**ROSEVAL**

**The scene:** Serious food-lovers know that, these days, many of the best new restaurants in Paris are in outlying quarters far from the tourist-heavy areas. So hop on the Métro and head for Ménilmontant, in the twentieth arrondissement, where this very charming 26-seat neighborhood tavern with white walls and bare tables has been attracting intrepid Parisian gourmands since it opened last summer. Here, chefs Simone Tondo, an Italian, and Michael Greenwald, an Anglo-American, serve nouvelle French food to a ready-for-Hollywood vision of the contemporary Parisian bohemian set.

**The food:** The menu is based on best-of-market seasonal produce, umami-rich layered flavors, and contrasting textures.

**Dish to get:** Pounce on anything pasta: It’s all homemade and unfailingly excellent. Otherwise, the menu is a constantly changing kaleidoscope, but if you spot anything containing pork belly or langoustine, you’re seriously in luck (1 rue d’Eupatoria; 33-9-53-56-24-14; set menus from $52).

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**APPLEWOOD SMOKED SEA SALT**

Since just a pinch of this fragrant black salt powers up the flavor of even the quietest ingredients—cottage cheese, for example—it’s great atop anything from sliced tomatoes to steamed salmon.

**Buy it at:** Cauces ($5 rue Notre-Dame de Lorette, 9th arr.; 33-1-53-16-10-10).

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**COLAGRECO**

**The scene:** Lipstick-red leather furniture and, ringbone wood floors set a seductive retro vibe in this 60-seat Bund-side dining room helmed by Mauro Colagreco, the only Argentinian chef with two Michelin stars.

**The food:** Molecular meets sculptural. Starters such as “Sea Tartar in Different Textures” and pan-fried and raw scallops with parsnip and truffle are arranged on plates like mini dioramas to resemble sea sponges, mosses, and autumn leaves. Colagreco uses produce grown on his farm outside Shanghai with seeds he brought from his garden in France.

**Dish to get:** The popular starter “The Forest”—wild mushrooms and quinoa clusters arranged like trees around puddles of Parmesan cream (Three on the Bund, 2nd Fl., No. 3 Zhong Shan Dong Yi Lu; 86-21-5308-5399; entrées from $32).

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**ELEFANTE**

**The scene:** A vibrant 120-seat place in a French Concession villa helmed by the beloved Spaniard chef Willy Trulas Moreno.

**The food:** The menu features dishes from Spain, the south of France, and Italy—there’s scalpi nuevos fritos, a knockout burrata and black truffle salad, and a full page of meats and fish cooked on the charcoal grill. Enticing starters include the steak tartare with sharp mustard ice cream and hot potato wedges: It’s like a beefy patatas bravas.

**Dish to get:** The giant 24-hour slow-cooked and char-grilled Angus short rib is bathed in a rich and salty brown sauce and paired with onions, and whole cloves of garlic that are so soft they’re almost liquid. Arugula adds a refreshing bitter note (20 Dong-hu Lu; 86-21-5404-8085; entrées from $10).

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**MERCATO**

**The scene:** It’s so hard to get one of the 250 seats at Mercato, Jean-Georges Vongerichten’s second Shanghai eatery, that the hours have been extended to accommodate the throng. Though housed in the grand 1916 building Three on the Bund, the place has very now decor: exposed steel, reclaimed wood floors, and a pizza oven in the middle.

**The food:** Pizzas and pastas are on the simple, well-executed menu, along with ricotta with seasonal fruit (strawberry is our favorite) and opalescent kingfish carpaccio laced with crushed olives.

**Dish to get:** The oven turns out pizzas that are chewy-crisp in 90 seconds; the pies’ charred crusts feature toppings like wild mushrooms with three cheeses and an egg cracked in the middle (Three on the Bund, 6th Fl., No. 3 Zhong Shan Dong Yi Lu; 86-21-6321-9922; entrées from $11).

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**KALE**

Thanks to the Kale Project (thekaleproject wordpress.com)—a one-woman crusade by an intrepid American expat to introduce the leaf to France, where it had gone more or less undiscovered—this much-loved hipster green is finally showing up on Paris menus.

**Find it at:** Bones, where it recently accompanied roasted pigeon, and Abri, where the chef likes to pair it with fish.

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**SHANGHAI**

**The nominator:** CRYSTYL MO

Her credentials: Food editor of Time Out Shanghai; former China correspondent for AsiaWeek Magazine.

