

<<2012上海最佳餐厅>>

图书基本信息

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内容概要

本书由上海TATLER杂志社组织广大读者投票来推荐2011年上海最佳餐厅，根据得票数量多寡而甄选出上海150家最佳餐厅。

然后邀请10多位沪上美食圈内的中外资深人士前往入选的餐厅品菜点评，并对其环境、菜肴、服务、价格等作出较为全面与客观的评价，最后入选120家上海最佳餐厅。

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章节摘录

版权页：插图： SETTING: Located on the 91st floor of the Park Haytt in the landmark Shanghai World Financial Center. Guests can enjoy a spectacular view of Shanghai through the 25 metre high French-style windows. The unusual and novel dining environment makes a new paradise for Shanghai dining. FOOD: The open concept kitchen is divided into Western, Chinese and Japanese food service areas and the cuisine is prepared by both native and foreign chefs. Foreign guests can enjoy traditional Shanghai snacks like spring rolls and fried plain bun, while Shanghai locals can try authentic Japanese and Western food. Guests can select seafood and meat and specify the cooking method. The oyster bar offers oysters imported from all over the world. The freshest of fishes and the Boston lobster compete with the best of Japanese restaurants in Tokyo. Wellington foie gras, Italian parma ham, crab meat with black pepper, deep fried spare ribs with garlic served with lotus leaf rice, and juicy, tender Australian steak are all worth tasting. The duck from the best roast duck grill is of a quality you would expect from this first-class restaurant. The desserts and ice-cream following dinner are superb !

SETTING: Aimei Xuan Restaurant is located on the 8th floor of Le Royal M é ridien Shanghai. As you step off the elevator, you will find a colossal overhead aquarium which is moulded into the entrance. Against the dimmed lighting and the rippling waters, red fish of various sizes frolic in the tank, entertaining the visitor. FOOD: This restaurant focuses on Cantonese, Shanghai and Sichuan cuisines. The appetizers, vegetables with salad, assorted braised meats including roast duck, young chicken and roast pork, all whet the appetite. Green crab with savoury vermicelli is the trump entree of this restaurant. After savouring the first taste of the crab, guests are delighted to find the crab meat to be soft and delicate because the chef is highly skilled in preparing this seasonal dish. Fried foie gras in braised sauce is one of the exquisite Western dishes. Sliced honey ham, when eaten with bread makes a truly perfect dish. Fresh and fragrant are mere words when describing such a delight. The final dessert is another surprise. A light green beef tallow fruit and honey cream dessert has a myriad of flavours without greasiness. It is a perfect end to the dinner.

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编辑推荐

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