

Food

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A moveable feast

The Omnivore World Tour is back, pairing some of Shanghai's top culinary talent with chefs from around the world. **Victoria Brownlee** looks at what to expect

Returning to Shanghai for its fourth iteration, the Omnivore World Tour promotes 'young cuisine', in other words, innovative chefs with youth on their side. From Thursday 18-Saturday 20, top international chefs will converge on Shanghai to host masterclasses, pop-up dinners and the epic Omnivorous by Badoit party. At time of press, the opening pop-up dinner on Thursday 18 had sold out, but there's still lots more to enjoy. Read on for more information about the events and the chefs involved.

Event details

MASTERCLASSES
Friday 19-Saturday 20,
11am-5pm

Omnivore World Tour Shanghai will

host 14 'masterclasses' at Three on the Bund. These live cooking shows will give the audience an opportunity to share the ideas, techniques and passions of the chefs involved.

Venue Three on the Bund

Price Free, but tickets required

Book yopay.cn/event/01847499

POP-UP DINNER
Friday 19, 8pm

Two different chefs, two different restaurants, two different cuisines. Add it all up, and we're expecting one amazing dinner. On Friday 19, Jowett Yu (from Hong Kong's Ho Lee Fook) and Thomas Lim (from LA's Goldie's) get together to strut their stuff in the kitchen and produce a special, one-off menu for Omnivore.

Venue Three on the Bund

Price 600RMB per person for five courses with wine pairing

Book yopay.cn/event/01847499

OMNIVOROUS
BY BADOIT

Saturday 20, 8.30pm

The Omnivorous by Badoit party

is being billed as one of Shanghai's most interesting culinary events of the year. A roster of 13 talented chefs from Shanghai and around the world will work to create inspiring and innovative bite-sized morsels for guests throughout the evening. Entry will get you eight tasty bites, two drinks and the opportunity to experience an 'electric, festive culinary atmosphere'.

Chefs involved

Jenny Gao and Alex Xu, Baoism;
Bina Yu, CHI-Q;

Jet Lo, Ding Dong (Singapore);
Willy Trullas Moreno, El Willy;

Thomas Lim, Goldie's (USA);

Jowett Yu, Ho Lee Fook (Hong Kong);

Paul Eschbach, Jean-

Georges;

Michael Wilson,

Jing'an;

Austin Hu, Madison;

Freddy Raout,

The Nest;

Christopher Pitts,

Table No. 1;

Paul Pairet,

Ultraviolet

Venue Three on

the Bund

Price 200RMB per person includes eight bites and two drinks

Book yopay.cn/event/01847499

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Top chefs will converge for masterclasses, pop-up dinners and parties



For full event details, photos and more, see www.timeoutshanghai.com/omnivore

Meet the chefs



Alex Xu
Baoism
(Shanghai)

On his most memorable experiences involving Chinese food

'It's always the

meals I spend with my extended family over Chinese New Year. I'm lucky to have grown up around very stereotypical Shanghainese men, my grandfather, father and uncles are all fantastic cooks. In that way, I grew up in a family that really values cooking together and the experience of sharing a meal. In a culture that is known for its lack of emotional expression, cooking and sharing food was the main way my family showed affection for one another. Some of my fondest memories are of my family sitting around the table talking about time and temperature in braising dishes, or the flavour profiles of various chili peppers you find throughout China.'

Austin Hu – Madison
(Shanghai)

On his most memorable experience involving Chinese food

'My most memorable Chinese meal in recent times was at Yu's Family Kitchen in Chengdu. I appreciate Yu Bo's integrity and honesty, his dedication to the craft and his continued efforts to cook the way he thinks is best in a market that rarely appreciates his attention to sourcing and detail. Every time I go there I see and eat something new that I've never seen before and considering what I do for a living, that's pretty impressive.'



Bina Yu
– CHI-Q
(Shanghai)

On her most memorable experience involving Chinese food

'It was summer 2014

at a restaurant located under the mountains in the countryside of Jingdezhen. The chefs only use the freshest ingredients from the mountains or local farms. Most of dishes were spicy (since this area is close to Sichuan) but with a very light with a clean taste.'



Hideaki Sato
– Ta Vie (Hong Kong)

On the dish that best represents him as a chef

'From Ta Vie's opening menu:

Hotaru squid with white asparagus and asparagus skin served with squid mayonnaise sauce. This dish represents my culinary philosophy – pure, simple and seasonal – and my background in French and Japanese cuisine.'



Jenny Gao
– Baoism
(Shanghai)

On her most memorable experience involving Chinese food

'The most memorable

moment by far was probably when I hosted a documentary for the BBC called *Exploring China: A Culinary Adventure* with celebrity chefs Ken Hom and Ching He Huang and brought them back to my family's home to cook with my grandparents. It was beautiful to share my grandmother's simple rituals of preparing pickles in traditional earthen jars and home style cooking with the world, and even more rewarding to see the pride in my family's eyes that I was helping champion something so important to all of us.'



Jet Lo – Ding Dong
(Singapore)

On the dish that best represents him as a chef

'48 hours beef cheek

rendang – it's one of my signature dishes at Ding Dong and possibly the most popular dish on the menu. My father is a foodie, as well as a good cook at home. He always brought me to different restaurants, where I would ask him to order beef rendang. It has always been one of



Paul Eschbach – Jean-Georges
Restaurant
(Shanghai)

On his most memorable experience involving Chinese

food 'Two years ago one of my cooks brought in a bunch of "Mao Dan" the developed duck embryo in the shell, for the staff (me) to eat. With everyone watching and being relatively new to China, I couldn't back down. I slurped out the warm juice to "enjoy the eggy duck flavor" and then in a rapid combination of crunching swallowing and choking on a tiny webbed and feathered body, I downed the duckling in one try. I was rewarded with high fives and laughter from the cooks which was good enough for me – but when asked if I wanted another; the answer was a polite, "HELL no."'

Scott Melvin – The
Commune Social (Shanghai)

On the dish that best represents him as a chef

'I'm always trying to find different and exciting ways of putting things together, flavours and textures... not the norm. Personally I'm always trying to push and do different things, not only in work, but in life. At the Commune Social I serve a sea urchin, pepper puree and goat cheese on ciabatta. It wasn't really supposed to be a dish in its self, but the combination of the sweet piquillo pepper, zesty goat cheese and the umami of the sea urchin and crisp bread brings all the flavours together.'

my favourite dishes. Creating my own beef rendang dish was a real accomplishment, using modern techniques to bring this dish to another level.'



Jowett Yu – Ho Lee Fook
(Hong Kong)

On the dish that best represents him as a chef

'My mum's dumplings. It's one of the first

dishes I learned how to cook and it has made me everything that I am today. We serve my version of this dish at my restaurant Ho Lee Fook, called Mom's "mostly cabbage, a little bit of pork" Dumplings.'



Michael Wilson – Jing'an
(Shanghai)

On his most memorable experience involving Chinese

food 'Most memorable would be eating at Fu He Hui here in Shanghai, about 12 months ago. While it is a vegetarian restaurant, the flavours and appearance of the dishes can closely resemble meat. A lot of thought has gone into the food and it is executed very well.'



Food