

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
电话/Tel: +8621 53965000



王寶和酒家
WANG BAO HE

上海市福州路603号
No.603 Fuzhou Rd. Shanghai
电话/Tel: +8621 63223673

网址/Website: www.wbh-sh.com



酒店官方微博
Official Weibo



酒店官方微信
Official WeChat

WORLDHOTELS



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

NEW S L E T T E R
2018.1.3



新年快乐 狗年大吉
贰零壹捌 戊戌狗年

冬 WINTER



百年老校、百年老店再度携手全国河蟹产业界“奥斯卡金奖”

11月14日，上海海洋大学第十一届蟹文化节暨2017年“王宝和杯”全国河蟹大赛在王宝和大酒店隆重举行。来自上海、江苏、安徽等地约60家养殖单位选送的1700余只河蟹角逐全国河蟹产业界的“奥斯卡金奖”。通过多轮角逐，最终经专家、教授、王宝和蟹宴烹饪技艺第二代传人王浩师傅等组成的评审团，从体色、体重及口感等方面的评判，评出了最佳口感奖、最佳种质奖、金蟹奖、优质蟹奖以及蟹王、蟹后奖。通过蟹文化节的开展，有力地传播了“王宝和”蟹文化品牌，为巩固公司蟹宴市场的龙头地位奠定了基础。

Century-old school and century-old restaurant worked together again to claim the “Oscar Award” of national river crab industry

Hosted by Shanghai Ocean University and Shanghai Wang Bao He Co., Ltd., the 11st Crab Culture Festival & 2017 “Wang Bao He Cup” National River Crab Contest took place in Shanghai on November 14. More than 1,700 crabs selected from over 60 farms from Shanghai, Jiangsu, Anhui and other parts of the country competed for the “Oscar Award” of national river crab industry. The review panel consisting of experts and professors and Wang Hao, the second-generation successor of “Wang Bao He” crab cooking skill decided the winners of Best Flavor Award, Best Variety Award, Golden Crab Award, Excellent Crab Award, Crab King Award and Crab Queen Award according to crab color, weight and flavor. This event has greatly promoted “Wang Bao He” crab culture and laid a solid foundation for Shanghai Wang Bao He Co., Ltd. to strengthen its leadership in crab feast market.



王宝和至尊蟹宴再度“空降”东京、大阪

10月27日至11月6日，时隔一年上海王宝和大酒店餐饮团队再度献艺东京和大阪新大谷酒店，让日本食客再次有机会享受到高档蟹宴的完美体验。王宝和蟹宴正宗的味道、精彩的拆蟹表演、传统与创新结合的独特蟹料理，让食客们赞不绝口，餐厅生意火爆。此次日本之行，王宝和大酒店餐饮团队与日本同行进行了蟹文化和中华料理的交流，并结下了深厚的友谊。与同样历史悠久、知名度高的日本新大谷酒店合作交流、互相学习，两家酒店结下了不解之缘。王宝和将继续致力于蟹文化的传播，把王宝和蟹文化带出上海走向世界！

Supreme Crab Feast of Central Hotel Shanghai Lands in Tokyo and Osaka Again

From October 27 to November 6, the food and beverage team (F&B team) of Central Hotel Shanghai demonstrated their cooking skills in Hotel New Otani Tokyo and Hotel New Otani Osaka again one year later, providing another chance for Japanese diners to enjoy a high quality crab feast. The authentic taste of the crab feast, excellent crab disassembly performance, as well as the unique crab cuisine combining tradition and innovation from Central Hotel Shanghai made diners keep on singing praises and coming in a continuous stream. During this Japanese tour, the F&B team of Central Hotel Shanghai and Japanese peers have exchanged crab culture and Chinese cuisine, and forged a deep friendship. The communication, cooperation, and mutual learning between Central Hotel Shanghai and Hotel New Otani (which also has a long history and a high profile) have developed an indissoluble bond. Central Hotel Shanghai will remain committed to the dissemination of its crab culture and bring the crab culture out of Shanghai to the world.





