

Advance

- IDEA MAKERS Q&A
- IDEA MAKERS
- FINANCE
- IDEA OF THE MOMENT
- MUST HAVES
- EDITOR'S LETTER

Explore

- BEEN THERE
- DESTINATIONS
- EVENTS
- HOTELS
- THE GUIDE
- MUST HAVES

Indulge

- EAT
- DRINK
- GOLF
- FITNESS
- MUST HAVES
- DRIVE

Web Exclusives

- BEEN THERE
- SLIDESHOW
- WHAT'S UP IN THE HUBS
 - HOUSTON
 - NEW YORK / NEWARK
 - CLEVELAND
- MORE RESTAURANT RECOMMENDATIONS
- SWEEPSTAKES
- GO FOR A SPIN
- SHOWROOM TOUR

On Board

- NOTEBOOK
- CHAIRMAN'S LETTER
- COOKBOOK
- FUN AND GAMES
- INSIDER



LEMON TWIST
FIVE TO TRY

Home Cooked Meal

Mr & Mrs Bund brings French comfort food to Shanghai

Diners ring a doorbell to enter the high-ceilinged white dining room of the new modern French eatery in Shanghai, **Mr & Mrs Bund** (Bund 18, 6/F, 18 Zhongshan Dong Yi Lu, 86.21.6323.9898, mmbund.com). Patrons even help themselves to 32 wines by the glass from an Enomatic dispenser. The premise is that guests are enjoying a typical Sunday evening family-style meal in a French home.

But **this is chef Paul Pairet's house, and "typical" is the last word that applies to this creative culinary master. At his previous post as chef de cuisine at Jade on 36, across the Huangpu River, Pairet created cutting-edge fare, using the element of surprise as skillfully as he deploys his chef's knife.**

At his new restaurant, the cuisine is French comfort food.

"Most of these dishes don't belong to me," Pairet insists.

"They belong to everyone, to the French *patrimoine*." But as the restaurant's Web site explains, **these are French favorites as seen "through Pairet's looking glass."** So his picnic chicken aioli — the classic French chicken with garlic mayonnaise — comes with a bowl of creamy herb-tinged foam that begs to be licked clean. The foie gras light crumble contrasts a crunchy exterior with balsamic, orange,

Read more about **Shanghai** restaurants and share your own. [recommendations](#) with readers

.....

and lime flavors with the velvety smooth pâté underneath.

For old times' sake, five cutting-edge favorites from Jade on

36 — including Pairet's legendary Lemon & Lemon Tart PP (see "[Lemon Twist](#)," below) — appear on the menu as well.

Pairet offers diners plenty of choice; the menu contains a mind-boggling 280-plus dishes. He calls it a "Lego model of sorts," in which diners can mix and match meats, sauces, and sides in their quest for their perfect meal.

Clearly, Shanghai diners have found it here. By 8:30 p.m. on a Wednesday, the house is packed. Five nights a week the kitchen stays open until 4 a.m., providing a welcome home for Shanghai's night owls.

— *Kristin Baird Rattini*

Getting There: Continental offers nonstop service to Shanghai from its hub in New York/Newark.



Lemon Twist

Mr and Mrs Bund offers 46 desserts, but for many returning customers there's only one choice: the Lemon & Lemon Tart PP. Named for Chef Paul Pairet, it looks like an ordinary lemon, but the skin has been hollowed out until translucent, then poached and candied in sugar syrup — a three-day process altogether. As each one is ordered, it's filled with a tangy-sweet mixture of lemon sorbet, lemon curd, fresh orange and grapefruit segments, and vanilla Chantilly cream. *C'est magnifique!*



— *K.B.R.*



Five to Try