

Mr & Mrs Bund

SEAFOOD & STEAK HOUSE BY PAUL PAIRET





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**

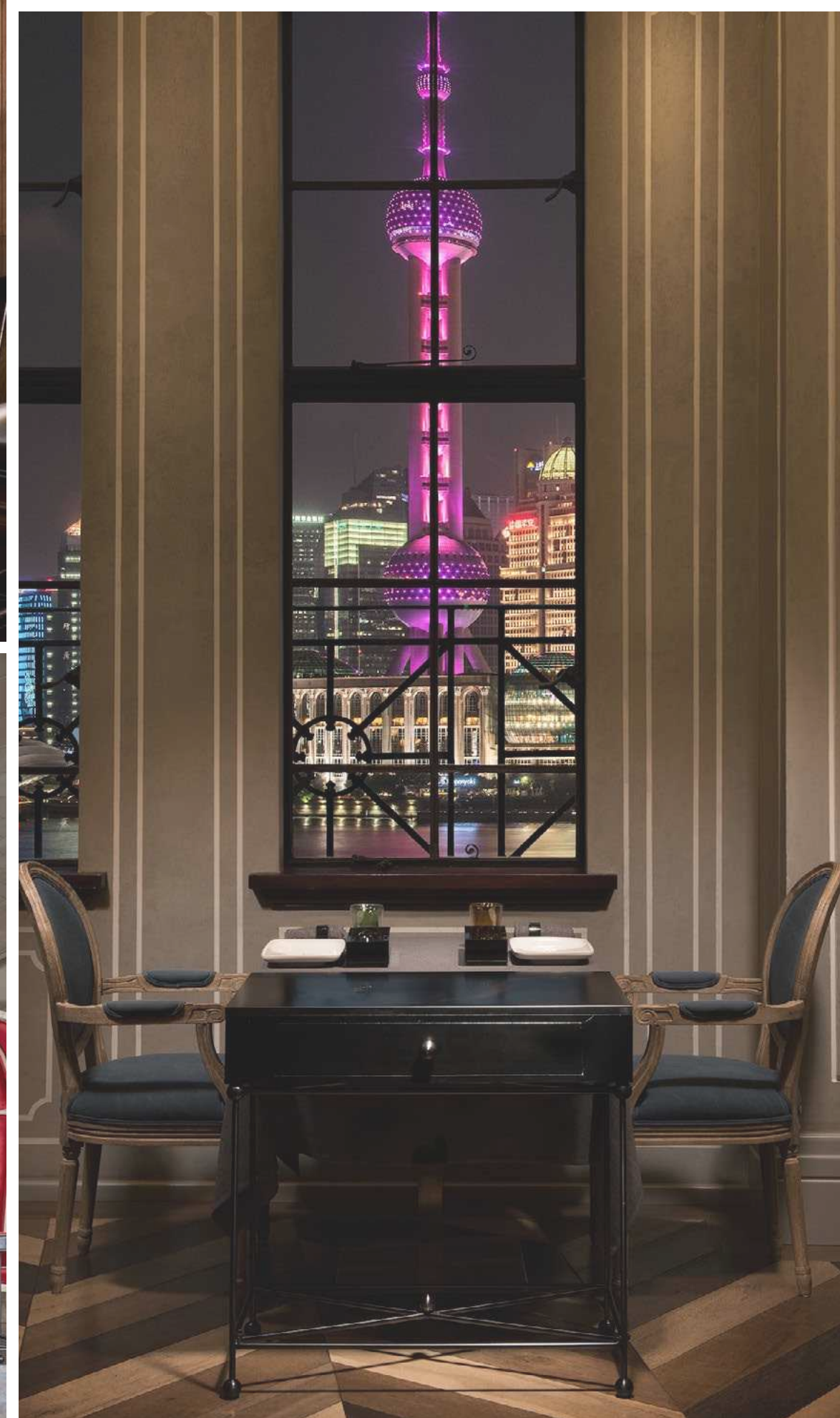
