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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：张琛琳、生佳霏、苏婷婷

**Setting:** The new Korean restaurant CHI-Q is a beautiful space crafted by Neri & Hu. The reception is dotted by metal pieces coated by charcoal and stones—a typical hallway in traditional Korean house. The dining space is divided into separate table area and sharing-table area under a high ceiling. The high-ceiling “forest canopy” is the centerpiece of the whole place. The large light bulbs hanging over the central axis creates a forest atmosphere with the unpolished wooden floor. The unique interior design takes guests into a visual journey. **Menu:** Celebrity chef Jean-Georges Vongerichten’s Korean wife Marja Vongerichten is the soul of the restaurant. Her concept of traditional Korean cuisine infuses the latest dining trend and merges it with Jean-Georges’s modern Asian flavor. The restaurant’s Korean chef Bichna Yu worked at Jean-Georges’s New York outlet. The “CHI” in the restaurant’s name is short form for kimchi, while “Q” represents the traditional barbeque cooking method. Kimchi and barbeque play important parts in the menu. Guests can sit with friends and family members and enjoy fresh meat, seafood and vegetable, as well as select their favorite homemade kimchi, kelp and other preserved vegetables. Highly recommended dishes are bibimbap with roasted foie gras, kingfisher sashimi with avocado and sweet soybean sauce. **Others:** Before entering the dining area, you will find a long bar where you can have a drink first. Guests can also order suitable drinks to go with food. Apart from imported juice, beer, Korean Makgeolli, soju and whiskey, the bar also has a rich list of cocktails where mustard and lichi are used for special Asian taste.



## CHI-Q

**环境：**外滩三号最新的韩国餐厅CHI-Q由如恩设计研究室精心设计，以层层木炭包覆的金属片与水泥石地点缀的餐厅接待处让人联想起传统韩式房屋的隐秘门厅。用餐区域则被分为半下沉式定制餐桌区与位于餐厅挑高中庭正下方的分享式餐桌区。挑高的中庭为整体空间的设计重心，暖色调金属天花板以独特光影与倒映式图案展现出森林的轮廓，与质朴的原木地板相得益彰。餐厅的空间设计可谓自成一派，抽象的景观和室内空间相辅相成，客人在用餐的同时，也能展开一场视觉上的建筑之旅。 **菜品：**名厨Jean-Georges Vongerichten的韩裔妻子Marja Vongerichten是餐厅菜品设计的灵魂人物，她的餐饮理念扎根于传统韩国料理并适应潮流变迁，将传统韩国料理与Jean-Georges的现代亚洲风味完美融合。餐厅的主厨由来自韩国的Bichna Yu担任，她曾就职于Jean-Georges Vongerichten的纽约旗舰店。餐厅名字CHI-Q中的“Chi”是“kimchi（泡菜）”的缩写，而“Q”代表韩国传统烹饪方式“Barbeque（烧烤）”。泡菜和烧烤在菜单中扮演着重要的角色，韩式烧烤是餐厅的主要特色，代表优雅又不失乐趣的分享式美食体验。客人可以和朋友、家人围坐在一起烧烤新鲜美味的肉类、海鲜和蔬菜，并根据自己的口味搭配自制泡菜、海带和酱菜。值得品尝的代表菜品有烤鹅肝韩式拌饭、韩式蔬菜炒番薯粉以及皇帝鱼刺身配甜酱油、辣椒油、牛油果和葵花籽。 **其他：**推开餐厅的木质大门进入主餐区前，你会发现长廊酒吧的所在，你可以餐后在此小酌一杯放松身心，也可挑选合适的酒品和饮料来搭配美食。除了提供进口果汁、啤酒和韩国米酒、烧酒和威士忌之外，这里的鸡尾酒单也十分丰富，芥末、荔枝等具有亚洲特色的食材被运用于不同的鸡尾酒里，带来极富创意的味觉体验。

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