

the people

Steve Baker

Co-Owner & Executive Chef

Talented Australian chef Steve Baker has won rave reviews for his cuisine in restaurants from Bali to Bermuda to Zermatt, but when the time came to open his own place, it was Shanghai that he selected. "This place is electric. There is so much energy," Baker says, "I have never been anywhere that felt like you could come up with an idea and just make it happen."

As it turns out, Steve's idea – serving modern Australian cuisine in an urbane restaurant and bar – is perfectly suited to cosmopolitan Shanghai. Grounded in seasonality and freshness, "modern Australian cuisine takes on the influences of all the cultures that have settled there," he explains, "and just like Shanghai today, it is constantly evolving."

Steve, who is a native of Adelaide, completed his apprentice chef training at the Regency Institute of Tafe before heading for Terence Conran's dazzling Quaglino's Restaurant in London, the first stop on a culinary career that would take him to some of the finest restaurants around the world.

He arrived in Shanghai in 2000 from GHM's Serai Hotel in Bali with the mission of setting up T8 restaurant and the boutique Fuchun Resort (both GHM properties). Both venues won critical acclaim. Steve's cuisine at T8, in particular, has been credited for making it one of a handful of pioneering international eateries that put Shanghai on the world culinary map.

At **mesa & manifesto**, Steve continues to make his mark with a menu whose soul remains modern Australian, but is constantly changing, inspired by the seasons, the kitchen's creativity, and guest preferences. "Our cuisine is modern, chic and contemporary," says Steve, adding, "which really defines **mesa & manifesto**."

Charles Cabell IV

Co-Owner

For the last decade, **mesa & manifesto** co-owner Charles Cabell IV has been associated with some of the most interesting restaurants and bars in Asia. Whether it's Jakarta or Shanghai, Charlie's restaurants always offer delicious cuisine and breathtaking interiors – and sometimes, a hint of the exotic.

Being around the exotic comes naturally to Charlie, an American who was born and raised in Rio de Janeiro, Brazil. After graduating from business school at the University of Miami, in Florida, he moved to Jakarta, Indonesia, where he gained “a new, but equally rigorous education” in Asia's then-fledgling F & B industry.

In 1995, he directed the management and growth of the then-newly-created Hazara North Indian Frontier restaurant and New Age bar. Serving a cuisine that excited palates in a relaxed, yet exotic setting proved an enormous success, and so a new venture was formed: the Face Bar and La Na Thai restaurant.

Charlie brought the Face concept to Shanghai in 1999: La Na Thai, along with Hazara and Face Bar, are located in a gorgeous 1920s French Concession mansion, imbued with a romantic Southeast Asian aesthetic. Face has since become a Shanghai classic and “must-do,” a place that is now a standard on the Shanghai hot list for global travelers.

By 2003, Charlie was ready for a place of his own: **mesa & manifesto** was opened the following year. This stylish, contemporary restaurant reflects the best of Charlie's restaurant and bar experiences over the last decade – and, as always when Charlie is involved, delicious cuisine and breathtaking interiors.

mesa restaurant serves modern Australian cuisine and **manifesto** bar features classic and creative drinks in a chic, contemporary space -- a renovated

mesa & manifesto

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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