冬季咖啡新品推荐

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。现为您推荐以下新品咖啡：

甜蜜之吻、法式浓情、午夜飘雪、榛心蜜意，每杯仅需人民币48元

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酒吧

Winter New Coffee

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 some new recommendations for your choice at RMB 48 per cup.

Sweet Kiss, French Passion, Midnight Snow, Hazelnut Honey

All the prices are subject to 15% service charge

Operation time: 7:00-24:00

Tel: 021-53965000 ext. 80116

Add: 1F Lobby Bar, 555 Jiujiang Rd, Shanghai

冬季恋“锅”自助晚餐

王宝和大酒店二楼咖啡厅，环境舒适典雅，同时能容纳240人就餐。餐厅荟萃了亚洲及国际风味美食，独特的开放式厨房设计，为您精心准备了小火锅自助晚餐，重量级食材让人欲罢不能。餐厅还为您准备了现场切割的叉烧、酥皮烤牛排、烤丁香火腿、烤鱼派等每日一款美食，还有美味、精致的西式甜点，美不胜收、回味无穷！现仅需人民币218元，加15%服务费。更有以下惊喜等着您！

- 自助餐券十张只需人民币158元/张
- 1.3米以下儿童半价
- 指定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：53965000转80209，敬请提前预订

地址：上海市九江路555号王宝和大酒店二楼咖啡厅



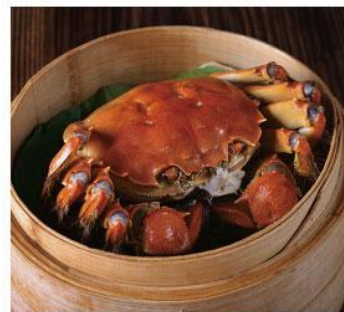
Hot-pot buffet dinner

The Coffee Shop of Central Hotel Shanghai located on the 2nd floor contains 240 seats with elegant environment and unique open kitchen design, featuring Asian and international cuisine. It offers Hot-pot buffet dinner with varieties of hot pot food, daily carving food and delicious dessert at RMB 218+15%. Come and enjoy in a comfortably atmosphere with your family and friends.

- Only need RMB 158 net when purchasing 10 tickets
 - Half price for children under 1.3 meters
 - Unlimited soft drinks and designated beer are included
- Reservation at 53965000 ext. 80209,
advanced reservation is required

Operation time: 17:30-21:30

Add: 2F Coffee Shop, 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：

蜜枣羊肉煲、京葱牛筋煲、塔菜炒冬笋、碧绿围双冬、粉皮鱼头汤、全家福砂锅

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.

- Stewed Lamb and Jujube in Casserole
- Braised Beef Tendon in Casserole
- Fried Shanghai Cabbage with Fresh Bamboo Shoots
- Sautéed Bamboo Shoots with Mushrooms
- Fish Head Soup with Sheet Jelly
- Shanghai Style Casserole

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

Tel: 021-53965000 ext. 80209

Add: 2F Shanghai Restaurant, 555 Jiujiang Rd Shanghai



王宝和年夜饭外带系列开始预订啦

把美味和团圆带回家！王宝和让您足不出户即在大年夜享受来自中华老字号王宝和的丰盛美味佳肴。以下菜品均可随意组合：全家福砂锅398元（大份）/268元（中份）、什锦大拼盘298元、荷叶八宝鸭98元、本帮走油肉98元、菠萝奶香八宝饭68元（大份）/48元（小份）、蟹粉鲜肉汤圆54元/6只、蟹粉小笼68元/10只、蜜枣羊肉煲128元、白切羊羔肉128元、咸肉煮水笋98元、特色清蟹粉298元、秃黄油398元。

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

The Booking of takeout series of New Year's Eve dinner Starts

Take home the delicacy and reunion! The following dishes can be combined at your choice: Stewed Assorted Delicacies at RMB 398(big)/RMB 268 (medium) , Eight kinds of cold dishes at RMB 298, Duck stuffed with 'eight treasures' and wrapped in lotus leaf at RMB 98, Braised sliced pork in brown sauce at RMB 98, Eight treasures sticky rice with pineapple at RMB 68 (large)/RMB 48(small), Fresh crab meat and pork rice dumpling at RMB 54(six balls), Steamed crab meat dumplings at RMB 68/10 pieces, Braised mutton with jujube at RMB 128, Frozen mutton jelly at RMB 128, Boiled salted meat with bamboo at RMB 98, Sautéed crab meat at RMB 298, Hairy crab roe & sperm at RMB 398.

