

# 上海享受广告

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everything you need to enjoy Shanghai

## MAY 25

every monday

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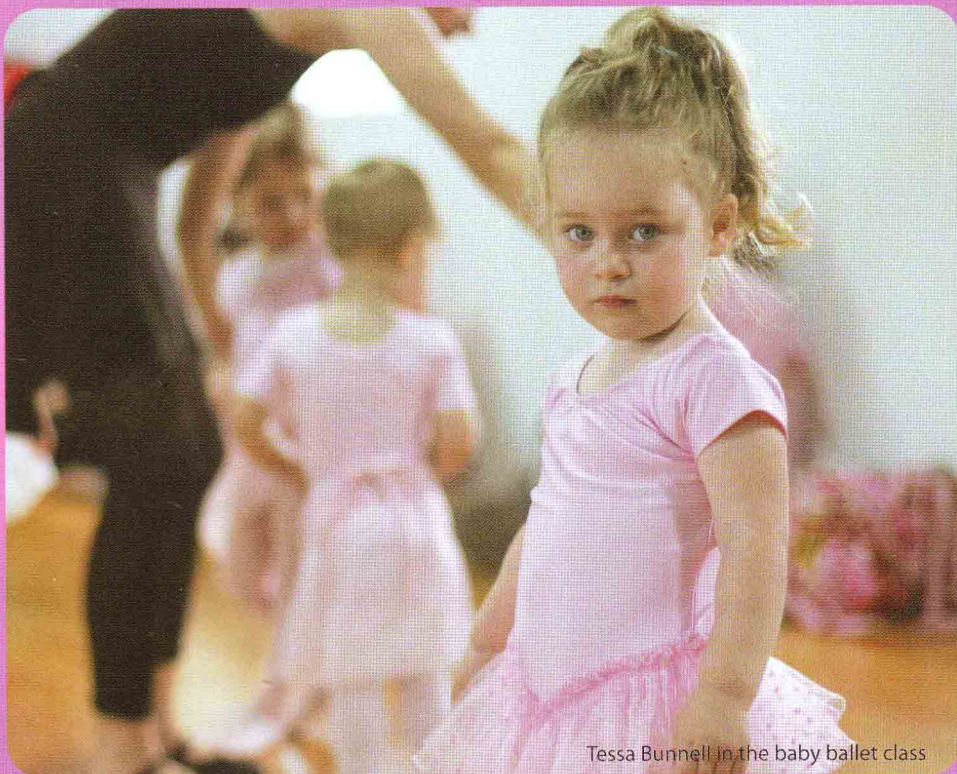
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Much Ado p15

Above & Beyond Wednesday, May 27



## Mr & Mrs Bund

[French]



The latest restaurant creation by Chef Paul Pairet, Mr & Mrs Bund is a massive undertaking and perhaps one of the most ingenious, amazing creations to enter the Shanghai dining scene.

Chef Paul has a reputation for the dramatic. In his first Shanghai restaurant, Jade on 36 in the Shangri-La Pudong, he featured innovative food preparation techniques, playing with color, temperature, and any other inspired method he could dream up to produce sophisticated, avant-garde cuisine. At Mr & Mrs Bund, the food may seem more typical, but the concept is just as inspired. This time instead of modifying the cooking techniques, it is the menu that received all of the attention. It's as thick as this magazine, featuring selections that can be prepared in any manner imagined. The underlying factor: choice, all of the food preparation decisions are left to the customer.

We started our evening with two appetizer selections: the delicious Norwegian Smoked Salmon (120RMB), freshly cut at the table and seasoned with our choice of condiment selections (egg yolk, lemon and a pinch of salt) and the Picnic Chicken Ailloli (95RMB), equally divine in presentation and taste, served with a mixed-herb salad. For the main course we selected their succulent Beef Ribs (250RMB) with Bordelaise Caps (Porcini mushrooms) and Marrow. The Black Cod in a Cantonese Sauce (200RMB) was steamed in its own bag and opened at our table, which helps to preserve the juiciness and tenderness of the fish. For our side, we selected one of the Charred Eggplant dishes (2 kinds) with Tahini (50RMB). It came with a Shanghai twist – the local breaded delicacy yóu tiáo, more commonly referred to as a Chinese doughnut. For desserts we sampled both the lemon and orange tartlets (100RMB). They were flawlessly presented, each with a lemon or orange fruit on the side and filled with an irresistible tangy sorbet, sable and cream. This was a difficult decision since there are 9 desert choices on the menu, not including the extensive ice cream and sorbet list.

**The Bottom Line:** This venue focuses on the customer offering numerous menu choices featuring Global French cuisine, and an upscale Bund dining experience.

