

LUXE DINING



2011

SHANGHAI'S BEST RESTAURANTS 上海最佳餐厅(英文版)

a SHANGHAI TATLER publication



澳门新口岸店 澳门友谊大马路星际酒店6层 电话: 00853-8290 8638

上海人民出版社



2011

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BEST
RESTAURANTS
上海最佳餐厅(英文版)

上海诺施国际出版顾问有限公司 编
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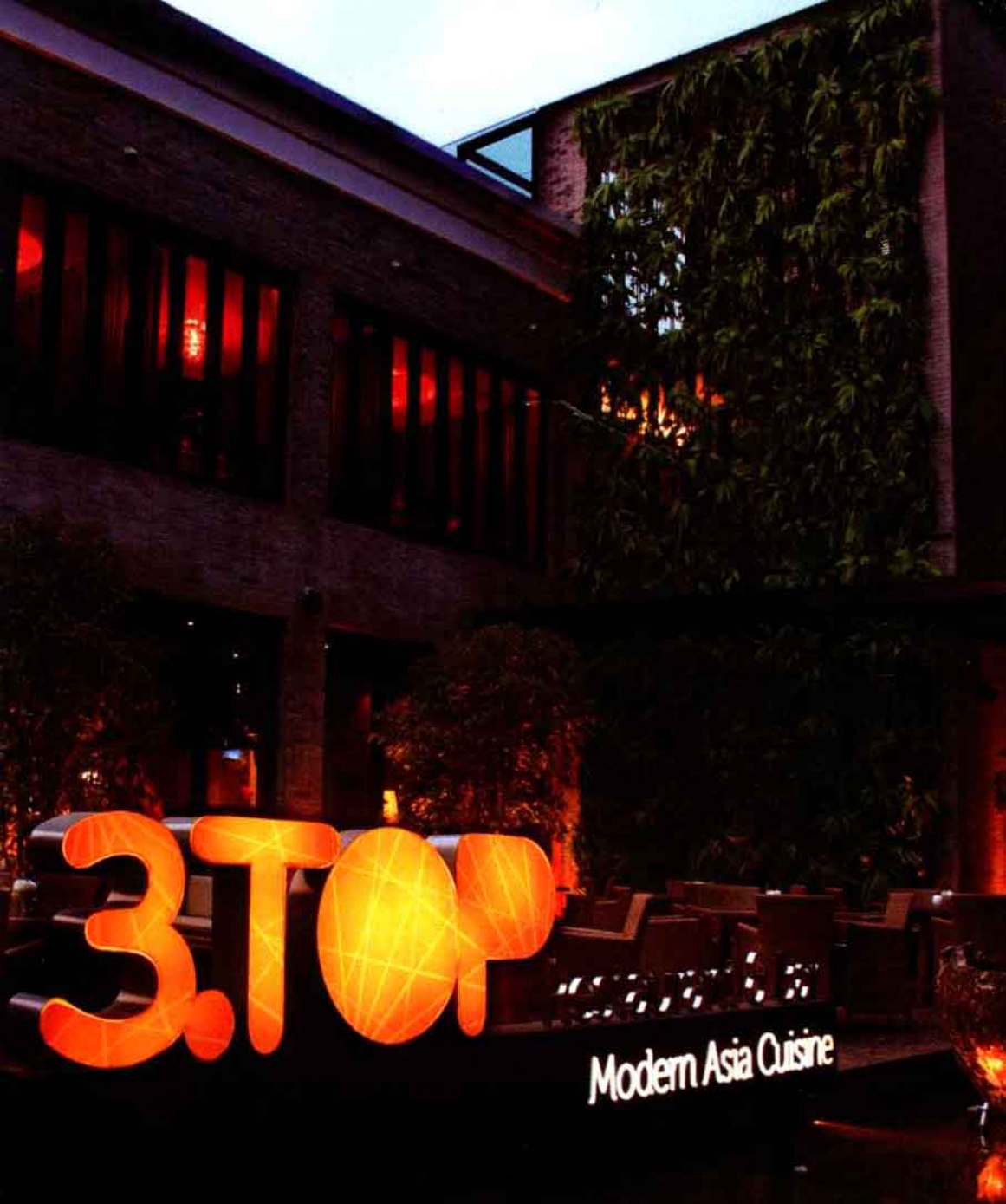
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上海新乐路47号（近襄阳北路）

