

First look: Paul Pairet's new concept The Chop Chop Club

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What is it? Paul Pairet's third Shanghai dining venue has arrived, and it's looking like something to get excited about. The Chop Chop Club, housed inside of UNICO at Three on the Bund, is another out-of-the-box concept from Pairet. It promises not only excellent cuisine, but a slightly quirky format to keep things fun.



Paul Pairet and team perfecting the goods

At one end of the restaurant there's a giant ticker board with the offerings of the night and the times when they'll become available. You put your order in for what meat you want at what time – and if you're not on your game, what you're after might just sell out.

What's on the menu? There's a whole smattering of options from the carvery, each available by portion (which serves two to four people depending on the selection) or whole, including vineyard charbroiled cote de bouef (650/1,300RMB for portion/whole), grilled sea bass (140/700RMB) and a massive roasted-grilled extra large turbot (260/1,800RMB).



Char-roasted chicken with lemon and garlic

Also on the menu is an incredibly moist and savoury char-roasted chicken (180/330RMB) and black pepper short rib rack (550/1,500RMB).



Bertha charred oxtail teriyaki

And it don't stop... also on the menu is a sticky, sweet and salty Bertha charred oxtail teriyaki (170/450RMB), steamed seaweed black cod (280/1,600RMB), and roasted leg of lamb (180/950RMB).



Beef Tartare Essential

While most of your focus will be on the ever-changing meat board, don't forget about the appetisers and sides. The melt-in-your-mouth Beef Tartare Essential (120RMB) with raw egg yolk, cream, shallots and thin, crispy crouton is a beautiful way to start the meal.

If you think you don't like octopus, the charred octopus leg (90RMB) is bound to change your mind. It cuts like butter, and a bit of magic happens when the charred flavour meets the tangy, silky ginger-lime aioli. There's sour and buttery charred cabbage with capers and lemon and a sinfully rich, charred creamy cauliflower with cheese sauce and crispy parmesan lattice (each 80RMB). Surprisingly tender grilled beef tongue (180RMB) is simply dressed with no more than flakes of sea salt, lime and picture-perfect grill marks.



Bertha's Shiitake

Certainly a crowd-pleaser, Bertha's Shiitake (100RMB) comes with kitchen shears so you can snip your own 'shrooms.



House-made 'Bocktails'

CCC also offers some interesting cocktail options. You can get sharing-size 'Bocktails' (bottled cocktails) – like the delicious cumin-scented Swing Spritz, a mix of spice-infused Aperol, prosecco, and grapefruit, or the New School Cosmo, a strong elixir of Absolut elyx, Malbec red wine, Grand Marnier and strawberries.

For dessert, there's Le Gatō (60RMB) – a dense, moist olive oil cake served with a scoop of with yogurt sorbet – as well as the Raspberries Essential with Jerez (sherry), burnt butter and cream (100RMB).

We say Not gonna lie – we are psyched on this place from first glance. Our advice? Grab a group of friends and get there now. The hype is real.