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**Restaurants**

<u>The Bund Area :</u>	<i>M on the Bund</i>	<i>Mr&amp;Mrs Bund</i>	<i>Whampoa Club</i>	<i>Laris</i>
<u>French Concession Area :</u>	<i>Mesa&amp;Manifesto</i>	<i>South Beauty 881</i>	<i>La Na Thai</i>	<i>Shintori</i>
	<i>Yongfoo Elite</i>			
<u>Xintiandi Area :</u>	<i>TMSK</i>	<i>Ye Shanghai</i>	<i>Va Bene</i>	<i>T8</i>
<u>Jing'An area :</u>	<i>1221</i>	<i>Le Bouchon</i>	<i>Bali Laguna</i>	
<u>Xuhui Area :</u>	<i>Guilin Garden</i>			

**M on the Bund**

One of Shanghai's very best. The large terrace offers unparalleled views of Pudong and the Bund. "Eclectic European" food with strong Turkish, Lebanese, French and Italian influences. Great care is given to freshness, quality and presentation. There is an excellent selection of wines to complement the meal and the dessert selection is superb. Conde Naste magazine considers it one of the best 100 restaurants in the world and in the top 5 restaurants in China for almost 10 years.

*Mon the Bund: 6/F, No 5 The Bund (corner of Guangdong lu) - (86-21) 6350.9988*



**Mesa & Manifesto**

The multi award winning Chef Steve Baker is back. Harking from Adelaide in South Australia, he is one of a few exceptional Australian chefs making their name in China with innovative cuisine. Western style but using local flavours of herbs and spices with his contemporary and innovative approach. The design is a stylish contemporary space with its furnishing reflecting a minimalist style, allowing the food to be the main focus of the evening.

*Mesa & Manifesto: No 748 Julu lu (East of Fumin lu) - (86-21) 6289.9108*



**South Beauty 881**

A striking contrast of historic and contemporary. The elegance of the past lives on in the ornate interiors of the Mansion outfitted with decor of the 21st century. The result is a light, airy, contemporary space. Elegance never goes out of style. At 881, chefs are trained in the great traditions of Sichuan, Cantonese and Jiangnan cuisines. They combine the finest ingredients and techniques to produce a menu that is classic, contemporary and always elegant.

*South Beauty 881: No 881 Yan'an Middle Road - (86-21) 6247.1581*



**TMSK**

TMSK is the acronym of Tou Ming Si Kao. "Crystal Mind" in English. Liuli Gong Fang, who created this concept, says "we should eat with elegance, with gentility, with good taste, also with discrimination, with meaning fullness and with an open, inquiring mind. And all this in a typically Chinese style, updated of course representing the development of China. Great food, a unique venue and a daily show with a traditional Chinese quartet, that is anything but traditional.

*TMSK: Unit 2, No 11 Beili, Xintiandi Square, lane 181 Taicang lu - (86-21) 6326.2227*



**Ye Shanghai**

Ye gathers taste of architecture, ambiance, artwork, and music mixed with intoxicating fragrance and tastes of the cuisine. Many small chambers of the old days have given way to one large room. The former gallery serves as an entryway, an idea taken from the west. It also has a veranda, which was used by the designer to reduce the formality of the dining environment. The design, however, is only half the wonder. Ye Shanghai's cuisine is just as impressive as its setting.

*Ye Shanghai: Unit 6, Beili, Xintiandi Square, No 338 Huangpi Nan lu - (86-21) 6311.2323*



### Va Bene

Chef Franco Sommariva cooks up authentic Italian dishes, many incorporating fresh ingredients sourced in China. Popular dishes are deep fried fish, calamari and prawns in fresh tomato herbs sauce and braised lamb shank with saffron risotto in fresh tomato and vegetable sauce. Fresh pasta dishes include the signature Va Bene dish linguine with clams and black squid ink pappardelle tossed with lobster cherry tomato and rucola and rosemary roast duck on porcini mushroom risotto.

*Va Bene: Unit 7, Beili, Xintiandi Square, Lane 181 Taicang Lu - (86-21) 6311.2211*



### La Na Thai

Lan Na, Means "Many rice fields" and is the name of an area of northern Thailand, this area was secured from invasion by Rama I, who was the father of the modern Thai nation, We believe that if a restaurant serves the food of a culture we must serve the food in an appropriate and culturally respectful context. So our buildings and the artifacts must be of a quality to reflect the beauty and sensuality that is fundamental to Thai culture.

*La Na Thai: Ruijing Guesthouse Bld 4, No 118 Ruijin Lu /Yongjia lu - (86-21) 6466.4328*



### 1221

This stylish but casual eatery is a favorite of hip Chinese and expatriate regulars. The dining room is streamlined chic, its crisp white tablecloths contrasting the warm golden walls. Shanghainese food is the mainstay, with a few Sichuan dishes. From the extensive 26-page menu (in English, pinyin, and Chinese), you can order dishes like sliced "you tiao" (fried bread sticks) with shredded beef, a whole chicken in a green-onion soy sauce, and *shaguo shizi tou* (pork meatballs).

*1221: No 1221 Yan'an Xi lu, Changning district - (86-21) 6213.6585*



### Le Bouchon

Since 1998, this authentic French restaurant offers a very unique French ambiance and food. This charming wine bar and bistro serves up tasty traditional French fare in a cozy 12-table hideaway. The degustation menu is a greatest hits of French cuisine: escargot, foie gras, and duck breast. The baked Alaska (ice cream over a sponge cake topped with meringue), a rare treat in Shanghai, must be ordered separately, and it's worth it. The wine list includes two dozen reasonably priced French selections.

*Le Bouchon: No 1455 Wuding Xi lu, Changning District - (86-21) 6225.7088*



### Mr & Mrs Bund

The celebrated Paul Pairet has moved in Bund 18 and introduced a huge new menu which, although lacking in his former experimental edginess, delivers big where it counts: Pairet moderns up French classics. Diner favorites include the table side-served smoked salmon, exquisite foie gras (whether seared or terrined), beef bourguignon and the very best bread basket to be had in the city. The wine list is remarkably deep, and, thanks to a razzmatazz vacuum seal machine, the world's top labels are available by the glass.

*Mr & Mrs Bund: 6/F, No 18 The Bund (corner of Nanjing Dong lu) - (86-21) 6323.9898*



### Guilin Garden

Guilin Garden was the private residences of Huang Jinrong Shanghai's most powerful mob boss of the 1920s and 1930s. It includes five major with Luck, Wealth, Longevity, Happiness and Immortal themed architectures. Food on offer in Guilin Garden is fine dining Chinese-style, with much of the ingredients imported. This is a good choice for business dinner, birthday feast, wedding, product launch, family celebration and other events.

*Guilin Garden: No 188 Caobao lu (Inside Guilin Park) - (86-21) 6451.5098*



### Whampoa Club

At this Deco-inspired restaurant in the Three on the Bund complex, preeminent Asian chef Jereme Leung is creating what he calls "new Shanghai cuisine" combining classic Chinese cooking techniques and eclectic ingredients from around the globe. With a focus on fresh seafood and interesting interpretations of Shanghai classics, this is a destination worth checking out. As befits a celebrity venue, prices are steep, but generally worth the expense.

*Whampoa Club: 4/F No 3 The Bund (cross of Guangdong lu) - (86-21) 6323.3355*