47 Xinle Road, near Xiangyang (N) Road Shanghai

Tel: 021-54038896 Fax: 021-54038621

www.dining1ty.com/shanghai/restaurantthreetop

3.TOP
Restaurant & Bar
Modern Asia Cuisine

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EDITOR'S NOTE

To Shanghai city, the year 2010 is of great significance. Since then, friends from all over the world has flooded into Shanghai, and Shanghai welcomes them with her warmest and best service. As we all know, gourmet has a significant place in Shanghai. At the same time, there are countless world-renowned Western cuisines such as French, Italian, Spanish and Portuguese cuisines. Therefore, it is no exaggeration to say that Shanghai is a condensed version of the gourmet world.

As in previous years, SHANGHAI TATLER presents to the readers *2011 Shanghai Best Restaurants* exclusively at this time of the year. If you are a regular reader of this book, you must know that it is the best tool for gourmets to pursue delicacies. With its unique reading style, detailed information of restaurants and precise orientation of map, this book has been a model in gourmet industry for years. With such a book in hand, those who have a passion for delicacies can, conveniently and quickly, spot them in any corner of the city.

Compared with previous years, *2011 Shanghai Best Restaurants* does not only add a lot of contents, but also invites about 12 judges who are active in Shanghai, Jiangsu, Zhejiang and other places. It has been the first time to have such a huge cast within similar publications. Their professional, impartial and detailed articles also help the readers feel the charm of delicacies between the lines. Among the 160 restaurants selected this year, 120 are the conventional Shanghai restaurants, and the remaining 40 ones are selected from Nanjing, Hangzhou, Suzhou, Ningbo. It is a great breakthrough both in quantity and quality compared with that in previous years. These restaurants, which are located in major cities of Yangtze River Delta, range from magnificent hotels to inns with unique style. It is indeed a feast for the eyes to see the works of celebrities compete with each other in this field.

What's more, *2011 Shanghai Best Restaurants* makes more changes in the format. Though the book remains a good assistant for you to pursue delicacies, it will bring you more different experiences as you read it.

Eric Zhang

Managing Editor

CONTRIBUTORS



JIANG LIYANG

Foodie and the deputy secretary-general of Shanghai Food Culture Research Association. He has visited and eaten at more than 3000 restaurants across Shanghai because of his love for food and cooking.

JIANG LIMING

Working now at the Information Resource Centre in Medical College of Shanghai Jiaotong University, he loves food and writing and has published many food-review articles. He also tries to cook some of the dishes which he is good at occasionally.

NANNAN-HENGMIN WANG

As the Editor of *Shanghai Tatler* magazine in charge of dining, Nannan is passionate about fine food and wine whether consumed at a banquet or in a more intimate setting. Through her international travels she has enjoyed a diverse range of wines and cuisine and has come to understand how, where and what to eat and drink.

DUCCIO ALABISO

He was born in Parma which is home to good food and thus he has always had a passion for food and cooking. He has worked as a consultant for many gourmet magazines. He likes making chocolate mousse and some other desserts.

CHEN BEI

Senior media person. She loves traveling and all the people and stories during the journey. In addition, she also has a taste for food and enjoys stories related to it.

CRYSTYL MO

American editor and journalist Crystyl Mo has 15 years of experience in China. She is the Food Editor of *Time Out Shanghai* and a contributor to numerous international magazines including *Food&Wine* and *Departures*.

ANTHONY ZHAO

After over a decade working as a chef at high-end restaurants in Shanghai, Anthony Zhao launched his career as a restaurant consultant, helping companies launch new restaurants, develop menus and train chefs. Zhao has also worked on numerous food television programs both in China and abroad, as a host and a producer.

QIAN KUN

He likes to write after he is full. His words are always irrelevant but also with meaning of certainty. He loves food and writing and has bended down to his own worship.

BACON ZHAN

Former editor of a gourmet magazine. He has a strong love for food and cooking. Braised pork and pasta are his favorites.

LU JIA

She is a well-known young Kunqu opera actress, giving performances around the world every year. Therefore, she has tasted all kinds of cuisines worldwide and enjoyed extensive contacts with dishes from both home and abroad.

JIANG QI

She is very fond of traveling and has been to most parts of China and south-east Asia. She has tasted all kinds of cuisines and has been working in several wine companies of premium brands.

