

SHANGHAI ME

Dubai

UAE



FISH & SHELLFISH

Wok Szechuan Prawns with Mixed Vegetables	180.00	Grilled Silver Cod with Miso Sauce	185.00
Wok Sweet & Sour Prawns with Mixed Peppers	180.00	Grilled Salmon Steak with Teriyaki Sauce	105.00
Wok Crab with Asparagus & Carrot Sauce	375.00	Whole Seabass with Chili & Coriander	160.00
Wok Scallops with White Asparagus	160.00	King Crab Leg Wasabi Gratin	385.00
Whole Lobster with Singapore Sauce	Market Price		

MEAT & POULTRY

Wok Szechuan Beef with Mixed Vegetables	170.00	Whole Crispy Skin Chicken 5 Spice	155.00
Wok Beef with Garlic & Black Pepper Sauce	185.00	Grilled Japanese Wagyu Beef A5 (200G)	600.00
Wok Sweet & Sour Chicken with Peppers	115.00	Grilled Beef Tenderloin with Sweet Chili Sauce	185.00
Wok Chicken Kung Pao with Cashew Nuts	115.00	Grilled Lamb Ribs in Barbecue Sauce	185.00
Wok Duck with XO Sauce	165.00	Triple Cooked Angus Short Ribs	195.00
Cantonese Style Roast Duck	230.00		

VEGETABLES

Wok Tender-Stem Broccoli in Oyster Sauce	55.00	Wok Vegetables with Chili Garlic Sauce (V)	55.00
Wok Aubergine in Chili Bean Sauce (V)	65.00	Grilled Corn on the Cob (V)	40.00
Wok Vegetables with Crispy Garlic (V)	60.00	Sautéed Cauliflower with Chili & Coriander (V)	55.00
Wok Bok Choy with Ginger & Garlic Sauce (V)	55.00		

NOODLES & RICE

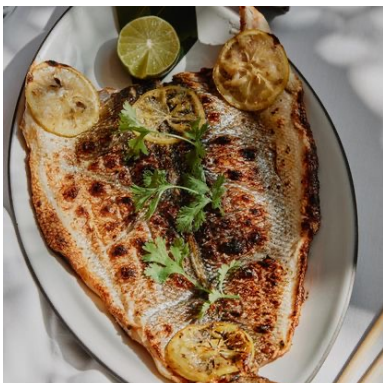
Singapore Noodles with Chicken & Prawn	55.00	Vegetarian Fried Rice (V)	55.00
Vegetarian Soy Noodles (V)	50.00	Egg Fried Rice	55.00
Mushroom & Truffle Rice Clay Pot (V)	135.00	Kimchee Egg Fried Rice	55.00
Steamed Jasmine Rice (V)	25.00	Prawn Egg Fried Rice	65.00

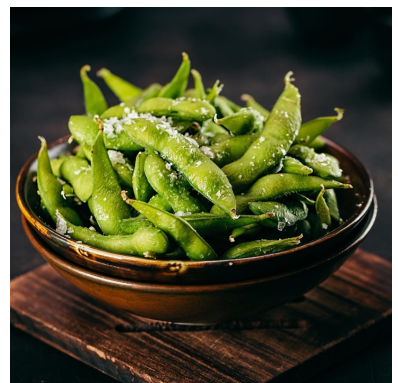
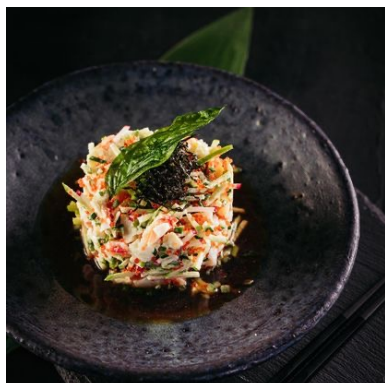
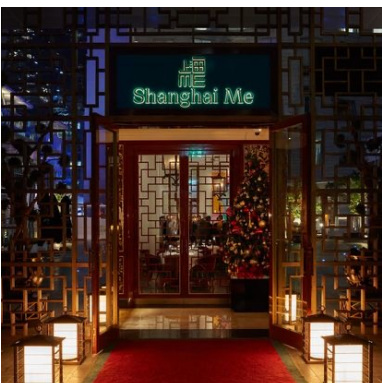
SUSHI & SASHIMI

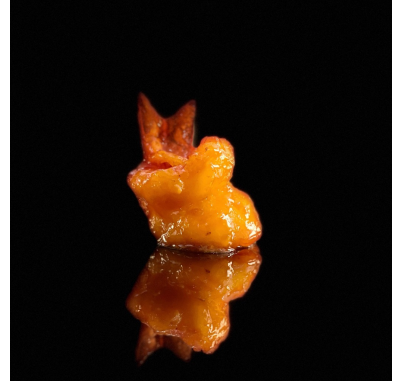
Sashimi 5 Kinds (15 Pieces)	200.00	Spicy Tuna Tartar Cut Roll	95.00
Sushi 5 Kinds	150.00	Soft Shell Crab Cut Roll	70.00
Wagyu Beef, Sea Urchin & Caviar (2 pieces)	240.00	Prawn Tempura Cut Roll	70.00
California Caviar Cut Roll	395.00	Yellowtail Cut Roll	75.00
California Cut Roll with Tobiko	95.00	Vegetarian Cut Roll	50.00

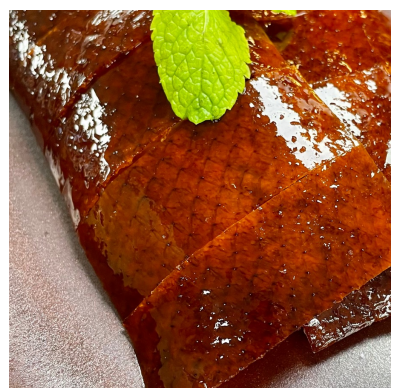
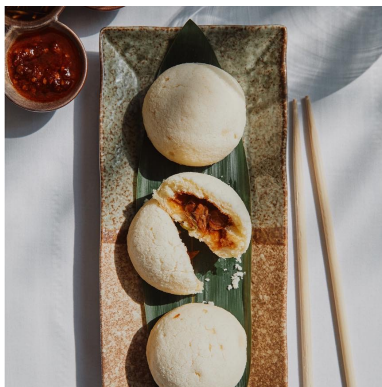
DESSERTS

Shanghai ME Giant Fortune Cookie	70.00	Pandan Brioche with Coconut Ice Cream	65.00
Chocolate & Caramel Fondant	65.00	Selection of Mochi Ice Cream (4 Pieces)	55.00
Milk Cake with Black Sesame Ice Cream	65.00	Selection of Ice Cream and Sorbets	40.00

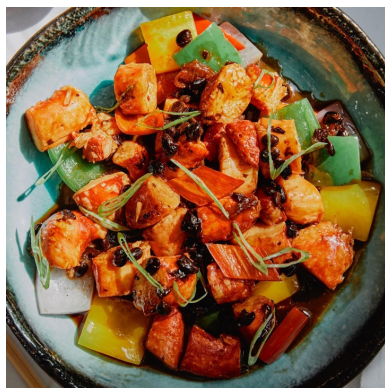
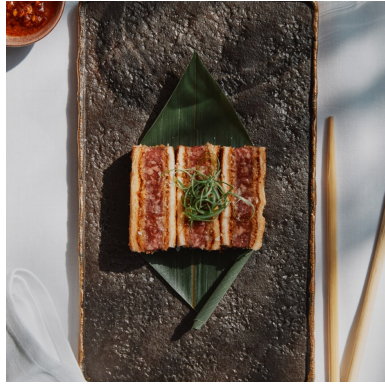












GOING OUT

Dubai: 10 amazing things happening in the city this week

Beat the boredom in Dubai this week

Published: July 12, 2021 12:30

[Yousra Zaki, Assistant Editor Features](#)



ORDER SHANGHAI ME TO YOUR HOME: Dubai's Shanghai Me is now available to order exclusively on Deliveroo, serving a specially curated menu by Chef Shane Macneill, inspired by the cultural heritage of China and East Asia. Designed to travel well, without compromising on quality or flavour, the delivery menu is a modern interpretation of pan-Asian cuisine. Dubai residents can now enjoy Shanghai Me signature dishes within their own home comforts and surroundings. The menu features appetizers of Sesame Prawns on Toast, Shredded Duck Spring Rolls and Vegetable Spring Rolls, followed by the Hot & Sour Soup with mushroom and the Chicken & Sweetcorn Soup. The Crispy Duck Salad and Baby Chicken Salad served with avocado & sesame is a winner as well. Main courses include the Wok Beef with garlic and black pepper sauce, Wok Sweet and Sour Chicken with peppers and Triple Cooked Angus Short Ribs. The Shanghai Me delivery service is available from 12pm daily.

Image Credit: Supplied

EMIRATES

WOMAN

(<https://emirateswoman.com>)

LIFESTYLE

This luxury fine dining Dubai haven is now delivering to your doorstep

by SARAH JOSEPH

JULY 18, 2021

[f](#) (javascript:void(0)) [t](#) (javascript:void(0)) [in](#) (javascript:void(0))



Shanghai Me is amongst the latest fine-dining haven in Dubai to offer a delivery service with refined pan-Asian cuisine.

Even though our favourite luxe eateries continue to open up in the emirate, there's no reason to not delight in an array of exquisite dishes within your safe haven at home.

Crafted to perfection by Chef Shane Macneill, the menu is curated to specifically cater to all taste buds at the comfort of their home with invigorating flavours that we just couldn't get enough of.



Grilled silver cod with yuzu miso sauce

To keep you on top of your game with your high-end eating habit, the menu and Shanghai Me offers appetizers ranging from Sesame Prawns on Toast, with Crispy Duck Salad, Baby Chicken Salad served with avocado and sesame accompanied with a selection of mains ranging from Wok Szechuan Prawns, Singapore Noodles with chicken and much more to be shared with your loved ones.

Ending with a dessert that's bound to cater to your sweet tooth, this unique edible arrives in a beautifully packaged box that's filled with surprises with a host of deluxe flavours. From matcha to hazelnut mousse, this gourmet offering calls for the perfect Instagram moment which can be shared with friends and family.



Shanghai ME giant fortune cookie

So, from date nights to celebrating special occasions – be it a birthday or an anniversary – at home, Shanghai Me needs to be your go-to for fine-dining delivery.

Available daily from 12pm to 11pm, orders can be placed on [Deliveroo.ae](https://www.deliveroo.ae) and shanghaime-restaurant.com

(<https://shanghaime-restaurant.com/>)

Source: www.emirateswoman.com – 18/07/2021

EMIRATES

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(<https://emirateswoman.com>)

EMIRATES MAN

12 of Dubai's most talented chefs reveal their hero summer dishes

by OLIVIA MORRIS

JUNE 17, 2021

Chef Shane Macneill, Head Chef of Shanghai Me



The Hero Dish

My summer dish – or one of my summer dishes – has to have octopus. The reason being that after working for Giorgio Armani in Milan for 4 years I acted on my dreams and took the opportunity to take the position of Head Chef in Matsuhisa Mykonos, so I booked the one-way ticket not knowing what this adventure might bring and headed deeper into the Mediterranean basin.

EMIRATES

WOMAN

(<https://emirateswoman.com>)

LIFESTYLE

The EW Review – Our take on one of Sheikh Mohammed’s favourite DIFC restaurants

by LUCY RUTHERFORD

JUNE 16, 2021



In a city awash with restaurants offering impeccable cuisine, Shanghai Me doesn't only provide unbeatable fine dining, it provides an experience like no other.

Shanghai Me, located in DIFC, is doused in royal and celebrity approval – it's one of His Highness Sheikh Mohammed bin Rashid Al Maktoum's favourite hotspots.

This 1930s-inspired Asian restaurant is famed for its culinary classics of East Asia, all presented in an art deco-style space, guaranteed to leave you speechless.

Ambience

Walls adorned with carved wood panelling, reflective of traditional Asian style, and never-ending artworks and photographs give a different view with every turn of the head.

Low, yellow lighting creates a warm ambience which is contrasted with an abundance of plants, including bamboo and banana trees, transporting you from the terrace to the jungle.

Cuisine

Described as “a contemporary approach to fine Asian cuisine”, the extensive menu, curated by Head Chef Shane Macneill at Shanghai Me, leaves your mouth simply igniting with flavour after every bite.



Starting with yellowtail carpaccio served with sliced black truffle and sesame prawn toast, we were certainly impressed by the exquisite quality and presentation of the dishes. However, the hero starter has to be the crispy duck salad with pine nuts and cress was tossed and served at the table by our attentive waiter, Kimmy, providing Instagram-worthy moments.

Our hero dishes of the evening came from Shanghai Me's Dim Sum Library, braised wild mushroom dumplings and chicken with scallop and coriander dumplings were presented piping hot to the table, releasing tempting aromas and bursting with flavour.

Finishing the evening with the Shanghai Me giant fortune cookie, filled with chocolate and matcha moose, complete with traditional readings is the perfect pudding for the avid Instagrammer. Crumbled at the table, the waiter divides the cookie into portions, allowing you to embrace your fortune.

To accompany, the new Shanghai Me cocktail menu is inspired by the 12 signs of the Chinese zodiac.

The Bund Lounge



To continue on a fabulous night, head to Shanghai Me's underground hotspot – The Bund Lounge.

Hidden behind mirrored panelling, Shanghai Me's Bund Lounge provides a luxury, private experience, accompanied by an enticing cocktail list, the lounge is unrivalled in Dubai.

