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WHERE'S NEW

邀你领略最新潮、
最独特的美食体验。

编辑：祝琳、吕东云
部分摄影：王华、
Nic（起源广告）

上海：Mr & Mrs Bund

环境：Sens & Bund变身之后将是何种风景？推开红绿相间的木门，便可感受到颇具艺术感的氛围，华丽的高椅背真皮餐椅设计不一，也能在不经意间发现一两件当代艺术品。在体会轻松和时尚之间，也不乏惬意的舒适感。**菜肴：**曾在上海浦东香格里拉大酒店翡翠36餐厅任主厨的Paul Pairet一向以前卫法式料理名扬国际。转战浦西后，他把自己法式内核、新型呈现方式的菜单主题定为“declension”（主题变化），例如你可以先点上一条龙脷鱼再选择做法，可

以佐意大利奶油，佐酸豆奶油汁，或搭配芦笋菌菇，抑或搭配松露。或许你想用虾搭配松露，或猪肉。其他值得品尝的菜肴还有风味独特的亚洲香蒜味芦笋和防热袋文火蒸黑鳕鱼佐粤式酱汁。菜单上的部分菜肴是Pairet曾经最得意的招牌菜，包括柑橘罐巨虎虾，长小排铁板烧和香浓柠檬挞。**其他：**餐厅设有Enomatic葡萄酒鲜饮机，供应32种可单杯点的葡萄酒，每种有不同分量可选，其中不乏出自顶级酒庄的昂贵佳酿。



Setting: Mr & Mrs Bund has got a fresh new look with its red and green wooden door giving a distinctly artistic feel. The new restaurant is dotted with leather chairs of various hues with contemporary art pieces tucked in the corner. It is both relaxing and trendy and in a pretty comfortable setting.

Food: French chef Paul Pairet, who previously worked at Jade on 36 at Pudong Shangri-La, is a master of avant-gard cuisines. Now moving to Puxi, Pairet has given his passion for French cuisine a new name- “declension.” Guests can order fish, choose their favorite method of cooking, and will be served with Italian cream, or asparagus, mushroom, truffle or pork. Other highlights on the menu include Garlic Asiatic Asparagus and Black Cod in The Bag. Some of the chef’s signature dishes are Jumbo Shrimp In Citrus Jar, Long Short Rib Teriyaki and Lemon & Lemon Tart. **Others:** Enomatic wine machine offers 32 varieties of wines by the glass in three different volumes. Some are premium ones from the world’s top wineries.

人均消费/Average: RMB500 包房/Private Room: 1 泊车/Valet Parking: 有/Yes
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