

# Mr & Mrs Bund

MODERN EATERY BY PAUL PAIRET





A photograph of the interior of the Mr & Mrs Bund restaurant. The room features a long, dark wooden table in the center, surrounded by chairs with red and purple upholstered seats and black metal frames. The ceiling is high with several large, spherical, crystal-encrusted pendant lights. The walls are light-colored with classical columns and decorative moldings. In the background, there are more tables and chairs, and a bar area with shelves of bottles.

## A TIMELESS EATERY

MR & MRS BUND IS A MODERN FRENCH RESTAURANT BY 3 MICHELIN STAR CHEF PAUL PAIRET, LOCATED ON THE 6TH FLOOR OF BUND 18, A HERITAGE BUILDING ON SHANGHAI'S FAMOUS WATERFRONT. SINCE OPENING IN APRIL 2009, THE EATERY HAS WON A LOYAL FOLLOWING AND EXCELLENT REPUTATION FOR ITS CHIC AND RELAXED AMBIENCE, CLASSIC YET POPULAR FOOD WITH CHEF'S UNIQUE TOUCH. BOTH RETRO AND CONTEMPORARY, WITH A STRONG, FUN PERSONALITY, MR & MRS BUND HAS BEEN RECOGNIZED AS ONE OF SHANGHAI'S ICONIC RESTAURANT ESTABLISHMENTS.



## THE CHEF

A CULINARY EGALITARIAN, CHEF PAUL PAIRET RUNS THREE RESTAURANTS OF WIDELY DIFFERENT NATURES IN SHANGHAI: A POPULAR MODERN EATERY “MR & MRS BUND”, A CASUAL CHIC FRENCH CAFÉ “POLUX”, AND AN AVANT-GARDE, EXPERIMENTAL RESTAURANT “ULTRAVIOLET” – RANKED IN THE WORLD’S 50 BEST RESTAURANTS SINCE 2015, AND HAS 3 MICHELIN STARS SINCE 2017.

SINCE LANDING IN SHANGHAI IN 2005, PAIRET STAKED OUT A REPUTATION FOR HIS “HIGHLY PERSONAL AND COMPLETELY ORIGINAL CUISINE”. LE FIGARO FRANCE DESCRIBED PAIRET BEING AT “THE TOP OF THE MOST INCREDIBLE CHEFS OF HIS TIME”; THAT’S SHANGHAI SEES HIM AS “AN OCD PERFECTIONIST WITH THE SOUL OF AN ARTIST”.

AT MR & MRS BUND, PAIRET BRINGS HIS SOPHISTICATION AND ULTRA TALENT TO ANOTHER, EQUAL LOVE OF HIS ACCESSIBLE FRENCH AND GLOBAL CLASSIC FOOD.





## ACCOMPLISHMENTS

**No. 43 2013 THE WORLD'S 50 BEST RESTAURANTS**  
**2013-2016 ASIA'S 50 BEST RESTAURANTS**

**PLATE MICHELIN GUIDE SHANGHAI SINCE 2017**  
**No. 62 2019 ASIA TOP 100 BY OAD**  
**COLLÈGE CULINAIRE DE FRANCE SINCE 2016**

**No. 7 IN ASIA'S TOP 20, TOP 1 IN CHINA 2011/2012 THE MIELE GUIDE**  
**100 BEST GO LIST 2010 FOOD & WINE MAGAZINE US**  
**TOP 20 OF SHANGHAI 2010 ELLE FRANCE**  
**BEST RESTAURANT IN SHANGHAI 2009 EAT MAGAZINE GERMANY**

**1 DIAMOND 2018 BLACK PEARL RESTAURANT GUIDE CHINA**  
**1 STAR CTRIP MEISHILIN RESTAURANT GUIDE SINCE 2017**

**RESTAURANT OF THE YEAR 2015, 2016 THAT'S SHANGHAI**  
**BEST FRENCH 2009 – 2013, 2018 - 2019 THAT'S SHANGHAI**  
**BEST RESTAURANT 2010 - 2019 TATLER CHINA**  
**BEST FRENCH 2019 TIME OUT SHANGHAI**

**PAUL PAIRET**

**3 STARS FOR ULTRAVIOLET THE MICHELIN GUIDE SHANGHAI SINCE 2017**  
**LIFETIME ACHIEVEMENT AWARD 2013 ASIA'S 50 BEST RESTAURANTS**  
**CHEF'S CHOICE AWARD 2016 ASIA'S 50 BEST RESTAURANTS**  
**RESTAURATEUR OF THE YEAR 2018 LES GRANDES TABLES DU MONDE**  
**THE WORLD'S 50 MOST INFLUENTIAL FRENCH PEOPLE**  
**2019 VANITY FAIR FRANCE**