ZHANG LUNAN

She is not a gourmet but merely a food lover, and hopes that the food from her articles is like a living thing, dancing in the dishes and blooming among the taste buds.

USING THE GUIDE

GIOVANNI'S ITALIAN RESTAURANT

🍴 8 🍴 9 🍴 8 🍴 9
🍴 10 🍴 10




SETTING: The spacious and elegant dining hall is tranquil and filled with gentle and soft Italian country music.

FOOD: From style to taste, Giovanni's authentic Tuscan delicacies are a feast for the senses, from the appetizers right through to the desserts, all being prepared by Italian chefs. The Beef Salad appetizer lusciously melts in the mouth, blending the savory, thinly-cut raw beef with sour cream vanilla syrup. The goose liver Foie Gras with Apple and Cranberry is an absolute must try. The delightfully creamy goose liver accompanied with the sweet flavor of cranberry and apple is a divine combination. As to soups, we ordered the Potato Bread Soup that is rich in natural flavors and very authentic. The waiter divided the soup into two bowls for us, which is quite considerate. There are many other choices of soup beside this, such as seafood soup and Tomato soup. For main courses, Spinosini with Hot Salmon Caviar Sauce is a firm favorite. It's a traditional Tuscan recipe that reveals all the best features of Italian cuisine. This rich fish pasta differs from the usual tomato based pasta dishes as the salmon sauce is a bit spicy. Of the desserts, Tiramisu and chocolate are the stand out choices. You'll find everything you could wish for in an Italian restaurant at Giovanni's.

SIGNATURE DISHES:

- > Tuna Carpaccio
- > Seafood Soup
- > Tomato Soup
- > Veal Cutlet Milanese Style With Arugula Cherry Tomato
- > Lamb Ragout
- > Salmon Beet Root Salad

WINE: Giovanni's provides a rich collection of wines ranging from exported wines to various drinks, juices and coffee.

SERVICE: Waiters serve with hospitality and sincerity.

RESERVATIONS: Necessary for Dinner.

DRESS CODE: Smart casual

LUNCH HOURS: 12:00 am-14:00 pm

DINNER HOURS: 18:00 pm-22:30 pm

LAST ORDER DINNER: 22:15 pm

WEBSITE: sheraton.com/hongqiao

VEGETARIAN DISHES: 3-5

NO SMOKING SECTION: Yes

CAR VALET: Yes

CREDIT CARDS: AE, D, J, MC, UP, V

YEAR ESTABLISHED: 1999

PRICE: RMB 500/Person

Cuisine Category

Restaurant name in English

Setting
Food
Wine
Service

9-10 Excellent to Exceptional
7-8 Good to Very good
5-6 Average
1-4 Poor

If a restaurant is overly exceptional, it will get three to one BRG Avatars

Signature dishes of the restaurant

Signature Wine

Service

The reasons to go to this restaurant

The details of the dishes in the restaurant

Telephone number, Chinese address

Other information of the restaurant

27F, 5 ZUNYI ROAD S., SHANGHAI TEL: 021-62758888-4276
地址：上海遵义南路5号虹桥嘉来登上海太平洋大饭店27楼



Sincere Catering

Since its inception in 1998, Sincere Restaurant has thrived steadily and now had four brands and seven branches under it. It enjoys favor from all walks of life. With a professional team consisting of talents in management, cooking, service and publicity from Mainland China, Hong Kong China, Canada and New Zealand, the company adopts a modern management approach to secure product quality, purchase quality food materials and constantly maintain and improve service.

Sticking to its maxim, "sincere attitude, sincere food", Sincere Restaurant, constantly pursuing quality food materials, has set up two farms, one at the National Organic Agriculture Zone in Jiangsu Province and one at Qing'an, Zhengjiang Province, where products supply exclusively to its branches. In the farms, vegetables are planted with no use of pesticides and chemical fertilizers and livestock are raised naturally with no artificial hormone additives, thus ensuring a fresh and healthy dining experience for its customers.