Tel: 021-53965000 EXT. 80209

Add: 2F Shanghai Restaurant, 555 Jiujiang Rd, Shanghai



精油按摩的功效与益处

根据个人的肌肤提供最贴合的香薰油，从而达到有效的吸收和护肤，舒解紧绷的肌肉，增强灵活程度，消除压力，恢复元气，加速尝试脂解，促进新陈代谢使全身达到放松，精神爽快。

拔罐和走罐的功效与益处

拔罐和走罐出现的红细胞渗透也叫白溶现象，此现象可以提高人体的免疫能力，也可以增强人体的潜在抗病和自愈的能力，防病治病、养生保健，还可以协调平衡人体阴阳、运行气血、疏通经络，有温经散寒的作用。拔罐和走罐具有活血祛瘀、解表散寒、行气除湿、清热解毒，对于现代社会人们在快节奏高压下产生的疲劳、睡眠缺乏及食欲不振等有很大的改善作用。

– 拔罐 180元/次 – 走罐 180元/次 – 精油按摩+拔罐或走罐 780元/次

预订电话：021- 5396 5000转80405

地址：上海市九江路555号王宝和大酒店四楼



Effects and benefits of oil massage

Provide the most fitting and customized essential oil to your skin to achieve effective absorption and skin care, relieve tight muscle, enhance flexibility, eliminate stress, recover vitality, accelerate lipolysis and metabolism, thereby relaxing your entire body and mind.

Effects and benefits of cupping and moving cupping

The osmotic erythrocyte appearing after cupping and moving cupping can enhance the body's immunity and potential resistance to diseases and self-healing ability, preventing and curing some diseases with life cultivation and health preservation effects; meanwhile, it can help keep a Yin and Yang balance, as well as promote qi and blood circulation, dredge the meridian, warm channel and expell cold.

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|--|--------------|
| - Cupping | RMB 180/time |
| - Moving cupping | RMB 180/time |
| - Oil massage + cupping and moving cupping | RMB 780/time |

Tel: 021- 53965000-80405

Address: 4F, No.555, Jiujiang Road, Shanghai





冬季热饮

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。即日起为您推出冬季热饮系列：红豆薏米仁露、南瓜山药露、核桃芝麻露、玉米山药露、紫薯南瓜露五种选择，每款只需人民币45元(需加收15%服务费)。在严寒冬季喝上一杯热饮，既健康又暖身。

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

Winter Hot 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 five selections of hot drink series. They are Red Bean and Coix Seed Syrup, Pumpkin and Yam Syrup, Walnut and Sesame Syrup, Corn and Yam Syrup and Purple sweet Potato and Pumpkin Syrup for your choice at RMB 45 per cup.

All 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

创意国际料理自助晚餐

在2018年来临之际，自1月16日起上海大酒店咖啡厅为您带来更加新鲜和健康的国际自助晚餐，让您足不出“沪”即可邂逅世界各地的美味料理。这里有来自南美洲及太平洋的海鲜、王宝和招牌的熟醉蟹、中国风的烤鸭、季节限定的羊肉冻任您畅享，更有一人份龙虾、鳕鱼、鹅掌鲍鱼三款招牌料理供您三选一。高品质的牛羊排由大厨现场点单烹制，为您私人订制香气四溢的专属美味。各类精美甜品、进口冰激凌都是不可错过的美味哦！期待您和您的家人朋友在此舒适的环境中获得愉悦的享受！现只需人民币328元,需加收15%服务费，同时我们还为您提供以下优惠：

* 指定软饮料和本地啤酒无限量畅饮

* 1.3米以下儿童半价

* 购10张以上自助餐券可享每张人民币258元净价

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



International Buffer Dinner

As the year 2018 is coming, the Coffee Shop will offer fresh and healthy international buffet dinner from January 16th. We will offer you seafood from South America and the Pacific Ocean, and signature dishes from Central Hotel Shanghai, including cooked wine preserved crabs, Chinese-style roast duck, as well as seasonal frozen mutton jelly. Moreover, the coffee shop offers an individual portion of the following three signature dishes: lobster, codfish, and braised goose web with abalone, from which you can choose one. You can order high-quality steaks and lamb chops onsite and the chef will freshly prepare them for your own taste. You can never miss the exquisite desserts and imported ice creams! Wish you and your family and friends can enjoy yourselves in this pleasant dining environment!

