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经济生活文摘

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MR. & MRS. BUND

The tricky name of the place tempted me to have a taste of an invitation which warmly interested my feelings from this Bund couple. The attraction is actually to the renowned Chef Paul Pairet, who has a silky reputation for dramatic style. In his first Shanghai restaurant, Jade on 36 in the Shangri-La Pudong, he featured innovative food preparation techniques, painting with vivid colors, playing with temperature and any other inspirational and original methods he could dream up to produce such a sophisticated, avant-garde cuisine. I was surprised to see that the magnificent menu was twice as large as our Metrozine, featuring selections that can be prepared in any manner imagined! Modest seafood mains are in the 150rmb range and up. Most meat mains are 170rmb up to around 350rmb-400rmb. Steak is around 500rmb. (By JoJo)

餐厅的名字有点讨巧, 还让人误解为是上海人夫妻老婆店的意味。实际上, 掌勺的便是当年翡翠36餐厅中那个大名鼎鼎的将罐装沙丁鱼变身为前卫料理的巴黎先锋派厨师Paul Pairet, 搞得我们一帮拥趸慕名而至。到底是Paul, 玩fusion概念, 玩摆盘、玩精致, 搞了一堆精妙得无可挑剔的法式料理出来, 味道自是无挑, 只是菜单庞大到让人手足无措。撇眼价格, 普通海鲜150元左右, 肉类主食170元至350元400元不等。牛排在500元左右, 自有PAUL的手艺价在。有意思的是, 以前我们想到法国菜的时候, 脑海中总晃过水晶杯碰撞和照得出人脸的精美刀叉的画面。既然那样的场景缺了人情味, “BUND夫妇” 现在就把经典的法式长桌改成了一个一个小桌子, 穿着时尚的服务生将精美的料理放在小桌的中间而不是每个人各自的面前。

ADD: 7F, Three on the Bund, 3 Zhong Shan Dong Yi Lu

中山东一路3号外滩3号7楼

TEL: 6321 0909

Recommendation



Long Short Rib Terriyaki 主厨独创照烧长小排

RESTAURANT 餐厅

RESTAURANT 餐厅

The award-winning Giovanni's Italian Restaurant with its classy yet trendy look, is set to pursue its mission, to provide the ultimate Italian fine dining experience in the city.

Perched on the top floor of the Sheraton Shanghai Hongqiao hotel, Giovanni's offers a panoramic view of the hub of Shanghai whilst dining in a contemporarily trendy Italian-Oriental ambience. Rich-colored fabric of the restaurant furniture emits a soft, subtle sparkle that contrasts nicely against cherry wood flooring, while elements of Chinese art nouveau, small eclectic pieces and unique antiquities complement the ambience with a touch of splendor in it.

Unlike the norm, Giovanni's chefs focus their efforts on finding the freshest ingredients and applying true and authentic Italian cooking to create luscious Italian specialties that would please the most sensitive of palettes. Without deterring away from its main focus, the Chef's recommendations offer a selection of seasonal delicacies that will softly tease you on which variety to finally select from the menu. (By CLIFF ZANG)

屡获殊荣的“吉范尼斯”集优雅与摩登于一身, 力求带来与众不同又纯正高雅的意大利美食。餐厅位于饭店顶层, 眺望窗外迷人的城市景观, 会让您感受到意大利的浪漫与热情。餐厅内布置了色泽明亮的餐椅和具有意大利本土风情的装饰物。富含质感的樱桃木地板, 多款独具匠心的中式古董及一些折衷主义的油画, 将中西文化融会贯通, 让来此用餐的宾客倍感餐厅的文化气息及设计者的大胆取材。意大利总厨坚持采用新鲜的食材和纯正的意式烹调方法, 创新性地开发特色健康菜式。

ADD: Level 27, Sheraton Shanghai Hongqiao Hotel, 5 South Zunyi Road

虹桥喜来登上海太平洋大饭店27楼, 遵义南路5号

TEL: 6275 8888

GIOVANNI'S 吉范尼斯意大利餐厅



Recommendation



Pork Loin Wrapped in Bacon with Balsamic Glaze 猪柳培根卷配黑醋汁