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At “multisensory” Ultraviolet, each dish comes with an accompanying video, scent, lighting, and piece of music.
**Scarpetta**

**The scene:** Chinese-American investment banker turned restaurateur John Liu attracts crowds of his peers—rich, worldly Chinese—to this 30-seat dining room in the central Luwan district furnished with distressed painted-wood tables and chairs and exposed brick. (It’s unrelated to New York’s restaurant of the same name.)

**The food:** Without a day of professional cooking on his résumé, Liu developed Scarpetta’s menu by testing hundreds of recipes. The resulting pan-Italian cuisine is surprisingly well executed, with unpretentious food—think garlic, fennel, and honey slow-roasted pork spare ribs—served on wooden boards and butcher paper.

**Dish to get:** Liu created an unusual mixture of flours and a three-stage rising process to make pizzas with springy, chewy crusts. The garlicky clam pizza with white wine is like the pizza version of a delectable pasta alla vongole (33 Mengzi Lu; 86-21-3376-8223; entrées from $19).

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**Ultraviolet**

**The scene:** French chef Paul Pairet’s avant-garde one-table, ten-seat restaurant has received so many breathless accolades that it’s hard to believe the place is only a year old. House in a warehouse in a secret location on the Bund, the “multisensory” Ultraviolet is part IMAX, part molecular gastronomy.

**The food:** Each of 22 technically daring courses is paired with surround-sound music, videos on the screens/walls, lighting cues, scents, and liquids from a Grand Cru riesling to a strawberry gazpacho. You start with a foie gras “cigarette” with cabbage ash and finish with an “Ispahan Dishwash”: lychee, rose essence, and raspberry foam.

**Dish to get:** Early visitor Alain Ducasse was impressed with the sea bass Monte Carlo: a whole fish baked in a baguette and finished with vierge sauce tableside, to the accompaniment of Debussy’s “Clair de Lune” (book at uvbypp .cc; set menu, $406).

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**Shikumen**

**Yellow Wine**

Huangiju, or yellow wine, has been brewed at the Shikumen Wine Company, Ltd., since 1939. It’s essential to an important seasonal dish involving crabs boiled in water with a splash of the wine, then served with a cup of the warmed wine. Buy it at Supermarkets. The real Shikumen yellow wine is inexpensive (about $6). Beware the label says “Shinfung Wine Company.”

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**Café Nice**

**The scene:** The team behind Sydney’s very Italian Fratelli Fresh stores and restaurants went Gallic with their new 120-seat bébé near the water at Circular Quay. The view from the restaurant is all Aussie—a harbor full of ferries and the Sydney Harbour Bridge—but the delicate Provençal menu will transport you to the flower market in Nice.

**The food:** A Niçoise blend of French and Italian, including pissaladière (Provence’s answer to pizza), spaghetti with pistou, and ratatouille.

**Dish to get:** A pretty, tossed-at-the-table salade niçoise (2 Phillip St., Circular Quay; 61-2-8248-9600; entrées from $21).

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**China Lane**

**The scene:** Tucked away in a quirky mid-city lane-way café hung with birdcages and filled with haunting recordings of lost birdsong, China Lane serves lively, modern Asian cuisine like that of its older siblings, China Doll on Woooloomooloo Wharf and China Beach in Manly. But this 140-seat dining room has a kitschy, clubby, sixties-meets-Shanghai vibe, complete with miniature TV screens in the Pirelli rubber-padded bathrooms.

**The food:** The spice-laden mix-and-match menu runs from delicate lobster, ginger, and truffle dumplings to hearty slow-braised wagyu beef shin.

**Dish to get:** A feisty salad of slow-roasted pork belly, prawns, pomelo, and jellyfish with fish sauce—it’s a happy mix of just about every known texture (2 Angel Pl.; 61-2-9231-3939; entrées from $10).

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**Italian Eats**

The Shanghaiese have long favored Italian food over all other Western cuisines: It’s unintimidating and often served family-style like Chinese food. Their devotion has been amped up by the arrival of pizza-and-pasta-focused restaurants. Find it at:

- 8½ Otto e Mezzo Bombana, Jean-Georges Vongerichten’s Mercato, and cozy, neighborhood Scarpetta.

John Dory with coconut sambal from China Lane.

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**Sydney**

**The nominator:** TERRY DURACK

**His credentials:** Restaurant critic for The Sydney Morning Herald; former restaurant critic for London’s Independent on Sunday; author of six books, including Noodle (Bay Soma Publishing, $50). Follow him on goodguides.com.au.