Shanghai Me Gate Village 11, Podium Level, DIFC. For information and reservations, please contact +971 4 564 0505, reservation@shanghaime-restaurant.com.



What's On Dubai Awards 2021: Here are the winners...



Best of [Eat & Drink](#)
[Restaurants](#)

Written by:
What's On
6th April 2021

EDITOR'S PICKS

Who won what at the awards this year?

The What's On Awards Dubai 2021 took place on April 5, and what a night it was.

A glamorous – albeit socially distanced – night of celebrating our hospitality heroes through a challenging year. There were laughs and cheers, high fives, and even (happy) tears, as we crowned the crème de la crème of the Dubai restaurant scene – as voted by the public. A huge thank you to all who voted, and to everyone who came out to celebrate with us, as well as our fantastic sponsors for making the evening possible.

Head here to see the [winners of the night](#), [highly commended](#) and [photos of the night](#).

Without further ado, here are your winners...

THE GRAND PRIX WINNERS

Favourite Asian Restaurant: Shanghai Me



Mixing fine dining with a modern Chinese menu, Shanghai Me delivers a quality experience. Regularly visited by Dubai's royal family, this sophisticated spot is ideal for lunch or dinner, or even late night drinks.

shanghaime-restaurant.com



Eat & Drink

Nightlife

Restaurants

Things to do



Written by:
What's On
6th April 2021

On Monday April 5, the What's On Dubai Awards 2021 took place at The Westin Dubai Mina Seyahi Beach Resort & Marina. In order to hold the event, the *What's On* team ensured that every safety protocol was followed from start to finish.

The guest list featured the top names in Dubai's hospitality industry, each of whom had to present proof of vaccination or a negative PCR test upon arrival. We capped the tables at seven, all spaced out three metres apart, and masks were only removed briefly for photos.

Check out the winners on stage below.

Favourite Asian Restaurant-Shanghai Me





Dubai's best restaurants 2021

From Asian to Thai, [here](#) are the best restaurants in Dubai and all the winners from the Time Out Dubai Restaurant Awards 2021

By [Time Out Editors](#) March 25, 2021

To find out Dubai's best restaurants for 2022, [click here](#).

From [noodles](#) to [shawarma](#), sushi to steak, Dubai's dining scene is outstanding – in both quality and variety.

And in what's been a tough 12 months, Dubai's [restaurants](#) have pulled out all the stops to lay on the very best service, dishes and value, adapting to these ever-changing times. And to help you decide where to go for dinner (breakfast, lunch or, when we can, [brunch](#)) we've dined out at the best restaurants in Dubai.

From budget hole-in-the-walls to fancy fine dining – we've eaten it all. And we've paid for all our meals and dined anonymously too – meaning you know that we're getting the same experience as you, and you can trust what we're saying. (For more on our review process [click here](#)).

And after a year of eating the very best the city has to offer (tough gig, we know) we've named our champions. These sparkling spots showed their mettle and were crowned the best in the city at the Time Out Dubai Restaurant Awards 2021, in association with Dubai Food Festival. Here are the 71 very best restaurants in Dubai. Dig in.

HIGHLY COMMENDED

Shanghai Me

From the team behind GAIA, Scalini, Ciprani and more, this homegrown spot is seriously popular. The setting is '20s glam and the flavours assembled in the kitchen come from all over Asia. The dim sum is a hit, while the stir-fries are not to be missed either. A chic pan-Asian haunt in DIFC with a glam vibe.

For Time Out Dubai's full review [click here](#).

Gate Village 11, DIFC, www.shanghaime-restaurant.com (04 564 0505).

GOING OUT

Movie Reviews Society

Chinese New Year: 11 places to celebrate in the UAE

The year of the Ox promises strength, harvest and honesty

Published: February 11, 2021 11:28

Yousra Zaki, Assistant Editor Features



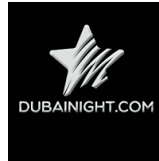
1 of 11



SHANGHAI ME: Shanghai Me at DIFC Gate Village welcomes the Year of the Ox with blessings and tradition. Dine amongst the lucky bamboo and lilies of the valley and rejoice in new beginnings alongside family, friends and those yet to become. Shanghai Me has curated a new selection of innovative special dishes, influenced by luck and fortitude for the year ahead. The menu features seafood for an increase in prosperity, dim sum for wealth, as well as noodles for happiness and longevity. The Shanghai Me Fortune Cookie predicts a delicious future and a sweet ending for all.

Image Credit: Supplied

Source: www.gulfnews.com – 11/02/2021



TOP CHINESE RESTAURANTS CELEBRATING THE CHINESE LUNAR YEAR IN DUBAI 2021



DINE & DRINK

Published: February 11th 2021

Chinese New Year, or 'Spring Festival', will be taking place on the 12th of February. So, we scoured Dubai trying to find the best places for you to enjoy the festivities. We present to you, our top picks for the most lit Chinese New Year celebrations in Dubai 2021.

SHANGHAIME DUBAI DIFC



This **Chinese Lunar New Year 2021 in Dubai**, **Head Chef Shane Macneill** curates a feast at this **fine dining Chinese Restaurant in Dubai** Shanghaime! Expect seafood, dim sum, noodles, fortune cookies and much more at this amazing venue!

Location: **Shanghaime, Gate Village 1, DIFC**

Timing: Feb 11th 2021, 12pm-11pm

Contact: +97145650505



10 awesome things to do in Dubai this weekend: Feb 4 to 6



Things to do



Written by:
Lauren Fletcher
3rd February 2021

Ready, set, weekend...

The weekend is coming and it's time to start planning. As ever, there is plenty to do in Dubai this weekend from trying a new breakfast to off-roading.

Here are 10 awesome things to do in Dubai this weekend...

2. Go to a Sheikh-approved restaurant



shanghaimedxb
Shanghaime

Voir le profil



[Afficher le profil sur Instagram](#)



1,017 mentions J'aime

Ajouter un commentaire...



Both H.H. Sheikh Mohammed and H.H. Sheikh Hamdan are regularly spotted at stylish Chinese restaurant Shanghai Me. So if you're looking for a DIFC lunch spot where you're likely to rub shoulders with one of them, this is the place.

Shanghai Me, Gate Village 11, DIFC, daily 12pm to 12am. Tel: (04) 564 0505.

[@shanghaimedxb](#)

Real Estate Developer Alexander Posth's Top Restaurants For Successful Business Meetings Around The World



Chelsea Davis Contributor

dining

I cover food, drink & travel—in other words, all the fun stuff!



Alexander and Angelika Posth. GETTY IMAGES

World-renowned real estate developer Alexander Posth is an entrepreneur with an impressive work portfolio, one which has also positioned him as a global tastemaker in the restaurant world. His 20 years of experience in the real estate industry includes accolades such as being dubbed "The Celebrity Broker" in Europe; a star on a popular reality show called *Rent, Buy, Live* which successfully aired in Germany, Switzerland and Austria; and the owner of his own brokerage firm in Germany.

His profound sensibilities for business took off even further after the program's completion, which helped catapult him into a world-class developer. Most recently Posth made the who's who list in Miami for spearheading the first ever Diesel-branded residential venture in the famous Wynwood Art District.

The project's fashion and real estate-combo-meets-advertising-experiment spread across worldwide headlines. Selling what was lauded as the 'most expensive t-shirt' campaign, it released a collection of clothing items of which sold for up to \$5.5 million. They happened to come with a Diesel-branded condo and the plan was all part of a brilliant real estate mission that Posth helped develop.



Posth with Paris Hilton and Alec Monopoly. ALEXANDER POSTH

The visionary is currently co-developing a new luxury residential tower on Miami's Biscayne Bay in Edgewater district. When developing for the new residents of New York City, Chicago, and Los Angeles spectacular views and great gastronomy are two of the top things he keeps in mind.

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His innovative development company [8Star Properties Group](#) is also working on mixed use projects in Dubai and Abu Dhabi together with Israeli partners. In addition, he is also a COO of a branded real estate firm that specializes in the exclusive representation of luxury brands in the real estate world with ongoing projects from Lisbon to New York and Berlin.

Posth speaks five languages including German, English, French, Russian, and Thai. He credits much of his success to his ability to network with compassion, and in other languages. Always with an appreciation for different cultures, he finds that the best way to do business anywhere on the planet is through an old-fashioned meeting of the minds at a restaurant table.



Le 1947 at Cheval Blanc Randheli. ALEXANDER POSTH

When it comes to dining, the bar is set quite high for restaurants. For unique business opportunities in the Republic of Maldives he visits *Le 1947* at Cheval Blanc Randheli. Named after Château Cheval Blanc's sought-after vintage, the restaurant highlights elegant French gastronomy in a haute-design ambience. Discerning palates will be pleasantly surprised with a playful experience of taste. The menu consists of twelve courses that are sure to make a lasting impression on diners for years to come.



Shanghai Me interior. SHANGHAI ME

For real estate projects in Dubai he takes clients to Shanghai Me. The establishment is known for its impressive Art Deco elegance as well as its modern take on upscale Asian cuisine. With cuisine inspired by the culinary traditions of Asia, dishes include Cantonese style roast duck; whole sea bass with chili and coriander; grilled Japanese Wagyu beef; and a variety of popular wok dishes like wok Szechuan beef; wok kung pow chicken and more.

“This is the best restaurant in Dubai,” states the entrepreneur. “The interior design is as perfect as the food.”

There is a superb business lunch menu that highlights a fusion of intricate flavors and textures with a showcase of signature dishes including steamed wild mushroom dumplings; wok Szechuan beef with seasonal vegetables; and Singapore noodles.

And, for nighttime liaisons with co-workers his choice is Mott 32 in Hong Kong. Described by Posth as, ‘one of the coolest restaurants in the

world,’ it boasts a menu that features a variety of sophisticated, yet authentic, Chinese dishes that draw heavily from Cantonese and Szechuan influences. Signature dishes include 42 Days Apple Wood Smoked Peking Duck, as well as a selection of dim sum made freshly by hand every day. Be sure to also try their legendary Barbecue Pluma Iberico Pork with Yellow Mountain Honey.



Shanghai Me dumplings. SHANGHAI ME

Mott 32 pays homage to 32 Mott Street in New York City, home of the city’s first Chinese convenience store. The interior of the restaurant seamlessly blends lofty New York industrial style with Hong Kong opulence, imbuing the space with elegance that is punctuated by unexpected details. It reflects on Hong Kong’s past, while bringing forth imaginative notes in the present.

And, finally when in Berlin casual meetings always go well at Borchardt, a place known for its tradition and history. The traditional townhouse in the Gendarmenmarkt is home to this trendy spot which serves international cuisine. With a charming interior courtyard terrace, the fun and lively atmosphere making it the place to be in the area. The menu has a nice variety of dishes from the Brittany Lobster to a classic Wiener Schnitzel.



Borchardt dining. BORCHARDT

Having the ability to find excellent restaurants no matter where he is in the world helps Posth create fruitful and long-lasting relationships at the table. Posth is a true connoisseur when it comes to curating restaurant experiences for meetings which has garnered him great success. Embracing a passion for life and enriching cities through food and landscape are two things that he prides himself on, and of which sets him apart from others in his field.

For more information, click: www.8starproperties.com.

Follow me on [Twitter](#) or [LinkedIn](#). Check out my [website](#) or some of my other work [here](#).



Chelsea Davis

I'm a freelance writer whose passion revolves around exploring the world, immersing myself in foreign cultures and, of course, eating and drinking everything delicious.... [Read More](#)

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A day in the life of the head chef at Shanghai Me in Dubai

Shane Macneill walks us through his day from mise en place to end of service



7.15am: My daughter leaves for school and I will enjoy a very light breakfast and training which consists of either weights or kung fu.

8.30am: A quick shower, a coffee with my wife, and then I start to make my way to work.

9.15am: Whilst walking to work I am already thinking about the end result (of the service) at the very beginning of the day. I know that my brain will constantly be pulled in a hundred different directions from the moment the kitchen opens so this part is a mental preparation to stay focused and achieve the goals.

10.00am: The first thing upon walking into the kitchen is to greet every staff member. Stewards, cooks, runners are all part of the mechanics that will eventually decide if our clients reach the point of customer satisfaction when dining. A high five, salute, or even a smile can change the dynamics of a cook with the understanding that he or she has been acknowledged.

11.00am: Stations are meticulously checked by either Htet, the sous chef or myself: "seat belts fastened tight because this roller coaster of a day is about to start." Mise en place is the religion of all good line cooks. The universe is in order when your station is set up the way you like it - you know where to find everything with your eyes closed.

12.30pm: I set out my main priorities for the day, this changes on a daily basis. For example, what may have been previously planned the day before could potentially change from one moment to the next. However, making sure my staff are focused and absent of any personal stressful thoughts that are damaging to them and their service and customer satisfaction with regards to the quality of the food are always at the forefront.

2pm: My team and I will explore and create new dishes; creativity is an essential part of the evolution of our menu. Certain flavours and textures do not pair well and others do. We may even revisit that dish several times, tweaking, adding, subtracting flavours before the finished recipe is costed, tasted and added to our menu.

7pm: The service generally starts at 7pm, tickets start pumping out of the printer and the madness starts: appetizers, salads, mains flying out of the kitchen at unprecedented speeds.

Check, double-check, taste, touch and smell, your senses have been waiting all day for this moment and finally, it came. Within the apparent randomness of complex systems, there are underlying patterns, interconnectedness, constant feedback loops, repetition, self-similarity, fractals, and self-organization. Chaos it would seem, but actually quite the contrary, we have been building up to this all day.