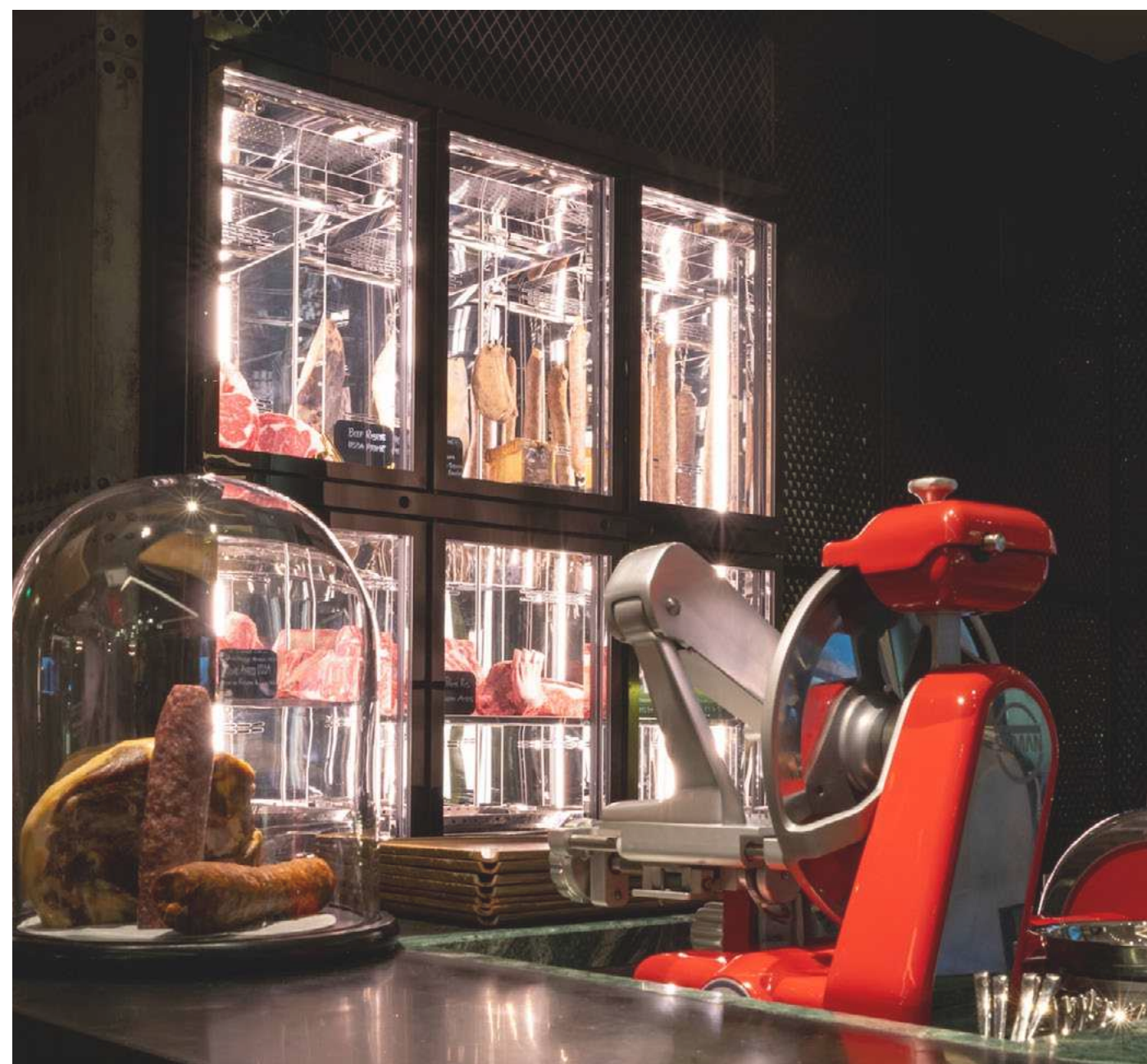
**1 DIAMOND 2018 BLACK PEARL RESTAURANT GUIDE CHINA
1 STAR CTRIP MEISHILIN RESTAURANT GUIDE SINCE 2017**

