

TALK

动感 SHANGHAI / MAY 2010

EMERGING MARKETS

Why Luxe Loves China

"Wealth is the parent of
luxury and indolence, and
poverty of meanness and
viciousness, and both of
discontent."
Plato

WIN!

AREA FOCUS

THE BUND



The New Bund

The 'Wall Street of the Orient' is looking better than ever after massive renovations

If you have time to visit only one place in Shanghai, it's got to be the Bund. Believe it or not, this famous stretch of colonial splendour gets its moniker from the Hindustani word band, which means 'promenade'.

Zedong gained power in 1949, however, the Bund began to be seen as a reminder of Western dominance over China. Its original tenants were sent away.

Now, after two years and RMB 5 billion worth of renovations, the Bund has regained much of its previous glamour. In the process, tonnes of stones were shipped in from Hong Kong and marble was brought in from England and Italy. All the major historical buildings received facelifts and the number of car lanes along the



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EAT

JEAN GEORGES



Some say the food and at-times slow service (although staff are unfailingly polite) here don't match up to chef Jean-Georges Vongerichten's New York flagship, but this elegant high-ceilinged dining room, with its eel-skin sofas, pony leather armchairs, red velvet drapes, burnished copper and cobalt blue interiors and sexy low lighting, still sees a full house on weekends. Among the nouveau-French offerings, the foie gras brûlée is a sure-fire pleaser, the Champagne cocktails are among the best in the city and the Pudong views are stunning.

4F, Three on the Bund, 17 Guangdong Lu, near Zhongshan Dong Yi Lu. Tel: 6321 7733

LARIS

Imaginative, tasty New World cuisine in



a sophisticated, modern, white marble setting. Having worked previously in Hong Kong, Macau, Vietnam and London, chef David Laris' menu reflects his Australian-Greek roots, as well as his travels. Expect such delights as scallops on parsnip mash with oyster lemon foam, miso-glazed codfish, or the freshest oysters in town from his seafood bar. Do save room for desserts such as his famed pandan-leaf pannacotta.

6F, Three on the Bund, 17 Guangdong Lu, near Zhongshan Dong Yi Lu. Tel: 6321 9922

M ON THE BUND

When it opened in 1999, M on the Bund was lauded as Shanghai's first world-class restaurant; with naysayers insisting that Shanghai wasn't ready for international fine dining, much less the idea of a night out along the then-decrepit Bund. M's visionary founder Michelle Garnaut has never looked back, and customers still flock to the handsome dining room (or in summer, the terrace, with great views



of the Bund) for a menu that combines Mediterranean and North African influences, such as slow-baked salt-encrusted leg of lamb. Leave room for the incredibly sinful dessert platter laden with M's famous pavlova, chocolate tart and other diet busters.

7F, 5 on the Bund, 20 Guangdong Lu, near Zhongshan Dong Yi Lu. Tel: 6350 9988

MR & MRS BUND

It's quite simply, the most extraordinary



ylang-ylang cocktails tingle with hints of ginger and mint, and long windows provide direct views of the Pudong skyline.

4F, 18 Zhongshan Dong Yi Lu, near Nanjing Dong Lu. Tel: 6323 8399

GLAMOUR BAR



True to its name, this ultra-glamorous bar boasts astounding views of the Bund through its wraparound lead-paned windows. Its extensive martini list and

elegant art deco getup, accented by antique chandeliers and lamps, make it a top see-and-be-seen venue for well-heeled sophisticates.

6F, 20 Guangdong Lu, near Zhongshan Dong Yi Lu. Tel: 6329 3751

pocketed pool of regulars known to drop hundred of RMB per shop - in a. Sometimes, the stores have doors to other customers so the salesgirls can count and tally up all those purchases for their VIP clients. At the luxury-shopping scale of Chinese shoppers who are allured of going designer workers are known to spend months of their salary in a wallet, purse or pen that pedigree.



2F Comely Buffet

Enjoy a sumptuous buffet: Japanese Sashimi, Classic International Barbecue, Chinese Cuisine, inviting dessert and ice-cream, lavish fresh fruit, soft drinks... and much more! You can enjoy them all to your satisfaction.



Fantastic Price!

Only at RMB 118 net per person for lunch
RMB 138 net per person for dinner (one complimentary wine)
RMB 158 net per person for dinner (one complimentary wine)

Half price for kids below 10 years old
Operation hours: 11:00am - 2:00pm, 5:00pm - 10:00pm
For reservations please dial 6350 0000

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dining experience you will have in Shanghai. Don't let the 100-plus choices on the menu intimidate you; it's easier to work out than it first appears. The meal usually begins with one of chef extraordinaire Paul Pairet's famous texture-switch dishes: a tin of tuna, which actually contains tuna foam, accompanied by paper thin, crisp bread for scooping up the salty goodness.



Staff pour various bits of soups together from fancy decanters and mains are designed to be shareable. It's a curious process - science experiments that produce edible art, as visually pleasing as they taste. Make sure you try Pairet's trademark dessert - the 'Lemon & Lemon Tart', candied and filled with sorbet (RMB 100).

5F, Bund 18, Zhongshan Lu at Nanjing Lu.
Tel: 6326 9898

STILLER'S RESTAURANT & COOKING SCHOOL



Be sure to make time for a drink on the rooftop terrace on arrival, the southerly view of the Bund is a unique perspective and the Raspberry Martinis (RMB 78) are divine. Main courses are priced from RMB 215 to RMB 265, with the exception of the RMB 388 Australian Wagyu beef tenderloin in truffle crust with bone marrow dumplings, if you're prepared to pay the price, the result won't leave you disappointed. This succulent and velvety-smooth cut of meat will not be forgotten in a hurry. To accompany the meal, Stiller stocks an exclusive range of wines imported from Germany, and there are a stack of options on the wine list for less than RMB 400 per bottle.

6-7F, Building 3, The Cool Docks, 505 Zhongshan Nan Lu, near Fuxing Dong Lu.
Tel: 6152 6501