 上海王宝和大酒店有限公司
Shanghai Wang Bao He Co., Ltd.



GRAND CENTRAL HOTEL
SHANGHAI
上海大酒店
★★★★★

上海市九江路505号
No.505 Jiujiang Rd. Shanghai
电话/Tel: +8621 53538888



CENTRAL HOTEL
SHANGHAI
王宝和大酒店
★★★★★

上海市九江路555号
No.555 Jiujiang Rd. Shanghai
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<http://e.weibo.com/wangbaohesh>

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WORLDHOTELS

N E W S L E T T E R

2016.4-6



SPRING

 上海王宝和大酒店有限公司
Shanghai Wang Bao He Co., Ltd.



上海大酒店荣获2015年雅高达“金环奖”

近日，上海大酒店荣获亚洲领先的全球酒店预订网站雅高达（Agoda.com）颁发的2015年“金环奖（Gold Circle Awards）”。

雅高达是一家位于亚洲的杰出专业酒店预订网站，于2009年创办金环奖，以表扬杰出酒店。评委通过几个重要的评审标准选出得奖者，包括时刻保持杰出的在线产品及服务、客人于雅高达网站的酒店住宿评价，以及价格竞争力等。2016年1月12日于上海举办的颁奖礼上，隆重揭晓了2015年的金环奖结果，上海仅15家酒店获此殊荣，其中上海大酒店位居第三。

此次上海大酒店获此殊荣，彰显了酒店产品及服务达到世界优秀水准，“王宝和”品牌已深受各国客户的青睐，其品牌影响力将继续辐射全球旅游市场。



Grand Central Hotel Shanghai: Winner of 2015 Gold Circle Awards

Recently, Grand Central Hotel Shanghai was awarded the 2015 Gold Circle Awards from Agoda.com, an Asia leading online hotel reservation service provider.

Agoda.com, as an Asia leading hotel booking website, established the Gold Circle Awards in 2009 to commend those excellent hotels. The winners are selected based on several essential evaluation standards, including outstanding online products and services, customers' comments over hotel services on Agoda.com and price competitiveness, etc. At the ceremony held on January 12, 2016, winners of the 2015 Gold Circle Awards were unveiled. Grand Central Hotel Shanghai ranked No. 3 among the only 15 Shanghai winners.

This honor manifests the world-class products and services in Grand Central Hotel Shanghai, and the international customers' recognition. And its steady brand influence will be expended to the global tourist market.



台北圆山大饭店与上海王宝和大酒店 续写两岸餐饮文化交流活动新篇章

2016年1月20日，“上海王宝和大酒店、台北圆山大饭店餐饮文化交流合作”签约仪式在上海王宝和大酒店举行。继2015年10月上海王宝和大酒店把中华老字号王宝和的蟹文化带到宝岛台湾，于台北圆山大饭店为爱好美食的台湾宾客奉上王宝和至尊蟹宴，并取得热烈反响后，台北圆山大饭店于今年3月来沪，在上海王宝和大酒店为上海食客奉上正宗的宝岛台湾美食。

此次成功签约，预示着两家“老字号”酒店将继续开展一系列深度合作项目，而最先展现在大陆美食爱好者面前的将是今年3月23日至3月27日于王宝和大酒店举办的台湾美食文化交流活动，届时如宋美龄最爱的圆山饭店红豆松糕等一系列台湾地道美食将揭开神秘面纱，完全呈现在全国美食爱好者面前。



Grand Hotel Taipei and Central Hotel Shanghai Write a New Chapter on Catering Culture Exchanges between Taiwan and the Mainland

On January 20, 2016, the signing ceremony for "catering culture exchanges and cooperation between Central Hotel Shanghai and Grand Hotel Taipei" was held at Central Hotel Shanghai. In October 2015, Central Hotel Shanghai brought to Taiwan the time-honored brand Wang Bao He crab culture and served food lovers in Taiwan a wonderful crab feast at Grand Hotel Taipei, which got a warm response. Grand Hotel Taipei has planned to visit Shanghai in March this year to serve the food lovers in Shanghai the authentic Taiwan food at Central Hotel Shanghai.

The successful signing heralds a series of deeper cooperation between the two time-honored hotels. The first event for food lovers in the Mainland will be the Taiwan food culture exchange activity to be held at Central Hotel Shanghai from March 23 to March 27, during which the red bean cakes loved by Song Meiling and various Taiwan food will be unveiled in front of Mainland food lovers.



