

Beijing's Property Boom: An End in Sight?

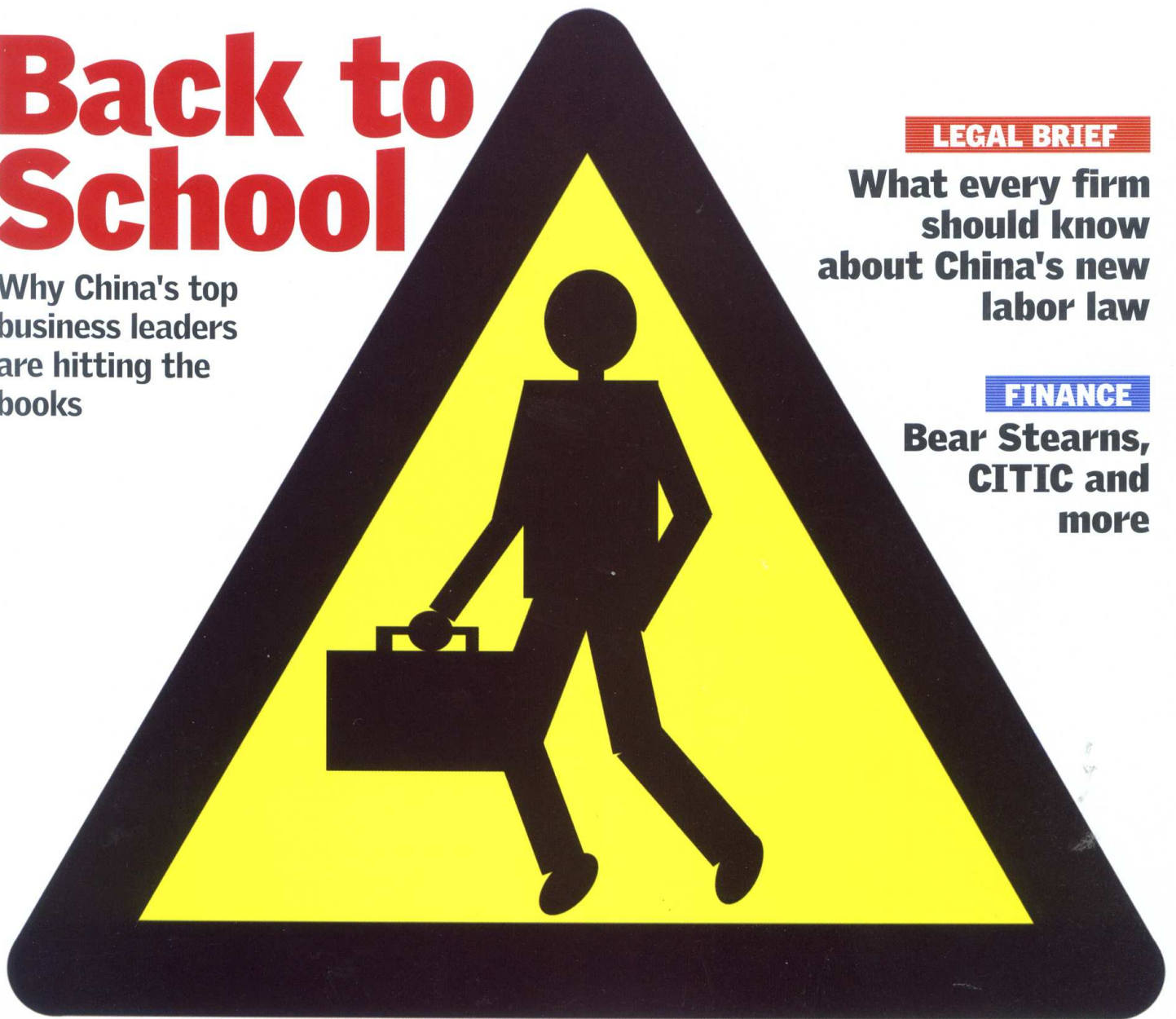
# CHINA INTERNATIONAL BUSINESS

中国外经贸 Issue 239 | November 2007

25 RMB | HK\$ 38 | NT\$ 250 | S\$ 12 | US\$ 3.99 | CAN\$ 5.99 | www.cibmagazine.com.cn

## Back to School

Why China's top business leaders are hitting the books



### LEGAL BRIEF

What every firm should know about China's new labor law

### FINANCE

Bear Stearns, CITIC and more

邮发代号: 2-536 国内刊号: CN11-4031/F

ISSN 1672-075X



9 771672 075078

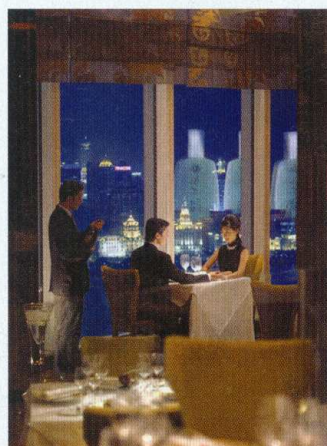
by **MINA CHOI**

**W**ith its bright lights and shiny skyscrapers, Shanghai dazzles as China's most chic and glamorous city. But behind the glossy exteriors and non-stop construction, a culinary revolution is also taking place. The Pearl of the Orient is now home to some of the world's top restaurants. Where should you go to entertain those difficult out-of-town clients? Or celebrate the clinching of that lucrative contract? CIB reveals four Shanghai restaurants that will be sure to impress:

### **JADE ON 36**

One of the most glamorous restaurants in Shanghai, Jade on 36 is the definition of avant-garde dining. Upon entering the restaurant, situated on the 36th floor of Pudong's Shangri-La Hotel, visitors are greeted by a wild, tangled metal

sculpture, which purports to be a "deconstructed rice bowl." After walking through the metal sculpture, diners are led down an extraordinary marble-mosaic corridor, flanked by a spectacular view on one side, and a stately wine gallery on the other. Finally, the corridor opens up to reveal an impressive yet cozy 78-seat restaurant, decorated with oversized jade snuff bottles and backed by glittering views of the Bund. The food is concocted by the adventurous chef, Paul Pairet, who spent decades perfecting some of his masterpieces in France. Inventive, surprising and sometimes downright bizarre, the individual dishes arrive in whimsical fashion, always accompanied with a succinct introduction by the *maître d'*. There are four tasting menus on offer. Standout dishes include steamed jumbo shrimp with citrus and vanilla bean and the surprisingly



Courtesy of Jade on 36

**JADE ON 36 PUDONG  
SHANGRI-LA, 33 FUCHENG  
LU, PUDONG, SHANGHAI**

**PRICE: 1,500-2,000 RMB  
(DINNER FOR TWO WITHOUT  
DRINKS)**

delicious strawberry Coca-Cola spaghetti. Nothing is too lavish or extravagant at Jade: Krug champagne is offered by the glass, and the wine cellar

features bottles which will set you back tens of thousands of RMB. If you're after elaborate corporate entertainment that will leave your clients in no doubt about the importance of your company, this is definitely the right venue. Private rooms are also available.

### **JEAN GEORGES SHANGHAI**

With its velvet seats and mahogany décor, this namesake restaurant from legendary chef Jean Georges Vongerichten, his only other signature restaurant outside of New York City, offers power dining at its best. Jean Georges Shanghai, opened in 2005, is comfortably nestled on the fourth floor of Three on the Bund, a luxury building overlooking Shanghai's famous Bund. Serving up the best of classical and modern French and fusion cuisine in an elegant, contemporary style, chef-partner Eric Johnson