

THE VERY BEST OF HIGH-END TRAVEL IN CHINA AND AUSTRALIA

HIGHER VIEW #15

# 翼境

## HIGHER VIEW

TRAVEL. LUXURY. LIFE.

### 奢华设计

探索中国恭王府

### 滋味甜点

悉尼浓情下午茶

### 周末品酒

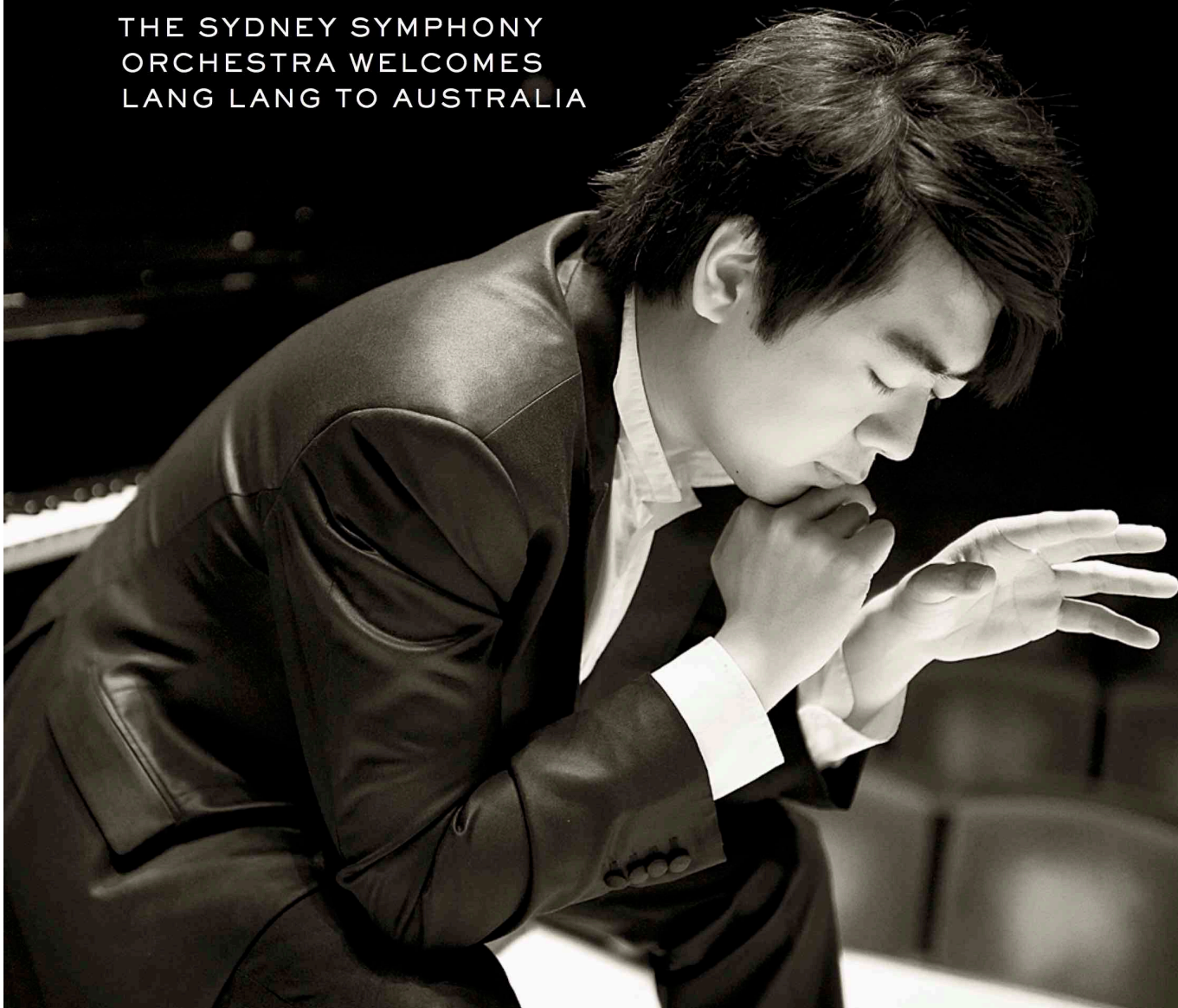
悠游猎人谷

#15

May - June 2016

## Key figure

THE SYDNEY SYMPHONY ORCHESTRA WELCOMES LANG LANG TO AUSTRALIA



中國東方航空  
CHINA EASTERN



中国駐悉尼旅游办事处  
CHINA NATIONAL  
TOURIST OFFICE, SYDNEY





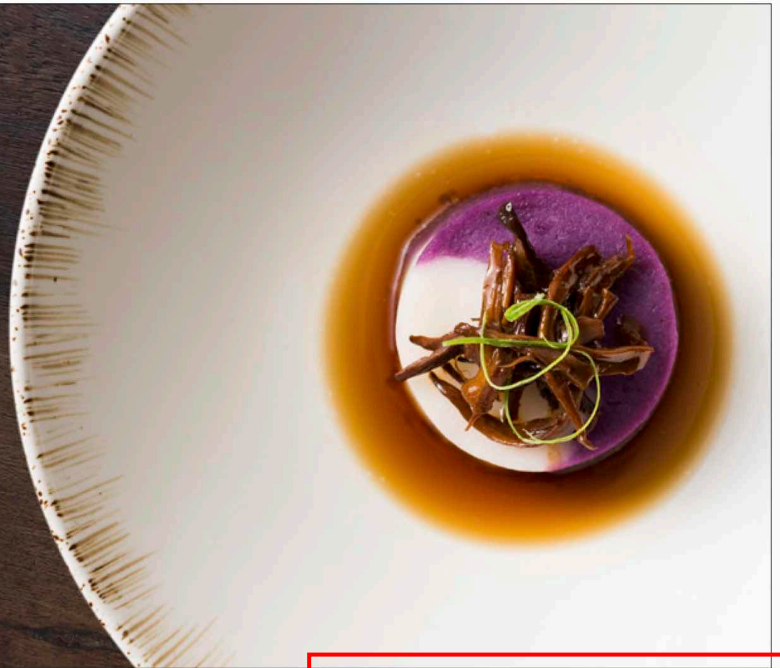
# 活动 Events

## 走近美食

### Stepping up to the plate

Asia's 50 Best Restaurants 2016 list is in. Here are the restaurants from Shanghai that made the cut...

2016年亚洲50佳餐厅新鲜出炉! 下面我们为您介绍几家入选的中国餐厅.....



#### Ultraviolet by Paul Pairet

The brainchild of French chef Paul Pairet, Ultraviolet by Paul Pairet is considered by many to be the most avant-garde restaurant experience in the world. Just 10 guests per night experience immersive dining in a secret location in Shanghai.

**On the pass:** Head chef Greg Robinson with chef-patron Paul Pairet

**Standout dish:** Tomato Mozza and Again [uvbypp.cc](http://uvbypp.cc)

ULTRAVIOLET BY PAUL PAIRET源自法国大厨保罗·佩莱 (PAUL PAIRET) 的创意, 被许多人视为世界上最前卫的餐厅。位于上海一个隐秘的位置, 每晚只接待十位客人。

