

# 黄浦会 *Whampoa Club*

黄浦会位于外滩三号，是一家上海知名餐厅。装饰派艺术风格的家具陈设完美地呼应着上海声色靡丽的过去，其菜品更是引领了新一轮的中国高级烹饪风潮。现在，黄浦会推出了全新周末早午餐菜单，使你可以在较少的花费之下，在这间美丽的餐厅欣赏窗外令人惊叹的外滩美景和豪华的内部环境。黄浦会的新菜单采沪粤点心所长，不仅重现地道老上海风味，更将粤式经典点心融入菜单中，创造出时令养生佳肴。

精致前菜中有食客钟爱的老上海熏鱼和冰镇黄酒鸡等本帮菜肴精选。菜单中还首次加入了主厨精心准备的经过8小时慢煨细炖的时令养生炖汤，汤色清澈、汤味丰润，饮后齿颊留香、回味无穷。

周末早午餐菜单中的点心精选了老上海传统小吃，诸如蟹粉小笼包和三丝春卷，还有各式经典港式点心，如水晶虾饺和黑松露鲜虾鸡肉烧卖等。

另有广受欢迎的黄浦会炒饭和沪江八宝酱焖面等主食选择。最后再来一份招牌安南子炖天山雪莲，以精致的甜点结束经典的一餐。

此外，黄浦会餐厅还备有50种来自中国各地的上等好茶供你尽情享受。

Whampoa Club, at Three on the Bund, is a Shanghai institution. The restaurant's art deco inspired furnishings is a glorious nod to Shanghai's decadent past and the food once spearheaded a new wave of Chinese haute cuisine. Now you can enjoy the amazing Bund views and sumptuous surroundings of this beautiful restaurant at a steal. Whampoa Club's new weekend dim sum brunch menu blends Shanghainese and Cantonese classics to create seasonal healthy dishes.

Appetizers include Shanghainese favourites such as smoked fish and chilled drunken chicken. Every week will feature one of Executive Chef Ng's signature slow stewed soups, which have been cooked for eight hours.

The weekend dim sum menu also features traditional Shanghainese dim sum, like steamed dumplings with crab meat and deep fried spring rolls, or more classic Cantonese fare, like steamed shrimp dumpling or shrimp and chicken siew mai with black truffle.

Main courses include the popular Whampoa Club fried rice and Shanghainese noodles topped with "Ba Bao" spicy sauce. Finish your brunch on a sweet note with the double-boiled boat fruited sterculia seed with Tianshan snow lotus seed.

The restaurant also has a selection of 50 premium teas from across China for you to enjoy.

## INFORMATION

黄浦区中山东一路3号5楼，  
近广东路  
5<sup>th</sup> Floor,  
Three on the Bund,  
3 Zhongshan Dong Yi Lu,  
near Guangdong Lu

2号线、10号线南京东路  
Line2/Line10  
East Nanjing Road

电话 | TEL: 021 6321 3737  
www.threeonthebund.com

早午餐时间: 周六及周日  
11:30-14:00  
Weekend Brunch is  
available every Saturday  
and Sunday 11:30-14:00

午餐套餐 Brunch set menu :  
158RMB/person + 10%  
service charge

