figured Shanghai chefs would be the most discerning and, provided they hadn't eaten their way through their own kitchens, would know how to battle an attack of the midnight munchies with some sort of style. We rounded up three of the best and this is what they had to say.

1. Lam Ming Kin, executive chef, Jean-Georges

"Last order at Jean-Georges is 11pm, and if I feel like a bite after that I tend to head to Yakitori Fukuchan (223 Changle Lu 长乐路223号), a tiny Japanese yakitori and ramen joint that stays open late-night until 2am. Go for the chicken-leek and meatball yakitori and soy-based soup ramen.

"Another late-night favorite is Lu Ji Hot Pot (2/F, B5 Luocheng Plaza, 1665 Hongqiao Lu 虹桥路1665号洛城广场B5, 2楼). From Taiwan, the hotpot ingredients are very fresh, the soup is spicy and the doors remain open until 3am."

2. Paul Pairet, executive chef, Mr & Mrs Bund

"Away from the Bund, Costes at Xintiandi is a good choice that stays open until 1am. I love the "luxe, calme et volupte" of simple, well executed food. (By the way, that means luxury, calm and pleasure.)

"And now that Mr and Mrs Bund is open until 4am, I'd stay right here [wink] for late-night eats."

3. Craig Willis, Group Executive Chef, Wagas, Bistrow, roomtwentyeight and Mr Willis

"With Mr Willis open, I'm in the kitchen until 11:30pm and so after I just hanging out with friends on the loft terrace with a wine or slice of tarte tatin.

"I usually end up at Old Shanghai Moon at the Old Jinjiang Hotel, which has kooky 1930s-style decor and good cong you bing (green onion pancakes).

— Craig Willis, Group Executive Chef, Wagas, Bistrow, roomtwentyeight and Mr Willis

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