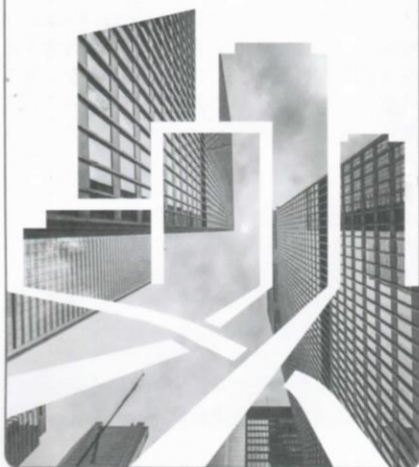


# CITY

## The Chop Chop Club Where Food Doesn't Wait

快点，  
这里的美食不等人



One chef with the "Midas Touch" in Shanghai's restaurant scene is French chef Paul Pairet. Last year, prior to coveting two Michelin stars for Ultraviolet, he already placed the restaurant on the 42nd slot in The World's 50 Best Restaurants; and as well, earning for both the restaurant and Mr. & Mrs. Bund two slots in Asia's 50 Best Restaurants line-up. These are but a few golden touches in his blazing trail of culinary accolades.

Today, Chef Pairet has his hands on The Chop Chop Club, a 60-seat dining haven that is seamlessly integrated with UNICO, a club lounge at Three on the Bund that swings to the rhythm of Latin music. Chop Chop is



another out-of-the-box concept of Chef Pairet combining fine cuisine with a slightly quirky format to make food a matter of fun and vice versa, fun a matter of food.

The name Chop Chop speaks for itself, suggesting of a "Carvery" menu of meaty cuts such as beef, lamb, chicken, ox tail, and seafood, amongst seven to eight main courses. What's more fascinating is that dishes change every night both in large and individual portions and are made available at every 15-minute interval throughout the evening. Such way of presentation is a brand new gimmick that sets the club apart from the rest.

A giant digital screen flaunts the dining space announcing the availability of each and every dish at 15 minutes interval, thereby creating excitement quite like that of an auction where every dish is made to feel like a coveted prize. Tables compete for the dishes announced on the screen and once they are snapped, the offers are gone for the seating.

The concept aims at heightening the joy of shared dining experience in which large

portions of food, after being snapped, are split among tables even if guests are unacquainted with one another. The scenario mirrors that of the home kitchen where family members gather to share the day's meal without having the matron of the house present her menu.

In this regard, "chop chop" conveys the notion







of "Food Doesn't Wait" and that "You've got to be quick to get in your order for the carvery".

"It's the reverse of Ultraviolet," says Chef Pairet, "it's a very simple idea, very much like the Sunday meal with your family. It's an interesting way of cooking that you don't find in many fine dining restaurants. The sharing of food, I love it. I love to cook it. Product driven, boldly essentialist and borderline primitive, The Chop Chop Club is a casual take on global and honest home cooking - The luxury of simplicity!"

There's a whole smattering of options from the carvery, available by portion for two to four persons depending how diners would want to share their picks. Such picks include vineyard charbroiled cote de bouef (RMB650/1,300 for portion/whole), grilled sea bass (RMB140/700), and a massive roasted-grilled extra large turbot (RMB260/1,800). Also on the offering are the incredibly moist and savory char-roasted chicken (RMB180/320) and black pepper short rib rack (RMB550/1,500).

While focusing on the ever-changing screen, there is also a sumptuous lineup of appetizers among which is the outstanding Beef Tartare (RMB120) featuring high quality of the beef with shallots, cream and a raw yolk combined in delicate proportion. As for lovers of seafood, the charred octopus leg



(RMB90) is something worth dying for. The octopus cuts like butter with a suspicion of charred flavor over the tangy, silky ginger-lime aioli. Other delights include the sour and buttery charred cabbage with capers and lemon; charred creamy cauliflower with cheese sauce and crispy parmesan lattice (RMB80each); grilled beef tongue (RMB180) enhanced only with a pinch of sea salt, a dash of lime, and seared to perfection. Needless to say, Chop Chop Club also prides itself with an array of cocktail creations and a fine collection of wines.

上海餐饮界的一位大厨似乎具有“点石成金”的魔力。在去年，先是为Ultraviolet摘得两颗米其林星，又为其争夺到“全球50佳餐厅”第42位排名，更为合作创建的Mr. & Mrs. Bund赢得“亚洲50佳餐厅”两次上榜，他就是来自法国的厨师Paul Pairet。但是，这些嘉奖或许只是他职业成就中的九牛一毛。

如今，大厨Pairet与位于外滩三号的UNICO合作创建了全新概念的Chop Chop Club餐厅，60个座位的享食空间与这个拉丁风情餐吧整合一体，在供应形式上另辟蹊径，让最精美的食物也变得有趣起来。

从餐厅名字便可领会其中深意，这是一家以烧烤为主题的餐厅，包括烤羊腿、烤牛肉、鸡肉、牛尾、海鲜等七八道主菜。重点在于每晚都会更换菜单，并采用分享式用餐体验，每道主菜或整份切盘供应大桌，或分成多个小份供

小桌分享，每次上菜间隔15分钟，目的是严格把控烹制时间，让每一道主菜都在“最佳时刻”上桌。

硕大的电子屏幕立在食客面前，上面不断滚动着每日的“出菜程序”，以及每种菜品出炉的具体时间、价格和所剩份数。因此，每出一道菜，食客们都像在比赛拿奖一样争分夺秒地向服务员下单，生怕这次吃不到。

这种概念是要打造家庭式的共享用餐体验，让餐厅里即便是素不相识的食客也能体会到在家分享食物的亲切氛围，烹饪风格返璞归真，寻根家的味道，重现家庭欢聚时的熙熙攘攘与欢声笑语。

由此看来，“chop chop”也传达了“美食不等人，你最好快点下单”的意思。

“它跟Ultraviolet正好相反，”厨师Pairet说道：“这个主意其实很简单，就像是在周末与家人聚餐。这种形式你很难在其它正式餐厅里见到。我喜欢分享食物的概念。我也喜欢烹饪。呈现食物本身的味道，回归烹饪的本真。Chop Chop Club以轻松的形式呈现世界各地最淳朴的家庭料理，带你体验简单中的奢华。”

Carvery菜单上的选择不多，可按照2人至4人份选择，包括碳烤牛排（人民币650/1300元）、烤海鲈鱼（人民币140/700元）、明火炭烤多宝鱼（人民币260/1800元）。同时还有香嫩多汁的烤鸡（人民币180/320元）和黑胡椒小排（人民币550/1500元）。

除了注重大屏幕上不断翻滚的菜单，餐厅还有各种美味前菜可选，比如牛肉塔塔（人民币120元），以优质牛肉搭配香葱、奶油和生蛋黄混合而成。对于海鲜爱好者，炭烤章鱼须（人民币90元）也值得一试。章鱼切起来像黄油，搭配浓郁丝滑的姜味柠檬蛋黄酱。其它不容错过的菜品包括酸酸的黄油烤卷心菜配水瓜柳和柠檬；奶油烤花菜配奶酪酱和帕玛森脆片（每份人民币80元）；烤牛舌（人民币180元）的火候恰到好处，只用了少许海盐和青柠汁提味。饭后想要喝上一杯的食客可以尝试由主厨Pairet和UNICO知名调酒师团队共同创造的各种每日现调瓶装鸡尾酒，更有多种多样的葡萄酒供您挑选。

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