

M2 : PK PAUL KALKBRENNER Main actor / Soundtrack producer of the movie "Berlin Calling" **30-05-2014**
 M2 香港广场 淮海中路283号恒隆广场 **FRIDAY**
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RADAR

The latest technological advance in SmartShanghai's ongoing war to stay on top of new venues opening up around town. The Radar is a weapon of mass diversion, pinpointing the buzzed about bars, clubs, and restaurants in Shanghai, giving you strictly the facts. Zip zap.

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[Radar]: Chi-Q

May 20th 14
by Justin Fischer



Area: Three on the Bund. Chi-Q is on the second floor in half of the space formerly occupied by Space by Three. That used to be their events space. Half of it was taken Unico back in the summer of 2012. They're finally putting the portion to good use. Nearby tenants, of course, are the aforementioned Unico as well as Mercato, Jean Georges, New Heights and Whampoa Club. Then across the street you've got M and Ruth's Chris.

What it is: Modern Korean, a new move for mega celeb chef Jean Georges Vongerichten, and on this project he is joined by his wife Marja. You should be well familiar with JG already. Marja might require some introduction, though. She was born in Uijeongbu, South Korea to a Korean mother and an American father. When she was

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three, she was adopted along with her brother and sister by a colonel in the U.S. Marine Corps and grew up in Washington, DC. When she was 19, her parents provided her with her adoption records, and she managed to reconnect with her family. Naturally, Korean cuisine has been a powerful means for reuniting with her Korean roots. Together with her husband, she's shared this part of her heritage in a PBS series called *Kimchi Chronicles*. A restaurant seems like the next logical step.

As the name would imply, the focus here is barbecue ("Chi" as in "Kimchi", "Q" as in barbecue). So picture everything you know about Korean barbecue and re-imagine it sexed up a touch: long tables studded with barbecue pits, sharp decor, fresh gourmet ingredients. You'll find Korean staples, like chicken wings and seafood and scallion pancakes. Not surprisingly, they've found a couple of places to throw in some foie, too. They wrap it up with kimchi in mandu dumplings. You can get it on your bibimbap, too. They throw in some cross cultural cuisine for good measure, as well, with dishes like tteokbokki, or sticky rice cakes, glazed with gochujang (a sweet and spicy chili sauce) topped with fresh peas and chopped mint. It works. And of course, Jean Georges finds a way to incorporate king fish into the menu. This time it's a sashimi with sweet soy, chili oil, avocado and sunflower seeds.

The main event is barbecue. What you put on the grill arrives to the table in predetermined combinations. There is an Aussie beef plate that features short ribs, rib eye, and ground Angus beef patties. You can get a plate of US-imported pork cuts, like spare ribs, belly and Iberico secreto, as well. Seafood offerings include plump scallops, squid, Norwegian salmon, shrimp and, if you're feeling particularly saucy, boston lobster for an extra 248rmb. All of this, of course, comes with fresh leaves for wrapping the morsels up and signature sauces, like spicy bean paste and minced garlic with sesame oil, salt and pepper. They do banchan, those requisite Korean side dishes, like kimchi and pickled perilla leaves, too.

Some may carp the that the flavors are too mild. Korean cuisine aficionados crave bold, pungent flavors. Marja and Jean Georges skew more toward the subtle end of the spectrum. Personally, I love it when a plate of kimchi can clear a room, but I imagine that that could be a pitfall in an upmarket place like this. Nevertheless, pretty much everything I tried was well done.

Desserts incorporate Asian flavors with Western sensibilities. Something Jean Georges is well known for. You see it in dishes like yuzu pudding cake with almond sorbet or their strawberry mochi sundae.

To drink, there is an impressive selection of Korean soju and Japanese sake. You can get a glass of makkoli, a sweet, milky Korean rice beer that goes great with barbecue, as well. Cocktails are worth a look — lots of Korean twists, like Hite beer mixed with Avera and yuzu or an old fashioned infused with ginseng.

Atmosphere: Designers Neri and Hu have departed from their signature rough hewn style in favor of something clean and angular. It's warm and naturalistic with scalloped wood floors and composite stone. Clay kimchi jars are placed willy nilly about the dining room. Gigantic bulbous light fixtures hang precariously a long communal table. Other seating areas are more intimate and partitioned by simple wooden lattices. I'd also be remiss if I didn't point out that the ventilation system works remarkably well. You won't walk out of here smelling like grilled flesh, which is always a plus.

Damage: Cold dishes range from 48 to 128. Crispy fried dishes are 68 to 98. Noodles and dumplings go for 98–108. Soups are 68–98. Barbecue sets start at 88rmb and top out at 598rmb for Wagyu beef. Other signature entrees range from 138–218rmb. Cocktails are steep, starting at 68 for that Chi-Q Mac and going all the way up to 198 for Champagne mixes. For soju and sake expect to pay anywhere between the 60s and 70s for a 270ml carafe up to 1180rmb for a full 720ml bottle.

Crab and Snowpea Salad with Avocado 128rmb

Seafood and Scallion Pancakes 98rmb

Sweet and Spicy Glazed Chicken Wings 68rmb

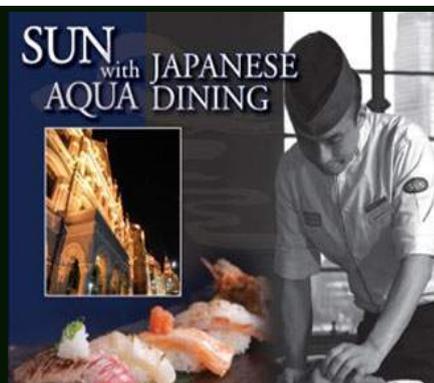
Stir-Fried Rice Cakes with Peas and Spicy Glazew 98rmb

Grain-Feed Beef 268rmb

Seafood 198rmb

Pork 188rmb

Charred Beef Tenderloin with Gochujang Butter and Crispy Potatoes



Who's going: Food nerds and media types so far. The people who like to eat at places before everyone else.



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May 19th 14, by Justin Fischer



Bistro 321 le Bec

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Apr 30th 14, by Justin Fischer



Liquid Laundry

Softly opened just yesterday. Kelley Lee and the team behind Boxing Cat have a new brewery and gastro-pub concept. Two words: "Face Bacon"

Apr 29th 14, by Justin Fischer



Pasul

New club on The Bund, the North Bund to be exact. Hongkou on the rise. Sofas and bottles, but room for cocktails and dancing too.

Apr 16th 14, by SmSh



M18

New club down in the prestigious Bund 18 building. Cocktails, opulence, a decent dancefloor, leather sofas and, of course, bottles.

Apr 3rd 14, by SmSh

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