11pm: The last ticket comes, and the food leaves the kitchen, it's all over and now we clean the stainless steel, so it shines, and we look forward to the same situation tomorrow, we hope! I try to lead by example, I am a cook and I do as my team do, I have blisters on my hands, and I am as tired at the end of the day as them, but this is my addiction.

Midnight: When I finish work, I work! Normally pending emails from the day including payroll, updating recipes, ordering food items, or schedule changes are just a few examples.

Shanghai Me: Traditional Asian fare with a modern touch



DUBAI: Often, we'll recommend a restaurant to friends based on the whole experience — the ambience, the service and the decor, as well as the food. But sometimes, you try a specific dish and it takes you on such a delightful journey that you'll return to the same place over and over again just for that one dish.

The Grilled Silver Cod with Yuzu Miso Sauce at Shanghai Me is one of those dishes. The Alaskan cod comes wrapped in a bamboo leaf, with a side of yuzu miso sauce for dipping, a lemon and hajikami (pickled ginger sprouts used for styling and flavor). Each bite is like an adventure gradually unraveling on your tastebuds. The tender flaky fish simply melts in your mouth, releasing its smokey and fatty flavors to roam. The portion is not big, but it's packed with so much flavor that it will definitely satisfy. This dish would not be out of place at a Michelin-starred restaurant.



Shanghai Me is a 1930s-inspired Asian restaurant located in Dubai International Financial Center (DIFC) — home to a growing number of excellent dining options. The Art Deco-style space is very much in line with the area's classy feel. Its walls are adorned with wood carved in a traditional Asian style, artworks, and a generous helping of plants. The whole area is drenched in warm yellow light in the evening. Sitting in Shanghai Me felt like being nestled in the jungle, particularly on the terrace, which is lined with bamboo and banana trees.



Aside from the wonderful cod dish already mentioned, the restaurant — which bills its fare as “a contemporary take on traditional Asian cuisine” — also has excellent sushi. Although the selection is limited, the flavors and freshness do not disappoint.

The spicy tuna tartare cut roll is a great example. The fresh fish and spicy sauce are garnished with spring onions and placed on top of maki made with creamy avocados and juicy cucumbers rolled in roasted nori, sushi rice and tenkasu (Japanese deep-fried flour-batter). The flavors simply explode as all the ingredients crumble with each bite, while still retaining a perfect spicy-creamy balance.



The lobster corn shells are another gem. A perfect marriage of Latino and Asian cuisines, the crunchy corn taco shells are stuffed with avocado, chipotle mayonnaise, aji yuzu sauce and juicy chunks of lobster. If you're a fan of shellfish, these are definitely for you as they are packed with soft, scrumptious meat with refreshingly zesty and warm spicy flavors.



Evgeny's wagyu sub. Supplied

No restaurant boasting traditional Asian cuisine would omit dumplings from the menu. Our pick of those on offer at Shanghai Me is the prawn and truffle dumpling — each bite was filled with tender meat enveloped in the earthiness of truffles. Meanwhile, the wild mushroom dumpling is a great vegetarian option, as the perfectly cooked meaty shiitake mushrooms unfold with a strong earthy umami flavor.

For those with a sweet tooth, Shanghai Me has two great offerings that will satisfy two completely different pallets.



The Giant Fortune Cookie comes complete with the traditional reading. Supplied

For the avid Instagrammer with a love for rich chocolate flavors, the Giant Fortune Cookie could be exactly what you are looking for — complete with the traditional reading. The crispy biscuit of the cookie is glazed with dark and milk chocolates and almonds, hiding a creamy, fluffy mousse inside. Prepare your cameras when the waiter brings out your order, as they crumble the giant structure in front of you.

Our other favorite dessert was a modern take on an Asian classic — a milk cake accompanied by black sesame ice-cream, some fruit jam and a thick milky sauce. The fluffiness of the cake, combined with the creamy sweetness of the milk, the sourness of the fruits and the slight bitterness of the ice-cream create a perfectly balanced and unique flavor with Asian flare.

While Shanghai Me's prices are above average (as are those of most restaurants in DIFC), the quality of the food justifies the expense. If you want to indulge in an Asian fine-dining experience, this restaurant might be the place you're looking for.

Source: www.arabnews.com – 04/12/2020

6 things you need to know about food and drink in Dubai (/the-journal/3ketoddd2ut9ghaqouqve81w5c5ndv)

NOVEMBER 18, 2020 (/THE-JOURNAL/3KETODDD2UT9GHAQOUQVE81W5C5NDV)

The culinary capital of the Middle East is serving up a feast, from Yorkshire puddings to authentic street eats and everything in between, says food and travel writer *Sarah Hedley Hymers*.



Dubai's dining scene is subject to misconception. Not every dish is festooned with gold leaf; cheap and delicious eats are dished up on the streets of Al Satwa, Bur Dubai and Deira – otherwise known as 'Old Dubai'. Every meat is widely sold in supermarkets and restaurants, albeit it in designated sections, and all kinds of beverages are readily available – though not in supermarkets – in bottle shops, bars and licensed restaurants. Michelin doesn't rank here, but Michelin-starred restaurant outposts abound, serving many of their famous signature dishes, while homegrown chefs are producing ever-more thrilling tasting menus. So, dismiss scepticism and make a reservation. Dubai has earned its place on the culinary map.

3. Homegrown chefs are attracting royalty – here's where to spot a Sheikh

Chef Himanshu Saini delivers another unique tasting menu every season at Tresind Studio (<https://tresind.com/>), competing with his own genius to outdo himself, earning his restaurant recognition from the World's 50 Best Restaurants' 50 Best Discovery list, as well as multiple local awards. Expect the likes of umami-laced mushroom broth served with earthy truffle slices sandwiched between savoury meringue. Mushroom is also on the menu at Shanghai Me (<https://shanghaime-restaurant.com/>) in its signature mushroom and truffle clay pot rice crafted by the talented chef Shane Macneill, while chef Izu Ani demonstrates the simplicity of Greek cuisine at Gaia (<https://gaia-restaurants.com/>), cooking the catch of the day over charcoal with a drizzle of lemon oil. Local royals regularly dine at these venues, all located in Dubai International Financial Centre, the heart of fine dining in the emirate.

Source: www.golfindubai.com – 18/11/2020

ALL THE WAYS TO CELEBRATE WORLD VEGAN MONTH IN DUBAI

Words by Naomi Chadderton

November 04th 2020

November marks World Vegan Month, and whether you follow a completely plant-based menu or are simply looking to have less meat in your diet, there are numerous ways to mark the occasion in Dubai this month. From new vegan menus and delivery plans to treats that can be delivered direct to your door, MOJEH rounds up the best ways to celebrate the occasion.

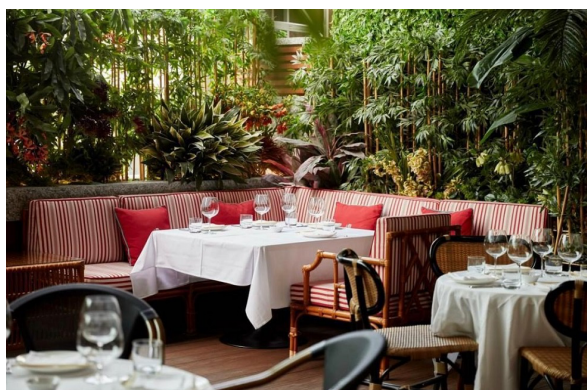
Enjoy a fine dining Asian experience

Shanghai Me, DIFC's east-Asian inspired culinary hotspot, has one of the most vegan-friendly menus in town, designed to be savoured on its lush green terrace. Head Chef Shane Macneill has designed his menu to ensure that all tastes and dietary preferences are catered for, with standout dishes including steamed wild mushroom dumplings and exquisite wok tofu with salt & pepper.

There's also a dedicated vegetable Section including sauteed cauliflower chili & coriander, and wok bok choy with soy, ginger & garlic. Other delectable highlights include the grilled sweetcorn with shiso butter and wok aubergine in chili bean sauce.

In other words – you'll be spoilt for choice.

INFO: +971 4 564 0505



UAE chefs support #FairKitchens movement



by **Dina Maaty** — November 3, 2020 in **Catering, Catering News ME ISSU, News**

AA



The #FairKitchens movement, focused on the overall wellbeing and mental health of the foodservice industry, has recently launched in the UAE.

Aiming to set a quality standard and work environment for young, budding chefs, the initiative encourages F&B leaders to incorporate the #FairKitchens Code which outlines five core values called 'TEAMS' (T – Talk openly, E – Excite passion, A – Act as one, M – Make time, S – Say 'good job') that are designed to support the industry and its teams.

A research conducted locally by Unilever Food Solutions has shown that 44% of chefs feel stressed, 20% feel overwhelmed from excess available information online and only 10% of them feel optimistic about the future.

Through partnering with chefs and highlighted food critics across the industry, the #FairKitchens

movement seeks to shine a light upon and provide a platform to share solutions created by industry professionals.

Chef Joanne Limoanco-Gendrano, Executive Chef – Middle East, Pakistan and Sri Lanka, Unilever Food Solutions says, “I’ve always been passionate about teaching and training and have also spearheaded the Unilever Food Solution’s Chefmanship Academy program across the Southeast Asia region. As a leader, being patient and attentive to staff is very important. Motivating employees, telling them that they’ve done a good job and making time to mentor and empower them goes a long way. The #FairKitchens code is something I ensure is implemented in my kitchen and I try to encourage my colleagues in the industry to do the same. I believe that open communication is essential in building a positive work environment for each individual and for a team to thrive.”

Shane Macneill, Head Chef of Shanghai Me says “Employee engagement is vital to mental well-being in any workplace. Undeniably, kitchens can be incredibly challenging, high-stress and time sensitive environments and as a Head Chef, it is my responsibility to create the ultimate safe and supportive atmosphere for my team to fuel their flame to do what they love. Teamwork in the kitchen is critical for creating the best food experiences. I make sure to share my vision, passion and motivation with my sous chefs and cooks, getting them excited about seasonal food changes and involving them in new menu ideas and dishes.

“I pride myself on having cultivated a human connection with each and every member of my team, encouraging their creativity, ensuring they are fulfilled, learning something new and offering constructive guidance on a daily basis. Motivation and support are the keys to happiness in the kitchen, and when we work as a team we can achieve so much more.”

Award-winning chefs, Nick Alvis and Scott Price, chef patrons at folly by Nick & Scott commented: “We treat our whole team as a big family, as we spend as much (if not more) time together than with our own families so it’s important that we can all work together and trust each other.”

“Nick and I have an open door policy and really want the team to come and speak to us about anything that’s affecting them in or out of work. We feel this is important as the team represent the venue and if there is something wrong then it is definitely felt throughout the team.” says Scott.

Nick adds, “Staff food is a really important time, we really push the team to all take time together (front and back of house) to sit and relax and eat some good nutritious food. It’s always a good time of the day and Scott and I always eat with the team as it is times like these when you can really learn about different personalities and any potential issues they may have.”

The global #FairKitchens movement has recently been launched in the UAE and aims to foster happier and safer kitchens that have faced lack of recognition, long hours, and negligible career progression.

Sheikh Mohammed seen out dining at a DIFC hotspot we all love

EMIRATES
WOMAN NEWS LIFE BEAUTY FASHION



OLIVIA MORRIS
September 24, 2020



It's safe to say if a Dubai restaurant has the royal stamp of approval we're all going to love it.



Gaia, Avli by Tashas, BB Social Dining and Somewhere are all regularly visited by **HH Sheikh Hamdan bin Mohammed bin Rashid Al Maktoum**, the Crown Prince of Dubai.



He was even recently seen out dining at Gaia – which is set to open its doors in London next year – as was his father, HH Sheikh Mohammed bin Rashid Al Maktoum, Vice-President and Prime Minister of the UAE and Ruler of Dubai.

Even more recently, however, as in just yesterday September 23, Sheikh Mohammed was seen out dining at another Downtown Dubai hotspot – a restaurant that is certainly loved by the masses.



The Ruler of Dubai was seen dining out at Shanghai ME located in DIFC with a few others.

Now that the weather is cooling down, His Highness was able to dine out on the restaurant's terrace.

Shanghai ME is famed for its culinary classics of East Asia, which all have a playful twist.

The restaurant isn't relatively new to the Dubai restaurant scene, having only opened in September last year and, like many other establishments, it was forced to close for a couple of months due to the pandemic.

However, the restaurant is now well and truly back on the scene, especially if Sheikh Mohammed is paying a visit.

