Style and substance.



We've said it before, and we'll say it again: Shang Palace at Shangri-La Qaryat Al Beri knows how to put together a great dining experience.

And it's not just because they've got the intimate, stylish space just right, or that the staff are unobtrusive yet attentive, or even that the selection of teas to wash down their fabulous dim sum are all packed with spirit lifting health benefits and are on the whole, refreshing.

No, what we really love at Shang Palace is the choice of authentic dishes; the way the restaurant lends itself to a social lunch or private dinner and the added entertainment of tea-pouring artists who make topping up your green tea an art form rather than a polite request.

A business lunch is by far the savviest of ways to try out as many of Shang Palace's sumptuous menu options as possible, and with a set price, and food brought out continuously until you're set to collapse into a state of weighty bliss, there's no better reason to book in. Even if the point of lunch is only to see how many courses you can consume.

A lip-smackingly spicy hot and sour soup is a great start for strong palettes, while an expansive assortment of rice and noodle options cool down the mouth as you move on to a multitude of main courses. With a great sweet and savoury mix of dishes, dim sum is a must-order, spring rolls not to be missed and surprisingly sweet battered rice balls a must-try.

Unless you happen to be familiar with Chinese desserts, or familiar at least with the offerings at Shang Palace, the choices for sweeter options are an acquired taste. And while the egg tarts are piping hot, sweet and pleasing, other dessert options are perhaps best left sampled. But a menu so expansive and enjoyable, you'll barely notice skipping dessert after so many delectable dishes. Charlie Kennedy

What? Shang Palace
Where? Shangri-La Qaryat Al Beri
Cost: AED 88 per person plus taxes
We say: Go hungry, and go often – this is Chinese food at its most stylish best
Contact: 02 509 8888