

## Fu 1088

Traditional Shanghainese food in a 1930s villa.

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### Location

375 Zhenning Lu near Yuyuan Lu, Jing'an District (镇宁路375弄, 近愚园路)

Shanghai, China

### What to order

Crystal shrimp (清炒手剥河虾仁), soy-marinated and fried cod (熏鱼, she yu), drunken chicken (花雕醉鸡, hua diao zui ji)

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There are several “Fu” locations in Shanghai, but this was the one that put them on the map: an elegant Spanish-style villa from the 1930s that has been kept in great condition and turned into a private-room-only restaurant. The story goes that the owner was able to hang on to such a house because of—or maybe despite—a powerful relative in the National Revolutionary Army, even though they lost to the Communists and fled to Taiwan. Most houses like this in Shanghai were divvied up and destroyed after decades without maintenance. Fu, on the other hand, still has its original floor tiles and polished wood staircase, and a huge collection of the owner’s antiques. If you like old houses and old stuff, it’s charming.

This was also the launching pad for chef Lu Yiming, also known as Tony Lu, who started cooking here (and still runs the Fu restaurants), and has since gone on to open a modern Chinese vegetarian spot and the Shanghainese restaurant in the Mandarin Oriental. He’s a younger guy who reeled in the oil and sugar typical of Shanghainese cooking. He dabbles in fusion, but is at his best when finessing the classics: crystal shrimp, soy-marinated and fried cod, drunken chicken. Whatever you order, you’ll end up with way too much food. Fu 1088 has a 400 rmb minimum per person (not including alcohol), and as long as you’re not ordering shark’s fin or sea cucumber, the prices are reasonable enough that it can be a struggle to meet it.