

## **mesa & manifesto:**

### ***Chic & Contemporary Wining & Dining***

Urban edginess mixes easily with city style at **mesa & manifesto**, the hip and happening French Concession restaurant and bar serving the fresh, contemporary flavors of modern Australian cuisine and cool, creative drinks.

#### **mesa: the setting**

**mesa**, the restaurant, is located on the first floor and terrace of this renovated electronics factory, overlooking the French Concession's leafy plane trees. Service here is warm, attentive and knowledgeable; interiors are simple yet stylish. Taking center stage is the show kitchen, where executive chef-owner Steve Baker and his team put on a dazzling performance nightly. The combination has resulted in a culinary oasis, thanks to a consistency of quality food, service and ambience – as well as creativity and innovation.

#### **modern Australian cuisine**

Baker, who is co-owner of mesa-manifesto with Charles Cabell IV, takes a fresh, modern approach to seasonal Australian and local produce. The modern Australian cuisine menu changes regularly, with daily specials allowing the kitchen to showcase both their inventiveness and the best of the season. "Ingredients are the star," he says, adding, "We're all about fresh quality produce, perfectly cooked items, and contemporary flavors."

Those ingredients come from around the world, he explains, because "modern Australian cuisine takes on the influences of all the cultures that have settled there. But it is a constantly evolving cuisine, so sometimes you'll see a more western influence, and sometimes less."

**mesa's** wine list, which is weighted towards Australian and NZ wines that pair beautifully with the cuisine, also includes many notable wines from Italy and France and several excellent value wines from Chile, Spain and South Africa.

“Our cuisine is modern, chic and contemporary,” says Steve, adding, “which really defines **mesa & manifesto**.”

### **manifesto,**

Upstairs, **manifesto** bar is a hip and happening place. Dressed in sophisticated shades of sapphire and ruby, chairs upholstered in denim and plush banquettes run around the edge of the room. The high ceilings, industrial lights and exposed pipes – painted the deep, rich red of a fine Burgundy – hint at the building's former incarnation as an electronics factory.

Guests can sip the creative cocktails or sample the delicious tapas at the graceful beaten-copper bar, with its vibrantly colorful display of bottles, right in the middle of the action. It's a favorite pre-clubbing meeting spot in the evenings, but daytime sees another type of meeting here. Open at 10am for our famous coffee and pastries, **manifesto** is an intimate daytime meeting place for friends and for businesspeople looking for a quiet spot away from the office.

Cocktails or coffee; tapas with friends or a drink with the boss: **manifesto**'s hip, chic vibe makes it one of the city's favorite watering holes.

### **the owners**

Co-owners Charles Cabell IV and executive chef Steve Baker boast among the most impressive restaurant pedigrees in China.

For the last decade, Charlie has been associated with some of the hippest – and longest-lasting -- restaurants and bars in Asia. Whether it's Face Bar, Hazara, and La Na Thai in Shanghai, and Face Bar, La Na Thai and Hazara New Age Bar in Jakarta, Charlie's restaurants always offer delicious cuisine and breathtaking interiors with a hint of the exotic.

Steve, who arrived in Shanghai in 2000 from the Serai Hotel in Bali, has won rave reviews for his cuisine in restaurants from Bali to Bermuda to Zermatt. His mission in Shanghai: setting up T8 restaurant and the boutique Fuchun Resort (both GHM properties). Both venues won critical acclaim, with T8 being named one of Conde Nast Traveler's Top 50 Restaurants worldwide during Steve's tenure as executive chef.

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**mesa** restaurant serves modern Australian cuisine and **manifesto** bar features classic and creative drinks in a chic, contemporary space -- a renovated electronics factory in Shanghai's former French Concession. **mesa & manifesto** also includes **mix**, a stylish venue space in the same building.

**mesa & manifesto**

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Open from 10 am – late daily, with brunch from 9.30 – 5 on weekends

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