

WHERE TO GO FOR XIAO LONG BAO, PEKING DUCK AND CHAIRMAN MAO'S FAVOURITE BRAISED PORK

These eateries don't necessarily specialise in Shanghainese or Pekinese cuisine, but they are recommended spots for the regions' popular food fare.

BEIJING GONG RESTAURANT

41 Kreta Ayer Road. Tel: 6323-3206

Serves imperial Chinese cuisine like that in Empress Dowager Cixi's palace. Try the steamed pork belly with fermented bean curd, fish lips with shredded sea cucumber and bamboo shoot soup, and the special imperial yoghurt (which used to be made from breast milk — during Cixi's rule, that is).

CRYSTAL JADE LA MIAN XIAO LONG BAO

#04-27 Ngee Ann City

Tel: 6238-1661

Branches across the island

Come here for meaty, flavourful dumplings, stewed bamboo shoots and yummy desserts like red bean in egg white ball (gao li dou sa) and glutinous rice balls in wine flavoured soup (jiu niang yuan zi).

DIN TAI FUNG

#B1-03/06 Paragon Shopping Centre

Tel: 6836-8336

Branches across the island

Foodies we know rate this as the place for delicate, consistently good xiao long baos. 'Much better than even Nanxiang in Shanghai's Yu Yuan Gardens,' they say.

LAO BEIJING

#02-11/12 Novena Square. Tel: 6358-4466

Its fried venison on sizzling pan served with sesame shaobing, special meat pancake, braised sanbei chicken and

Chairman Mao's favourite braised pork are popular.

NANXIANG STEAMED BUN RESTAURANT

#02-53 Parco Bugis Junction

Tel: 6835-7577

A franchise of the original Nanxiang in Shanghai, this place serves xiao long bao with varied fillings like crab roe, prawn, pork, mushrooms and shark's fin. Overrated, some say.

PRIMA TOWER REVOLVING RESTAURANT

201 Keppel Road. Tel: 6272-8822

The Peking duck with fluffy flour pancakes remains one of the island's best. Also try the shredded scallops with fish and egg white and 'three non-stick' (san bu tie) dessert.

SHANGHAI RENJIA

906B Upper Thomson Road.

Tel: 6456-7752

The sheng jian bao and xiao long bao are must-haves.

YANQING'S SHANGHAI KITCHEN

#01-01, 791 Bukit Timah Road

Tel: 6463-2989

However much you order, save space for the Shanghai mochi with sweet mango filling — just heavenly.