王宝和大酒店荣获 TimeOut 上海新生活大赏 "最佳本土特色酒店奖"

“TimeOut 上海新生活大赏”，作为一个品牌已经走过了七个年头，“七年之痒”又是一个绕不过去的话题，那么这个评奖存在至今的理由是什么？当我们行走在这座城市的繁华街头，新酒店仍是最有趣的风景，新的美食风尚、新的入住体验、新的设计风格，永远都走在时代的最前沿，这应该就是它值得继续被抒写的理由！王宝和大酒店此次荣获2015年度“TimeOut 上海新生活大赏”之最佳本土特色酒店奖，是对整个酒店待客之道的嘉许，也是对王宝和餐饮服务品质的肯定，将使我们信心倍增地为旅行者提供更殷切更贴心的服务，继续为本土特色酒店争光添彩，也为这个城市添加浓墨重彩的一笔！



Central Hotel Shanghai: Best Hotel with Local Characteristics of TimeOut Shanghai New Life Awards

As a 7-year-old brand, the TimeOut Shanghai New Life Awards is now faced with an inevitable question: what is the reason for its existence? When strolling on the street, we find that the most attractive landscapes are new hotels - the new cuisine trends, new accommodation experience and new design styles, all of these lead the fashion and are worth of being awarded. Central Hotel Shanghai, the winner of the Best Hotel with Local Characteristics of TimeOut Shanghai New Life Awards in 2015, is praised for the excellent hospitality and F&B services. This honor encourages us to provide customers with better services, gain more honor for local hotels and contribute to the glamour of Shanghai.



最新推荐

位于酒店一楼的大堂酒吧设计典雅现代，悠扬的钢琴伴奏和宁静的气氛为往来宾客提供了商务洽谈及小憩之好去处。即日起为您提供进口红葡萄酒，现特价35元/杯。

以上价格需加收15%的服务费。

营业时间：7:00-24:00

预订电话：021-53965000 转 80116

地址：上海市九江路555号王宝和大酒店一楼大堂吧

New Recommendation

The elegant, contemporary-style Lobby Bar provides you with a peaceful place to meet friends and enjoy coffee, tea or a cocktail. Now we offer imported red wine for your choice at special rate RMB 35 per glass.

The price is subject to 15% service charge

Operation time: 7:00-24:00

Tel: 021-53965000 ext. 80116

Add: 1F Lobby Bar, 555 Jiujiang Rd Shanghai

厨师长推荐

洋溢着浓郁中式古典风格的上海餐厅华丽气派，以零点蟹菜、本帮菜及淮扬菜为特色的传统中式佳肴定会令您流连忘返。上海餐厅厨师长为您精心准备了以下特色佳肴供您选择：

- | | |
|-----------|--------|
| 1.白斩鸡 | 88元/例 |
| 2.竹笋枸杞藤 | 58元/例 |
| 3.油焖春笋 | 68元/例 |
| 4.鸡汁白水鱼 | 128元/例 |
| 5.鱼鲞两头乌 | 228元/例 |
| 6.蒜珠烧鮰鱼 | 168元/例 |
| 7.腌多鲜 | 128元/例 |
| 8.荠菜肉丝油墩子 | 12元/2只 |

以上价格均加收15%服务费

营业时间：11:30 – 14:00

17:30 – 22:00

预订电话：021-53965000 转 80209

地址：上海市九江路555号

王宝和大酒店二楼上海餐厅



Chef's Recommendation

The Shanghai Restaurant on the 2nd floor features hairy crab cuisine, traditional Shanghai cuisine and Huaiyang cuisine in an atmosphere of refined, classical Chinese style. Now our chef prepares delicacies for you during this season.

- | | |
|--|-----------------|
| 1.Sliced cold chicken | RMB 88 |
| 2.Sautéed bamboo shoots with wolfberry fruit cane | RMB 58 |
| 3.Braised bamboo with soy sauce | RMB 68 |
| 4.Topmouth culter steamed with chicken soup | RMB 128 |
| 5.Sautéed dried yellow croaker with pork in soy sauce | RMB 68 |
| 6.Channel catfish with garlic granules | RMB 168 |
| 7.Bamboo shoot soup with fresh and pickled streaky pork | RMB 128 |
| 8.Fried cakes filled with shepherd's purse and shredded pork | RMB 12/2 pieces |

All the prices are subject to 15% service charge

Operation time: 11:30-14:00 17:30-22:00

Tel: 021-53965000 ext. 80209

Add: 2F Shanghai Restaurant,
555 Jiujiang Rd Shanghai





春季特饮——草莓鸡尾酒系列

大堂酒吧开阔的挑高空间，伴随着流淌音乐，是商务会谈、亲友小憩的理想场所。即日起为您推出草莓鸡尾酒系列：草莓白朗黛、草莓牛奶酷乐、草莓冰霜大吉利及草莓之吻四种选择，每款只需人民币60元/杯。这个春季，在大堂酒吧享用一杯草莓鸡尾酒，尽情沐浴午后的温暖阳光，开启一份美丽心情。以上价格需加收15%服务费。

营业时间：8:00 - 24:00

预订电话：021-53538888 转 60158

地址：上海市九江路505号上海大酒店一楼

Strawberry Cocktail of Spring Drinks

Our bright and airy Lobby Lounge is an ideal place to meet business colleagues or friends over a coffee or cocktail. From now on, we provide you with four selections of Strawberry Cocktail series. They are Strawberry Blonde, Strawberry Cream Cooler, Strawberry Frozen Daiquiri and Strawberry Kiss for your choice at RMB 60 per glass. In this spring, enjoy one glass of Strawberry Cocktail in the afternoon, and you'll have a beautiful mood.

