



# 黑珍珠餐厅指南

THE BLACK PEARL RESTAURANT GUIDE

## 2019

 美团  大众点评

上海

SHANGHAI



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China Communications Press Co., Ltd.



## 法国菜



尽管位于上海的奢华地标外滩十八号，2009年开业的 Mr & Mrs Bund 却坚持不用高级法餐来定义自己。在名厨 Paul Pairet 的创作初衷里，MMB 是一家由顾客主导的、家庭分享式的大众流行餐厅。这里的零点菜单由约 150 道菜组成，因为 Pairet 相信扩大菜单选择范围，每道菜都会具有它独特的个性和微妙的不同。作为一位美食平等主义者，他将松露和可乐均视为无分贵贱的食材，这形成了 MMB 自由时尚的世界风味，也从食物至氛围营造出家庭分享式的友好和有趣。餐厅在空间设置上既开放又保留了恰当的距离感，中央长桌可以同时容纳 20 位食客；32 款杯卖葡萄酒和庞大的菜单一样，把发现和组合的权利交给顾客，从而找到心仪的味道。另一个小贴士是：你很可能在 MMB 吃到 Ultraviolet 的同款菜色。

### 推荐招牌菜

主厨独创松露原味面包  
主厨独创柑橘罐蒸大虾  
主厨独创香浓柠檬塔  
主厨独创酱烧牛长小肋排



**021-63239898**



上海市黄浦区中山东一路 18 号 6 层



周一至周三 17:30—22:30

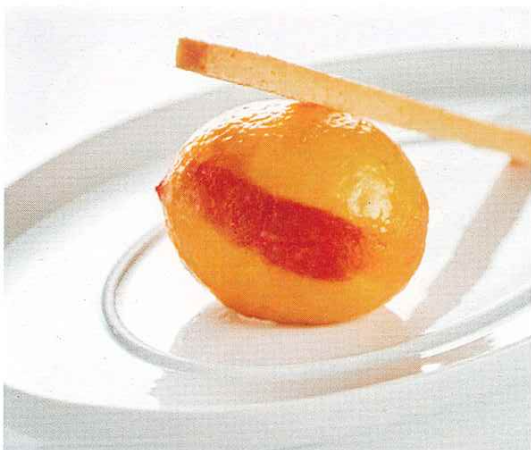
周四至周五 17:30—02:30

周六 11:30—14:30, 17:30—02:30

周日 11:30—14:30, 17:30—22:30



850 元 / 人





## French Contemporary



Although centrally located on Shanghai's Bund 18, Mr & Mrs Bund opened 2009 rejects the upscale French cuisine label. Headed up by Celebrity Chef Paul Pairet, MMB is committed to a family-style, guest-focused, popular dining experience. The la carte menu here offers 150 dishes; an extensive selection that Chef Pairet believes allows guests to experience subtle flavors in all their shades. A gastronomic egalitarian, Chef Pairet puts truffle and Coca Cola on equal footing, for globally-inspired, unselfconscious, fashionable dishes, family-style fun, and a friendly vibe. As for decor, a long twenty-seat dining table dominates the spacious dining room. The by-the-glass wine list, almost as extensive as the menu, offers 32 choices, giving diners freedom to experiment and combine according to their palates. A final tip: don't be surprised to find the same dishes offered here as at Ultraviolet.

### Recommended Dishes

Meunière Truffle Bread  
Jumbo Shrimp "In Citrus Jar"  
Lemon & Lemon Tart  
Long Short Rib Teriyaki



