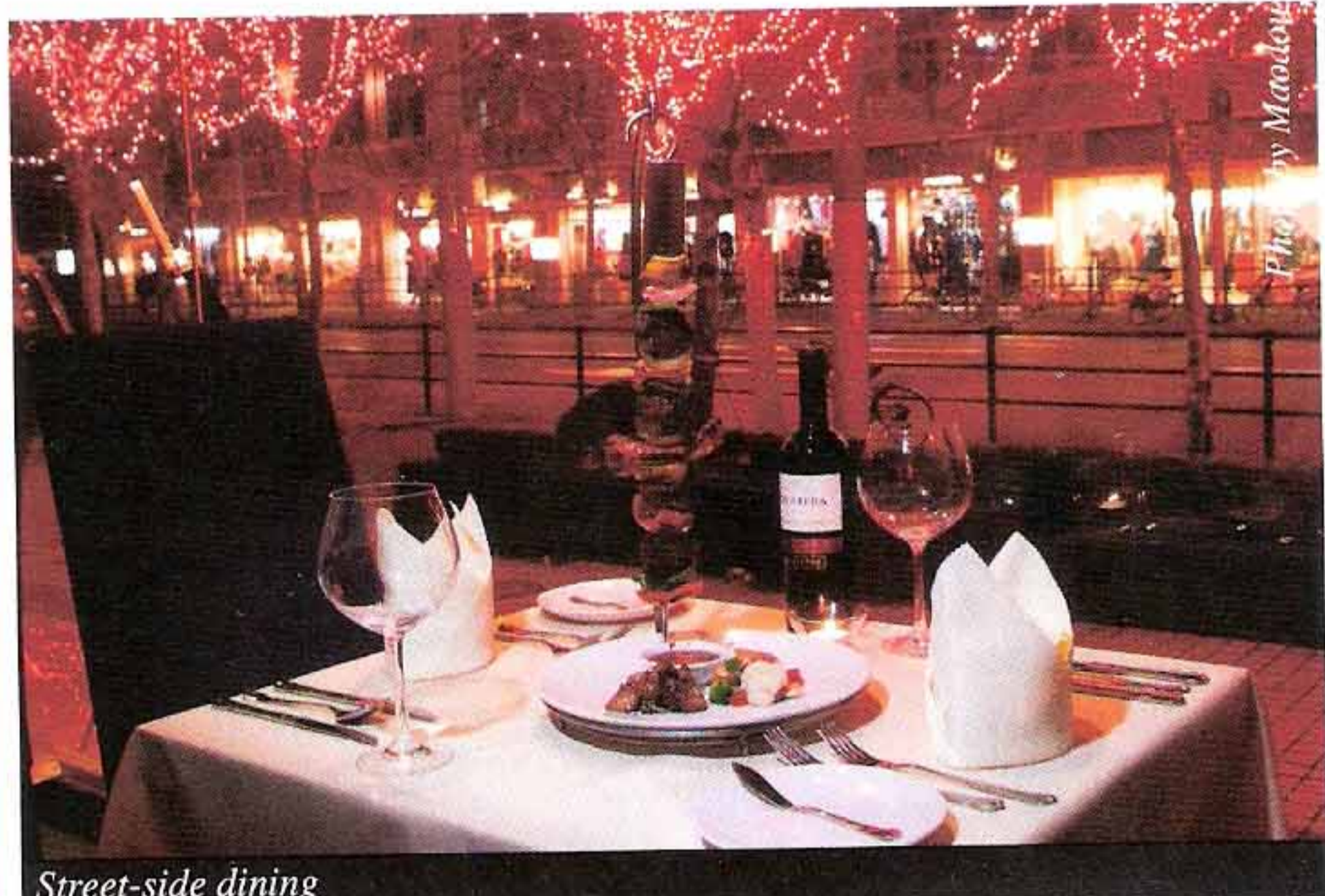




Photo by Maodou



Street-side dining



Tuck into a sumptuous dish on a winter's day

Continental Savor

The saviour of Shanxi Road

Savor's colourful dishes are fit to rival anything served up on the Bund, yet you won't have to take out a sizable bank loan to eat here. For ¥98 the dinner set of appetizer or soup, main, dessert, and tea or coffee is a bargain. Fastidious presentation and taste take precedence over size. Highly recommended are the kebabs, and also the salmon and sole fillet. The small dessert menu is perfect for the indecisive - you can just order all four items - none of them will disappoint. The chocolate pudding, a sponge filled with hot syrupy chocolate, is divine. A la carte mains vary in price from ¥68-88, while lunch sets of soup, main, tea or coffee sit around the ¥30 mark. | Mark Andrews