* Unlimited soft drinks and designated beer are included

* Half prices for children under 1.3 meters

* Only need RMB 258 net per person while purchases 10 buffet coupons or more

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。在这个季节，我们的厨师团队为您推出精致的美食系列。

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|------------|--------|
| – 双冬扣羊腩 | 258元/例 |
| – 鲍鱼焖鸡 | 288元/例 |
| – 虎虾柳爆鸡枞菌 | 158元/例 |
| – 豉汁骨香龙利鱼 | 188元/例 |
| – 龙虾汤泡饭 | 128元/窝 |
| – 龙虾汤过桥象拔蚌 | 时价 |

以上价格需另收15%服务费

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 New Delicacies

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 new delicacies for your choice.

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| - Braised lamb with mushroom and bamboo in casserole | RMB 258 |
| - Braised abalone with chicken | RMB 288 |
| - Stir-fried tiger prawn fillet with mushroom | RMB 158 |
| - Steamed sole fish with fermented soybean sauce | RMB 188 |
| - Rice in lobster soup | RMB 128 |
| - Heat up Panopea abrupt in lobster soup | Current prices |

All the prices are subject to 15% service charge.

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

Reservation at 021-53538888 ext. 60306 or 60139

Add: 3F, 505 Jiujiang Rd Shanghai



上海大酒店推出年夜饭外卖系列

Grand Central Hotel Shanghai launches takeout series of New Year's Eve dinner

新春期间，上海大酒店特别推出富贵大盆菜、潮州卤水拼盘、广式烧鹅、广式烧鸭、椰汁糖年糕等年夜饭外卖系列菜品。富贵大盆菜食材丰富，采用砂锅作为器皿，寓意团圆是南方人春节必不可少的一道菜。潮州卤水拼盘的卤水以猪骨、老鸡、火腿等材料精心熬制而成，口味鲜美，芳香浓郁。使用木炭明火直接烤熟的广式烧鹅、烧鸭，肉质鲜嫩多汁，香气逼人。椰汁糖年糕入口香甜，充满椰香。上海大酒店年夜饭外卖系列产品让您拥有一个简单不忙碌，丰盛幸福的新年！

- 富贵大盆菜 人民币628元（4-6人份）
人民币928元（8-10人份）
- 潮州卤水拼盘 人民币298元/盒
- 烧鹅 人民币288元/只
- 烧鸭 人民币188元/只
- 叉烧 人民币118元/斤
- 椰汁糖年糕 人民币58元/个

咨询电话：021-53538888转60137

地址：上海市九江路505号上海大酒店三楼



During the Chinese New Year, Grand Central Hotel Shanghai will launch a series of takeout dishes for New Year's Eve Dinner, such as Stewed Assorted Delicacies, Chaozhou Assorted Marinated Meat, Cantonese-style Roast Goose, Cantonese-style Roast Duck, Coconut Sugar New Year Cake and so on. The takeout series of New Year's Eve dinner launched by Grand Central Hotel Shanghai will bring you an easy but rich and happy New Year!

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| - Stewed Assorted Delicacies | RMB 628 (4-6 persons) | RMB 928(8-10 persons) |
| - Chaozhou Assorted Marinated Meat | RMB 298 | |
| - Roast Goose | RMB 288 | |
| - Roast Duck | RMB 188 | |
| - Roast Pork | RMB 118/500g | |
| - Coconut Sugar New Year Cake | RMB 58 | |

Tel: 021-53538888-60137

Add: 3F, 505 Jiujiang Rd Shanghai