Reading time 4 minutes

FOOD

Chefs in the UAE Lead by Example and Support the #FairKitchens Movement

The initiative addresses issues behind kitchen doors and leads on the topic of wellbeing F&B leaders like Chef Joanne, Chefs Nick & Scott and Chef Shane are building on the initiative and incorporating wellbeing practices within their kitchens

11.09.2020

by Tanja Beljanski

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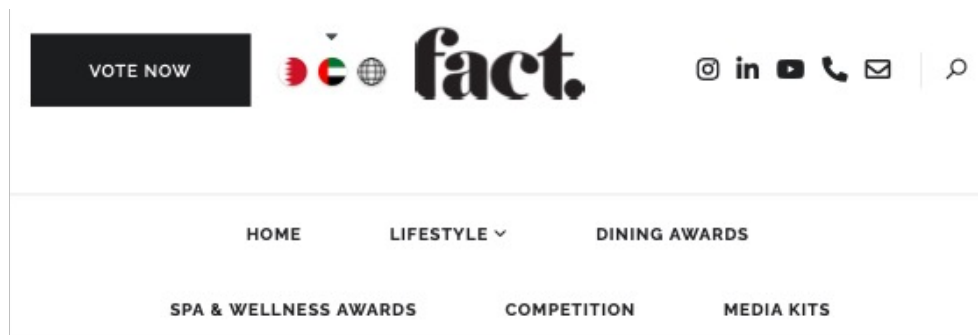
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Chef Shane Macneill - Shanghai Me



The global #FairKitchens movement has recently been launched in the UAE and aims to foster happier and safer kitchens that have faced lack of recognition, long hours, and negligible career progression. Sign up on the [Fair Kitchens](#) page to collaborate and create an impact with Unilever Food Solutions Arabia. Join the conversation on social media using the hashtag #FairKitchens and #WellbeingInTheKitchen.



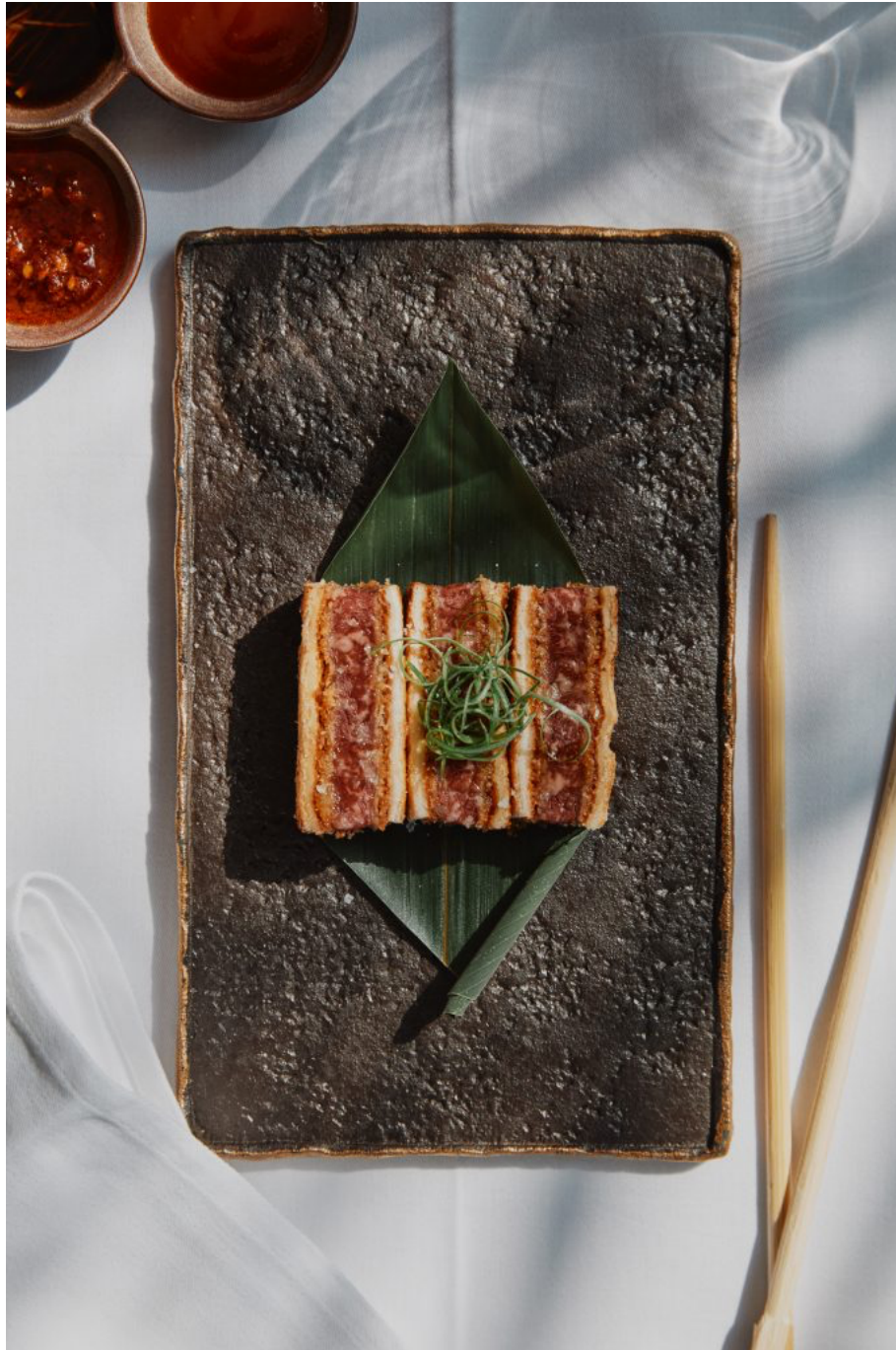
From 1930's Shanghai comes a contemporary take on fine Asian cuisine. David Tapley visits Shanghai ME to discover precisely what the East Asian hotspot in DIFC has to offer.

Located in Dubai's International Finance Centre, [Shanghai ME](#) is a restaurant that looks to showcase the glamour and depth of Shanghai's history and has been conceptualised with the aim to transport each visitor to experience life under the dynasties.



This certainly appears to be the case when we visit on a Sunday evening to find the restaurant almost nearing capacity and it is immediately evident that Shanghai ME has well and truly made an impact with Dubai diners. It's easy to see why. The exquisite dining room designed by Florence-based architect Michele Bönan is a homage to the Art Deco design elements of pre-war Shanghai. With red velvet seating adding a touch of sophistication to a room full of grand mirrors, strategically placed Pop Art pieces and ornate urns filled with floral blooms. As sophisticated as the dining room appears, it is the lounge and terrace that captures our attention. Filled with palm trees, banana plants and bamboo, the lively area is reminiscent of a verdant green jungle while still retaining the luxurious touches and Asian detailing of the restaurant space.

The menu at Shanghai ME offers a contemporary approach to Asian cuisine and is rooted very much in tradition. Each dish has clearly been included for a specific reason, and the focus lies firmly on the precision and practice of culinary traditions that have taken centuries to perfect. We're talking classic dishes that have been passed down through generations and then given a unique Shanghai ME twist to enhance them for the fine-dining landscape of Dubai in 2020.



Broken down into ten sections (plus desserts) the food [menu](#) represents a journey through the very best of East Asia. Taking in soups, appetisers, salads, vegetables, fish and shellfish, plus meat and poultry. We begin with Sesame Prawn on Toast (AED 90), large golden parcels that are generously portioned and presented impeccably upon a black slate. Each of the crisp parcels reveals an interior stuffed full of prawn and accompanied by a tantalising dipping sauce; it's easy to see why this

particular appetiser is categorised as one of the Shanghai ME signature dishes.



Despite the name of the restaurant, the menu at Shanghai ME isn't limited purely to Chinese cuisine, with the selection of dishes offered encompassing much of East Asia. We're delighted by the sushi selection which includes soft shell crab, spicy tuna tartare and yellowtail cut rolls, although for us, the Prawn Tempura Cut Roll (AED 65) is the one we'd recommend. Crisp prawns wrapped in perfectly portioned rice and covered in slithers of fresh avocado that will likely leave you wanting to

place an immediate order for another plate.

Premium ingredients come in to play with several dishes on the Shanghai ME menu which includes choices such as Japanese Wagyu Beef A5, Peking Duck with Chinese Caviar and Steamed Prawn and Truffle Dumplings Har Gau (AED 55). The latter dish hails from the 'dim sum library', a section of the menu dedicated to dumplings and spring rolls. This is perhaps our favourite part of the Shanghai ME dining experience, with the steamed parcels presented in a bamboo basket and adorned with a touch of edible gold. The dim sum themselves are subtle and delicate, as one would expect considering the combination of ingredients. The truffle is used sparingly, so as not to overpower the subtleties of the prawns.



Our main courses come from the meat and seafood section of the menu, with The Wok Szechuan Beef with Mixed Vegetables (AED 160) boasting tender pieces of meat slathered in a thick and fiery Szechuan sauce that works nicely with an accompaniment of Kimchee Fried Rice (AED 50). Similarly, the Grilled Silver Cod with Yuzu Miso Sauce (AED 175) is as good an iteration of the popular dish as you are likely to find in Dubai. The flesh of the fish is infused beautifully with the sweet miso

sauce, allowing for an impressive combination of both texture and flavour.

Save room for dessert because those on offer at Shanghai ME work as a real showcase for East Asian flavours and ingredients. The ever-popular Milk Cake with Black Sesame Ice Cream (AED 60) represents a large portion of light and fluffy cake topped with candied nuts. While the accompanying mango, banana and passionfruit compote is a delight that hits all the right notes. The Pandant Brioche Cake (AED 60) represents an alternative and offers something a little more unique thanks to its green colouration and interplay of textures. There's also a Giant Fortune Cookie (AED 55) with a Hazelnut coating and chocolate and matcha mousse filling, that could bring you insight into the future and a dose of good fortune. Aside from the food, it's the buzzing atmosphere and attention to detail that set the bar at this DIFC hotspot. With reliable service and a focus on quality, it's easy to see why the latest opening from Bulldozer Group (the team behind Gaia and Scalini) has quickly become the talk of the town. Featuring a hidden dining table and a new open-air terrace, Shanghai ME lives up to its reputation of "Art Deco elegance" and is highly recommended. Check it out at The Exchange building. ♣

<https://fact-magazine.com/new-in-town-shanghai-me/>

Source: www.fact-magazine.com – 01/09/2020

királyi család szívét is.

A Buldozer Group ázsiai éttermét, a **Shanghai Me-t**, mely 2019 novemberében nyitott meg, az Esquire Magazin a Közel-Keleti 50 Legjobb Étterme közé választotta az év elején, habár nem volt nyitva a vírus előtt, csupán öt hónapot. De Shane Macneill-nek, a vendéglátóhely séfjének és csapatának ennyi idő is elég volt arra, hogy levegye a lábáról a vendégeket és a kritikusokat.



Forrás: Shanghaime / Facebook.com

Az étterem olyan híres rajongókat gyűjtött össze a rövid nyitvatartási idő alatt, mint Ronaldo, Akon és az Egyesült Arab Emírségek királyi családjának tagjai –
olvasható(<https://www.esquireme.com/content/46145-dubai-restaurant-shanghai-me-is-re-opening-this-week>) az Esquireme.com oldalán.

(https://vjm.hu/wp-content/uploads/2020/08/103313963_285722082797087_6516369774578116517_o.jpg)

Source: www.vjm.hu – 25/08/2020



/ 2020-08-25

Egy étterem, ahol a kínai art deco és Dubai varázsa találkozik

szerző: Gerencsér Dóri(<https://vjm.hu/author/gerencser-dori/>)

A Shanghai Me nevű étterem, mely május vége óta látogatható ismét a járványidőszak után, egy kimondottan fiatal étterem, mégis pillanatok alatt meghódította nem csak a vendégek, de a szakma és a

Restaurant review: Shanghai ME, Dubai

Shanghai Me, unlike its name might suggest, doesn't do traditional Chinese, either by way of its vibe or its food



BY VARUN GODINHO ([HTTPS://GULFBUSINESS.COM/AUTHOR/VARUN/](https://gulfbusiness.com/author/varun/))
AUGUST 10, 2020



The Bulldozer Group has consistently created culinary hits in Dubai. Standing in the courtyard of The Exchange Building in DIFC, you can view three of them. There's the chef Izu Ani-led Gaia that serves up Greek-Mediterranean food and also Italian specialist Cipriani a few doors down that has lifted the beef carpaccio to an art form.

Looking East, is the third and most recent restaurant to enter into the group's portfolio – Shanghai Me – that has set up base on the ground floor of The Exchange Building.

Shanghai Me, unlike its name might suggest, doesn't do traditional Chinese, either by way of its vibe or its food.

Don't expect sedate interiors and muted strains from plucked and bowed instruments playing discreetly in the background. Instead, you'll find pulsating music and even a large colourful artwork of a smiling Chairman Mao looking down on diners.

If the weather permits, sit outside in the bamboo and bougainvillea-filled terrace.

The menu (thankfully) isn't extensive. The appetizers are broken down into small-bites, dim sums, salads and soup. As we quickly find out, it is the sauces served alongside the appetizers that make all the difference.



Shanghai ME is located in the courtyard of The Exchange Building in DIFC

We start with the crispy fried duck salad served with pine nuts, cress and grapes. The magic though is the plum sauce that really takes the salad to the next level. Next, the chicken and scallops with coriander dim sums were served with three sauces, each of which added a contemporary twist on an otherwise staple Cantonese offering: a chilli oil sauce with anchovies, a black vinegar with ginger sauce and a garlic chilli sauce.

For more seafood starters, opt for the sesame prawn on toast that is served with a sweet chilli sauce.

The mains have options across seafood, meat and poultry categories. The staff are likely to recommend you have one of their signature main course offerings: mushroom and truffle clay pot rice. Take their advice. The rice and vegetables are steamed along with herbs and lime, resulting in a preparation that is in equal parts comforting as it is aromatic. You'd do well to accompany that with the straightforward kung pao chicken that doesn't try to be unnecessarily inventive and risk ruining a classic.

It's hard to imagine ending a meal at an Asian restaurant without seeking some sort of advice delivered to you by way of a fortune cookie. Our giant fortune cookie said: "Nature, time and patience are the three great physicians."

