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# Where's New

推荐各地新近开业的高端热门餐厅，介绍令人食指大动的招牌菜肴，邀你领略最新潮、独特的美食体验。编辑：李晓萌、张琛琳、苏婷婷、Hong Yu Ri

当地采访：Bae Woo Ri（巴黎通讯员）、李治润（纽约通讯员） 翻译：Kim Ji Eun



**Setting:** After a three-month renovation, Mr & Mrs Bund is back in business. Designer Filippo Gabbiani and his team Kokai Studio have retained the original style that is both relaxing and modern, while adding French elegance and chic details. Entering through the hidden gate, one gets a feeling of going to another country where the modern design is more casual and fresher than before. Tables and chairs in grey and white compliment the classical chandelier that is casual and graceful. The special background music is played on a Sennheiser equipment. The tableware is made by French Legle and Shanghai's Home Base that offer guests a very unique dining experience. **Menu:** Led by Paul Pairet, Mr & Mrs Bund has been listed as one of the global top 50 restaurants for two consecutive years. Offering popular French dishes, it also offers a dish-sharing concept and several set menus. The restaurant has kept the popular classic dishes such as steak, foie gras, and black codfish. Guests can try something that were not highlighted before such as the frog leg preserved in ginger, garlic, lemon grass and olive oil before it is slow deep-fried in French sauce. Paved on minced potato, garlic and celery, as well as sauce foam, the frog tastes tender and juicy. **Others:** The waiters still wear the Replay denim pants, while the night view is still breathtaking. The major renovations have been in the kitchen, with advanced equipment installed from Miele, Gerland-Manitowoc and Convotherm. The designer has left some goggle-like holes in the wall through which guests can peak into the kitchen.

## Mr & Mrs Bund

**环境：**名厨Paul Pairet位于外滩十八号的经典餐厅Mr & Mrs Bund不久前在众所期盼中重新揭幕，露台也将随着餐厅开业不日开放。设计师Filippo Gabbiani与他的团队Kokai Studio保留了餐厅原有的时髦轻松的设计主轴，同时融入了更多法式优雅与时髦细节。灰白系的桌椅搭配着典雅大气的吊灯，摩登的艺术手法下呈现出饶有趣味的布置，轻松惬意又不乏优雅。特别的背景音乐来自触动人心的Sennheiser音响系统，所有餐瓷均更换成了法国Legle与上海Home Base特别按照Pairet的设计手稿而独家生产的瓷盘系列。**菜品：**由Pairet领衔的Mr & Mrs Bund连续两年位列全球最佳50家餐厅之列，有着深刻法式烙印的餐厅提供流行的法国招牌菜式，但它分享式的上菜理念和多种套餐选择，都让用餐轻松而又便捷。如今，经由Pairet重新演绎的经典菜式几乎没有变化，比如照烧带骨牛排、鹅肝酱、黑鳕鱼等。也可以尝试一下以前并未引起关注的一些菜肴，比如很有意思的牛蛙腿，以姜、大蒜、柠檬草与橄榄油为腌料，腌制后再以法式柠檬牛油酱汁慢煎，煎至收汁，上菜时盘底铺上薯泥和荷兰芹泥，再放上以同种酱汁打出的泡沫，内里肉质鲜嫩，焦香扑鼻。**其他：**设计师特别在厨房一面的墙上安设了多个犹如在海底潜水时用的潜水镜，有一些是各类鱼的影像，有一些则是透明玻璃，让你可以一窥厨房里忙碌的身影。

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