THE PLACE



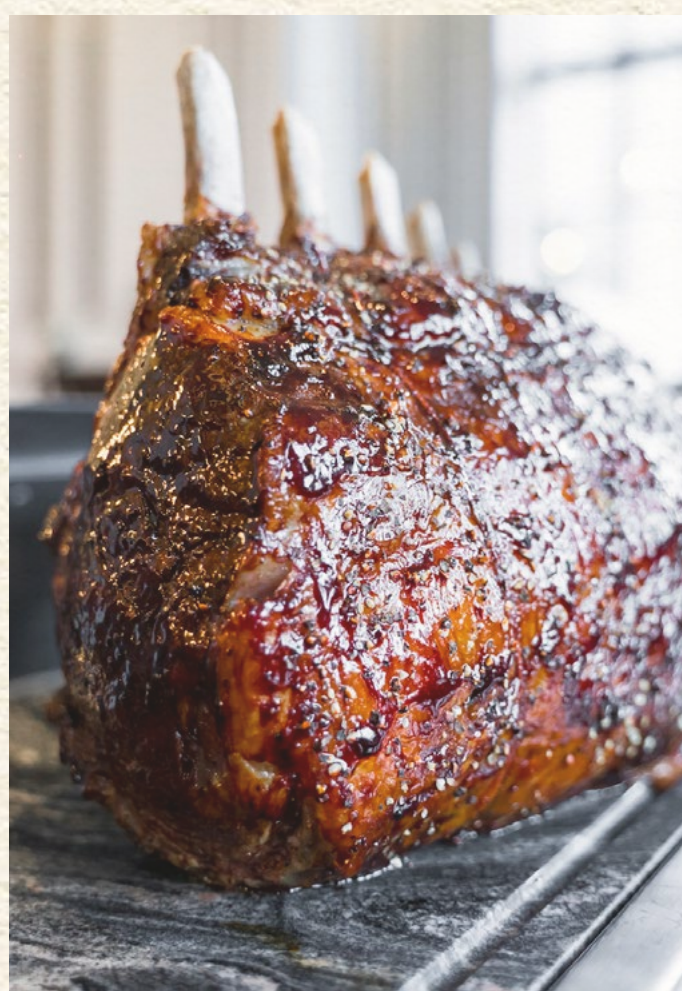




## THE PLACE

ENTER A SPACIOUS AND RELAXED DINING ROOM, IN A NEUTRAL-COLOR SETTING WITH HUMOROUS DETAILS. A GIANT COMMUNAL TABLE SITS IN THE CENTER; THREE MAIN DINING AREAS MAKE UP THE HEART OF THE ROOM, ADORNED BY THE LIVELY SEAFOOD BAR AND A CHIC COCKTAIL LOUNGE. LARGE WINDOWS FRAME THE PUDONG'S FUTURISTIC LANDSCAPE, WITH TWO PRECIOUS TERRACES LOOKING OVER THE BUND.





## THE FOOD

MR & MRS BUND FEATURES AN EXTRAORDINARY MENU THAT IS EASILY RECOGNIZED, WITH A DEMOCRATIC FLOURISH FROM THE CLASSICS OF THE WORLD. IT ALLOWS VARIOUS CUSTOMIZATIONS ACCORDING TO DIFFERENT NEEDS, ACCOMPANIED BY AN EXTENSIVE WINE LIST. EVERYONE FROM FIRST-TIMERS TO DISCERNING GOURMETS WILL FIND SOMETHING TO SUIT THEM. CUSTOM MENUS WITH DISHES BY A CHEF OF STRONG PERSONALITY, CATERING TO PARTICULAR EVENTS, REQUIREMENTS AND BUDGETS, ARE AVAILABLE.

[WWW.MMBUND.COM](http://WWW.MMBUND.COM)

VO  
A  
BRAND





## **YOUR EVENT**

**WOULD YOU PREFER TO START WITH A DRINK ON OUR INTIMATE TERRACE, SOAKING IN THE FANTASTIC VIEWS AND AMBIENCE? OR PERHAPS START WITH A VIBRANT RECEPTION AT THE COCKTAIL LOUNGE? OR WOULD YOU RATHER MOVE DIRECTLY INTO AN ENGAGING DINNER OF POPULAR FRENCH AND INTERNATIONAL CLASSICS? FROM A DINNER PARTY FOR THIRTY OF YOUR CLOSEST FAMILY AND FRIENDS, TO A FULLY PRIVATE EVENT FOR YOUR BRAND OR CORPORATE GATHERING, MR & MRS BUND IS EQUIPPED TO HANDLE ALL.**



