

# SHANGHAI that's

**ALSO STARRING:**

Adam Levine of Maroon 5

Fan Bingbing Double Xposed

The future Miss China Universe

## EVERY DOG HAS HIS DAY



**Mr. Ultraviolet**

**Mr. Olive**

**Nice Guy Bradley**

**Mr. Camel**

**Mad Dawg**

**Mr. Rouge**

Advertising Hotline  
400 820 84287

城市漫步上海英文版9月份  
ISSN 1672-8033



China Intercontinental Press  
国内统一刊号: CN 11-5233/GO

SEPTEMBER 2012

# THE 2012 FOOD & DRINK AWARDS



**BEST MEDITERRANEAN GREEK TAVERNA**

My big fat Greek restaurant! Yup, within those spanking white-washed walls that truly evoke memories of beautiful islands in an azure sea you will find your favorite Med food. All the classics cooked to simple perfection. A gold medal for the home of the Olympics.



**BEST FRENCH MR & MRS BUND**

Ooh la la, Shanghai just can't stop its love affair with the works of Paul Pairet. And can you really blame us? Ultraviolet might be all the buzz this year, but Mr & Mrs Bund is still at the top of its game, coming out swinging with a one-two combo of cool location and delicious food. Indubitably French, this kitchen doesn't hesitate to infuse a little fun into the mix. Gillardeau oysters topped with a ponzu jelly? Lemon lemons and shrimp trapped in a citrus infused bell jar? More please!



**BEST SPANISH EL WILLY**

Recently moved from its cozy Donghu Lu location to glitzier digs on the Bund, el Willy is now even sexier... and knows it. The upscale abode hasn't gone to this restaurant's head though; food still pleases with elegant tapas that combine the best of traditional Spanish sentiment with Chef Willy Moreno's crazy creativity. Honest moment: we dream about his explosive Balik salmon dressed in cool sour cream and gorgeous truffle honey.



**BEST ITALIAN ISOLA**

Ciao Bella! Isola takes the title again. The sexy, white interior, welcoming open kitchen and dazzling views are the perfect foil to a mouth-watering menu of Italy's most delectable dishes. While the black truffle pizza makes us mambo Italiano, the lobster paccheri makes us want to kiss the waiters, who probably wouldn't mind since they're so damned friendly.



**BEST PIZZA MATTO**

It was a fight to the death this year, as long-time favorites battled a group of up-and-coming pizza newbies. This time, a fresh face won out. With a crust that's puffy around the edges and perfectly thin in the middle, boasting a light charcoal char from their wood-burning fire, who could really begrudge them? The chic atmosphere and great happy hour only helps their case. No wonder Matto is a fast favorite amongst the Lujiazui populace.



**BEST INDIAN BUKHARA**

Arguably the classiest Indian eatery in Shanghai (you classy, classy voters you) Bukhara resides in a bit of a palace – replete with royal décor – up on Hongmei Lu. With ingredients and staff imported from the sub-continent, the is authentic northern Indian fare and a must for curry lovers. And who doesn't love curry?



**BEST MALAYSIAN CAFE SAMBAL**

Traditional dishes – fiery with chilies and fragrant with kaffir lime – meet a cool vibe and rooftop cocktails in Jiashan Market. The result is a happening Malaysian haven, where food is sexed up but, ultimately, sticks close to its roots. An import from Beijing, owner Cho Chong Gee is proving he can play with the big dogs down south, wooing our fickle Shanghai hearts with otak otak and chicken satay.



**BEST VIETNAMESE PHO REAL**

No Shanghai restaurant does Vietnam's national dish better than Pho Real, whose two cozy, modern eateries are friendly neighborhood joints in the former French Concession. Any given hour, regulars are tucking into bowls of authentic pho, a centuries-old dish served up with a side of contemporary cool.



**BEST AMERICAN  
ELEMENT FRESH**

Crunch, crunch, crunch, the Shanghai hordes continue to descend in droves to fill up on Element Fresh's endlessly satisfying salads, lip-smacking smoothies, mighty breakfasts and more. We crave its quality, its bright surroundings, its relentlessly chipper staff. This juggernaut of fresh fare shows no signs of slowing down, powering on to claim the crown for another year.



**BEST FINE DINING  
MR & MRS BUND**

The place to go for a truly luxury experience, everything about chef Paul Pairet's Bund restaurant oozes crème de la crème, from the unique spin on classic French fare to the elegant furnishings. It's described by many as the go-to place when entertaining out-of-town guests and proves that Shanghai can offer up fashionable food to match anywhere in the world.