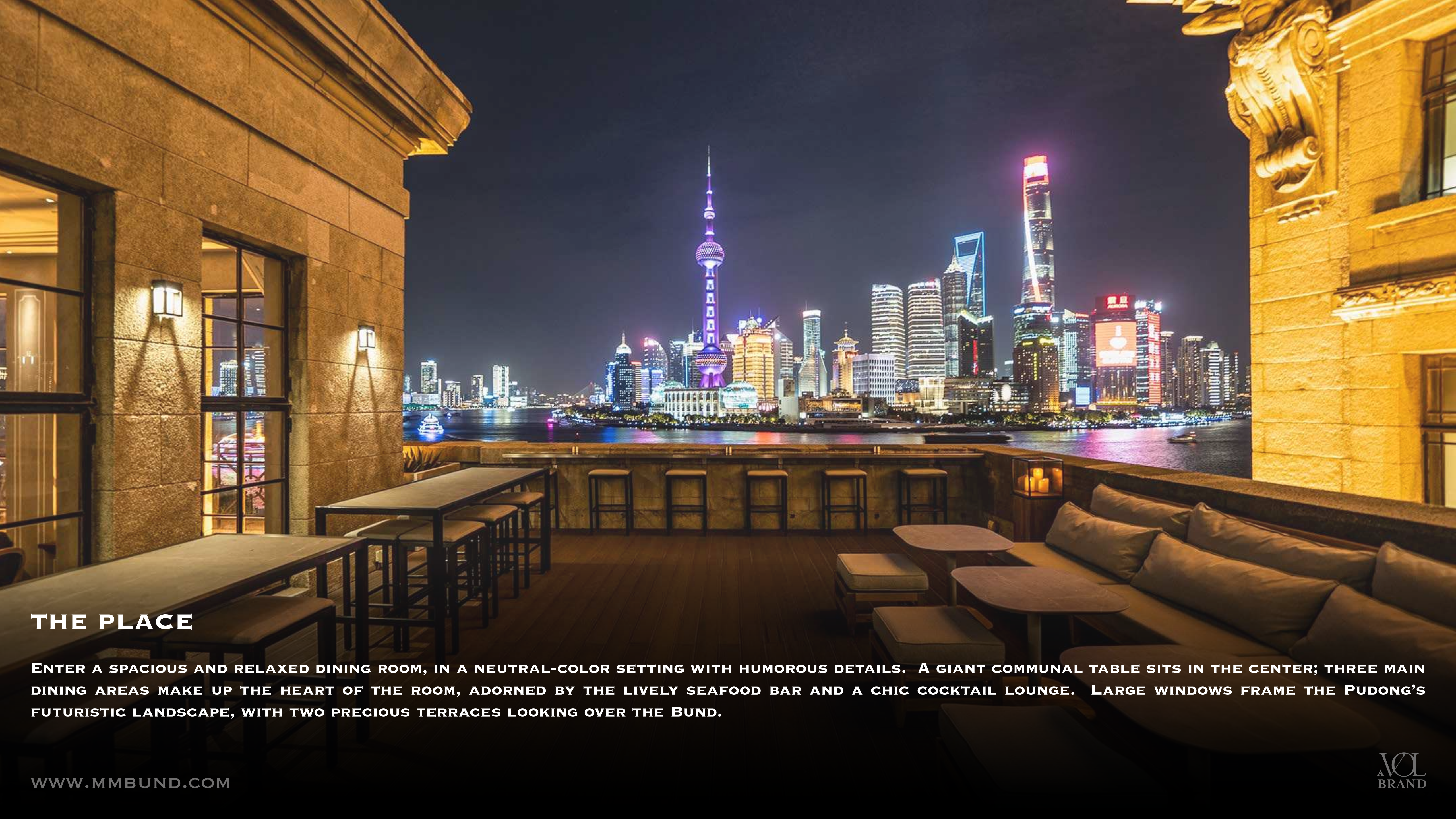
**RESTAURANT OF THE YEAR 2015, 2016 THAT'S SHANGHAI
BEST FRENCH 2009 – 2013, 2018 - 2019 THAT'S SHANGHAI
BEST RESTAURANT 2010 - 2019 TATLER CHINA
BEST FRENCH 2019 TIME OUT SHANGHAI**