— Jaki Faulkner

大厨Paul Pairet的最新杰作: Mr & Mrs Bund 颇具规模, 很有可能成为上海饮食界最强具匠心的餐厅之一。

Paul大厨以翻新花样闻名。他在上海的第一家餐厅: 浦东香格里拉的翡翠36以创新的食物制作手法得名, 将颜色、温度以及任何他能想到的创意手段玩得出神入化, 制作出复杂的先锋派美食。在Mr & Mrs Bund, 食物看上去相对传统一点, 但餐厅理念却是一样的革新。这次, 菜单而不是食物烹调技巧成为了关注的焦点。跟这本杂志一样厚的菜单中包含了所有你能想象得到的烹调方法。言下之意: 所有的烹调选择都留给了消费者。

首先是两道开胃菜: 美味的挪威烟熏鲑鱼 (120元) 非常新鲜, 调料也是自选的 (蛋黄、柠檬和一点盐)。还有色香味俱全的爱奥利野鸡 (95元), 另加一份什锦蔬菜色拉。主菜我们选了鲜美多汁的牛排 (250元), 搭配波特雷斯猪牛肝菌和葡萄酒。广式黑猪蹄连着蒸锅一端上来, 以保持肉肉的鲜嫩多汁。我们选了两种芝麻酱焗烤茄子之一 (50元), 别有上海风味, 搭配了被成为“中国甜甜圈”的油条。甜品我们则试了柠檬和桔子馅饼 (100元), 摆盘完美无缺, 旁边装饰着整只柠檬和苹果, 里面填满了浓郁的奶油、曲奇和冰沙, 诱惑难挡。点甜品的时候我们就犹豫不决, 因为菜单上除了冰淇淋和冰沙以外还有9种甜品可供选择。

Translated by Pepper Shen

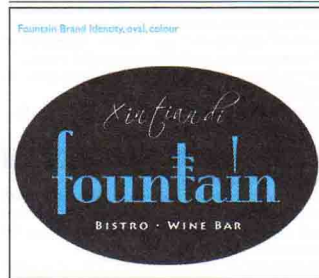
### Mr & Mrs Bund

6F, Bund 18, Zhong Shan Dong Yi Rd 中山东一路外滩18号6楼  
6323 9898 [www.mmbund.com](http://www.mmbund.com)

NEW

下, 享受上等的美食诱惑。

91-93/F Park Hyatt Shanghai, 100 Century Avenue  
浦东新区世纪大道100号柏悦酒店91-93楼  
(38551428, [www.100centuryavenue.com.cn](http://www.100centuryavenue.com.cn))



### Fountain Bistro

This casual bistro in the heart of Xintiandi, boasts a beautiful spacious patio ideal for alfresco dining. The menu features European favorites including a very popular fish and chips platter.

位于新天地中心的这家小酒馆有一个非常宽敞漂亮的内天井, 是露天用餐的理想场所。食物以欧洲风味为主, 包括相当受欢迎的炸鱼、薯条拼盘。

Unit 4, Building 10-12, Lane 181 Taicang Road, Xintiandi Shanghai, 卢湾区太仓路181弄10-12楼04单元63268800chris@leplatane.com

### a Future Perfect

Perfect for a chiq, cool and delicious dining experience.

难忘的美食体验。

No. 16, Lane 351, HuaShan Rd, 华山路351弄16号  
(62488020, [www.afutureperfect.com.cn](http://www.afutureperfect.com.cn))

### Azul Viva

Azul (downstairs) serves Latin Tapas & oversized sangrias while Viva has fresh ingredients and a range of tastes from around the world. 别具风情的酒吧餐厅。一楼的Azul为您带来拉丁风味美食, 无限量桑格利亚酒供您畅享, 二楼的Viva则有来自世界各地的缤纷美食任您选择!

18 DongPing Rd 东平路18号 (64331172, [www.azulviva.com](http://www.azulviva.com))

### Henry's Brewery & Grill

East meets West meets Brewery.

东西融合的吃的艺术。

North Hall, 1/F, 33 SiChuan C. Rd. 四川中路33号1楼北厅 (63217127, [www.hennysbrew.com](http://www.hennysbrew.com))



### Icons Entertainment Restaurant

Icons is a concept dining venue featuring service staff dressed as famous celebrities. Service includes performing, miming and re-enacting iconic moments of these personalities.

全新的概念型主题餐厅, 专业的服务团队, 服务人员分别扮演出各位知名名人, 带来别样的趣味体验。同时, 除了提供各类演出, 为您精心挖掘演绎出不同人性化特点的精彩演出。带给您边吃边玩的无限乐趣。

333 Tong Ren Road, Shanghai 铜仁路333号 (6289 5650)

### JW's California Grill

Set on the 40th floor this comfortable restaurant offers more than just views with a unique Californian-Asian cuisine.

我们是坐落在40楼高层的, 有着舒适环境的餐厅。但是, 除了美景我们还为您带来独特的“加州-亚洲”的美食体验。

40/F, JW Marriott Shanghai, 398 Nanjing W. Rd. 南京西路398号40楼 (63594969-6455, [www.marriott.com/shanghai](http://www.marriott.com/shanghai))

### Kathleen's 5

5/F, Shanghai Art Museum, 325 Nanjing Xi Lu 南京西路325号上海美术馆5楼 (63272221, [www.kathleens5.com](http://www.kathleens5.com))

### Lapis Lazuli

A cozy oasis from the bustle of Shanghai, Lapis Lazuli serves up a wide selection of occidental favorites.

