



MR & MRS BUND BY APPLE MANDY

Though Mr Bund is always tucked in the kitchen and Mrs Bund is almost never seen, there are still a few good reasons to like this restaurant. The staff is hospitable and friendly. From the times we visited, the level of service provided was reminiscent of that at Michelin-starred restaurants — except the typical penguin suit here is replaced by a stylish ensemble of a white dress shirt, black trousers with detachable suspenders and Converse sneakers.

The French brasserie, evoking a classy but unpretentious ambience, is located at the historical Bund 18, where Sens & Bund by Michelin-starred chefs Jacques and Laurent Pourcel once stood. The interior has changed slightly with a new, elegant palate of black, red and grey. In the light emanated from the dim chandelier and flickering candles, the restaurant exudes the charm of a rustic French home.

But what makes Mr & Mrs Bund — known as 'MMB' to the style set — is chef-owner Paul Pairet's modern take on French cuisine. Touted a genius by epicureans F.G. Herme and Horst-Dieter Ebert, his previous stint at Jade on 36 in Shangri-La Pudong earned him a loyal following of locals and expatriates alike. At MMB, however, it is not avant-garde creations such as foie gras coated in chocolate cigar and watermelon sushi dandelions that he intends to win diners over with.

With over 250 dishes (and 32 wines by the glass from the enomatic machine) on offer, first-time diners might find it challenging to order. For starters, we suggest the superb homemade duck foie gras with herb salad (RMB110); the grilled chicken aioli served with garlic mayonnaise and herb salad (RMB150); XL green asparagus from Yunnan served with Bearnaise sauce — a traditional French tarragon-butter emulsion (RMB75); and the 100g Norwegian salmon that is smoked in-house (RMB120). With a heavy emphasis on fresh ingredients, Pairet allows the food's natural, full-on flavours speak for itself.

There is also a plethora of mouth-watering mains for your selection. Do not miss the long short rib with roasted ceps and beef marrow, served with traditional French red wine Bordelaise (RMB280) — each bite smothered our palates with a delicious richness. Slow-cooked for 12 hours, the simply-presented dish goes through a surprisingly complicated process before it reaches the plate. Pairet chills-then-rests the meat to allow its excess liquid to be drained. The ribs are seared, roasted and then reheated after the Bordelaise sauce is spread over it. For fish lovers, the steamed cod cooked in olive oil, lemon and soy (RMB150) is also a must-try.

Pairet's signature dessert, Lemon, Lemon Tart (RMB100), makes for a refreshing end to a decadent meal. A dessert of candied whole lemon filled with lemon sorbet, lemon curd and Chantilly cream, it positively bursts with zesty, citrus flavours. Meanwhile, the light and fruity strawberry tart a la crème (RMB75) is also a wonderful delight for the sweet-toothed.

With dinner plus a glass of wine averaging at just RMB400 per person, MMB doesn't attempt to tie their diners to degustation meals with too many courses and too little food. All dishes are meant for sharing. So make sure to bring your appetite! **Ⓐ**

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