SHANGHAI

HongKou

Sincere Catering Co.,Ltd
208 SIPing Road
Tel:021-65211177

Pudong

Sincere Catering Co.,Ltd
7F Times Squar,500
Tel:021-58367878

Changnin

Sincere Catering Co.,Ltd
2F Maxdo Centre,8 XingYi Road
Tel:021-52081818

XuHui

Sincere Catering Co.,Ltd
1726 HuaiHai Road
(Between WanPing Road
and WuXing Road)
Tel:021-64332882

New Sincere-

Restaurant Mangement Co.,Ltd
2F, Unit109, XingGeng Road
Tel:021-33686866

BEIJING

Beijing Sincere Catering Co.,Ltd
5F LG Twin Towers,
12 JianGuoMenWai Avenue
Tel.010-65673366

3. TOP RESTAURANT & BAR

8 8 9 9



SETTING: The restaurant occupies the first and second floors of the main building and displays stunning floor-to-ceiling windows that let the light stream shining in which combined with the bright colors and simple layout inside the restaurant, makes the atmosphere vibrant and congenial.

FOOD: The dishes are authentically prepared with characteristic ingredients and methods from each of the represented countries. The highest quality salmon is selected for marinated salmon. It is wonderfully delicate, breaking apart at the slightest touch, and the marinade is equally fresh and light. Dragon roll is made by frying prawns to a light golden brown and wrapping them in vegetable strips with Spanish cherries dipped in cheese sauce. It has a sumptuous sweet flavor, with the Spanish cherry perfectly complementing the fried prawn. The Japanese style Grilled Beef is simply marvelous. First Rank Australian Scallops is a new specialty of the restaurant, and is made by stuffing prawns into Australian scallops, which are then lightly fried. A spritely curry sauce is sprinkled on the scallops, bringing out the natural sweetness of the scallops and prawns. The last dish, Goose Liver Fried Rice, is a perfect finish.

SIGNATURE DISHES

- > Marinated Salmon with Spicy Raw Mango Salad
- > Tom Yam Kung
- > Thai Style curry-fried live crab
- > Indonesian Style baked whole seabream
- > Tandoori Chicken Tikka

WINE: The restaurant has its own bar and thus you can find most varieties of liquor on the wine list. A wine cellar will be built in 2011 inside the bar. The soft drinks are also attractive, especially in winter when they provide all kinds of health teas.

SERVICE: The waiters and waitresses are agile and passionate in providing good service.

