Shanghai Terrace: A Taste Of China

Posted on



Stir fried cuttlefish with dragon fruit

Amidst the hustle and bustle of a busy city on a hot day, the cool, air-conditioned interiors of Shanghai Terrace welcome guests to enjoy a relaxing moment with delicious food, amidst a wonderful ambience that transports you to a different realm.

Words Ayesha Inoon

My aim was to open a restaurant that provided excellence in all aspects – food, ambience and service," says owner Mithila Perera, whose passion for good food that can be enjoyed in a perfect setting has translated into the dishes and atmosphere of the restaurant.

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The proud stone dragons that stand guard at the entrance, colourful Chinese dragons painted on the wall murals and the tablemats and tableware from China are among the subtle décor that contribute to the authentic Chinese experience. Spreading over three floors, with seating for over 200 guests, the restaurant comprises of a private function area that accommodates up to 50 guests and a lovely rooftop terrace on which guests can enjoy their meals in the fresh air, under the stars on a fine night. There are also five private VIP rooms which can seat upto ten guests. Cricket matches are shown on a big screen throughout the year and an outside play area is especially convenient for families with children, allowing parents to savour their meal while the young ones frolic in the safe play zone.

The highlight at Shanghai Terrace, of course, is the food. With Chefs who hail from China – Master Chef Sun Bouchao and Sous Chef Li Hongling - and fresh Chinese ingredients, the dishes inevitably retain their unique Chinese flavour.

Furthermore, they always take care to use the freshest produce in their dishes, enhancing the taste and quality. The diverse menu, with meat, seafood and vegetarian options, clear as well as creamy soups and broths, claypot and hotpot dishes and sizzlers, features dishes from all four gastronomical provinces of China – Canton, Beijing, Shanghai and Szechuan, some of which are exclusively served only at Shanghai Terrace.

An array of delectable seafood dishes such as the Shanghai Terrace Golden Brown Prawns, Wasabi Prawns and Lobster in Cheese and Lime Sauce, meat based meals that tantalize your tongue such as the Shanghai Style Pork with Soya Sauce, Deep Fried Chicken in Hot Garlic Chilli Sauce and Crispy Roasted Duck in the Chef’s Special Sauce and even vegetarian options such as the Dry Bean Curd with Celery and Green Beans in Garlic sauces are but a few of the temptations available at the restaurant. Delicious desserts such as Chocolate Brownies, Tiramisu, White Chocolate and Lemon Cake and Lychees with a steaming cup of China Tea add the perfect finish to your meal.

Having opened just last year, the restaurant has grown in leaps and bounds, says Mithila, who plans to expand by opening another branch and begin a home delivery service. A fine dining restaurant that provides atmospheric spaces in which to

indulge in tasteful food, Shanghai Terrace is the perfect choice whether for a couple looking for a cozy nook, busy executives pausing for their midday meal, or a family with children on their weekend out.

Open daily: 11.30am-3pm and 6.30pm-11pm

Shanghai Terrace, 811, Kotte Road, Ethul Kotte

Tel: (94 11) 287 8878

shanghai-terrace.com

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