厨师: 总厨格雷格·罗宾逊、主厨兼老板保罗·佩莱

特色菜: TOMATO MOZZA AND AGAIN



#### Fu He Hui

The only vegetarian restaurant to make it on the list. A meal at this tasting-menu-only restaurant is a journey in understanding China's diverse supply of fungi, some of which are extremely exotic. Even carnivores will love the food.

**On the pass:** Tony Lu

**Standout dish:** Lotus seed, honey pea, black fungus

**1037 Yuyuan Road, Changning, Shanghai**  
福和慧是入选“亚洲50佳餐厅”的唯一一家素食馆, 仅供应赏味套餐。在这儿用餐就像是一场中国各种菌菇的发现之旅, 其中一些品种相当罕见。即使是无肉不欢的人也会喜欢这儿的食物。  
地址: 上海市长宁区愚园路1037号。

厨师: 卢悻明

特色菜: 莲子、甜豌豆、黑木耳

#### Mr & Mrs Bund

There's something for everyone at Paul Pairet's "French-but-not-French" restaurant, which serves traditional bistro dishes with a modern twist in a relaxed setting. Stunning views of Shanghai are an added bonus.

**On the pass:** Executive sous chef Julien Hermida with chef-owner Paul Pairet

**Standout dish:** Lemon & Lemon Tart PP [mmbund.com](http://mmbund.com)

每个人都能在保罗·佩莱的“非典型法式”餐厅找到令自己倾心之处。这里环境舒适轻松, 供应的传统菜肴兼具现代特色。您还可以在这里欣赏上海的极致美景。

厨师: 行政副总厨朱利安·赫米达、主厨兼老板保罗·佩莱

特色菜: LEMON & LEMON TART PP