47 XINLE ROAD, SHANGHAI TEL: 021-54038896

地址：上海新乐路47号

RESERVATIONS: Recommended

DRESS CODE: Smart casual

LUNCH HOURS: 11:00 am-14:00 pm

DINNER HOURS: 18:00 pm-22:00 pm

LAST ORDER DINNER: 22:00 pm

WEBSITE: www.diningcity.com/shanghai/restaurantthreetop

VEGETARIAN DISHES: 10+

NO SMOKING SECTION: Yes

CAR VALET: No

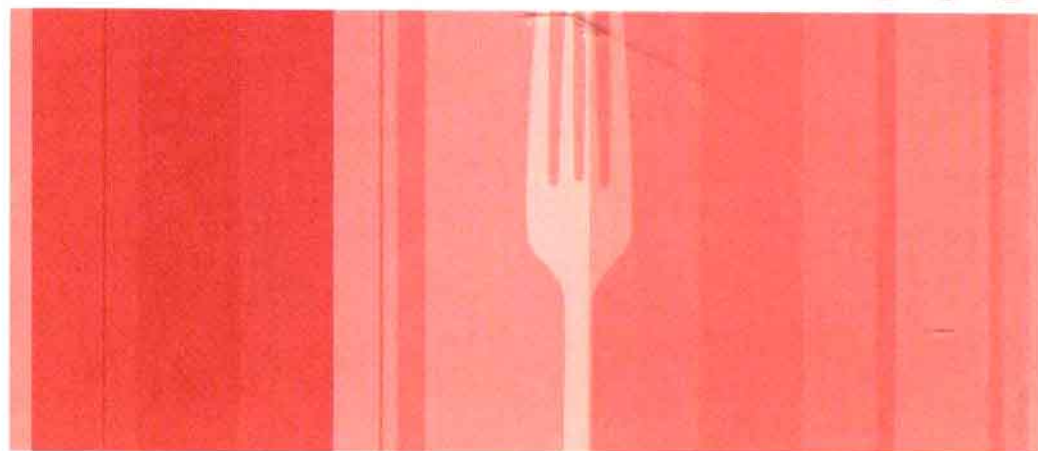
CREDIT CARDS: AE, D, J, MC, UP, V

YEAR ESTABLISHED: 2009

PRICE: RMB 200/Person

100 CENTURY AVENUE

8 9 9 8



SETTING: The restaurant is located on the 91st floor of Park Hyatt, the landmark building at the Shanghai World Financial Center. The breathtaking panorama of Shanghai can be viewed through French windows with a height of 25 meters. The lamplight seems like the pearly luminescence of heaven. The scenery reaches the peak of perfection. The lively open kitchens in 100 Century Avenue Restaurant are equipped with grills, oyster and seafood bars, Woks, roast duck ovens and dessert kitchens. This is the new Eden for guests of Shanghai.

FOOD: It focuses on European cuisine, while fine Chinese and Japanese dishes menus are also provided. There is almost too much to choose. Do not miss the live oyster bar. The oysters here are from all around the world. The freshness of various kinds of raw fish and Boston langouste can with any top-ranking Japanese restaurant. Wellington goose liver, Parma ham of Italy, black pepper crab, garlic rice wrapped in lotus leaves and Australian beefsteak with sauce, which is seared on outside and tender on the inside are all spectacular. Roasted duck is roasted in the world's finest roasted duck ovens. The skin is crisp and the flesh is tender. Its quality is unmatched. The desserts and ice cream are all exquisite.

SIGNATURE DISHES

- > Sashimi Platter Large
- > Drunken chicken
- > Beef tartar
- > Beef sirloin, wagyu, Australia
- > Chili jumbo prawns
- > Roast duck

WINE: The wine cellar of Park Hyatt boasts a rich collection and it can provide over 400 varieties of wine from around the world. You can find the Japanese sake and Chinese rice wine and distilled spirits.

SERVICE: Well trained waiters can speak Chinese and English fluently, seem somewhat haughty.

100 CENTURY AVENUE, SHANGHAI TEL: 021-68881234-4559

地址: 上海浦东新区世纪大道100号

RESERVATIONS: Recommended

DRESS CODE: Smart casual

LUNCH HOURS: 11:30 am-14:30 pm

DINNER HOURS: 17:30 pm-22:30 pm

LAST ORDER DINNER: 22:30 pm

WEBSITE: www.parkhyattshanghai.com

VEGETARIAN DISHES: 5-10

NO SMOKING SECTION: Yes

CAR VALET: No

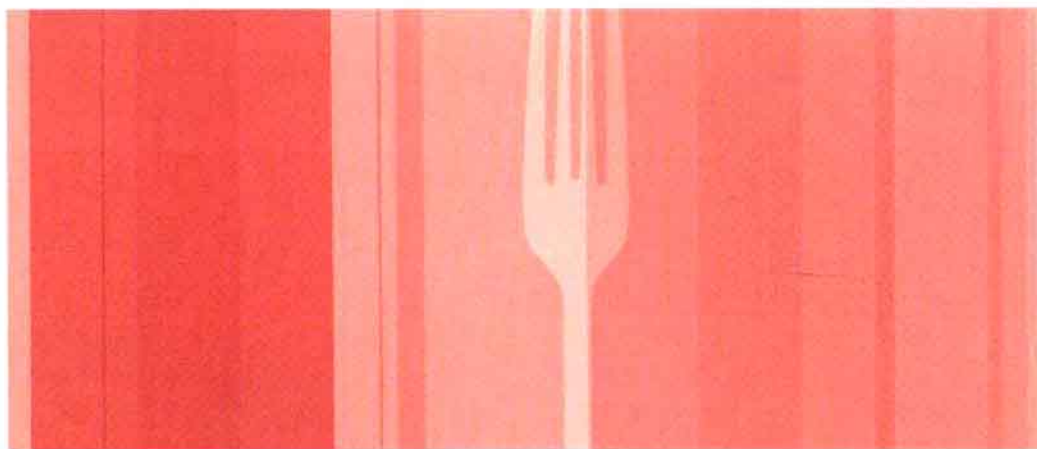
CREDIT CARDS: MC, V

YEAR ESTABLISHED: 2008

PRICE: RMB 500/Person

AI MEI CHINESE RESTAURANT

8 9 8 7



SETTING: Located in the Le Royal Meridien Hotel, the restaurant welcomes you with a very impressive fish tank. Water trickles down the huge water screen, which looks magnificent and colorful when reflected by the giant crystal chandelier. Seats by the window provide a panoramic view of the landscape as people stream on to the bustling Nanjing road.