After a meal at Shanghai Me, we're tempted to recommend a fourth physician: contemporary Asian food.

Shanghai ME, Podium Level, Gate Village 11, Dubai. Daily noon-2am. Tel: (04) 564 0505

TASTE (/PROGRAMS/TASTE)

Chef Shane Macneill's miso black cod draws in the stars in Dubai



As you enter Shanghai Me, in Dubai's financial district, you may be forgiven for thinking you're in a restaurant in pre-WWII China. Architect Michele Bönan was employed to help transport diners back to the 1930s. He did so by furnishing this foodie hotspot with an art deco-styled interior that you would have typically found in a trendy Shanghai restaurant around 90 years ago.

During this period Shanghai was experiencing dramatic growth, much like Dubai today. It was seen as a new fashionable city and was often referred to as the 'Paris of the East'.

Recently Shanghai Me was voted one of the best restaurants in the Gulf region. Chef Shane Macneill tells Euronews that the winning combination of elegant interior and mouthwatering food is complemented by consistent quality and attentive staff.

It's no surprise that the restaurant has become a favourite place to dine for high profile people such as royalty, celebrities and sports stars but for Macneill it's no added pressure: "We try to provide the same quality to anybody who may walk through the door and dine in the restaurant. Of course, it's exciting for us in the kitchen, when we've had certain guests, names, that come in but generally speaking, it is the same for everyone."

Macneill enjoys the challenge of innovating and improving recipes that have been around for centuries. He explains that a lot of research goes into how a dish is created before it leaves his kitchen, "The sous chefs and the cooks. I like them to get involved with the preparation and the making of the dish. We do a lot of tasting between us and we all have opinions on the dish. And collectively, we then move on to form what we would consider the perfect dish to serve in the restaurant."

Try this dish at home with the recipe below.

Ingredients

1 portion of marinated black cod

Yuzu miso sauce

Bamboo leaves

Hajikami

Sliced lemon

Miso Black Cod Marinade Ingredients

300 grams of sake rice wine

300 grams of mirin

900 grams of white miso

450 grams of granulated sugar

5 grams of frozen yuzu peel

25 grams of yuzu juice

Method

Step one: preparation

Place the fine table salt into the water; once the salt has dissolved it is ready to be used. De-scale the fish and remove the tail fin. Cut from the belly to the tail of the fish all the way to the backbone.

Turn the fish around and cut from the top all the way down the back, meeting the backbone. The fish fillet should be released from the backbone. Clean the belly area and place over ice until you are ready to put into portions. Repeat the same with the other fillet.

Once you have cut into portions place the cod into the saltwater for 10 minutes. Drain overnight and steep in the yuzu miso the following day. Rinse the cod in plain iced water and steep in the yuzu miso for 48 hours or until you feel the black cod is ready. It should be slightly brown in colour and have a mildly transparent look to it.

Step two: cooking

In a large pot bring the sake rice wine to the boil, once you have reached this point ignite the alcohol and keep boiling until the flame stops. Once the flame has stopped add the mirin and blend in the miso paste with a stick blender. (Alternatively, alcohol-free sake and mirin can be used).

Once the miso has been sufficiently mixed, add the granulated sugar. Cool the marinade as rapidly as possible. Hand chop the frozen yuzu peel and add it to the unsalted yuzu juice.

Finally, add the yuzu juice (with the finely chopped peel) to the marinade, whisk it to make sure that the citrus has been evenly dispersed. Refrigerate until required.

Take the black cod from the fridge and rest for five minutes before cooking; never cook straight from the refrigerator.

Cook the cod skin side first over the charcoal using the stainless-steel skewers. Once the skin has been cooked, immediately turn over and start to cook the other side at a higher level so the core temperature is above 65 degrees and the colour is not too dark. Remove the bones. Cut the hajikami in three at the bottom, and at an angle on the top. Serve with yuzu miso sauce and sliced lemon.

Dubai, Shanghai Me: la ricetta per il merluzzo nero marinato al miso

29/06/2020

Negli anni Trenta Shanghai era chiamata la Parigi dell'est. Un ristorante che cattura quell'atmosfera art déco carica però delle suggestioni d'Oriente è *Shanghai Me* nel quartiere finanziario di Dubai.



© Fornito da Euronews

Lo chef, Shane Macneill, condivide con Euronews la sua ricetta per preparare un prelibato merluzzo nero.

In che modo preparare il pesce

Mettete il sale fine da cucina nell'acqua: una volta che il sale si è sciolto, l'acqua è pronta per essere usata. Il primo step è quello di togliere le squame al pesce e rimuovere la pinna caudale. Poi bisogna tagliare il merluzzo dalla pancia alla coda. Il filetto deve essere liberato dalla spina dorsale. Pulire la zona del ventre, in seguito mettere il pesce sul ghiaccio fino a quando non si è pronti a dividere in porzioni. Ripetere la stessa operazione con l'altro filetto.



© Fornito da Euronews Merluzzo nero di miso Euronews

Una volta tagliato in porzioni, mettere il merluzzo nell'acqua salata per 10 minuti. Fatelo scolare durante la notte, sciaquatelo in acqua ghiacciata, e mettetelo in infusione nello yuzu miso per 48 ore o fino a quando non si sente che il merluzzo nero è pronto. Dovrebbe avere un colore leggermente marrone e un aspetto più trasparente.

Marinata di merluzzo nero al miso: ingredienti

- ✂ 300 grammi di vino di riso per sake
- ✂ 300 grammi di mirin
- ✂ 900 grammi di miso bianco
- ✂ 450 grammi di zucchero granulato
- ✂ 5 grammi di scorza di yuzu congelato
- ✂ 25 grammi di succo di yuzu

Preparazione. In una pentola grande portate il vino di riso per sake ad ebollizione, a questo punto accendete l'alcol e continuate a bollire fino a quando la fiamma si ferma. Una volta che la fiamma si è fermata, aggiungete il mirin e frullate l'impasto di miso (in alternativa, si possono usare sake e mirin senza alcol).

Una volta che il miso è stato mescolato a sufficienza, aggiungere lo zucchero granulato. Raffreddare la marinata il più rapidamente possibile. Tritare a mano la scorza dello yuzu e aggiungerla al succo di yuzu non salato. Infine aggiungere il succo di yuzu (con la buccia finemente tritata) alla marinata, frullare per assicurarsi che gli agrumi siano amalgamati in modo uniforme. Mettere in frigorifero fino a quando non è necessario.

Merluzzo nero al miso: ingredienti

- ✂ 1 porzione di merluzzo nero marinato
- ✂ Yuzu e salsa di miso
- ✂ Foglie di bambù
- ✂ Hajikami
- ✂ Limone a fette

Preparazione. Prendete il merluzzo nero dal frigorifero e lascatelo riposare per cinque minuti prima di cucinarlo; non cucinate mai direttamente dal frigorifero.

Cuocere prima il lato della pelle del merluzzo sul carbone di legna (usare gli spiedini di acciaio inossidabile). Una volta cotta la pelle, girare immediatamente il pesce e iniziare a cuocere l'altro lato a un livello più alto, in modo che la temperatura interna sia superiore ai 65 gradi e il colore non sia troppo scuro. Tagliare l'hajikami in tre nella parte inferiore e ad angolo in quella superiore. Servire con salsa di miso yuzu e limone a fette.

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Shanghai Me – A taste of 1930's China

By [Rushdi](https://travelandaviation.com/author/rushdi/) (<https://travelandaviation.com/author/rushdi/>) - June 25, 2020 - 1 min read

A favourite for Royalty, celebrities and sports stars, Shanghai Me (<https://shanghaime-restaurant.com/>) transports its guests back in time to pre-war China. Taste (<https://www.euronews.com/programs/taste>) finds out why this fine-dining restaurant has been voted one of the best in the gulf region.

Shanghai in the 1930s was called the Paris of the East. One restaurant that's capturing that flavour is Shanghai Me (<https://www.euronews.com/programs/taste>) in Dubai's financial district. Exuding the atmosphere the Orient, this establishment offers a unique dining experience. Euronews' Evan Bourke paid a visit to meet Head Chef Shane Macneill, who cooked one of the restaurant's signature dishes, black cod.

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"We are burning coals, cooking it nice and slow to get a good heat in the core temperature. Beautiful caramelisation. Start to caramelise and we'll keep flipping it every two to three minutes. We'll flip it. So it kind of cooks from both sides."

Shane Macneill

Head Chef, Shanghai Me

Click on the video link above to watch the full episode.

Source link (<https://www.euronews.com/2020/06/24/shanghai-me-a-taste-of-1930-s-china>)

Thu 12 Mar 2020 10:42 AM

Shanghai Me Asian Restaurant at DIFC

Who wants divine dishes in sumptuous Art Deco surroundings? Me, please, says CEO Middle East



Shanghai Me is a classic example of Art Deco elegance, right at the heart of Dubai International Finance Centre (DIFC)

It's only been open a few short months, but Shanghai Me is already making waves and garnering accolades amongst the city's foodie cognoscenti thanks to its beautiful blend of old-world elegance and intricate, exquisitely plated dishes.

Delicate sprays of potted bougainvillea and potted palms evoke cherry blossoms and tropical foliage, a local take on Asian flora that sets an elegant, pretty stage for the stunning interior within. Designed by Michele Bonan, the space nods to 1930s Shanghai and the welcome is as elegant as the setting.

Gorgeous red leather chairs surround linen-clad table tops inside, where a private dining room and extravagant décor showcases the golden age of Shanghai style; outside there is an adjoining terrace framed by bamboo and bougainvillea, where diners can enjoy the al fresco ambience over a cocktail or two.

The restaurant comes courtesy of hospitality superstars The Bulldozer Group, who seem to hit the ground running with every concept they concoct – foodies may be familiar with Gaia, Cipriani, and Scalini which each wow diners to return, a rarity in the fickle restaurant scene.

What's clear about Shanghai Me, from the moment you step in, is the careful lavishing of attention on every detail, from the aesthetic – that gorgeous, lavish interior – to the gustatory, with each morsel of food revealing a balance of texture and flavour that is profoundly satisfying.

There's something almost thrilling about eating incredible food – a little high, a mood instantly elevated. No wonder diners are raving about it, I mean, who doesn't want to get high over dinner?

There are familiar favourites on the menu such as Cantonese Roast Duck and Szechuan Style Prawns along with perfect little Dum Sum and Bao Buns, but also dishes that offer a contemporary twist on classics, such as Prawn Dumplings with Truffle and Baked Silver Cod with Pickled Ginger.

The latter two appear on a set business lunch menu that allows diners to pop in and enjoy a choice of soup, appetiser and main course for an eminently reasonable AED120.

In each instance, the focus is on offering diners an immersion into Asian culinary tradition, but with a modern, light twist that reveals an element of the unexpected alongside those familiar favourites.

THE STAY-SAFE SUPPER CLUB: SHANGHAI ME



Shanghai Me is everything you'd expect from a DIFC-located restaurant: fine fare offered up in the most refined of new-normal standards. Its art deco elegance is perfectly juxtaposed by the contemporary take on Cantonese cuisine.

Upon entering, we had our temperatures checked – delicately at the wrist – and were directed to our table by one of the staff members, all of whom are all clad in traditional Asian ensembles. As we took our seats and respectfully used the hand sanitiser on offer, we noticed how although the tables were kept at a safe distance apart, there was still ample room in this establishment for it to create a modest yet modern mood.

Having pre-empted the tough decision to be made, we perused the menu beforehand, although when the time came to choose, we still found ourselves stuck for options. Too many great-sounding dishes being the problem. We left our fate in the hands of the attentive, extremely knowledgeable waiter, who suggested we start with the signature yellowtail carpaccio with sliced black truffle, sesame prawn on toast, and steamed wild mushroom dumplings, complimented by the salted cucumber, avocado and coriander salad, and selection of sashimi. Although initially worried he had over-ordered, the delectable dishes were rich in flavour and petite in size. The perfect palate pleaser.

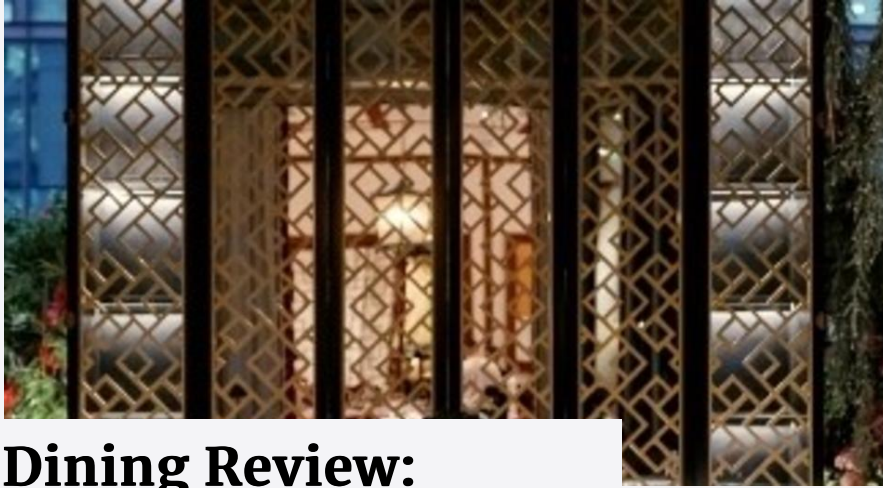
Our main came in the form of wok Szechuan prawns with mixed vegetables along with the house favourite and succulent grilled silver cod with yuzu miso sauce, washed down with a side of wok bok choy with soy, ginger, garlic. We took our time, savouring each bite with its vibrant flavours. Pleasantly satisfied and prepared to skip dessert, we were convinced to try Shanghai Me's go-to giant fortune cookie which comes in the form of a hazelnut-coated crispy tuile with chocolate and matcha mousse filling, as well as the delicate pendant brioche cake, served with side coconut ice cream. Safe to say, they did not disappoint.