桃李城市的喧嚣, 来Lapis Lazuli吧。我们有众多的西餐可以任您选择。

1) 9 DongPing Rd. 东平路9号 (64731021) 2) 2-3/F, No.19, Lane 199 Fangdian Rd, Thumb Plaza Pudong, near Dingxiang Rd 3) 浦东芳甸路199弄19号正大广场2楼, 近丁香路 (50339221)

### Laris

Perhaps the best fine dining in Shanghai with renowned chef David Laris combining innovation with flare, supported by consistent, flawless service.

我们的大厨 David Laris 远近闻名, 带来沪上美味优质的餐厅, 同时我们还有始终如一的周到的服务。

6F, Three on the Bund, 3 Zhong Shan Dong Yi Road 中山东一路3号外滩三三6楼 (63219922)

### M on the Bund

Almost a tradition at the Bund, M has been here longer than most. The bar mixes a mean cocktail too.

我们的历史久的都快成为外滩的一道风景了。酒吧还提供免费鸡尾酒。

7/F, No. 5 The Bund, 20 Guangdong Lu, by Zhongshan Dong Yi Lu 广东路20号外滩5楼7楼近中山东一路 (63509988, [www.m-onthebund.com](http://www.m-onthebund.com))

### Mesa

Accessible and unassuming fusion cuisine in a factory convert within the French Concession. Weekend brunch menu is both diversified and delicious.

旧法租界的老厂房里平易近人的各式美食。周末的中餐菜单同样多样而且美味。

748 Julu Lu, by Fumin Lu 巨鹿路748号, 近富民路 (62899108, [www.mesa-manifesto.com](http://www.mesa-manifesto.com))

### Origin

Specialising in a seasonal menu with dishes from around the world selected for their taste, freshness and nutrition, Origin also offers a unique blend of select your own fruit juices and smoothies. Guilt-free, clean, fresh, and natural food.

专业制作世界各地风味的美食佳肴。从新鲜的原料制作开始, 每一步之作工艺, 都保持了新鲜纯正的健康标准。同时, 还推出了随心任选您喜爱的各种水果色拉系列。Origin将竭诚为您带来不变的纯正, 新鲜与自然的美食。

House 39, Lane 155 JianGuo C. Rd. (near RuiJin Rd.) 建国中路155弄39号 (近瑞金路) (64670100, [originsh.com](http://originsh.com))

### Red Dot

Spotting some of the best views on the river, this restaurant built in a glass house offers a classic selection of tasty western dishes.

独特的巨大玻璃房设计, 能俯瞰绝美河景, 品尝各种精选西式美食。

FuDuDuan, No.1, Binjiang Da Dao, PuDong 浦东新区滨江大道1号富都段滨江花园内 (58871818, [monica\\_qin@reddotchina.com](http://monica_qin@reddotchina.com))

### Sashas

Perfect for anything from fine dining on the second floor through to cocktails or beers in the courtyard garden.

在二楼我们有各种完美的美食, 到了庭院还有鸡尾酒和啤酒等着您。

11 Dongping Lu, by Hengshan Lu 东平路11号, 衡山路路口 (64746628, [www.sashas-shanghai.com](http://www.sashas-shanghai.com))

### Stonegrill

1F Block 5, Xintiandi South Plaza Lane 123, Xing Ye Rd 兴业路123弄新天地广场南里5号楼一层 (63877818)

### Syzygy

Pudong's latest hit for everything from breakfast, lunch, brunch, and dinner to live music, events, functions, exhibitions, conferences, corporate gatherings and more.

浦东的人气场所, 供应早餐、中餐、晚餐。还有现场音乐、表演等等。可以做多功能厅, 会议和表演公司聚餐等等。

1/F, Building 1, No.88 Keyuan Road 浦东东大道科苑路88号1号楼1楼 (28986115)

### T8

T8 is one of Shanghai's favorite gathering spots, located in Xintiandi. The design and decor of T8 exemplifies this modernity with an open kitchen, featuring dramatic interior design and lighting by famed international designers Spin Design, the result is impeccable.

T8是上海又一家人气美食场所, 坐落于新天地, 别致精美的现代化装修设计, 开放式的厨房, 国际著名设计师杰作点缀其中, 令每一位到此的食客赞叹不绝!

No. 8 Lane 181, Tai Cang Rd. 太仓路181弄新天地广场北里8号 (63558999, [www.t8-shanghai.com](http://www.t8-shanghai.com))

### Ys Table

An exquisite dining experience if you crave Italian, Japanese, Chinese and/or Korean in a modern, stylish and relaxed atmosphere.

丰盛尊贵的世界美食, 意大利风味, 日式料理, 中餐以及韩国料理等任您选择。现代化的就餐环境, 轻松愉快的用餐氛围。

B2F, Shanghai World Financial Center, 100 Century Avenue, Pudong 浦东新区世纪大道100号上海环球金融中心B2F (6877-6865, [www.ystable.com](http://www.ystable.com))

### GERMAN

德国



HOFBRÄUHAUS  
SHANGHAI

### Hofbrauhaus Shanghai

Original and authentic Bavarian and German