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Restaurant CHI-Q

No reviews yet

F/2 No.3 The Bund 3 Zhong Shan Dong Yi Lu, 黄浦区中山东一路3号外滩3号2楼, 200000 Shanghai

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Overview

Photos (1)

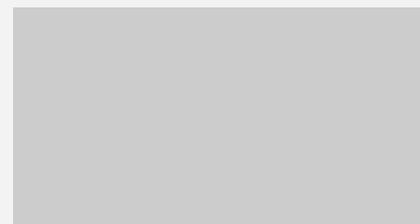
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CHI-Q, latest concept developed by Three on the Bund and culinary partner Chef Jean-Georges and Chef Marja Vongerichten, is a gourmet's embrace of the strong and long lasting Korean culinary culture in the intent of bringing it to a new international dimension. The name of the restaurant is a combination of "Chi" which is short for kimchi and "Q" representing the classic barbeque cooking style. The main feature of the menu, Korean BBQ, is an elegant yet playful sharing style experience, where guests grill fresh and savory meats, seafood and veggies, customizing each mouthful with a vast variety of homemade kimchis, seaweeds and pickled veggies, while bonding with their friends and family around the table. South Korean native, Chef Bichna Yu, who trained under Jean Georges at his flagship restaurant in New York City helms the kitchen. She will ensure that the dishes marrying Chef Marja's traditional Korean recipes with Chef Jean-Georges' modern spin of Asian flavors will be a true regal. The food will be complemented by a beverage menu reflecting the favorites of Korea, from imported juices, beers, makgeolli and sojus to a comprehensive selection of sakes and whiskies. The design concept by Neri&Hu celebrates the beauty of the dramatic yet hidden three story atrium of Three on the Bund, a feature of the momentous 2004 renovation of this historic building. It created an abstracted landscape and interiors providing guests an architectural experience to complement the unique gastronomic experience. Cladded in charcoal wood slats and concrete floors, the entrance of the restaurant is reminiscent of the discrete and private entrances found in traditional Korean houses. Upon crossing the threshold of a wooden gate, guests are lead naturally into the long bar, where they may relax with a drink before entering the dining hall. Diners will experience their meal in half sunken bespoke seating banquettes leading up to the communal table situated under the large void of the atrium, re-establishing this architectural feature as the heart and climax of the spatial experience. With its unique composition of light, shadows and reflective patterns that evoke the canopy of a forest, the warm-toned metal ceiling combined with the rustic wood floor and screen create an ambient dining space. With a deep understanding of materiality, the striking atmosphere inside the main dining space recalls the richness of Korean cuisine—both space and food represent a balance between the delicate, the raw, and the vibrant.

Opening hours

	DINNER	LUNCH
Monday	18:00 - 22:30 hours	
Tuesday	18:00 - 22:00 hours	
Wednesday	18:00 - 22:30 hours	
Thursday	18:00 - 22:30 hours	
Friday	18:00 - 22:30 hours	
Saturday	18:00 - 22:30 hours	
Sunday	closed	

Contact & Route


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