



**SHANGHAI
EAT &
DRINK
GUIDE**



Silk Guides

Pavillon by Costes Paris FRENCH
 Parisien hoteliers Costes' first venue outside Paris is a lavish Chinoiserie fantasy across three tiered levels reminiscent of a Chinese pavilion. Serves wallet-busting French fare throughout the day, from Viennoiseries at breakfast to late-night croque monsieur. *North Block Xintiandi, Lane 181 Taicang Rd, by Huangpi Rd (5306 9988)* 太仓路181号, 新天地北里, 近马当路

Pho Real VIETNAMESE
 The name is kinda tacky, but everything else in this sunken Vietnamese resto/wine bar is pure class – from the up-turned baskets hanging from the ceiling to the turquoise tables and trendy pho. Be prepared to wait – there are only 16 seats. *166 Fumin Rd, by Changle Rd (5403 8110)* 富民路166号, 近长乐路

Restaurant Martín SPANISH
 From San Sebastian via the Bilbao Guggenheim to a heritage mansion in Xujiahui Park. Three-Michelin-starred Spanish chef Martín Berasategui's Shanghai franchise features majestic interiors, upscale nuevo Spanish cuisine and a pretty patio serving jamón ibérico and mini cheesecakes until 1.30am. *811 Hengshan Rd, inside Xujiahui Park (6431 6639)* 衡山路811号, 徐家汇公园内

Roomtwentyeight GLOBAL
 This breezy resto shares the lobby of eco-boutique hotel Urbn, spilling onto the walled courtyard. In the open kitchen, Australian chef Ben Fitton prepares mod-Oz dishes, while bartenders mix elderberry martinis. Popular weekend brunch spot. *183 Jiaozhou Rd, by Xinzha Rd (5172 1300)* 胶州路183号, 近新闸路

Shintori JAPANESE
 Designer industrial-chic décor – a wide-open kitchen; communal tables – and

an equally avant-garde take on the Japanese menu. Expensive, but worth it. *803 Julu Rd, by Fumin Rd (5404 5252)* 巨鹿路803号, 近富民路

Simply Thai THAI
 The city's oldest – and still, consistently, the best – Thai restaurant. A team of chefs from Thailand produces the classics, but also innovates. Simple Southeast Asian décor and friendly, with-it waitstaff. *House 27, North Block Xintiandi, Lane 181 Taicang Rd, by Madang Rd (6326 2088)* 太仓路181号, 新天地北里, 近马当路

Stiller's GLOBAL
 One of Shanghai's most talented chefs, Stefan Stiller's out-of-the-way restaurant is well worth the trip. Sophisticated setting and river views are the backdrop for his contemporary take on European cuisine with a German accent. *6-7/F, Bldg 3,*

CHOCOLATE BOX

Malaysian pastry chef Brian Tan is Shanghai's Mr Chocolate – his light-textured but rich desserts, truffles and cocktails are available at **Hof** (see Bars) and **House of Chocolate** (see Cafes). **Mon Reve** (3182-1 Hongmei Rd, by Huaguang Rd, 6405 8920, 虹梅路3182-1号, 近华光路) in Gubei offers handmade European chocolates, pastries and customised cakes by American pastry chef James Fricker. **Awfully Chocolate** (four locations, www.awfullychocolate.com) sells calorifically good whole chocolate cakes and choc ice-cream. It's all about imported Belgian choc at heavenly **Mio Miko** (80 Wulumuqi Rd, by Anfu Rd, 5403 0760, 乌鲁木齐中路80号, 近长乐路 and 安福路). If you're looking to indulge on Huaihai Rd, do so with dense brownies and white-choc milkshakes at **Whisk** (see Cafes).