FOOD: Cantonese cuisine serves as the main choice, and is complemented by a choice of Shanghai specialties. No matter if it is a Cantonese banquet or simply Cantonese tea, every dish is exquisite and tasty. The value for money of Cantonese tea drinking at weekends is very popular and can be accompanied by nearly a hundred varieties of Cantonese dim sum, including shrimp dumpling, chicken feet, sashimi porridge and various fried rice noodles. 19 banquet rooms are available. Cantonese seafood is a specialty that the restaurant is justly proud of, which includes Double Boiled Sharks Fin Soup with Bamboo Fungus and Pigeon Eggs, Steamed Pacific Garoupa, Pan-fried Ham Scallops and particularly Crabmeat Lobster, which combines two top-level ingredients, namely lobster from Guangdong and crabmeat from Shanghai, making it a truly wonderful cuisine.

SIGNATURE DISHES

- > Deep-fried fish
- > Combination of barbecue platter
- > Pan-fried codfish
- > Pan-fried wagu beef
- > Baked fish head Cantonese style in clay pot

WINE: The Restaurant provides a five-star wine list that is inclusive of Chinese white spirit and millet wine as well as imported wines of various kinds.

SERVICE: Thus, the Restaurant is far from satisfying in terms of service compared with other restaurants. Yet they defended themselves by claiming that they did not charge a service fee.

789 NAN JING ROAD E., SHANGHAI TEL: 021-33189999-7700

地址: 上海南京东路789号

RESERVATIONS: Recommended

DRESS CODE: Smart casual

LUNCH HOURS: 11:30 am-14:30 pm

DINNER HOURS: 17:30 pm-22:00 pm

LAST ORDER DINNER: 22:00 pm

WEBSITE: www.lemeridien.com/royalshanghai

VEGETARIAN DISHES: 10+

NO SMOKING SECTION: Yes

CAR VALET: Yes

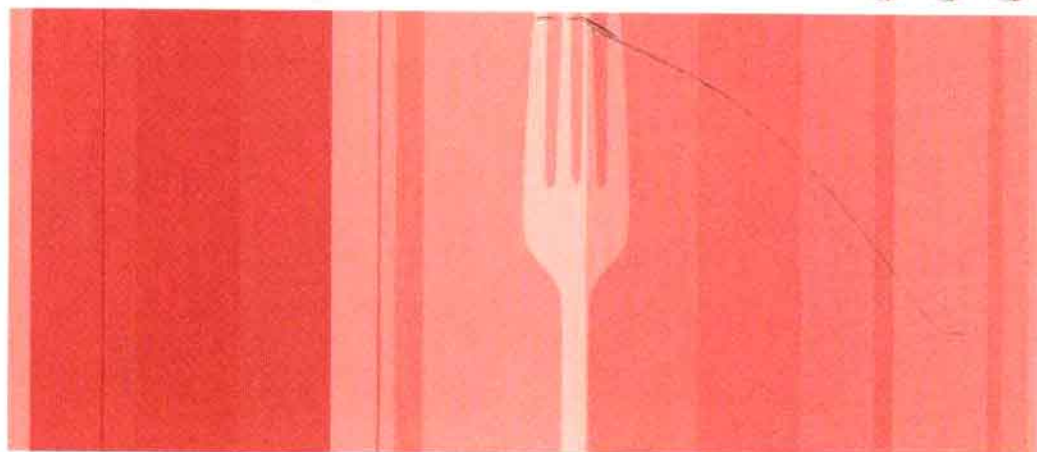
CREDIT CARDS: AE, D, J, MC, UP, V

YEAR ESTABLISHED: 2006

PRICE: RMB 400/Person

ALLURE

8 9 9 9



SETTING: The restaurant, near the lobby of the Le Royal Meridien Shanghai, has comfortable and pleasant environment with an exquisite and compact layout. Embracing a strong artistic atmosphere, the restaurant combines an open kitchen with a fine dining hall.

