

mesa

Chic & Contemporary Dining

A renovated electronics factory in Shanghai's former French Concession is the chic, urban backdrop for the fresh contemporary flavors of modern Australian cuisine at the restaurant **mesa**. At this downtown oasis, the service is warm, attentive and knowledgeable and the 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 one of Shanghai's favorite restaurants, 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. mesa's modern Australian cuisine menu changes regularly, with daily specials allowing the kitchen to showcase both their creativity 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, "which really defines **mesa & manifesto**."

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.

mesa restaurant serves modern Australian cuisine in a chic, contemporary space -- a renovated electronics factory in Shanghai's former French Concession. **mesa** is part of **mesa & manifesto**, which includes **manifesto** bar and **mix**, a stylish event space, all in the same building,.

mesa & manifesto

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

www.mesa-manifesto.com