**LATIN AMERICAN  
MAYA**

This modern Mexican mainstay has always been there to satisfy your more sophisticated South of the Border cravings. Serving up contemporary renditions of the country's classics – chili rellenos, pork belly... drooling yet? – for dinner and a gut-busting, eggcellent brunch, Maya has got you on its knees, worshipping at its taco temple.



**BEST BURGER  
BLUE FROG**

With seven locations spread throughout Shanghai, Blue Frog ensures that we never have to go hungry for burgers again. Offering 10 different options, it supplies the city's meat-addicted denizens with a satisfyingly beefy fix featuring sizable patties and a broad selection of toppings, from crispy bacon and cheddar cheese to Portobello mushrooms and onion rings.



**BEST STEAKHOUSE  
MORTON'S**

This high-end chain steak-ed its reputation on providing beautiful slabs of prime beef – and they've delivered on their promise time and time again. Serving giant portions as only Americans know how, the Chicago-based brand has become a staple for those after the best meat to put in their mouths.



**BEST HOTEL SUNDAY  
BRUNCH**

**JADE ON 36, PUDONG SHANGRI-LA**  
It is not the champagne-fueled carnage down low you have opted for this year. No, it seems you are growing mature Shanghai, opting for a refined setting up there where the air is rarified, and who can blame you, with five-star food and stunning views back over the Bund... not to mention devilishly handsome new chef Franck Elie-Laloum!



**BEST CONTEMPORARY WESTERN**

Crikey! History in the making, with our first ever dead heat in 10 years of competition, two restaurants receiving exactly 23.6 percent of the vote each.

**GLO LONDON**

Representing Great Britain, glo London, who mix it up with everything from a chicken tikka pizza to wagyu beef burger to Sunday carvery to afternoon tea to home nation favorite the full English breakfast. Yum!

**GOGA**

Go-ga, Go-ga! In the Californian corner, fusing Asian ingredients with American sensibility, this bastion of laid-back fine dining might be pint-sized but, in the hands of Brad Turley, more flavor gets packed into this little space than you could possibly imagine. Lobster rolls with brilliant lemon aioli, beef cheek adobo and buttery, velvety sea urchin? Oh my.

# THE BIG FIVE



## BEST NEW RESTAURANT ULTRAVIOLET

It may only have 10 seats, but it received hundreds of votes. Lurking in a Shanghai warehouse (address undisclosed) Chef Paul Pairet conjures up strange gastronomical concoctions from an uber-modern kitchen. His restaurant – three years in the making, a lifetime in the preparation – sees that single table of 10 surrounded by floor-to-ceiling LED screens. The set menu is 20 courses long, each dish paired with sounds, videos and scents. It sounds over the top. It is over the top. In the best way possible. The combination of excellent food and absorbing theatrics is mesmerizing.



## BEST NEW BAR SHANGHAI BREWERY

It's always beer o'clock at the Shanghai brewery! Who knew the city needed another big bar where big boys could watch big games? It did, and our ebullient newcomer has swept us off our collective pins and made a big splash in the Hengshan-Dongping axis of fun. The huge windows, beautiful wood interior and shiny beer pipes are all the invitation needed to stroll in, kick back and enjoy a delicious home-brewed beer.



## BEST CHEF PAUL PAIRET

It was his year. A Frenchman with a flair for foam and fire, Chef Pairet has long titillated Shanghai with fascinating food; at once recognizable and out of this world crazy. A freeze-dried salad with warm camembert? Perfection. Pairet first shot to Shanghai stardom at the estimable Jade on 36 in 2005, then brought his magic to the wildly popular Mr & Mrs Bund. His big accomplishment this year is Ultraviolet. A project three years in the making, it offers one table, 20 courses and a multi-sensory show (lights, video, music, action!) for every bite. Thanks for upping the game Paul Pairet, your hungry groupies are forever grateful.



## RESTAURANT OF THE YEAR MADISON

Despite closing their door for a couple of months as they move from Dongping to Fenyang Lu, you have kept the faith with Chef Austin Hu's nouveau American food. We love the passion that goes into the dishes, and the fact that he puts an emphasis on the best of Chinese produce. Many especially adore their famous brunch, where people gather from around the city to feast on scotch eggs, amazing bacon sandwiches and other delicious sweet and savory fare. Thank you Madison for curing our hangovers and delighting our taste buds!



## BAR/CLUB OF THE YEAR BAR ROUGE

Many have tried to outshine the Bund's veteran of posh, and many have failed. Shanghai's darling for nearly a decade, this temple to high-end tipples is the city's landmark for lush, luxe libation, drawing a sexy and well-styled crowd with their crazy parties and gorgeous space. That's four times too; you have now voted it number one in 2006, 2008, 2011 and 2012. It seems Shanghai will be forever intoxicated with the lady in red.