THEY TRUST US

Dior



PRADA

*Cartier*



belgacom



*Bouise d'Or*

L'ORÉAL®

*Linde*

SIEMENS

PACIFIC WORLD *China*  
The art of Asian destination management

REPLAY

BELVEDERE  
V O D K A

SEPHORA



Morgan Stanley

DSQUARED2

citibank

Ferrari

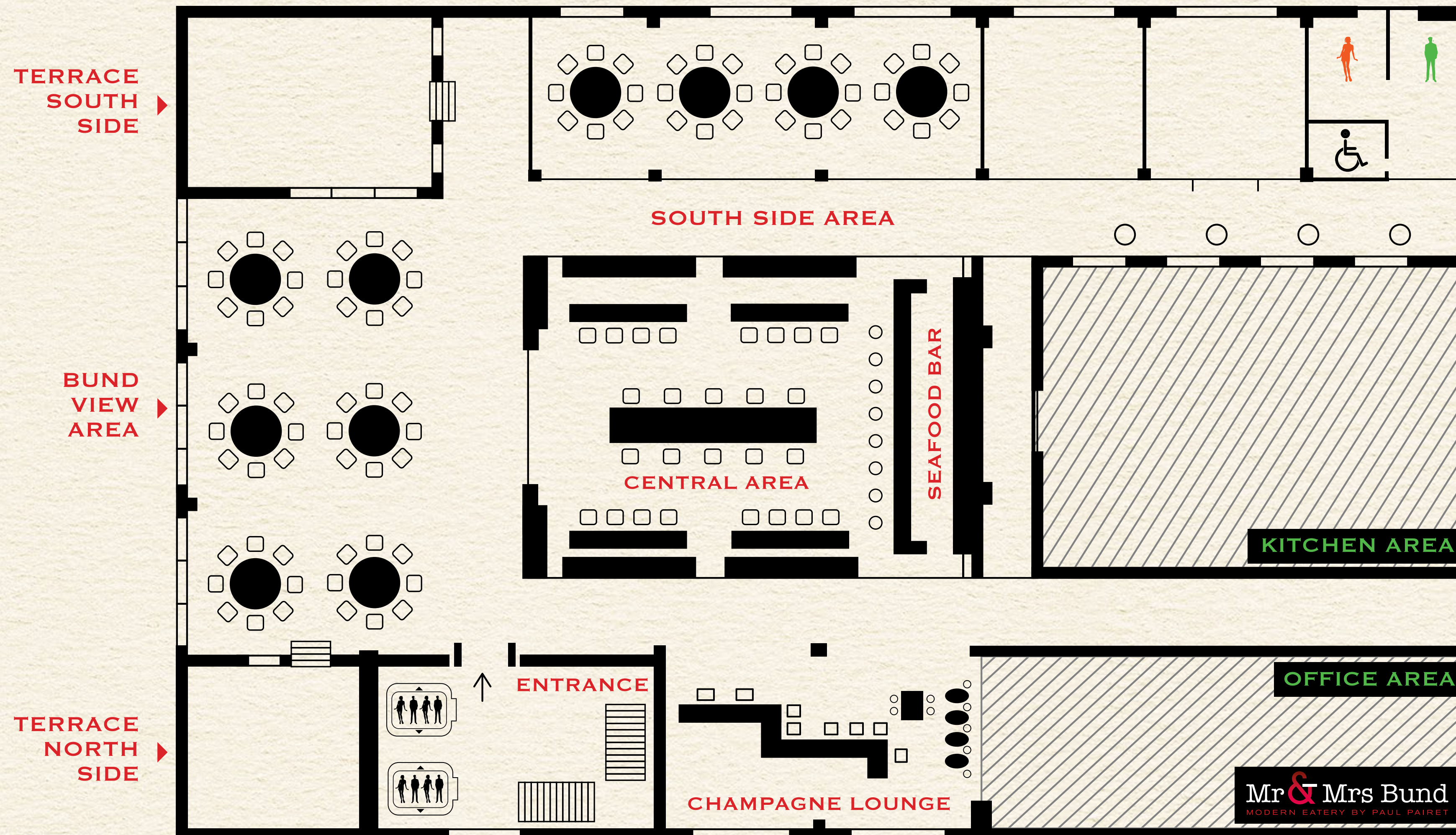
ESTÉE LAUDER

Deloitte.