Perfect for: high-class western food

66 ShanXi Bei Lu, near Weihai Lu 陕西北路66号, 近威海路
☎ 5116-8756
Food: ●●●●
Décor: ●●●
Service: ●●●●

Fusion Cafe Transat

Packing punch for the lunchtime crunch

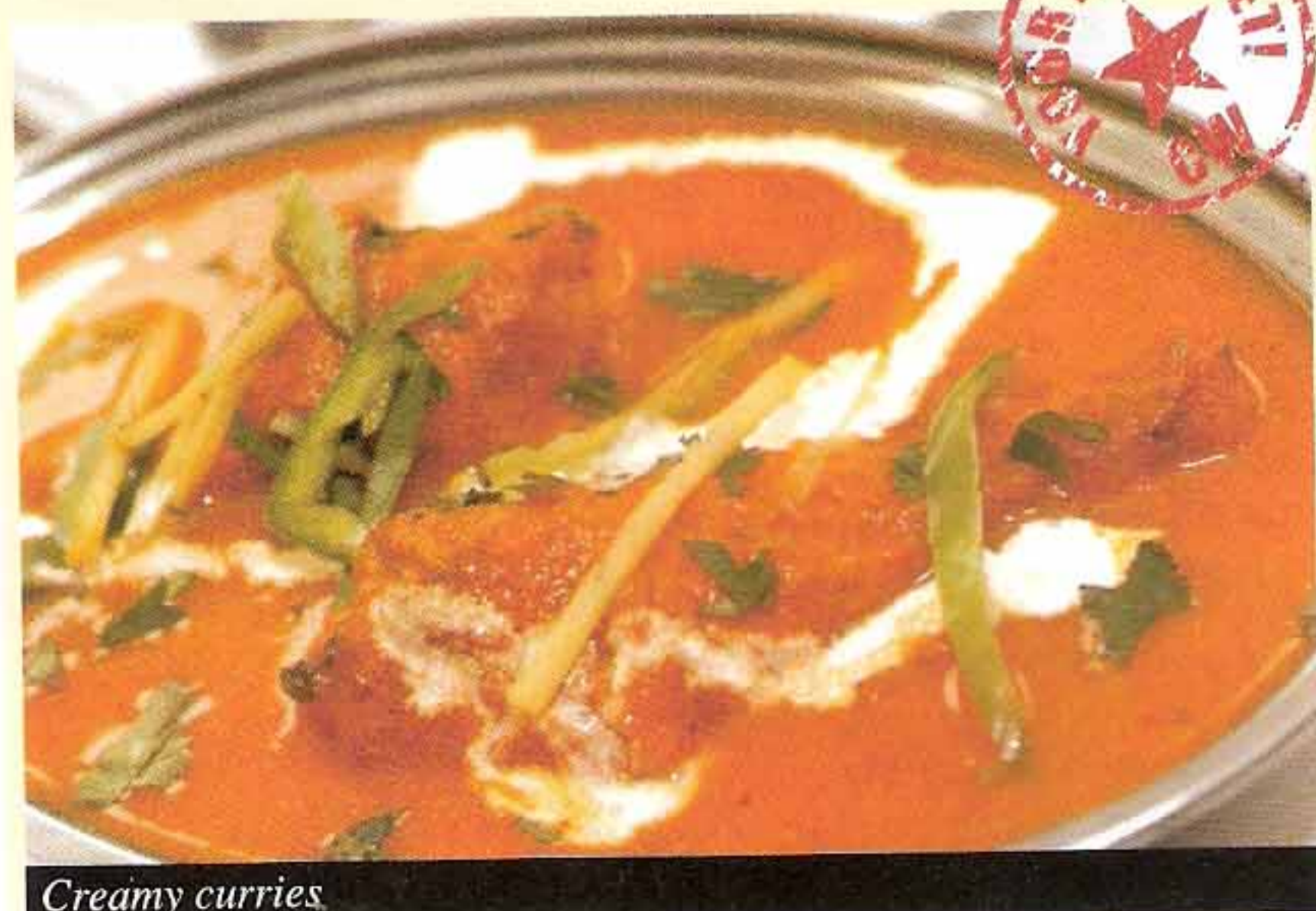
You'll find Café Transat strategically hugging the edge of Xintiandi. Stone tiles, brass coffee bins, wooden beams and burgundy cushions create a subdued French charm, while floor to ceiling windows let the sun in. With bargain lunch sets that reach from France to Asia, Café Transat is perfectly equipped for the area's suits and ties. For ¥88, lunch-goers can get a soup or salad, main course, dessert, coffee and glass of wine. Tasty light options are "My Wife's Spinach and Yellow Frisee Salad" and the Portobello Mushroom Sandwich. Though some portions are "petite," three courses should amply fill the average workday stomach. As winter melts to spring and the outdoor patio opens, Café Transat may well become a destination outside the usual Xintiandi destinations. | C. Woo

Perfect for: leisurely business lunches

8 Jinan Lu, by Taicang Lu 济南路8号, 近太仓路
☎ 5382-8370
Food: ●●●●
Décor: ●●●●
Service: ●●●●

Italian Mumbai Darbar

Saucy new number



Creamy curries



Photo by Maodou

Mumbai Darbar provides perhaps the best Indian food outside its native land. Indeed, the austere decor seems a bit like an afterthought, because the food speaks for itself. Lunch and dinner buffets (¥42 and ¥72 respectively) offer a variety of the usual fare, from Korma to Tandoori Chicken, but for something truly out of this world order a la carte. The appetisers, Lamb Samosa (¥22) and Deep Fried Mashed Potatoes (¥28) whetted the appetite to perfection, deliciously spicy and with the minimum of grease. The Delhi Darbar Special (¥40) was a fusion of lamb and coriander in a light creamy sauce, with your choice of spice level. When all this was mopped up with the Paneer Nan (¥16), traditional Nan bread stuffed with cottage cheese, this reviewer was glad she was wearing loose-fitting trousers. But there was still room for some Malai Kulfi (¥15), Indian ice-cream made with saffron and nuts, washed down with the delicious Pineapple Lassi (¥18), a mixture of pineapple and yoghurt. The friendly service and excellent English menu were the garnish on the proverbial Rogan Josh. | Lucy Brydon

Perfect for: a relaxed Friday night with your friends

Thumb Plaza, 39, Lane 199, Fangdian Lu, Pudong 浦东芳甸路199弄39号
☎ 6401-3335
Food: ●●●●
Décor: ●●●●
Service: ●●●●

● =bad experience ●● =unsatisfying ●●● =worth a shot ●●●● =repeat eat ●●●●● =talk of the town

Do you know of a great restaurant opening up soon? Tell us all about it! Email us at shguide@cityweekend.com.cn