**021-63239898**



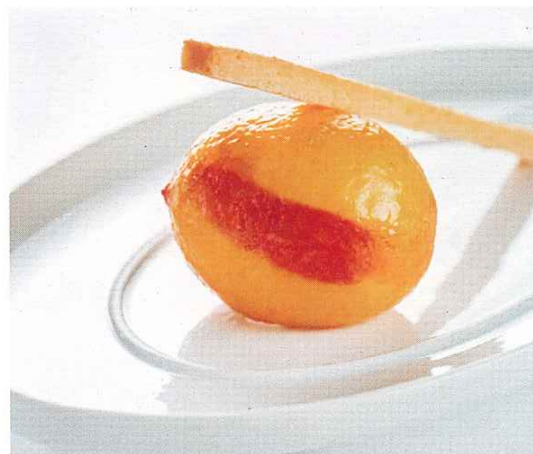
6/F, 18 Zhongshan Dong Yi Road,  
Huangpu District, Shanghai



Monday—Wednesday 17:30—22:30  
Thursday—Friday 17:30—02:30  
Saturday 11:30—14:30, 17:30—02:30  
Sunday 11:30—14:30, 17:30—22:30



850 RMB/person





## 黑珍珠聚焦时刻

毋庸置疑，Paul Pairat 是 Ultraviolet 的绝对灵魂。在这家沪上最神秘、最具话题性的餐厅里，Pairat 淋漓尽致地表达着自己的料理：虽具实验性但令人舒适，虽前沿但不失纯粹。首创的沉浸式五感体验，是 UV 在 2012 年开业时一炮而红的关键。在每晚仅接待十位就餐者的“胶囊”餐室内，影像、音效、香氛、气流跟随着二十道菜的菜单轮番冲击和惊喜着就餐者的五感。以 UVC+ 菜单为例，在 4 个小时的晚餐过程中，食客先是被带到加利福尼亚的海滩边炭烤海鲜，接着前往雾气弥漫的森林里品尝蘑菇，再转移至新加坡小吃街“争抢”一份黑胡椒牛肉……这样的情景感和互动不断涌现，其设定者就是 Pairat 本人，而他的主要目的是为了食物能在最佳的时间和最佳的情景中被吃进嘴里。Pairat 相信，食物在基本的味觉之外，还存在着“心理味觉”，它可以是我们的当下的情绪、对于音乐和城市的记忆、甚至是周遭的餐桌、椅子，这些都会左右食物最终的味觉和触发的情感。在三套菜单中均出现的“松露炙烤汤汁面包”为例，在菜肴上桌前，环幕画面浮现出雾气浓重的森林，特制的香氛混合了松针、腐木、雨后泥土的气息，轻触肌肤的气流似乎也夹带着较高的湿度。这些铺陈让身临其境的就餐者将 100% 的注意力放在食物之上，亦令普通食材的组合有了出乎意料的魅力。





## Spotlight

No doubt Paul Pairt is the soul of Ultraviolet, and at Shanghai's most mysterious and talked about eatery, Pairt has let his culinary imagination run wild, to create an experience that is as simple and comfortable as it is avant-garde and experimental. But the true reason for Ultraviolet's success, right from its 2012 opening, has been its pioneering multisensory dining experience. Everything about it—secrecy shrouding the restaurant's location, ten cover "capsule" dining room, video imagery, background music, fragranced airflow, and a 20-course menu—is designed to overload the diner's senses. The UVC+ Menu for example, that offers a four-hour dining experience takes diners on a culinary journey worldwide, from California beaches to savor grilled seafood, to misty forests for delicious mushrooms, to a Singapore food street to hustle for a platter of Sautéed Beef Fillet with Black Pepper... An immersive, interactive experience designed by Pairt himself, so that his dishes are eaten in the best possible circumstances. Pariet believes that food is about both physical and "psychological" tastes; that many parameters—mood, memories of music and cities, even tables and chairs—influence the final tastes of a dish. So, for example, before the Truffle Roast Soup Bread—a dish which features on three of the set menus—is served, scenes of foggy forests are shown on the panorama screen, while a specially-made fragrance combining odours of pine needle, rotten wood and damp earth is wafted in, creating the impression of wandering in a moist forests. Elaborate precautions like these stimulate guests' anticipation of the next dish, and by encouraging 100% focus on its flavors, are capable of rendering the effect of a combination of ordinary ingredients quite unique.

