

SHANGHAI'S

BEST

RESTAURANTS

上海最佳餐厅(英文版)



2012

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上海科学技术出版社



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## 图书在版编目(CIP)数据

2012上海最佳餐厅: 英文 / 上海诺施国际出版顾问  
有限公司编著. — 上海: 上海科学技术出版社, 2012.5  
ISBN 978-7-5478-1154-2

I. ①2… II. ①上… III. ①餐厅—介绍—上海市—  
2012—英文 IV. ①F719.3

中国版本图书馆 CIP数据核字 (2012)第 063274号

编辑总监	邹永康			
策划编辑	梁 智	王衡敏		
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责任编辑	全立勇			
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制 作	宗涤瑛			

上海世纪出版股份有限公司 出版、发行  
上海科学技术出版社

(上海钦州南路 71 号 邮政编码 200235)

新华书店上海发行所经销

上海南朝印刷厂印刷

开本 889 × 1194 1/24 印张 7.5 字数 200千字

2012年 5月第 1版 2012年 5月第 1次印刷

印数 1~3500

ISBN 978-7-5478-1154-2/TS·83-

定价 69.00元

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有限公司编著. — 上海: 上海科学技术出版社, 2012.5  
ISBN 978-7-5478-1154-2

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定价 69.00元





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# EDITOR'S NOTE

Food has always been the leading role in the history of Shanghai, there are more than 40,000 restaurants including Hu, Yue, Chuan, Lu, Xiang, Jing and Huaiyang varieties. Meanwhile, the world famous French, Italian, Spanish and Japanese foods are also available for choice. Therefore, Shanghai is truly an integration of delicious tastes.

As usual, SHANGLIU TATLER continues its presentation of exclusive <Best Restaurant Guide> edition. Along with the conventional practice, we will carry on questionnaire survey from ardent readers for recommendations of favorite restaurants. There are magnificent restaurants and little street eatery, star chief or private cooking, even ever victorious winner and newly coming cooker. Readers acquainted with the book must get some good ideas for diner. For years, its unique arrangement and detailed restaurant information have been a standard of food industry. With the book, many food atheistic friends will be benefited with easy identification of delicious tastes in Shanghai.

Within the selected 140 restaurants, there are totally 30 restaurants from Hangzhou, Suzhou and Ningbo beside Shanghai restaurants. In addition, there are some changes happened to layout design of Best Restaurants in Shanghai 2012. Firstly, the new style is more simplified compared with before, even the functionality being improved for the fast reading practice of modern readers.

Furthermore, the book also embraces several commentary articles related with food and wine, which introduces the table manners and tips of grape wine pairing with Chinese food, Hong Kong and Macao restaurants, guides on sushi selection, as well as views shared from three famous experts of grape wine, BARRY BURTON, JEANNIE CHO LEE and ROY MOORFIELD, on wine choice, consultation and content of investment strategy in 2012. It is hoped the interested readers on food and wine can be benefited with more understanding and essences of catering culture. Through the booklet, we do wish our readers will be overflowed with more "desires" on "eating". Also, it is committed with the help of the booklet, and readers will have themselves sunk in taste world for endless joy of tongue. Above all, we sincerely invite you to join us for evaluation in coming year.

NANNAN-HENGMIN WANG  
Editor

# CONTRIBUTORS



## JIANG LIYANG

Foodie and the deputy secretary-general of Shanghai Food Culture Research Association. He has visited and eaten at more than 3,000 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 *Shangliu 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 cuisines and has come to understand how, where and what to eat and drink.

## MARGARET BURKE

Margaret Burke has written about Chinese and international cuisine for nearly 20 years. She enjoys moonlighting as reviewer of Shanghai's finest and tastiest restaurants for BRG. Her only regret is that it is not full-time.



## 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.



## THE BEST WINES OF 2012

Three wine experts share their tips on 2012 premium wines primed for quaffing and investment

### WINE EXPERTS



#### **BARRY BURTON**

Chairman of the Hong Kong Wine Society since 1982, Barry has evaluated wines on every continent and since 1986 has been Regent of the Commanderie de Bordeaux, Hong Kong Chapter.



#### **JEANNIE CHO LEE**

Jeannie is a wine critic, columnist, author, judge, and the first Asian to be awarded the title Master of Wine (MW) in 2008.



#### **ROY MOORFIELD**

Over 35 years, Roy has acquired a reputation as an innovative wine merchant, event organiser, writer and broadcaster in Australia and around the world. *photo: Natalie Walker*



"Wine prices in restaurants, particularly those in 5-star hotels, still have very high markups. This selection includes three delightful wines at full retail under \$200 and therefore should not be outrageously priced on restaurant lists." says **BARRY BURTON**

**DR. LOOSEN URZIGER WURZGARTEN  
RIESLING KABINETT 2009**

This 2009 Riesling has tropical fruit flavours, spiciness, just 8.5% alcohol, and good acidity. (\$178)



**VINCENT GIRARDIN MEURSAULT "LES  
CHARMES-DESSUS" 2007**

Vincent Girardin has one of the best quality to price ratios and this Meursault represents great drinking now and for several more years. (\$528)



**GLADSTONE VINEYARD PINOT NOIR 2008**

Gladstone is not an overpriced newcomer and maintains accredited sustainable vineyards. This excellent rich fruit, spicy, balanced pinot at a fair price has garnered many trophies. (\$180)