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.



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
VODKA

SEPHORA



Morgan Stanley

DSQUARED2

citibank

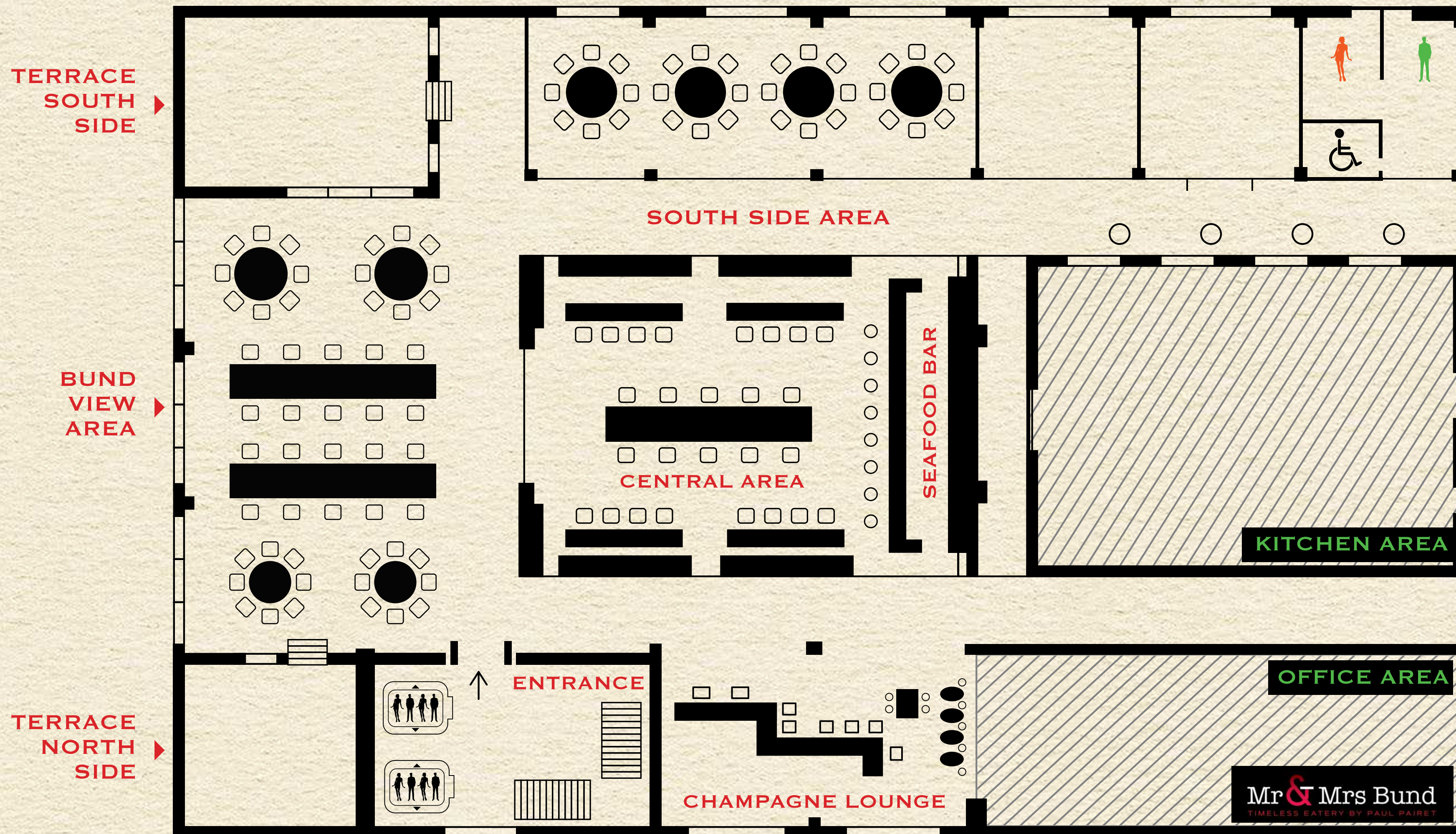
Ferrari

ESTÉE LAUDER

Deloitte.

