

# 美食勿忘望江阁



Upper Cupola Interior

在 众星璀璨的上海外滩，望江阁因其神秘高贵而备受推崇。从2004年开业以来，一直颇受世界名流的青睐，先后接待过迈克尔·舒马赫，碧昂丝和汤姆·克鲁斯等明星。美国《旅行者》杂志将在望江阁的用餐体验评选为“一生中不可或缺的二十种经历”之一。

望江阁最为知名的是顶层的双人贵宾包房。精巧别致的私密空间拥有高达8米的挑高穹形屋顶，与垂坠的浪漫薄纱相辉映，笼纳着浓浓的复古温情；360度全方位视角，使窗外如梦如画般的外滩景色仿佛触手可及，堪称全上海少有的高雅浪漫用餐之地。望江阁底层则可同时款待8位客人用餐，来这里举办小型的商务宴请会显得别具格调。

在菜肴选择上，望江阁的客人也能尊享特权，可以从JEAN GEORGES法国餐厅，黄浦会，和新视角餐厅的菜单上任意选择。出自林明健大厨之手的鸡蛋鱼子酱，就别具特色。菜肴以精巧的鸡蛋壳为容器，装入慢火嫩炒的鸡蛋，再叠加上伏特加奶油，最后放上新鲜杭州千岛湖鱼子酱。柔滑的鸡蛋，醇滑的酒香奶油以及咸鲜的鱼子酱，混合入口，微妙绝伦。望江阁人均消费为RMB1600/位+10%服务费。



Chef Lam Ming Kin



Egg Caviar

## 营养珍馐问与答

鸡蛋鱼子酱这道菜的卡路里含量是多少？通常100克鱼子酱所含的热量是201卡路里；100克鸡蛋的热量是144卡路里，100克奶油的热量是897卡路里。鸡蛋鱼子酱这道菜用了8克鱼子酱，25克鸡蛋，2克奶油，所含总热量为69.66卡路里。

鱼子酱的营养成分有哪些？

鱼子酱含有丰富的蛋白质，胶原蛋白和多种维生素和矿物质，不仅能够有效地滋润营养皮肤，还可以使皮肤变得细腻光洁，是时尚又健康的美味。

进口的鱼子酱一定比国产鱼子酱优质吗？

这很难说。鱼子酱的质量也会受到新鲜度，加工和冷藏是否专业，以及鱼苗产地等因素影响。

## Nutritious Delicacy

**What is the calorie count of the Egg Caviar?**

Normally, the calorie count of 100 grams of caviar is 201; 100 grams of egg is worth 144 and 100 grams of cream has 897 calories. This Egg Caviar dish uses 8 grams of caviar, 25 grams of egg and 2 grams of cream, so the total calorie counts of this dish is 69.66.

**What are the nutritional contents of Caviar?**

The caviar contains protein, collagen and a multitude of vitamins and minerals; all are extremely good for moisturizing and nourishing the skin.

**Is imported caviar always better than that produced in China?**

Not necessarily. Quality of caviar is decided by both its degree of freshness, processing and refrigeration methods, and the origin of the fry.

## An Once-in-a-Lifetime Dining Experience

The Cupola at Three on the Bund may be one of the most special and exclusive private dining venues in the world. Since its opening in 2004, this elegant two-storey domed structure, standing atop Three on the Bund, has seen names in its celebrity guest book including Michael Schumacher, Beyonce and Tom Cruise.

The Cupola is best known for its smaller second story, which seats just two. This special dining room boasts a domed eight-meter-high ceiling, 360-degree bird's eye views of the Bund, lush décor and just one table and divan for two, making it probably the most romantic dining venue in China and the perfect place for truly "once-in-a-lifetime" dining experiences. On the first floor, a party of eight guests can indulge in the intimacy of the space decorated with luxurious furniture and fixtures, with fantastic views of the Bund and Pudong from its porthole windows.

Guests can select from the menus of New Heights, Whampoa Club and Jean-Georges to create their own unique menu. The Egg Caviar cooked by Executive Chef Lam Ming kin is a delicate dish featuring high nutritional value and smooth flavor. It uses the delicate egg shell as a container, into which tender fried eggs are placed, before vodka cream is added on the top, and finally fresh Hangzhou Qiandao Lake Caviar is added. The combined flavors of the tender egg, fresh bouquet cream and the refreshing salty Caviar tastes absolutely marvelous. Per-capita consumption at The Cupola is RMB1,600 + 10% surcharge.

外滩3号望江阁

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