The prices are subject to 15% service charge.

Operation Time: 8:00-24:00

Reservation at 021-53538888 ext. 60158

Add: 1F, 505 Jiujiang Rd Shanghai

三文鱼系列国际自助晚餐



在这个春季，一楼咖啡厅为您带来了三文鱼系列国际自助晚餐，您可以享用采用不同烹饪方式的三文鱼美食，如藏红花红酒腌渍三文鱼，三文鱼色拉，三文鱼炒饭，三文鱼披萨，日式三文鱼头，香煎三文鱼等。此外，自助晚餐还有许多健康时令菜供您选择。寿司和生鱼片区域为您呈现阿拉斯加雪蟹脚、澳洲生蚝、阿根廷红虾等品种；爱美食的您当然不能错过哈根达斯冰激凌和时尚美味的甜品；更有当地美食如各式蒸点、面食和广式菜系。赶快和您的家人尽享上海大酒店为您带来的美食之旅。现只需人民币298元(需加收15%服务费)，同时我们还为您提供以下优惠：

- * 3人同行1人免单
- * 购10张以上自助餐券可享每张人民币208元净价
- * 1.3米以下儿童半价
- * 软饮料和本地啤酒无限量畅饮

营业时间：17:30-21:30

预订电话：021-53538888转60136

地址：上海市九江路505号上海大酒店一楼



Salmon International Buffet Dinner

This spring the Coffee Shop invites you to enjoy salmon International buffet Dinner. You can enjoy salmon cuisine of different cooking styles, such as salmon salad, fried rice with salmon and salmon pizza. In addition, many kinds of healthy seasonal cuisines are also available for you. You can delight yourself with Sushi and Sashimi bar station featuring Alaskan crab leg, Australian oyster and Fresh Argentinean Prawns. Large selections of Cakes, New Desserts and Haagen-Dazs ice cream are available. We also feature our Local and Chinese food: Dim Sum, Fresh Noodle station and Cantonese touch. Come and enjoy the food trip with your family together. All these are only at RMB 298 + 15% per person.

- * Buy two get the third for free
- * Only need RMB 208 net per person while purchases 10 buffet coupons or more
- * Half prices for children under 1.3 meters
- * Unlimited soft drinks and designated beer are included

Operation Time: 17:30-21:30

Reservation at 021-53538888 ext. 60136

Add: 1F, 505 Jiujiang Rd Shanghai

厨师推荐

位于酒店三楼的宝粤轩配有零点餐厅及贵宾包房，诚邀您品尝粤菜及上海本帮菜之精华，体验美食之艺术。在这个春季，我们厨师团队为您推出以下美食系列：

- *果木片皮鸭 198元/只
- *广式烤乳猪 398元/半只
- *清汤萝卜牛腩 98元/例
- *花雕青头鸭焖鲍鱼 188元/例
- *芥菜冬笋 68元/例
- *雪菜春笋烧塘鲤鱼 168元/例

营业时间：11:00-14:00 17:30-22:00
预订电话：021-53538888转60306或60139
地址：上海市九江路505号上海大酒店三楼



Chef's Recommendation

On the third floor is the Chinese restaurant Bo Yuet Hin. We invite you to experience the food trip of Cantonese cuisine and Shanghai cuisine. And now Bo Yuet Hin offers you special food in this season.

- *Sliced roasted duck RMB198
- *Cantonese roasted baby pig RMB398
- *Stewed beef with radish RMB98
- *Braised duck and abalone RMB188
- *Sautéed bamboo and shepherd's-purse RMB68
- *Braised dark sleeper with bamboo and preserved vegetable RMB168

Operation Hours: 11:00-14:00 17:30-22:00
Reservation at 021-53538888 ext. 60306 or 60139
Add: 3F, 505 Jiujiang Rd Shanghai



午市王宝和点心随心食

位于上海福州路上的老字号王宝和酒家，推出午市点心随心食活动！午市期间提供蟹粉鲜肉月饼、鲜肉月饼、蟹粉鲜肉汤圆、蟹壳黄、蟹粉小笼及蟹粉小馄饨等王宝和招牌点心供广大食客选择。百年老字号王宝和严格选材、精心烹饪的点心，为您的午餐提供简单、丰盛的健康美食。

地址：上海市福州路603号

咨询电话：021-63223673

Wangbaohe Assorted Snacks Lunch

Wangbaohe Restaurant, at Fuzhou Road, Shanghai, a time-honored restaurant brand, now offers you assorted snacks lunch! At noon, you can enjoy the crab & meat mooncakes, meat mooncakes, crab & meat rice balls, crab shell cakes, steamed crab buns, crab wontons and other Wangbaohe specialties. We use the best ingredients to make the best snacks for you. Welcome to Wangbaohe to enjoy your simple, diverse and healthy lunch.

Add: No. 603, Fuzhou Road, Shanghai

Tel: 021-63223673