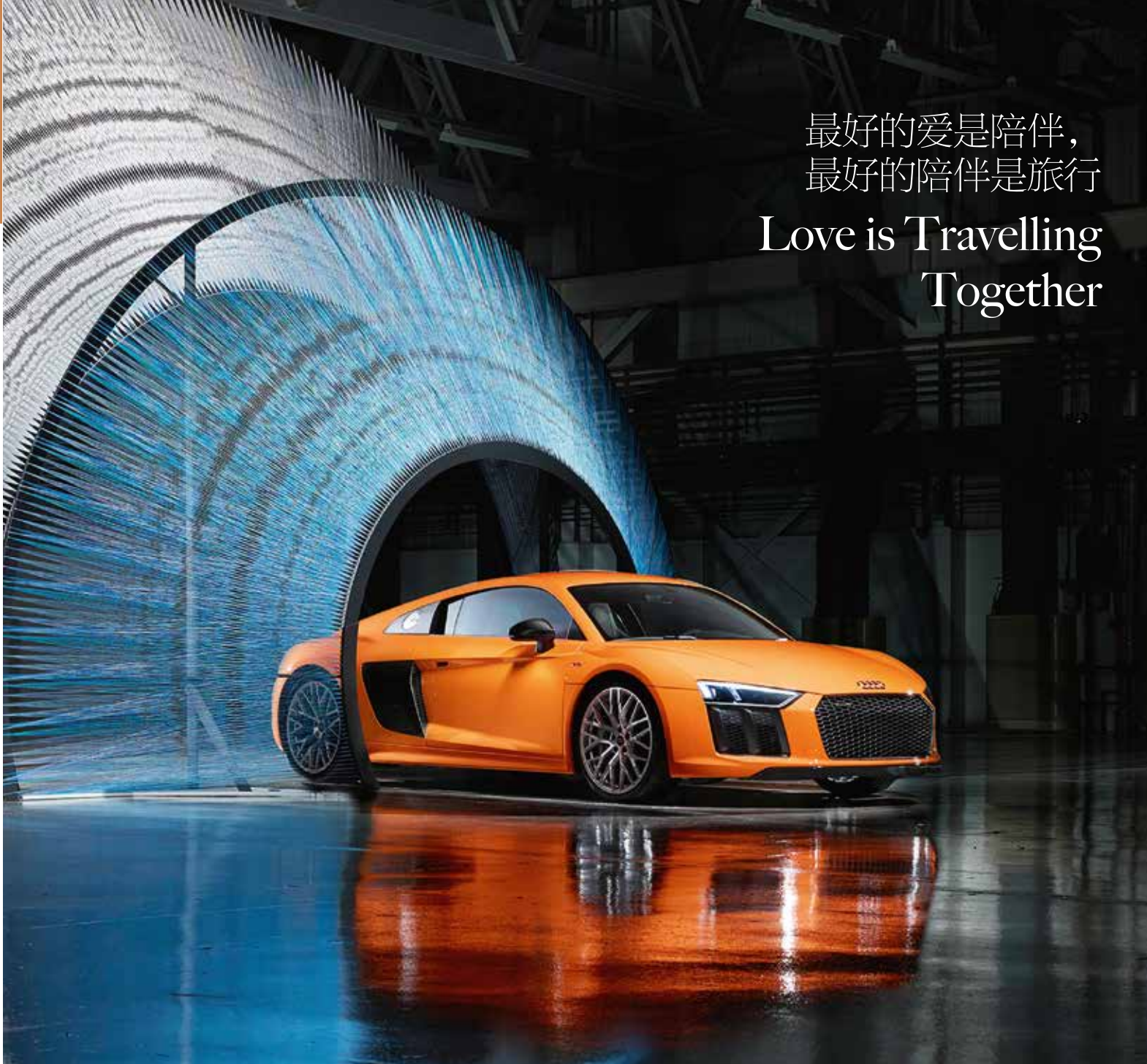


# LifeStyle

# ★ 品味生活

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# The Sense of A Weekend

## 周末的形式感

Editor: Laura Photos: Courtesy of All Restaurants

一个完美的周末，应该从早午餐开始。无论何种天气，洋溢着轻松氛围的早午餐总是带来最细润的温情。

*A perfect weekend should start with a leisurely brunch. Regardless of the weather, brunch in a relaxed atmosphere always delivers the most delicate warmth.*



## Mr & Mrs Bund

上海外滩的一众高级餐厅，无论从环境还是菜品都代表着顶级餐饮一贯水准。其中Mr & Mrs Bund，以神秘又正统的姿态，尤为让人神往。餐厅优雅的氛围中带有艺术气质的清新华丽。主厨Paul Pairet来自法国，他出品的菜式除了带有浓郁法式气息，更有迷人的当代创意，曾以分子料理名扬天下。

餐厅的周末brunch，仍然极具主厨Paul Pairet的个人风格，搭配有趣，味道浓郁，适合分享，除了提供的烘焙面包与蛋类菜品之外，也包含部分从晚餐菜单选出来的经典菜式。鱼子酱莼萝糖心蛋，在软糯流黄的糖心蛋和鱼子酱上配以丰富的奶油泡沫，并以莼萝酱汁平衡甜腻咸鲜。鸡肉芙罗旺是设计与味道同样耐人寻味的主菜。面包的空心塞入鸡肉鸭肝蘑菇，一勺咬下去，香气四溢。

Shanghai's Bund houses a number of fine dining restaurants, in terms of both environment and high-class presentation. Amongst which, Mr & Mrs Bund has been fascinating diners with its mysterious atmosphere and gorgeously artistic feel. Born and trained in France, Chef Paul Pairet serves creative dishes which have their roots in France but come with an Asian twists.

The eatery's weekend brunch features Chef Pairet's personal style: interesting and rich flavors suitable for sharing. Apart from the baked bread and egg concoctions, diners can still order selected dishes from the dinner menu. The Egg, Caviar, Dill is a perfectly poached egg, resting on top of dill oil and topped with luxurious caviar and crème fraiche. Le Beau Chicken Vol-Au-Vent is an intriguing main course both taste and appearance-wise. As you take a bite of the crunchy puff pastry filled with chicken and foie gras mushroom fricassee, the fragrant aroma explodes.

