

Mr & Mrs Bund

MODERN EATERY BY PAUL PAIRET

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VOL
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BRAND

The image shows the interior of the Mr & Mrs Bund restaurant. The room is characterized by its high ceilings and classical architectural elements, including large, fluted columns and decorative moldings. The lighting is a key feature, with several large, spherical pendant lights made of a metal mesh with circular cutouts, hanging from the ceiling. The seating consists of long, dark tables with chairs that have red and purple upholstered seats. The floor is a light-colored wood with a geometric pattern. In the background, there are more tables and a bar area with menu boards.

Mr & Mrs Bund is a modern French restaurant, on the sixth floor of Bund 18, a heritage building on Shanghai's historic waterfront. The eatery, conceived by Chef Paul Pairet, was eagerly anticipated and since opening in April 2009 has quickly won a loyal following and excellent reputation for its casual chic and stylized French comfort food. Both modern and comforting, with a strong, fun personality, Mr & Mrs Bund has already established itself as one of Shanghai's premier restaurants.

PAUL PAIRET

Being a culinary egalitarian, Chef Paul Pairet runs two restaurants of widely different natures in Shanghai - A popular French modern eatery "Mr & Mrs Bund", and an avant-garde, experimental restaurant "Ultraviolet" - No. 24 in The World's 50 Best Restaurant 2015, and received two Michelin stars in the first Michelin Guide Shanghai.

Since landing in Shanghai in 2005, he staked out a reputation for his "highly personal and completely original cuisine". According to **Le Figaro France**, Pairet is "the top of the most incredible chefs of his time"; That's Shanghai sees him as "an OCD perfectionist with the soul of an artist".

At Mr & Mrs Bund, Pairet brings his sophistication and enormous talent to another, equal love of his accessible French comfort food.

ACCOMPLISHMENTS

No. 43 in 2013 | The World's 50 Best Restaurants

No. 28 in 2016 | Asia's 50 Best Restaurants

No. 7 in Asia, Top 1 in China 2012 - 2013 | The Miele Guide

100 Best Go List 2010 | Food & Wine US

Top 20 of Shanghai 2010 | ELLE France

Best Restaurant in Shanghai 2009 | Eat Magazine Germany

Restaurant of the Year 2015, 2016 | That's Shanghai

Best Chef 2012 - 2013 | That's Shanghai

Restaurant of the Year 2011, 2013, 2016 (editor's pick) | City Weekend

Best French 2010 - 2014 | City Weekend

Outstanding Brunch 2016 (editor's pick) | City Weekend

Best Brunch 2015 | Time Out Shanghai

Best Western Restaurant 2012, 2015 | iDEAL Award by Shanghai Daily

Best Restaurants in Shanghai 2010 - 2014 | Shanghai Tatler

Best French 2009 - 2010 | Modern Weekly

Paul Pairet | Best Chef 2012 - 2013 | That's Shanghai

Paul Pairet | Best Food Personality 2014 | Time Out Shanghai

Paul Pairet | Lifetime Achievement Award 2015 | That's Shanghai

Paul Pairet | Lifetime Achievement Award 2013 | Asia's 50 Best Restaurants

Paul Pairet | Chef's Choice Award 2016 | Asia's 50 Best Restaurants

Recommended 2017 | The Michelin Guide Shanghai

THE PLACE



Ring our door and enter a relaxed, chic dining room. A communal table sits in the center of a casually elegant restaurant. Four open dining areas and great views make up the heart of the restaurant. Large windows frame Pudong's futuristic skyscraper landscape. Bund 18's sixth floor awaits you!

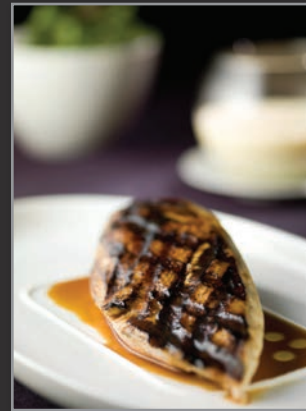
WHY MR & MRS BUND ?

Mr & Mrs Bund offers a relaxed but chic atmosphere, fantastic French classics, an extensive wine program, a historic location, and a view of the Pudong skyline, all with tons of style and personality.

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THE FOOD



With a unique menu that allows almost infinite customization, and an extensive wine list, everyone from the first-time customer to the discerning gourmet will find something to suit them. Custom menus, designed by Chef Paul Pairet, and catering to particular events, tastes, requirements, and budgets, are, of course, available.

A photograph of a luxurious restaurant interior. The room features several round tables with white tablecloths and elegant chairs. Large windows on the left side offer a view of skyscrapers. The ceiling is decorated with a pattern of recessed lights. The overall atmosphere is sophisticated and elegant.

