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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



Pop American Brasserie

环境：外滩三号的顶楼重新装修后，变身充满活力与趣味的 Pop 美式餐厅。运用美国波普文化(pop culture)象征图像拼贴出的艺术性装饰点亮典雅的餐厅环境，并为其增添一丝妙趣。餐厅设计得让人仿佛置身于1970年代美国奢华餐厅，从踏进外滩三号顶楼的那一刻起，便能感受美式生活风格的经典演绎：怀旧风吊灯、弧形皮革与拼贴艺术相互衬托出设计理念的精华。餐厅的各个细节无不体现它的主题，以皮革与石面装饰的吧台、木材与石板交错的地面、深红皮质沙发、大理石与木质餐桌，以及酒红色与米色座椅，均呈现出亲切温暖的用餐氛围。**菜品：**餐厅菜品由法籍主厨 David Chauveau亲自设计，在欧洲、美国与亚洲拥有20年以上餐饮经验的他为宾客献上美国经典美食、烧烤肉类与海鲜菜品。饼房主厨 Vivian也致力于创造口味丰富、缤纷多彩的甜品，令食客

们重拾童心。**其他：**Bar Rouge前任经理钱伟携手Pop美式餐厅总经理Ahmed Ameziane设计了一张包含开胃酒和餐后酒的鸡尾酒单，还有一系列卖相迷人的招牌果味鸡尾酒等待着食客的味蕾，包括以椰汁酒、棕可可酒、牛奶和椰浆调制的“女演员”(The Actress)、用白葡萄酒、桃子酒、草莓糖浆和牛奶调制的“第一夫人”(The First Lady)，以及用柑橘伏特加、生姜、柠檬草、柠檬汁和生梨制作的“篮球明星”(The NBA Star)等。

地址/Add: 上海中山东一路3号6层6F, 3 Zhongshan Rd E1, Shanghai 电话/Tel: 021-6321-0909 人均/Average: RMB300-500 包房/VIP Room: 2间 泊车/Parking: 有/Yes 营业/Hours: 午餐lunch 11:00-14:00; 晚餐dinner 17:00-23:00; 甜品&鸡尾酒全天供应 desserts and cocktail through whole day

Setting: Three on the Bund has completely redesigned its top floor and opened the Pop American Brasserie. American Pop Culture imagery assembled in artistic collages brings out the classicism of the brasserie with playful and amusing scenes. The interior design of the restaurant offers guests the experience and lifestyle of a high-end restaurant of the 70's in America. The leather patches and stone top counter make up the cocktail bar. The polished wood and anthracite polished stone flooring, the red leather banquettes and Bordeaux and beige chairs with their wood or marble tables, are all elements that creates a welcoming and warm dining environment with contemporary flair. **Menu:** The menu is designed and executed by David Chauveau, a French Chef with over 20 years of experience in both brasserie and fine dining in Europe, US and Asia. He will offer a selection of American classics complete with a selection of grilled meats and fresh shellfish and crustaceans. Desserts are the signature creations of Pastry Chef Vivian. Exuberant and rich in flavors, they are kids' fantasies made real for adults who are still young at heart. **Others:** Alex Qian, the former manager of Bar Rouge, and Ahmed Ameziane, general manager of Pop American Brasserie, will work together on a drink menu composing appetite drink and after dining drink. A wide collection of refreshing cocktails of fruit flavors will be available. The Actress is made of Malibu, cream de cacao, milk and coconut juice. The First Lady is a refreshing drink made of a mix of white wine, peach, strawberry juice and milk. The NBA Star is a mix of citron vodka, ginger, lemon grass, lemon juice and pear.