When the time came to leave, I happened to have misplaced my face mask, and quickly, without having to leave my seat, the staff offered me a new disposable option, ensuring mine, and the safety of others, was put first. The entire experience was relaxed sophistication at its finest.

Find Shanghai Me at Gate village 11 / Podium Level DIFC Dubai UAE. For more information, call (+971) 4 564 0505 or visit shanghaime-restaurant.com (<https://shanghaime-restaurant.com/>)



SHARE



Dining Review: Shanghai Me Dubai



09 MAR 2020

By [Team Ahlan!](#)

Shanghai Me, located in the heart of DIFC, is set to launch a dining experience that will take guests on a culinary journey.

Since its launch only three months ago, Shanghai Me has made a phenomenal impact on the Dubai restaurant scene. It is a social destination that has garnered an unbelievable following of both royals and celebrities, who flock for the infectious atmosphere and sublime food on offer.

Believe the hype. There's a reason why this new Asian eatery is perpetually packed, with its pretty al fresco terrace tables, surrounded by bamboo and lush greenery, one of the hottest spots to book.



shanghaimedxb
Shanghaime

Voir le profil



[Afficher le profil sur Instagram](#)



93 mentions J'aime

Ajouter un commentaire...



Step inside and you're immediately transported to opulent 1930s Shanghai, with retro art deco touches adding to the glamour. There's a discrete private dining room for celebrities like Roger Federer and Cristiano Ronaldo who've already paid this A-list haunt a visit – it has even had the royal seal of approval - but take it from us, the outdoor arena is where the best people-watching happens. And this is definitely a place to see-and-be-seen.

Luckily however, the scene only accentuates the experience as the cuisine takes centre-stage. The menu encompasses some of the greatest hits of mainstream Far Eastern cuisine – Singapore noodles, chicken and broccoli in black bean and sweet and sour are all accounted for – but the signature dishes like miso silver cod with pickled ginger are the ones that steal the spotlight.

A generous portion of crispy duck salad doesn't skimp on the main ingredient, and has echoes of Hakkasan's popular version, whilst steamed and fried dim sum are undeniably moreish with upscale fillings like truffle and prawn or braised wild mushroom. All delicious.



mkn_6
Shanghai

Voir le profil



[Afficher le profil sur Instagram](#)



83 mentions J'aime

Ajouter un commentaire...



Those wanting to supplement Chinese plates can also peruse the sushi selection; we sampled beautifully balanced silvers of new-style sashimi enlivened with a sprinkling of sesame. Mains are equally impressive, made to share, everything from the char sui beef rib to the aubergine in chili bean sauce side hit the spot.



shanghaimedxb
Shanghaime

Voir le profil



[Afficher le profil sur Instagram](#)



110 mentions J'aime



Ajouter un commentaire...



An added bonus? The seamless service from waiters well-aquainted with the menu, who were happy to guide both on how much to order and how to get the most of this expansive menu.

One thing is for sure – we will definitely be back! Especially as we were too full to sample the incredibly tempting desserts...

The deets:

Podium Level, Gate Village T1, DIFC, see shanhaime-restaurant.com

Khaleej Times

Food review: Shanghai Me Dubai



Roger Federer outside Shanghai Me

Try the pandan cake!

By David Light



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Published: Wed 5 Feb 2020, 2:20 PM

Last updated: Thu 6 Feb 2020, 2:10 PM

CELEBRITY ENDORSEMENT - IT'S a tricky concept to navigate. On the one hand you're reassured a familiar face has staked their name and reputation on a product or service. Though, conversely, pay some people enough cash and they'll advertise anything. Not that we're mentioning any names.

It is somewhat more pleasing, therefore, when something draws in the great and the good of their own accord. No formal arrangement is drawn up, they just want to be part of the action. Since five-star Chinese restaurant Shanghai Me opened its doors slap bang in the middle of Dubai's financial district, the celebs have been flocking. It is perhaps doubly exciting the fact two world-class sports stars, Cristiano Ronaldo and Roger Federer, have chosen to eat there; their strict nutrition regimes permitting some of the fine food on offer.

For us mere mortals, even if you don't happen to bump into an Oscar winner, the Shanghai Me experience remains worthy of your upmost attention. For our visit, we chose a busy Thursday lunchtime to have a peek at their express executive menu. However, this supposed quick bite rapidly morphed from an hour stint to multi-course feast, a result of our voracious curiosity combined with their cracking recipes.

We have to immediately show our hand: we went mainstream. There are more adventurous dishes available including the delicious yellowtail with sliced black truffle or Dover sole in soy and ginger, but on the recommendation from the knowledgeable and attentive staff we trod the bestseller line. To start, some beautifully presented piping hot sesame prawn on toast. Often too greasy for our palette, four delicate pieces of sauteed bread sat there next to a portion of sweet chili sauce of which we made light work.

Next up a medley of dim sum and spring rolls provided more of an exploratory feel. The four steamed parcels contained elements including gold leaf, truffle, kimchee, prawn, scallop and chicken. Each were as refreshing and flavoursome as you could imagine this method of cooking and the use of premium ingredients to be. The accompanying duck and vegetable spring rolls were a little more run-of-the-mill, but how audacious can a chef be with deep fried pastry?

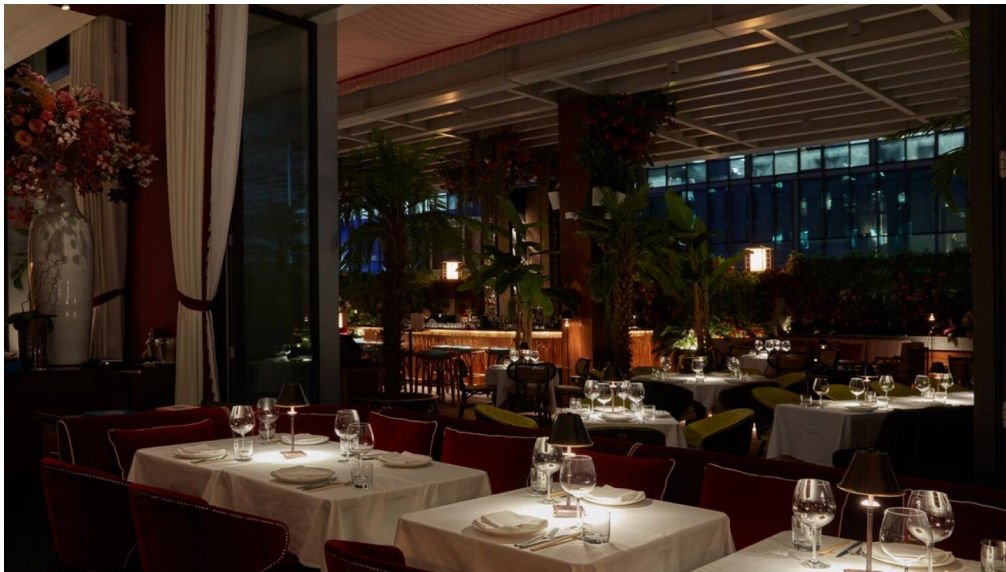
At this point we expected to walk away. We were as full as the vibrant outdoor terrace on which we sat. Thankfully we were persuaded otherwise because what proceeded was one of the best dishes we have tasted in years. Yes the Singapore noodles were excellent - light and packed with chicken, prawn and veg goodness, though we're not talking about them. Unusually for us we went gaga over a dessert. Beg, borrow or steal a way of getting to Shanghai Me to taste their pandan cake. This Indonesian leaf infused sponge mixed with coconut and drizzled in pandan reduction invokes and deserves every *British Bake Off* compliment going. Moist, sweet, stunningly delicious, we're heading back as soon as humanly possible.

Where: Shanghai Me

Best dish: Pandan cake

Av. cost pp: Dhs200

david@khaleejtimes.com



Inside

Food review: Shanghai Me Dubai

David Light

Filed on February 5, 2020

1



Inside
(Supplied)

Try the pandan cake!

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Where: Shanghai Me

Best dish: Pandan cake

Av. cost pp: Dhs200

Source: www.khaleejtimes.com.com – 05/02/2020

david@khaleejtimes.com (mailto:david@khaleejtimes.com)

The Top Ten Restaurants To Celebrate Chinese New Year In The UAE

RESTAURANTS X FEBRUARY 3, 2021

The second animal of the Zodiac, the Ox is regarded as trustworthy and auspicious, with the ancient Chinese art of Feng Shui giving it a reputation for granting wishes. Here are the best places to welcome in the Chinese lunar year in Abu Dhabi and Dubai.

Shanghai Me, DIFC:

On Thursday 11 February, Shanghai Me welcomes the Year of the Ox with blessings and tradition. Head Chef Shane Macneill will serve a bountiful feast, beginning the Chinese lunar year with joy and luck. Dining amongst the lucky bamboo and lilies of the valley, guests can rejoice in new beginnings alongside family and friends. Blending ancient traditions with the well-loved flavours of the present, the menu features seafood for an increase in prosperity, dim sum for wealth, as well as noodles for happiness and longevity. The Shanghai Me Fortune Cookie predicts a delicious future and a sweet ending for all. Thursday 11 February, from 12pm to 11pm. A la Carte menu with appetisers from AED 25 and main courses from AED 40.



Source: www.fact-magazine.com – 03/02/2021

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Shanghai Me: Traditional Asian fare with a modern touch



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DUBAI: Often, we'll recommend a restaurant to friends based on the whole experience — the ambience, the service and the decor, as well as the food. But sometimes, you try a specific dish and it takes you on such a delightful journey that you'll return to the same place over and over again just for that one dish.



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(<https://www.instagram.com/arabnews.lifestyle>)

The Grilled Silver Cod with Yuzu Miso Sauce at Shanghai Me is one of those dishes. The Alaskan cod comes wrapped in a bamboo leaf, with a side of yuzu miso sauce for dipping, a lemon and hajikami (pickled ginger sprouts used for styling and flavor). Each bite is like an adventure gradually unraveling on your tastebuds. The tender flaky fish simply melts in your mouth, releasing its smokey and fatty flavors to roam. The portion is not big, but it's packed with so much flavor that it will definitely satisfy. This dish would not be out of place at a Michelin-starred restaurant.



The Art Deco-style space is very much in line with the DIFC's classy feel.
Supplied

Shanghai Me is a 1930s-inspired Asian restaurant located in Dubai International Financial Center (DIFC) — home to a growing number of excellent dining options. The Art Deco-style space is very much in line with the area's classy feel. Its walls are adorned with wood carved in a traditional Asian style, artworks, and a generous helping of plants. The whole area is drenched in warm yellow light in the evening. Sitting in Shanghai Me felt like being nestled in the jungle, particularly on the terrace, which is lined with bamboo and banana trees.



Wild mushroom dumplings. Supplied

Aside from the wonderful cod dish already mentioned, the restaurant — which bills its fare as “a contemporary take on traditional Asian cuisine” — also has excellent sushi. Although the selection is limited, the flavors and freshness do not disappoint.

The spicy tuna tartare cut roll is a great example. The fresh fish and spicy sauce are garnished with spring onions and placed on top of maki made with creamy avocados and juicy cucumbers rolled in roasted nori, sushi rice and tenkasu (Japanese deep-fried flour-batter). The flavors simply explode as all the ingredients crumble with each bite, while still retaining a perfect spicy-creamy balance.



The lobster corn shells are another gem. A perfect marriage of Latino and Asian cuisines, the crunchy corn taco shells are stuffed with avocado, chipotle mayonnaise, aji yuzu sauce and juicy chunks of lobster. If you're a fan of shellfish, these are definitely for you as they are packed with soft, scrumptious meat with refreshingly zesty and warm spicy flavors.



No restaurant boasting traditional Asian cuisine would omit dumplings from the menu. Our pick of those on offer at Shanghai Me is the prawn and truffle dumpling — each bite was filled with tender meat enveloped in the earthiness of truffles. Meanwhile, the wild mushroom dumpling is a great vegetarian option, as the perfectly cooked meaty shiitake mushrooms unfold with a strong earthy umami flavor.

For those with a sweet tooth, Shanghai Me has two great offerings that will satisfy two completely different pallets.



The Giant Fortune Cookie comes complete with the traditional reading.
Supplied

For the avid Instagrammer with a love for rich chocolate flavors, the Giant Fortune Cookie could be exactly what you are looking for — complete with the traditional reading. The crispy biscuit of the cookie is glazed with dark and milk chocolates and almonds, hiding a creamy, fluffy mousse inside. Prepare your cameras when the waiter brings out your order, as they crumble the giant structure in front of you.

Our other favorite dessert was a modern take on an Asian classic — a milk cake accompanied by black sesame ice-cream, some fruit jam and a thick milky sauce. The fluffiness of the cake, combined with the creamy sweetness of the milk, the sourness of the fruits and the slight bitterness of the ice-cream create a perfectly balanced and unique flavor with Asian flare.

While Shanghai Me's prices are above average (as are those of most restaurants in DIFC), the quality of the food justifies the expense. If you want to indulge in an Asian fine-dining experience, this restaurant might be the place you're looking for.