McKinsey & Company





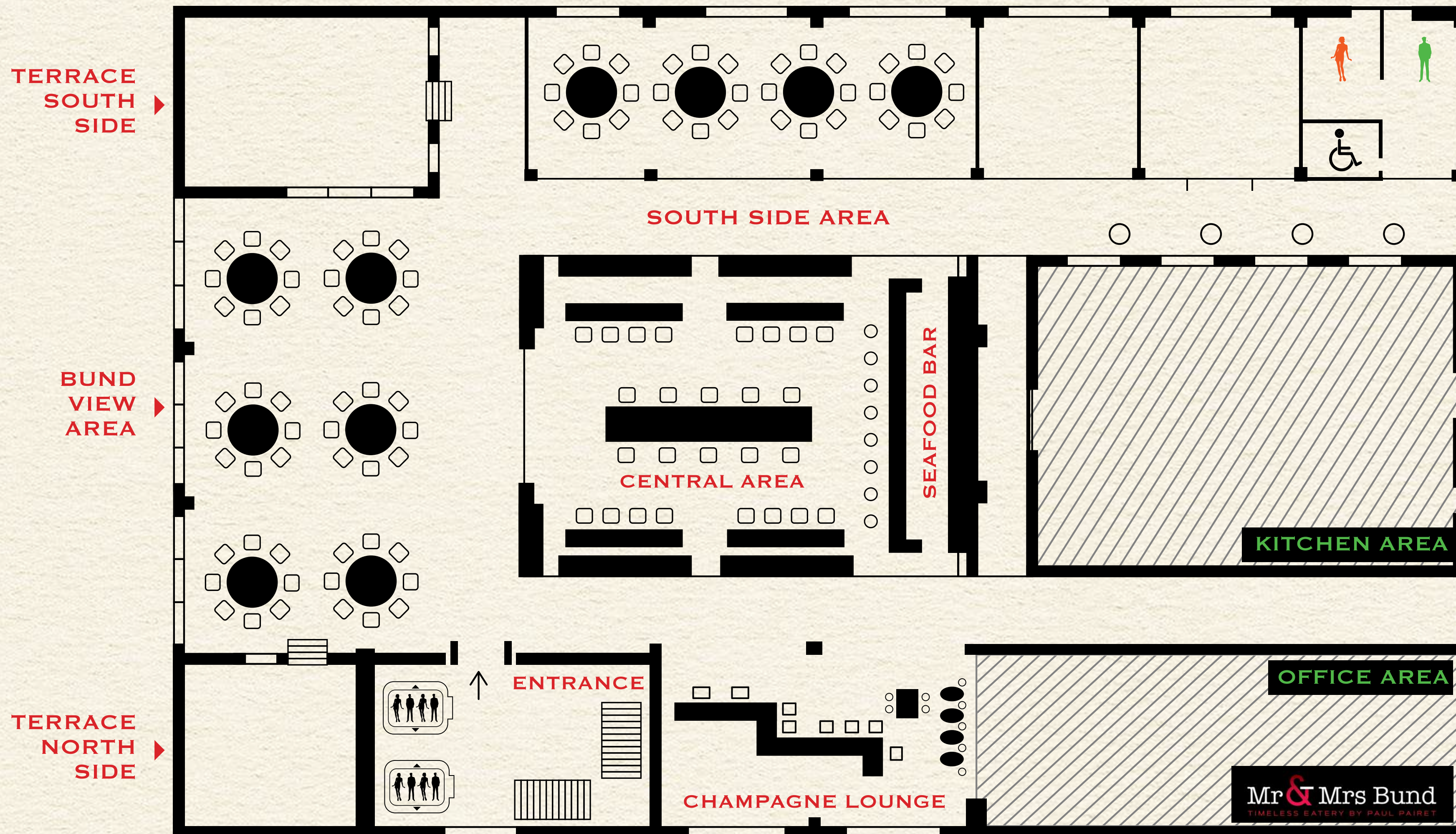
SPECIFICATIONS

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

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CONTACTS

FUNCTION & EVENTS
EVENTS@MMBUND.COM

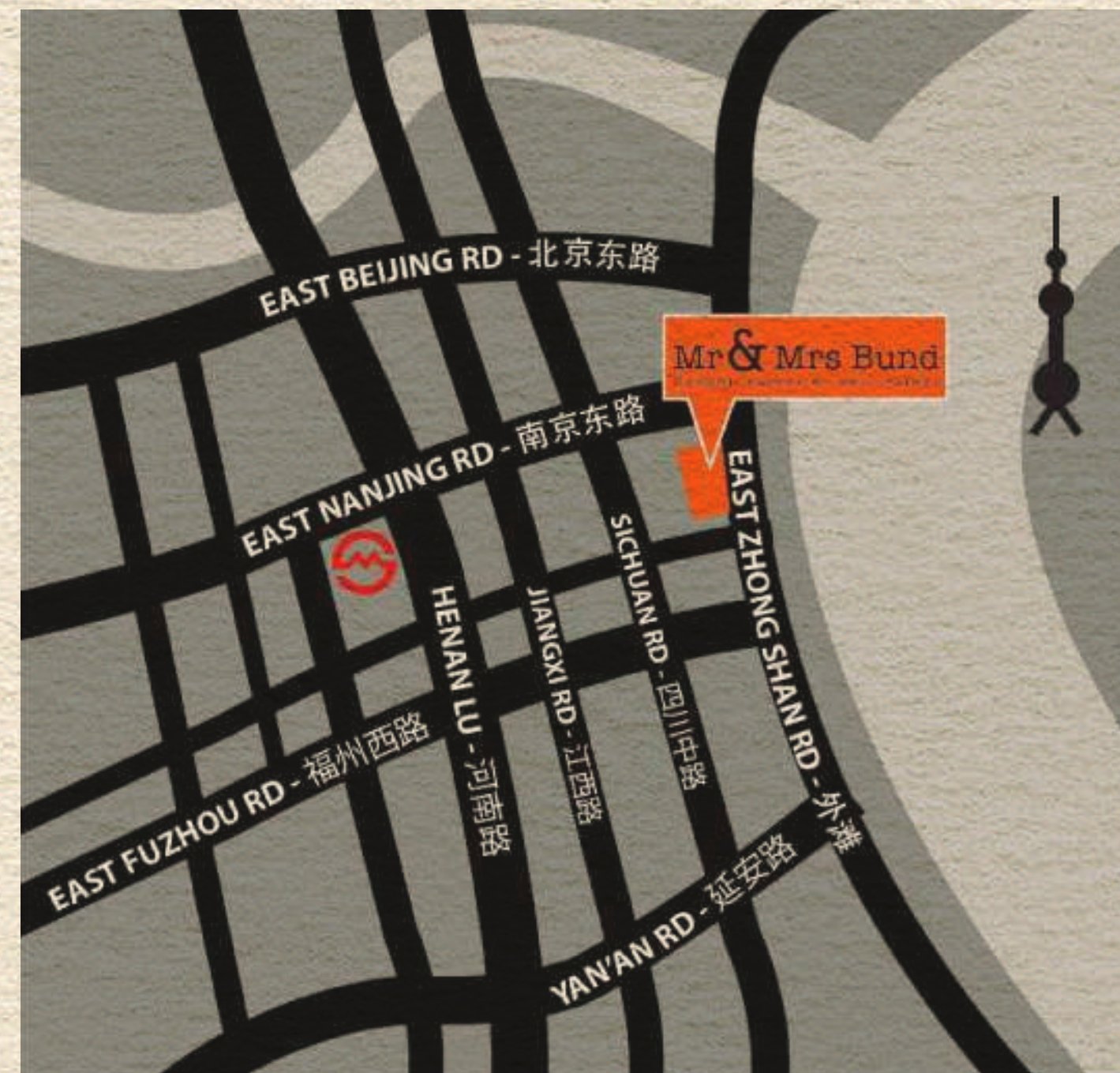
OTHER ENQUIRIES
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RESERVATIONS@MMBUND.COM

MR & MRS BUND BY PAUL PAIRET
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LOCATION

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SHANGHAI 200002



SCAN TO FOLLOW US
ON WECHAT



SCAN TO FOLLOW US
ON DOUYIN