YOUR EVENT

Would you prefer to start with a cocktail on our intimate terrace, gazing across to the skyscrapers of Pudong? Or perhaps a personal wine-tasting of our 32 wines by the glass? Or would you rather move directly into a memorable dinner of chef Paul Pairet's stylized French classics? From cocktails or a glass of wine on either of our two terraces, a dinner party for thirty of your closest friends, to a fully private event, Mr & Mrs Bund is equipped to handle all.

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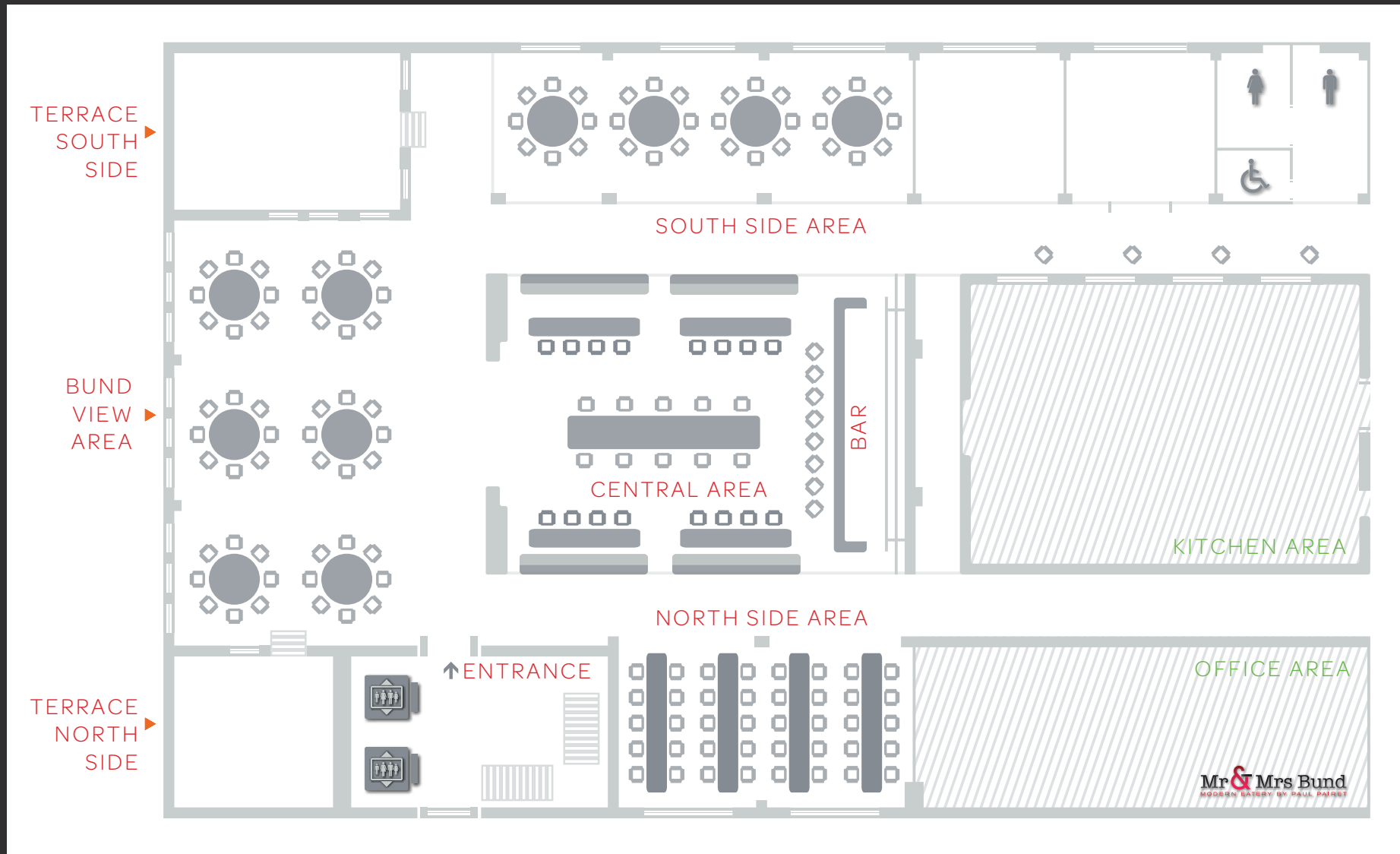
ESTÉE LAUDER

Deloitte.

McKinsey & Company



SPECIFICATIONS



Interior : 1200 sqm, divided into four common areas // **Exterior :** Two 45 sqm terraces
Total Seated Capacity : 180 guests // 7.5 meter-long host table for up to 18 guests
High tables and stools area

MR & MRS BUND

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BANQUET & FUNCTION OVER 30 GUESTS

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