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CNT REVIEW: Flavours of the Far East at Shanghai Me

By [Alice Holtham](#) | June 19, 2020



[NEXT](#)



INTERIORS AT SHANGHAI ME

What does Dubai's newest restaurant bring to DIFC's burgeoning culinary scene?

One of a slew of new openings that debuted at the end of 2019, Shanghai Me is in good company. Only steps away guests can reach the Dubai outpost of New York's award winning Indochine, acclaimed homegrown restaurant Gaia and Zuma, a stalwart on the Dubai culinary scene.

Shanghai Me certainly looks the part, seamlessly blending into its upscale surroundings in DIFC: a striking red carpet entrance, colourful paintings designed to be photographed and a chic, fauna-filled terrace that's now been fitted with AC so it can continue to welcome guests through Dubai's balmy summer.

The restaurant is dimly lit, fresh white linens cover each table and deep red velvet furnishings are a glamorous ode to opulent, post-prohibition Shanghai. While the name might suggest the menu is solely Cantonese, it extends to flavours far beyond Shanghai, covering cuisines made famous across the Far East.



While the menu is clearly devised into starters and mains, this is a meal best served as a sharing concept. Signature dishes are a surprising mix of fusion flavours, all perfectly presented. The crispy duck salad (AED 100) is crunchy and flavourful, while delicate slithers of yellowtail carpaccio (AED 70) topped with fresh black truffle is a harmonious mix of delicate and indulgent. Served shortly after, a wok tofu salt and pepper (AED 50) is a tasty, vegetarian-friendly twist on a pan-Asian classic and arguably the dish of the hour - an aubergine salad with tomato and spring onion (AED 60) was so good we ordered seconds.

There's an impressive offering of sushi and dim sum, which serves well as an intermediate course before mains - with a Shanghai Me sweet and sour chicken with peppers (AED 90) a table-wide hit that successfully elevates the classic Cantonese dish.

No visit to Shanghai Me is complete without finishing with the giant fortune cookie (AED55) a sweet, crunchy dessert with endless Instagram factor and an edible fortune inside.

It's evident with every mouthful that this is well thought out, inventive pan-Asian cuisine and despite its newcomer status, Shanghai Me has already earned its stripes.

3 recipes from chef Shane Macneill of Shanghai Me to cook at home

By [Alice Holtham](#) | June 14, 2020



CHEF SHANE MACNEILL

Two simple sauces and a flavoursome soup inspired by dishes from the upscale DIFC eatery.

Chef Shane Macneill has been perfecting the art of pan-Asian cuisine his entire culinary career, having helmed the kitchen at acclaimed Japanese restaurant Novikov, he now spearheads the culinary direction of [Shanghai Me \(https://shanghaime-restaurant.com/\)](https://shanghaime-restaurant.com/), one of the hottest new restaurants on the DIFC circuit.

Here, he shares the recipes to two simple sauces and a flavoursome soup to cook at home.

Crabmeat, tomato and potato soup with szechuan pepper

Ingredients

250 grams of floury potatoes
500 grams of ripe tomato concasse
1800 grams of chicken stock
20 grams of butter
15 grams of cooking oil
150 grams of white crabmeat
100 grams of concentrated tomato puree

5 grams of caster sugar
5 grams of Maldon sea salt
2 grams of ground Szechuan pepper
60 grams of shallots

Method

1. Slice the shallots very finely and place under running water for 20 minutes. Place onto a paper towel and dry for thirty minutes. Heat the fryer to 150 degrees and deep fry the shallots briefly until golden brown and crispy. Again place onto paper towel to absorb the oil and leave in a warm dry area until required.
2. Peel the potatoes and drop into cold water. Bring the chicken stock to the boil and cook the potatoes until tender and blend. Cut a cross through the skin of each tomato then put them in a bowl. Cover them with boiling water and leave to cool. When cool enough to handle, peel off the skin, core them, discarding the seeds, and chop the flesh into a fine dice. Bring the stock to the boil.
3. Heat the butter with the cooking oil in a pan and add the tomatoes, cook over a high flame until fragrant and partially disintegrated and add the tomato paste.
4. Add the hot stock and bring to the boil and season with the sugar and salt. Pour 300 grams of soup into the bowl and add the flaked crabmeat to the top.
5. Serve with a generous scattering of Szechuan pepper and the crispy shallots.

Shiso mayonnaise

Ingredients

1100 grams of hellmans mayonnaise
5 grams of black pepper
182 grams of yamasa soy sauce
36 grams of yuzu skin
13 grams of shiso leaves

Method

1. Mix all of ingredients together apart from the mayonnaise and blend.
2. Once the shiso leaves are broken down into the liquid remove from the blender and mix the liquid with the mayonnaise.

Summer salad yuzu dressing

Ingredients

1800 grams of grapeseed oil
500 grams of yamasa soy sauce
600 grams of yuzu juice
300 grams of lemon juice
110 grams of garlic (freshly grated)
15 grams of freshly ground black pepper

1. Grate the garlic with a micro plane and place into the grapeseed oil immediately.
2. Add the remaining ingredients, whisk manually and refrigerate until required.
3. When placing into a smaller bottle make sure the vinaigrette has been well whisked.

Friday 21 February 2020

TRENDING | JOB SPOT | GULFOOD | SECRET CONCIERGE

HOTELIER

MIDDLE EAST

Photos: Refined Asian cuisine at Shanghai Me

The DIFC-based restaurant has launched a business lunch priced at AED120 for three courses

by [Hotelier Middle East Staff \(/author/hotelier-middle-east-staff\)](#) /



Sesame prawn on toast

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[SHANGHAI ME \(/tags/shanghai-me\)](#)

#ChicEats: Shanghai Me, DIFC Dubai



BY HARPER'S BAZAAR ARABIA (</AUTHOR/HARPERS-BAZAAR-ARABIA/>) / FEB 20 2020 / 16:35 PM

Arguably the hottest meal ticket in town, Shanghai is the place to see and soon when Thursday night finally rolls around, but is it worth the acute hype? (Spoiler: It absolutely is)



On a balmy Thursday evening, BAZAAR headed to [Dubai's DIFC](https://www.harpersbazaararabia.com/lifestyle/fine-dining/chic-eats-amazonico-launch-dubai-difc) (<https://www.harpersbazaararabia.com/lifestyle/fine-dining/chic-eats-amazonico-launch-dubai-difc>) to investigate the [celebrity hotspot](https://www.harpersbazaararabia.com/culture/dining/chiceats-nammos-dubai-four-seasons-jumeirah), (<https://www.harpersbazaararabia.com/culture/dining/chiceats-nammos-dubai-four-seasons-jumeirah>) that has been captivating our Instagram feeds for some time, but as soon as we stepped through the door we were transported to a vibey bar that felt a million miles away from the financial district location. A tale of two halves, the elegantly decorated dining room area makes for the ideal date, girls night or business meeting location, while outside in the lush, leafy-green and oh-so-exotic terrace area, the venue takes on a carnival-esque vibe that conjures up one word on entry; 'party'.



We started with cocktails at the bar to soak in the electric atmosphere and quality music while eagerly flipping through the lengthy menu. Choice is the operative word here, with vegans being more than catered for, but the expansive list does not in any way compromise the sublime quality of this



We started with the crispy duck salad (with the offering arguably being Dubai's most revered dish - how could we not?) and believe us when we say it is spoken of for very good reason. A consultation with a fantastically knowledgeable sommelier was followed by the perfectly crisp soft shell crab, which induced a rarely seen stunned silence from a table that usually makes it hard to get a word in. [The mains](https://www.harpersbazaararabia.com/culture/dining/why-yauatcha-is-riyadhs-next-best-dine-out-destination) (<https://www.harpersbazaararabia.com/culture/dining/why-yauatcha-is-riyadhs-next-best-dine-out-destination>) were of equal beauty, with a cod dish so delicately cooked you could eat with a spoon and truffle, clay pot cooked rice that was of such quality it could have been a main course all on itself.



While we certainly came for the [food](https://www.harpersbazaararabia.com/lifestyle/fine-dining/chic-eats-kulture-house-dubai) (<https://www.harpersbazaararabia.com/lifestyle/fine-dining/chic-eats-kulture-house-dubai>) - we stayed for the [atmosphere](https://www.harpersbazaararabia.com/lifestyle/fine-dining/3bk-armani-hotel) (<https://www.harpersbazaararabia.com/lifestyle/fine-dining/3bk-armani-hotel>), soaking up the vivacious vibes in the balmy terrace until later than we'd care to disclose. Shanghai Me has won the heart buttons of Instagram and the physical hearts of us - believe us when we say we'll be back very soon.



f in t e

Time Out Dubai Restaurant Awards 2020: winners and highly commended

These are the very best restaurants in Dubai

By Time Out Dubai staff February 20, 2020

The [Time Out Dubai Restaurant Awards 2020](#), in association with Dubai Food Festival took place on Wednesday February 19. Here are the very best [restaurants](#) in Dubai, by category. For the full shortlists, click [here](#).

NEWCOMER FINE DINING

HIGHLY COMMENDED:

Shanghai Me

This home-grown restaurant is one of several excellent newcomers to DIFC. Expect a blend of Asian flavours in a super-cool setting. Dishes include everything from sushi to dim sum, stir-fries and salads. Our advice? The dumplings are fantastic. Fast becoming a popular spot after work and at weekends, book ahead as you won't secure a table at this glamorous new powerhouse otherwise.

Open daily noon-2am. Gate Village 11, DIFC, www.shanghai-me-restaurant.com (04 564 0505).

NEWS

FEB
18

Indulge In The Finest Contemporary Chinese Cuisine At Shanghai Me, DIFC

Categories: [news](#)



Shanghai Me serves guests a menu inspired by regional Chinese cuisine approached with a reinventive spirit

Located in the heart of DIFC, Shanghai Me transports guests to the delicious realms of Chinese cuisine, with a contemporary twist, with dishes such as the famous crispy duck salad. The dish has been incredibly well received and for good reason. Served with pine nuts and cress, it is crispy, fresh and bursting with flavor.

The food at Shanghai Me aims to surprise and delight through innovative dishes, such as Yellowtail with sliced black truffle and steamed prawn and truffle dumplings Har Gau, to name but a few.

The restaurant offers refined dining in a green lush green terrace with classic luxury interiors accented by velvet, hand painted wallpaper and glossy wood paneling.

VENUE DETAILS

Timings:

Sunday – Thursday 12.00 -14.30 19.00 -23.30

Friday – Saturday 12.00 – 14.45 19.00 – 23.45

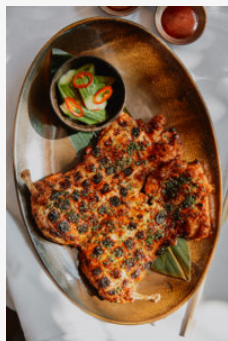
Terrace 00.00 – 02.00

Location:

Gate village 11 / Podium Level DIFC Dubai UAE

Reservations:

+971 4 564 0505 or email reservation@shanghaime-restaurant.com



Get glammed up for a decadent meal at Shanghai Me restaurant in Dubai



DIANA BELLHEATHER
February 10 2020



Dine in style

Here at Team *EW*, we love our food, but what we love more is delicious dishes served in an Instagrammable setting. Introducing Shanghai Me, one of the newest restaurants to make a mark on a buzzing DIFC food scene.

Inspired by the glamour of Shanghai in the 1930s, the opulent interior design is irresistible, while the familiar dishes offer a blend of flavours picked out from across East Asia. Ready to tuck in? Here are five things to know before booking.



The Look

The interior design is a stunning celebration of Asian design by architect Michele Bonan, offering an authentic setting, with a contemporary and playful twist, in a nod to the indulgent cuisine. Inspired by art-deco, expect a lot of rich fabrics, bold red and black colour palette and elegant table clothed tables that are surrounded by plush velvet seating.

The vibe

During our lunchtime visit of the weekend, the atmosphere was relaxed and family friendly. We imagine during the week it's filled with DIFC suits tucking into a business lunch. During the evening the atmosphere is a lot livelier, especially if you grab a table on a terrace.



The Food

Your all time favourites but elevated to a refined level. Everything from the Cantonese roast duck to Singapore noodles was expertly cooked, a far cry from a greasy taste that some takeaways leave in your mouth. They have recently launched a three-course business lunch (Dhs120) that includes Shanghai ME's Baked Silver Cod with Pickled Ginger, and The Dim Sum with the choice of one piece (Dhs14), three pieces (Dhs42) or five pieces (Dhs70). We recommend stepping outside the 'comfort food' zone and trying some of their other unique dishes like spiced oysters.



The Terrace

The luxe restaurant is filled with extravagant art and leads into a bamboo and bougainvillea filled terrace, providing an idyllic location to enjoy a buzzing atmosphere.

The members club

Shanghai Club is a private lounge and jazz bar where members can enjoy live music by vibrant, authentic talent and an enticing cocktail list.

Shanghai Me Gate Village 11, Podium Level, DIFC. For information and reservations, please contact +971 4 564 0505, reservation@shanghaime-restaurant.com

GOURMET

Dubai's Shanghai Me celebrates the East-meets-West art deco design of pre-war China

A glossy vision of Thirties Shanghai is the new spot to see and be seen

BY HENRY WINDRIDGE (BYLINE/HENRY-WINDRIDGE-)



P.C.-



If she had been transported to Dubai 2020, Marlene Dietrich's most famous character, Shanghai Lily from 1932's Shanghai Express, would have fitted in perfectly with the louche buzzy crowd at DIFC's slinkiest new opening, Shanghai Me. Its bougainvillea and bamboo-laden terrace would have made the perfect location for Lily to arm herself with a stiff drink before battling her enemies.