McKinsey & Company







## SPECIFICATIONS

INTERIOR: 1200 SQM, DIVIDED INTO FOUR COMMON AREAS

EXTERIOR: TWO 45 SQM TERRACES  
TOTAL SEATED CAPACITY:  
180 GUESTS

7.5 METER-LONG HOST TABLE FOR UP TO 18 GUESTS  
HIGH TABLES AND STOOLS AREA



CONTACTS

FUNCTION & EVENTS  
EVENTS@MMBUND.COM

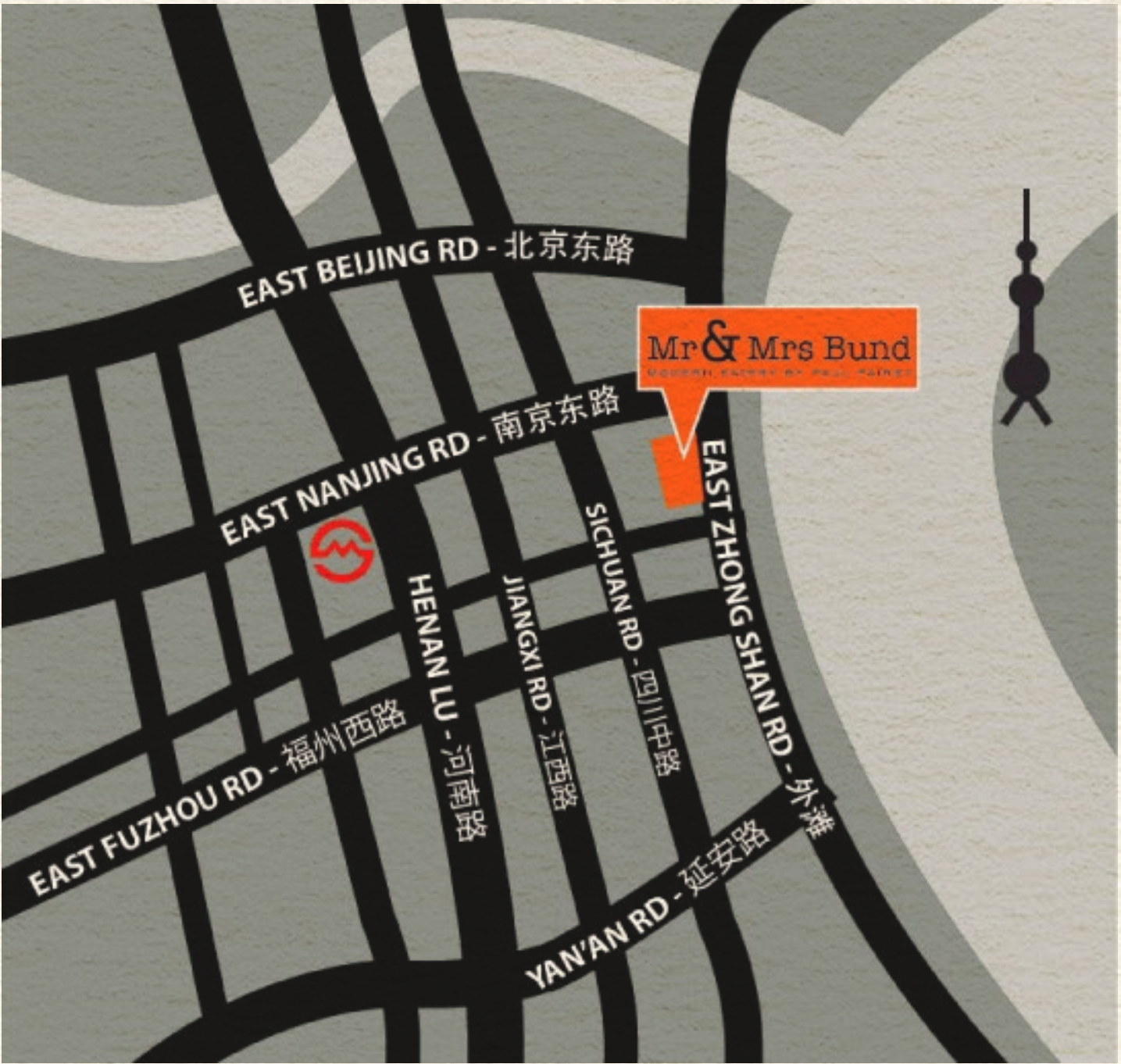
OTHER ENQUIRIES  
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RESERVATIONS@MMBUND.COM

MR & MRS BUND BY PAUL PAIRET  
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LOCATION

6F, 18 ZHONG SHAN DONG YI ROAD,  
SHANGHAI 200002



SCAN TO FOLLOW US  
ON WECHAT



SCAN TO FOLLOW US  
ON DOUYIN