

Frommer's

# China



Dongfang Lu 899 (south central Pudong). ☎ **800/465-4329** or 021/5830-6666. Fax 021/5830-5555. [www.holiday-inn.com](http://www.holiday-inn.com). 352 units. ¥1,500 standard; ¥2,000 executive level; from ¥2,000 suite. Discounts up to 50% low season. AE, DC, MC, V. Metro: Pudian Lu. **Amenities:** 3 restaurants; lounge; bar; babysitting; concierge; executive-level rooms; health club and spa; indoor pool; room service. *In room:* A/C, TV, fridge, hair dryer, Internet (¥80/day), minibar.

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## 4 WHERE TO DINE

Dozens of promising, mostly upscale, international restaurants and cafes open every month, too many to keep up with. The emphasis is on Shanghai's own renowned cuisine, commonly referred to as *benbang cai*. The most celebrated Shanghai dish is hairy crab, a freshwater delicacy that reaches its prime every fall. Also popular are any number of "drunken" dishes (crab, chicken) marinated in local Shaoxing wine, and braised meat dishes such as lion's head meatballs and braised pork knuckle. Shanghai dim sum and snacks include a variety of dumplings, headlined by the local favorite *xiaolong bao*, as well as onion pancakes and leek pies, all of which deserve to be tried.

The boom in Shanghai restaurants has brought with it a dramatic increase in Japanese, Thai, European, and American restaurants, too, with the international fast-food chains, from Starbucks to McDonald's, seemingly on every corner. For restaurant locations, see the map on p. 446.

### HUANGPU (DOWNTOWN)

#### Very Expensive

**Mr and Mrs Bund ★★ FRENCH** International chef sensation Paul Pairet has left the heights of the Shangri-La Hotel's Jade on 36 restaurant for his own star turn on Shanghai's most famous street, the Bund. Lodged on the sixth floor of the lavishly restored Chartered Bank of India, Australia, and China building, Pairet's new modern French eatery—in classic red and black decor—features a number of his signature dishes from Jade including the Jumbo Shrimp Jar and the to-die-for Lemon Tart. New selections are composed of a variety of seafood and viands cooked in a style of your choosing, and served family-style. The wine list offers classic cocktails and 32 wines by the glass. Still settling into its new location at press time, the service is a bit uneven, but the quality and creativity of the cuisine has remained largely excellent. Request a table by the window for nighttime views of Pudong.

Zhongshan Dong Yi Lu 18, Bund 18. ☎ **021/6323-9898**. [www.mmbund.com](http://www.mmbund.com). Reservations required. Main courses ¥150–¥250. AE, DC, MC, V. 6:30–10:30pm (Tues–Sat till 4am). Metro: Nanjing Dong Lu.

**M on the Bund (Mishi Xicanting) ★ CONTINENTAL** Perched atop a handsome