

# Review: Maiden Shanghai, FIVE Palm Jumeirah

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By Serena Warren (<https://www.bbcgoodfoodme.com/author/serenawarren/>) | June 24, 2021



The Naughty Noodles Friday brunch at Maiden Shanghai in FIVE Palm Jumeirah needs no introduction.

But if you haven't visited yet, here's what you can expect. Serving up contemporary Chinese cuisine, inspired from Cantonese, Sichuan, Shanghai and Beijing gastronomy, the chic Maiden Shanghai has won accolades for *Dubai's Best Pan Asian restaurant* (<https://awards.bbcgoodfoodme.com/2020/winners-2019.php?fs=NONE>), and rightly so.

Heading up to the 1950s Shanghai-inspired restaurant that spans three floors, including an expansive terrace with phenomenal views of Dubai Marina, the venue also features exclusive private dining rooms, a trendy restaurant space and a bustling bar.

## The highlights:

In true brunch style, we began our afternoon with innovative sips in creative vessels. Served in a paper pail, the chilli-infused Naughty Noodles beverage with mango, passion fruit, lime juice and goji berries, was a firm favourite at our table and one we stuck with all afternoon long.



In no time, our table was covered with very generous sharing-style portions of a spicy and crispy shan cheng chilli chicken; juicy boom boom shredded chicken and bao buns; vegetable spring rolls and prawn-Chilean sea bass rolls; and stir-fried string beans. At first glance, the string-beans may seem a simple dish, but they were downright delish.

The dim sum was up next, and we enjoyed the baked Wagyu beef puffs which were light, slightly sweet bites; steamed organic chicken siu mai; flavourful chicken and mushroom dumplings; and vegetable and shrimp cheung fun. The accompanying sauces perfectly complemented each dish. Each menu item was beautifully plated and absolutely scrumptious. We were tempted to order extra, but upon checking the brunch menu, we decided not to. The mains looked aplenty. We sat back, swayed to the catchy tunes and sipped our refreshing beverages.

Mains followed next with a sweet and sour crispy chicken; lightly spiced kung pao prawns; fish fillets in a hearty black bean sauce, beef in an aromatic yuxiang sauce; chicken in a smoky black pepper sauce; and wok-braised aubergine in yuxiang sauce. We also tucked into a perfectly seasoned egg fried rice and a portion of Hong Kong chicken and ginger noodles. We were absolutely stuffed by the end of it all.

As the clock stuck 3pm, the team at Maiden Shanghai had a surprise for everyone and it came in the form of free-flowing bubbly, for a whole hour. Sparklers and a surprise assorted dessert made its way to our table next and they were delightful.

## **The verdict:**

An entertaining brunch with gourmet Chinese cuisine, creatively crafted beverages and live entertainment. If an epic afternoon is what you're in the mood for, gather the lads and ladies and make your way over to FIVE Palm Jumeirah.

## ***Book now:***

*Naughty Noodles Brunch on Friday from 1-4pm. AED400 for ladies and AED450 for gents. Call +9714 455 9989 or book online (<https://palmjumeirah.fivehotelsandresorts.com/eat-drink/maiden-shanghai>).*

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