

News

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Shanghai 1814's glamorous refurb to be unveiled next week



By Lorelei Reddin
Community Content Editor



9 comments

IT'S the perfect place for a post lockdown celebration, boasting a spectacular menu to be enjoyed in glamorous surroundings.

Restaurant bosses are preparing to reopen a completely redesigned and newly refurbished Shanghai 1814 in Southampton next week.

First launched four years ago in an iconic Victorian building just below the city's medieval Bargate, the distinctive building housing the modern Chinese restaurant was previously a bank and its neo-baroque design and double-height banking hall have allowed the creation of an impressive galleried dining area.

Diners, who come to enjoy the delightful creations of an executive chef who previously worked at Michelin-starred Hakkasan in London's Mayfair, will be wowed by the new design.



It incorporates full-height cherry trees creating a canopy of blossom over the dining area. These contrast with chandeliers and dramatic dark walls.

Traditional fretwork screens now divide the restaurant area, creating an intimate ambience while meeting social distancing requirements.

Private dining rooms and nightclub-style soundproofed karaoke rooms have all been redecorated, as well as the mezzanine gallery, and bars have been installed on each floor to enable family, friends and colleagues to socialise comfortably.

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A new garden terrace for al fresco dining has also been created.

Iren Su told the Daily Echo: "1814 delivers a truly exceptional and memorable dining experience: outstanding modern Chinese dishes in a glamorous and spectacular setting, along with a bar menu that features special cocktails that mix Eastern legend and Western spirit.

"We believe we have created a truly exceptional restaurant experience with a variety of dining options to meet different needs and expectations, and we are excited to welcome diners to experience the new 1814.

"The stop, start, stop of lockdowns over the past year inevitably negatively impacted our business. We closed 1814 and spent time reviewing our hospitality offering. The result is a complete redesign and refurbishment of our restaurant to anticipate what diners would require for an enjoyable dining experience post-lockdown. Our intention was to put in place appropriate social distancing measures while creating a very special venue."



Shanghai 1814 is our trader of the week. If you'd like us to feature your local business, click on the link below.

Trader

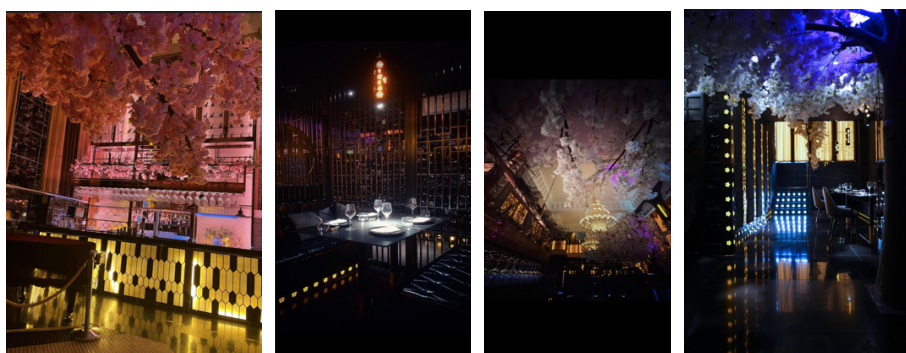
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Hampshire Life July / August 2021

Restaurant review below

Dining out isn't just about grabbing a bite to eat anymore. Restaurants now have to create a full-on experience worthy of the Instagram grid. Dramatic plating, awe-inspiring surroundings and drinks that look too much like a work of art to actually sip is the expectation of restaurant-goers these days. Couple this with the fact that most people haven't been able to go to a restaurant for months on end, so if a venue gets it right, they could be in for a whirlwind of a summer with diners desperate to experience food that hasn't been cooked by them.

One such place is Southampton's Shanghai 1814, a Chinese restaurant which places emphasis on experience. Set within the city's historic former HSBC building, the owners first opened back in 2017 before using last year as an opportunity to reinvent the space. From the minute we walked through the door and came face to face with the venue's resident tropical fish, my hand shot to my phone. The Insta-worthy opportunities were endless. Huge cherry blossom trees cascaded down the walls, while two gleaming chandeliers carried our attention to the sheer beauty of the original ceiling.

Once seated the atmosphere was cosy, despite the vast space. The clever use of the giant trees along with the creation of the private dining rooms down one side of the room created a buzz without being too distracting. With a former Michelin-starred Hakkasan head chef now at the helm, the food was sublime.

There are all the favourites – crispy duck, dim sum platters, kung po chicken, to name but a

One for the 'gram

For a unique 'wow' foodie destination, Southampton's Shanghai 1814 delivers in style

WORDS: Elizabeth Kirby ♦ PHOTOS: Shanghai 1814



Dine under a canopy of cherry blossom

'If a venue gets it right, they could be in for a whirlwind of a summer'

fillet offered a far superior version of the Chinese cooking we are used to from our local takeaway.

The intricate attention to detail in the décor is mirrored in the food, and the cocktails didn't disappoint either. We can recommend the Siberian Tiger for a unique take on an espresso martini and the non-alcoholic Jade Palace for any designated drivers. A short lift ride transports you to the restaurant's karaoke booths where you can continue to sample more of those inventive cocktails. With newly renovated event space and a roof terrace bar in the pipeline, Shanghai 1814 certainly has what is needed to become a real dining destination in Southampton. 🐼 shanghai1814.co.uk



Dishes are expertly presented by the former Hakkasan head chef

few – but the dishes are expertly presented and the flavours were moreish beyond belief. I could have just eaten the crispy sakura duck salad and left feeling very satisfied indeed but is it even a Chinese meal if you don't order enough food for a small country to survive on? The extensive menu certainly encourages you to share. Choices such as seafood with satay sauce in sizzling hot plate and stir-fry Mongolian beef