FOOD: The restaurant's head chef, Michael Wending, who was the apprentice of a three-star Michelin chef, is an expert at cooking advanced French cuisine, taking traditional methods and adding his own flair to make wonderfully surprising dishes. One of the famous appetizers, King Crab and Red Tuna Salad with avocado, fresh spice and fragrant spicy sauce has fresh ingredients, rich sauces and divine taste. The Cream Soup of Black Truffle and White Beans is the signature dish of the restaurant. You will be mesmerized by the flavor of the rich black truffles. A new, revolutionary masterpiece by the chef is Goose Liver Sushi with Japanese soy sauce, roasted sesame seeds and Spanish sausage; a wonderful concoction. The perfectly cooked goose liver with top-grade sushi rice work harmoniously together. The fresh and tender Australia Filet Mignon with mashed potatoes with black truffle and has a unique flavor. On the dessert list is full of French finesse and extravagance.

SIGNATURE DISHES

- > King crab tartar
- > Seared "sushikkinho" foie gras
- > Emulsion of black truffle and white bean soup
- > Butter poached boston lobster
- > Baked atlantic cod fish

WINE: In the novel wine list, mostly has famous French chateau vintages. There are also many cheaper fine wines from the New World.

SERVICE: The waiters are hospitable and professional, and are very familiar with the menu. The forewoman from France is especially professional and efficient.

789 NAN JING ROAD E., SHANGHAI TEL: 021-33189999-7022

地址: 上海南京东路789号

RESERVATIONS: Recommended

DRESS CODE: Smart casual

LUNCH HOURS: 12:00 am-14:30 pm

DINNER HOURS: 18:00 pm-22:00 pm

LAST ORDER DINNER: 22:00 pm

WEBSITE: www.lemeridien.com/royalshanghai

VEGETARIAN DISHES: 3-5

NO SMOKING SECTION: Yes

CAR VALET: Yes

CREDIT CARDS: AE, D, J, MC, UP, V

YEAR ESTABLISHED: 2006

PRICE: RMB 400/Person

AMICI ITALIAN RESTAURANT

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SETTING: Set inside the longemont hotel in a wide corridor-like space, Amici restaurant is very stylish with its beige armchairs. the atmosphere is soft and relaxed, and the open kitchen and soft Italian music add a lively touch.

FOOD: Amici's new menu is a real breath of fresh air. Renewed with tantalizing detail, the selection features traditional Italian delicacies infused with taste, fantasy and an innovative verve. Start with one of the signature appetizers: the king prawns are plump and easily large enough for two. Lightly fried in the classic fritto-misto style, they are beautifully paired with a deep uyet very mellow red-onion compote. For vegetarians, the asparagus salad comes as a warm tempura mixed with crispy leaves and finished with an dash of walnut dressing. Of the entrees, the baked sole is artfully presented in triangular fillets drowned in a creamy basil-pesto potage, which complements the fish wonderfully, while the little potato chunks and green beans add a nice crunchy texture. For meat lovers, the duck breast is best superb combined with its amazing leg meat, to provide a balance of fat and lean, delicate and keen. If Amici's generous portions left some room for dessert, do try the chef's perfect tiramisu.

SIGNATURE DISHES

- > Crispy fresh asparagus salad
- > Crispy king prawns
- > Oven baked sole fish fillet
- > Grilled tuna escallop
- > Roast duck breast

WINE: La carte features a selection focusing on French and Italian – the latter especially strong on the reds – but plenty of other origins too are available from both the old and new world, South Africa and Australia included.

SERVICE: The staff at Amici's does try hard to serve you well, as you would expect from any venue within a starred hotel.

2F, 1116 YAN'AN ROAD W., SHANGHAI TEL: 021-61159988-8230

地址: 上海延安西路1116号2楼

RESERVATIONS: Recommended

DRESS CODE: Smart casual

LUNCH HOURS: 11:30 am-15:00 pm

DINNER HOURS: 17:30 pm-23:00 pm

LAST ORDER DINNER: 22:30 pm

WEBSITE: www.thelongemonthhotels.com

VEGETARIAN DISHES: 10+

NO SMOKING SECTION: Yes

CAR VALET: No

CREDIT CARDS: AE, D, J, MC, UP, V

YEAR ESTABLISHED: 2005

PRICE: RMB 400/Person

ART SALON RESTAURANT

🍷 9 🍴 9 🍷 8 🎀 9



SETTING: The Art Salon in downtown Shanghai shows the artist status and esthetic taste of the owner with old-style furniture, tableware and fine paintings.