READ: 10 stunningly designed restaurants in Dubai that are a must-visit
(<https://www.admiddleeast.com/architecture-interiors/interiors/10-stunningly-designed-restaurants-in-dubai>)



Lily could be forgiven for prolonging her stay when she glimpsed the main restaurant menu. After all, who wouldn't be tempted to linger a while longer when Cantonese roast duck, mushroom and truffle rice pots, and baked silver cod with pickled ginger are so beautifully presented. In true Dubai style, the slick traditional Chinese cuisine is frequently complemented, though not necessarily enhanced, by generous slivers of truffle. Noticeably, the simple calmness of an avocado, cucumber and coriander salad, dressed with expert balance, is deserving of more praise than some of the more lavish dishes.



The executional ambition of Dubai-based Bulldozer Group is fully realised in the entrancing interior design. Florence-based architect Michele Bönan has left no cushion cover unturned in his quest to bring the lacquered glamour of 1930s Shanghai to life and, as also seen in Assouline's *Michele Bönan: Gentleman of Style*, his work is inevitably impressive. The dining room and lounge are homages to the East-meets-West Art Deco design of pre-war Shanghai. The furniture and decor gleam almost as brightly as Marlene Dietrich did on the silver screen, and the glittering crowd would not be at all surprised to find a glamorous film star in their midst – after all, this is another must-try restaurant in DIFC's burgeoning dining scene.

+971 4564 0505

Source: www.admiddleeast.com – 06/02/2020

Photos: Dubai's Shanghai Me launches its new business lunch

The DIFC hotspot is offering three-courses for AED120



by [CatererME Staff \(/Author/Administrator\)](#)

Feb 05, 2020

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Chilled poached chicken in chili oil and vinegar

Dubai's Shanghai Me voted best restaurant in the Gulf by Esquire Middle East



by [CatererME Staff \(/Author/Administrator\)](#)

Feb 04, 2020

Share



Shanghai Me at DIFC.

Despite only opening at the tail end of November 2019, Bulldozer Group's Asian restaurant Shanghai Me has been voted as the best restaurant in the Gulf by Esquire Middle East.

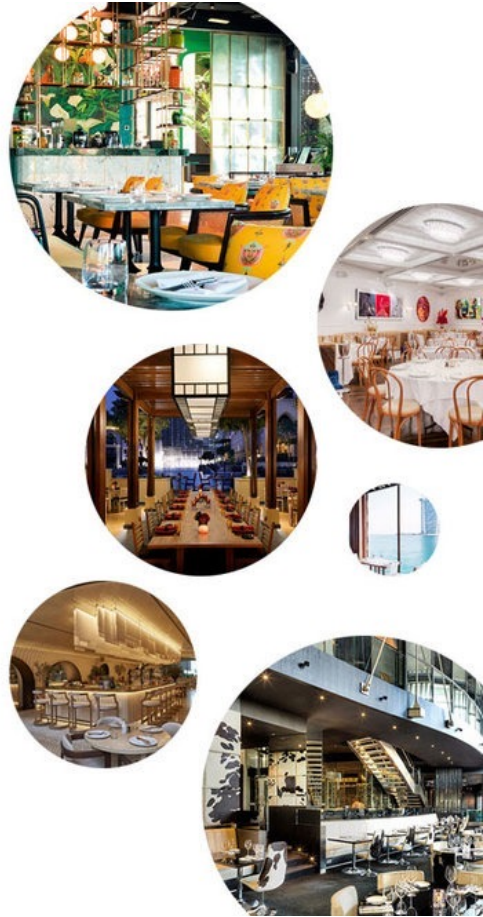
The men's lifestyle magazine released its annual roundup of the region's top restaurants this week, and Shanghai Me replaced another Bulldozer Group restaurant, Gaia, at the top.

Other new entries to the list included [Indochine](https://www.caterermiddleeast.com/outlets/restaurants/82923-indochine-to-bring-cool-into-difc-says-vkd-hospitality) (<https://www.caterermiddleeast.com/outlets/restaurants/82923-indochine-to-bring-cool-into-difc-says-vkd-hospitality>) and [Reif Japanese Kushiyaki](https://www.caterermiddleeast.com/outlets/restaurants/81522-reif-othman-officially-opens-dubai-restaurant) (<https://www.caterermiddleeast.com/outlets/restaurants/81522-reif-othman-officially-opens-dubai-restaurant>), both of which also made the top 10 at numbers four and nine respectively.

Gaia dropped to number three, with the rest of the top 10 being rounded out by some of Dubai's old classics including Zuma, La Petite Maison, and Il Borro Tuscan Bistro.

Esquire MIDDLE EAST BEST RESTAURANTS 2020

IN THE GULF



10 YEARS
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50 Best Restaurants in the Gulf for 2020

What are the Middle East's best restaurants for 2020? Read on and find out...

Esquire Editors | February 03, 2020

What are the Middle East's best restaurants for 2020? Read on and find out...

03
February
2020

Esquire Editors



Where should you eat tonight? We know. We've done the legwork.

The *Esquire Middle East* team has put in countless miles for the past 12 months crisscrossing the region looking for the best eats, the best chefs, the best backstories and the best vibes.

Behold The **Esquire 50 Best Restaurants** List, class of 2020—one that celebrates what it means to eat well right now in a region filled with diversity and dynamism.

We hope you're hungry:

- #50 Avli by Tashas
- #49 Vanitas
- #48 Gaucho Dubai
- #47 Bleu Blanc Dubai
- #46 Rockfish
- #45 3 Fils
- #44 Nobu
- #43 Opa Dubai
- #42 Stay by Yannick Alleno
- #41 Indego by Vineet
- #40 La Cantine Du Faubourg
- #39 Prime 68
- #38 The Maine Oyster Bar and Grill
- #37 STK Downtown
- #36 Asado
- #35 La Serre
- #34 Akira Back
- #33 Carine Dubai
- #32 Alici
- #31 Izakaya
- #30 Scalini Dubai
- #29 Aya Dubai
- #28 Pai Thai
- #27 Din Tai Fung
- #26 Kizmet Dubai
- #25 Marina Social Dubai
- #24 Masti
- #23 Coya
- #22 Bistrot Bagatelle
- #21 Mama Zonia
- #20 Nusr-et Dubai
- #19 Pierchic
- #18 Ruya Dubai
- #17 Amazonico
- #16 LIMA Dubai
- #15 Masala Library
- #14 Zheng He's
- #13 Torno Subito
- #12 Tresind
- #11 Folly by Nick and Scott
- #10 Cipriani Dubai
- #9 Reif Japanese Kushiyaki
- #8 Hakkasan
- #7 Celebrities by Mauro Colagreco
- #6 La Petite Maison
- #5 Zuma
- #4 Indochine
- #3 Gaia Dubai
- #2 Il Borro Tuscan Bistro
- **#1 Shanghai Me**



#1 Shanghai Me



There are not many restaurants in Dubai that can claim to have hit the ground running. Even less that can say their dining rooms have been packed out since the moment they opened their doors. But Shanghai Me is not just any restaurant.

Put together by the same team behind last year's best restaurant winner Gaia, is it any surprise that in just a few months Shanghai Me has become one of the city's hottest places to eat, and garnering such celebrity fans as Ronaldo, Akon and even the UAE's Royal Family. Interesting clientele aside, the restaurant features one of the best-looking dining rooms this side of the orient (which pays tribute to China's 1930s art-deco movement) complete with an outdoor terrace and cocktail bar.

Despite its name, food here spans all of East Asia – but what differentiates this from the swathes of other Asian restaurants in the city is the sheer quality of it all. Shanghai Me then ticks all the boxes of a great restaurant, which is saying something given that it's only been open a few months.

That has been the 50 Best Restaurants in the Gulf list for 2020. Like it? Loath it? Do let us now via Instagram, Twitter or **Facebook** (<http://esquireme.com/tags/facebook>). Also if you'd like to nominate a restaurant for next years' awards - do let us now via social media.

The Best Restaurants list was put together featuring restaurants that opened their doors sometime during 2019. For all new restaurants, head to the Review section of the website to see how they match up with the best of the best.

GRAZIA

MIDDLE EAST

FAR-EAST FEASTING: SHANGHAI ME



[\(/AUTHOR/OLIVIA-ADAMS\)](#)

23 JANUARY 2020

BY [OLIVIA ADAMS \(/AUTHOR/OLIVIA-ADAMS\)](#)



The homegrown luxury Asian restaurant opened its doors in DIFC in October, and it's fair to say the glamorous hotspot (think Art Deco-detailed interior) is a welcome addition to Dubai's evergrowing Chinese cuisine scene.

This Chinese New Year, Shanghai Me will serve a specially curated specials menu inspired by the culinary traditions of East Asia. We're talking hot and sour soup with lobster, black mushroom spring rolls, and steamed whole whitefish – complete with fortune cookie.



Each table will also be served a togetherness box filled with nuts, sweets and mandarins, to wish guests luck and fortitude for the year of the rat. We're sold.

• *Shanghai Me at Gate Village 11, DIFC, Dubai. The menu is priced at Dhs845 per couple (excluding VAT) and is served from 25 January to 8 February. For reservations, call (+971) 4 564 0505*

SAVOIR
FLAIR

Food for
Thought: 20
Great New
Restaurants to Try
in 2020

14

Shanghai ME

DIFC hotspot **Shanghai ME** is “inspired by the glamour of 1930s Shanghai”, and glamorous it is – vibrant red seating, Art Deco detailing, a spacious terrace that’s perpetually buzzing, and even oversized pop art set the tone for what’s to come: Asian dishes done right. Start with signatures ‘Sesame Prawn on Toast’ and ‘Yellowtail Carpaccio’ before making your way through the selection of springs rolls and dumplings. The ‘Xiao Long Bao’, with its hidden savory broth, is flavorful enough to make its accompanying sauces obsolete and easily our favorite.

The ‘Crispy Duck Salad’ is a favorite amongst patrons for its combination of cress and pine nuts, while comforting old favorites like ‘Szechuan Prawns’ and ‘Wok Chicken in Sweet & Sour Sauce’ are done to perfection. But truthfully, you could pair just about any main with the absurdly delicious ‘Mushroom and Truffle Rice Claypot’ and not go wrong. As for dessert? We ordered the aptly named ‘Giant Fortune Cookie’ and simultaneously satiated our sugar cravings and got a glimpse into our future. Win-win.



DINING IN DUBAI: THE BEST NEW RESTAURANTS TO TRY

December 07th 2019

Looking for the next best restaurant in Dubai? From famed New York hotspot Indochine to Downtown Dubai's Cé La Vie, here are the top restaurants in Dubai for fabulous fine dining and Insta-worthy decor.



Shanghai Me, Gate Village 11 DIFC

SHANGHAI ME

Art-deco detailing paired with aromatic Asian cuisine creates a sophisticated scene at Shanghai Me. The recently opened restaurant in Dubai's DIFC, is a new foodie destination featuring bold art, a bamboo and bougainvillea filled terrace, and glamorous flourishes of red, all inspired by 1930s Shanghai. Whilst the decor is designed to take diners back to the city's golden era, the food offers a journey through the generations with dishes that tap the region's rich heritage. Szechuan Style Prawns, Cantonese Roast Duck and signature Bao Buns are all on the menu. *For reservations; +97145640505*

HH Sheikh Mohammed Interrupts His Visit At A DIFC Resto To Greet A Young Resident



By [Casey Fitzgerald](https://lovindubai.com/author/casey)
(<https://lovindubai.com/author/casey>)
November 28, 2019 at 7:55 am



What a cute moment.

The Dubai royal family is well-known for supporting homegrown restaurants and this week was no different. HH Sheikh Mohammed bin Rashid Al Maktoum Vice President and Prime Minister of the UAE and Ruler of Dubai was spotted enjoying lunch at Shanghai Me, a new restaurant concept by the Bulldozer Group located in DIFC.

The ruler of Dubai had a light lunch before he was approached by a young girl for a photo and the sweet moment was caught on camera.



People stopped in their tracks when they spotted Dubai's ruler casually walking through DIFC



The restaurant, from 1930's Shanghai, takes a contemporary take on Asian cuisine

And are you making hoisin duck pancakes in your head right now, or is it just me. Deeellishhhh.



SHANGHAI ME



Designed by architect Michele Bonan, the Art-deco inspired restaurant hits every note while intricately showcasing Shanghai glamour and the city's rich heritage. The bougainvillea and bamboo detailed terrace makes the Bulldozer Group's latest success story an infallible spot for afternoon or evening drinks and authentic food.

With a secluded dining room for private groups, this vibrant space is meticulously styled and complimented by the culinary traditions of East Asia. Shanghai's name, translating to "a city on the sea" and its 1930's history, which is prominent throughout the venue, draws parallels of current Dubai's fast-pace, industry ties and multicultural atmosphere. Guests can enjoy a carefully curated selection of dishes including classics such as Cantonese Roast Duck, Szechuan Style Prawns, alongside signature Dim Sum, Bao Buns, Sushi and Sashimi. It's prominent location in DIFC also inspires a well-honed set lunch menu.

🏠 Podium Level, Gate Village 11, DIFC

☎ 04 564 0505

🕒 12 pm – 3 pm, 7 pm – 11.30 pm, Terrace: 12 am – 3 am