**PENFOLD'S BIN 28 KALIMNA SHIRAZ 2006**

Bin 28, a quint essential Shiraz from the Barossa Valley, is disputably the best value in the entire Penfold range. Drinking well now but the wine will age for another ten years. (\$198)



**POGGIO ANTICO BRUNELLO DI MONTALCINO  
"RISERVA" 2003**

"Riservas" are only produced in exceptional years and this Brunello is drinking perfectly whilst there are still many years of graceful aging ahead. (\$700)



**BEST INVESTMENT IN 2012**

**TENUTA SAN GUIDO SASSICAIA 2008**

Forget overpriced top growths from Bordeaux where a "great" vintage is announced almost every year. Sassicaia, a red Bordeaux blend from Bolgheri in Italy, is reasonably priced and will benefit from years of aging like the magnum in the photo. Each Sassicaia magnum is sold in an individual banded wooden boxes. (\$2900/magnum)

"The best part about enjoying wine is associating a particular wine with a place and the people that I shared it with. All of the wines below were tasted in the regions that they were made and for me holds special memories of this past year." says **JEANNIE CHO LEE, MW**



**2007 VINEDO CHADWICK, MAIPO, CHILE**

The flavours of cigarbox, fresh tobacco, and black tea leaves have a wonderful restrained character with a long finish. This has great aging potential – though one can enjoy it now, it will be best in five years time.



**2007 CHRISTIAN MOREAU CHABLIS GRAND CRU LES CLOS, BURGUNDY, FRANCE**

This wine exudes fresh green seaweed notes and wonderful minerality. On the palate there is a richness and fullness that's reminiscent of umami. One can enjoy this wine now but it will be best in a few years.



**2007 FELTON ROAD BLOCK 3 PINOT NOIR, CENTRAL OTAGO, NEW ZEALAND**

This elegant, complex Pinot Noir has a bouquet of spices, roasted meats and jasmine tea leaves. It has a wonderful seamless, tightly woven character that will be best in a few years time.



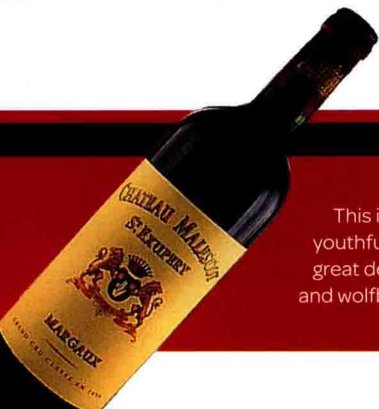
**2008 WYNNS JOHN RIDDOCH CABERNET SAUVIGNON, COONAWARRA, AUSTRALIA**

Unusual in its subtle expression and reserved character. The nose offers violets, sweet cedar and fresh Chinese red dates backed by velvety, supple tannins.



**2005 DOMAINE DU CASTEL, ISRAEL**

This charming Israeli wine offers layers of violets, blackberries and plums. Still young, but it will open up beautifully over the next several years. This is a seductive, alluring wine that shows the potential of Israel's best reds.



**BEST INVESTMENT IN 2011**

**2010 MALESCOT ST-EXUPERY**

This is a rich, full-bodied Margaux expression with generous youthful flavours with wonderful freshness. The flavours have great depth and complexity with lovely layers of violets, cedar and wolfberry notes. Sold for under HK\$800 and should be laid down for at least 10 or more years.



"I look at wine as great background music to our lives. My selection reflects on wines now in their prime," says **ROY MOORFIELD**

**2009 GREYSTONE PINOT NOIR, WAIPARA, NEW ZEALAND**

The wine is deep coloured with ripe dark fruit aromas. The taste is luscious with super fine tannins giving the wine excellent structure and mouth feel. Perfect with duck of all persuasions.



**2004 CH DU TERTRE, 5TH GROWTH, MARGAUX, BORDEAUX**

This vintage has been upgraded, as critics have realised how charming they are. The wine has silky tannins and is a bordeaux for all occasions.



**BEST INVESTMENT IN 2012**

**2009 CHATEAU LES TROIS CRIX, FRONSAC, BORDEAUX**

Historically Fronsac was more famous for wine than Pomerol. With prices escalating for Bordeaux wines, there is renewed interest in this appellation. Limited production of only 5,000 cases.



**2010 CHATEAU LAFON-ROCHET ROSÉ, SAINT ESTÈPHE, BORDEAUX**

A Cabernet Sauvignon Rosé made from this famous 4th growth property only a small creek away from Chateau Lafite. They produce a bright, fresh and dry wine that is a versatile wine for all foods.



**2009 CHATEAU PECH LATT, CORBIERES, "VIEILLES VIGNES"**

The vineyard is perfectly situated for the production of organic wine. A complex blend of old carignan, syrah, grenache and mourvèdre grapes, with silky tannins and hints of new French oak. This supports ripe berry fruit flavours that progress to spicy characters on the finish.



**2005 ARLEWOOD CABERNET SAUVIGNON, MARGARET RIVER, WESTERN AUSTRALIA**

A typical regional style, it has a consistent ripe berry aroma, with hints of dark chocolate. The taste mirrors these characters but with maturing tannins. It is perfect for bold flavoured dishes like clay pots or roast goose.



\* All prices quoted per bottle are in Hong Kong dollars and are subject to change based on market rates.