FOOD: Salted chicken with scallion in hot oil is tender and delicious. Of course, the chicken is boiled in salt water and then matched with scallion in hot oil. The preserved egg matching with tofu is uncommonly good after adding dried scallop and small shrimps. Fragrant duck leg is not only delicious but the flesh is juicy and tender. The hot dishes are very tasty. The braised yellow fish with brown sauce and the braised tongue or ox tail with brown sauce are all wonderful. Its color, fragrance and taste are exquisite. The flesh is tender and it seems that the yellow fish is not fried. The braised tongue or tail with brown sauce adds pig tail and ox tail, the taste and fragrance complementing each other. The skin of ox tail melts in the mouth and is very delicious. The red rice with streaky pork is a very popular dish. The Lenten sea slug tastes like it is made from konjak, but the texture teeth is like sea slug. It is crisp on the outside and tender on the inside. It is said that the father of the owner of the restaurant is a gourmet. It proves the saying "exquisite food makes a chef and a fine chef makes a restaurant".

SIGNATURE DISHES

- > Salty chicken in shallot oil
- > Tofu with preserved egg and dried baby shrimps
- > Duck leg in soy sauce
- > Yellow fish in soy sauce
- > Braised ox tongue and tail
- > Braised pork with red rice

WINE: Wine, rice wine and distilled spirits are available. The selection is few but fine.

SERVICE: All waiters give clients perfect and warm-hearted service.

164 NANCHANG ROAD, SHANGHAI TEL: 021-53065462

地址：上海南昌路164号

RESERVATIONS: Recommended for Dinner

DRESS CODE: Smart casual

LUNCH HOURS: 11:45 am-14:00 pm

DINNER HOURS: 17:30 pm-22:00 pm

LAST ORDER DINNER: 21:30 pm

WEBSITE: No

VEGETARIAN DISHES: 10+

NO SMOKING SECTION: Yes

CAR VALET: No

CREDIT CARDS: Cash Only

YEAR ESTABLISHED: 2004

PRICE: RMB 100/Person

BAI YU LAN

8 9 9 9



SETTING: Using traditional Chinese concepts and modern designs to create a unique style and furnished with a gorgeous and thick carpet, dining chairs vibrant with French passions and traditional Chinese golden eagle screens, all combine into a truly wonderful dining experience.

FOOD: The menu houses some superb Cantonese cuisine, and is complemented by several Shanghai dishes. Just from sampling the appetizers, you'll know that the skill of the chefs is top rate. The Cold Eight Vegetarian Items, one of the cold dishes, which uses many seasonal fresh vegetables, is an excellent choice for freshness. The Shredded Chicken with hot chili and ginger sauce comes straight from Sichuan influences. The sauce offsets the spiciness of the dish and really enhances the texture and delicate flavor of the chicken. Lobster is the specialty of BAI YU LAN and is well worth a try. Cheese and xo Sauce Quick-fry are all uniquely excellent, especially the latter. The aroma of the self-made xo sauce and the savory and succulent lobster meat bring out the best in each other. The desserts are very rich. Pastries and Assorted Salty Chinese Pastries are all delicious.

SIGNATURE DISHES

- > Jellyfish Japanese Style
- > Steamed Shanghai Crab with Sake Sauce
- > Charbroiled Pork
- > Sautéed Diced Japanese beef with Special Sauce
- > Braised Sea Cucumber

WINE: The menu of the five-star hotel is abundant, with rich selections of white spirits, yellow wines and grape wines.

SERVICE: The waitresses all wear beautiful Cheongsam, look slim and are graceful and serve with polite courtesy.

2F, 58 MAOMING ROAD S., SHANGHAI TEL: 021-64151111-5215

地址: 上海茂名南路58号花园饭店2楼

RESERVATIONS: Recommended

DRESS CODE: Smart casual

LUNCH HOURS: 11:30 am-14:30 pm

DINNER HOURS: 17:30 pm-22:30 pm

LAST ORDER DINNER: 22:00 pm

WEBSITE: www.gardenhotelshanghai.com

VEGETARIAN DISHES: 10+

NO SMOKING SECTION: Yes

CAR VALET: No

CREDIT CARDS: AE, D, J, MC, V

YEAR ESTABLISHED: 1990

PRICE: RMB 400/Person