 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



王宝和酒家
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[™]
COLLECTION

N E W S L E T T E R

2018.10-12

秋之韵

AUTUMN

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

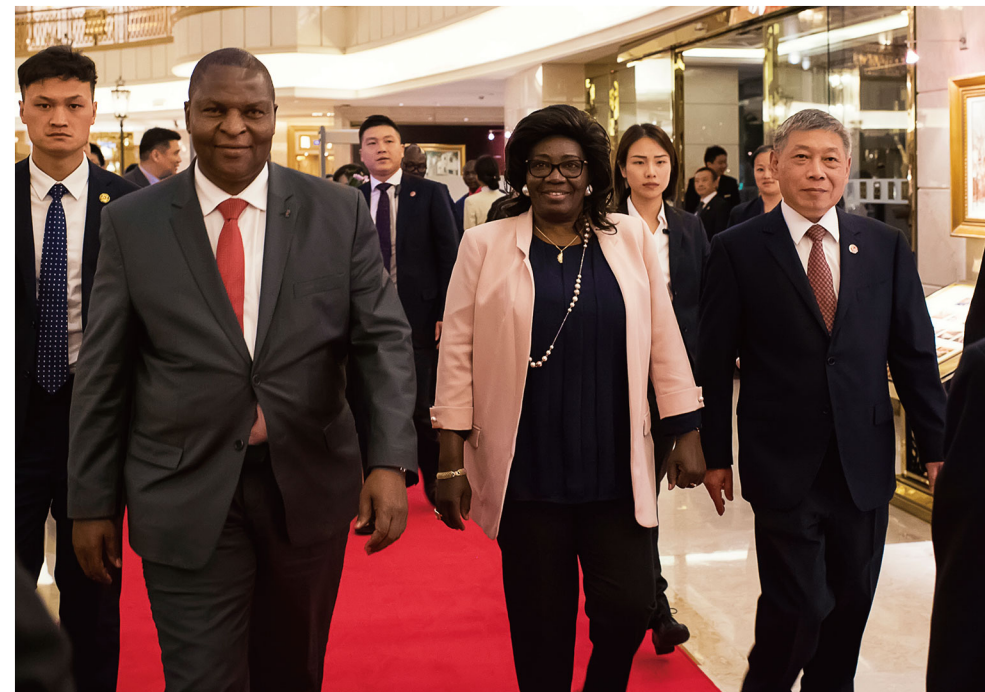


中非共和国总统福斯坦·阿尔尚热·图瓦德拉一行下榻上海大酒店

9月3日至4日，2018年中非合作论坛北京峰会成功举行，这是迄今为止我国举办的规模最大、规格最高的主场外交活动。9月9日，刚从福州考察交流完的中非共和国总统图瓦德拉及代表团一行下榻上海大酒店，受到酒店领导及员工们的热烈欢迎。图为中非共和国总统图瓦德拉（左一）与上海王宝和大酒店有限公司总经理张国生（右一）。

President Faustin-Archange Touadéra of Central African Republic Checked in at Grand Central Hotel Shanghai

2018 Beijing summit of the Forum on China-Africa Cooperation was held between September 3 and 4. It has been the largest and highest-level diplomatic event held by China so far. On September 9, a delegation led by president Touadéra of Central African Republic checked in at Grand Central Hotel Shanghai after an investigation and exchange in Fuzhou. They were warmly welcomed by general manager and staff of the hotel. The photo shows president Touadéra of Central African Republic (first from left) and general manager Zhang Guosheng of Shanghai Wang Bao He Co., Ltd. (first from right).



行·味2018餐厅评选，王宝和喜获三项大奖

9月10日晚，上海交通广播“行·味2018餐厅评选”颁奖礼在美罗城“上剧场”举行。知名餐厅、酒店、旅业精英人士等数百人应邀出席，共同见证揭榜时刻。

值得一提的是，今年的评选还特别得到了上海市食品药品监督管理局、上海市消保委等部门的支持，是上海第一个由政府 and 行业主管部门背书，极具公信力的媒体榜单。主办方结合大众点评大数据、餐饮品牌顾问、美食主播等专业测评，对入围的321个餐厅仔细甄选，最终，上海王宝和大酒店的“上海餐厅”喜获“2018年度十大餐厅”及“2018阿基米德人气TOP10获奖餐厅”两项大奖，上海王宝和大酒店有限公司行政总厨王浩师傅荣膺“Great Chef主厨榜”大奖。



Wang Bao He Claimed Three Prizes at 2018 Delicious Travel Restaurant Award

On the evening of September 10, Shanghai Traffic Radio “2018 Delicious Travel Restaurant Award” was held at the Metro City “Theater Above”. Several hundred people from famous restaurants, hotels and travel industry were invited to witness the award ceremony.

It is noteworthy that the event got the support of Shanghai Municipal Food and Drug Administration, Shanghai Consumer Council and relating departments. It is the first credible media list in Shanghai endorsed by the government and competent departments of the industry. The organizer carefully and objectively assessed 321 restaurants based on Dianping.com data, advice of food & beverage brand advisors and food anchors. Finally, “Shanghai Restaurant” of Central Hotel Shanghai claimed two prizes - “2018 Top 10 Restaurants” and “2018 Archimedes TOP10 Restaurants”. Executive chef Wang Hao of Shanghai Wang Bao He Co., Ltd. was awarded the title of “Great Chef”.

王浩师傅私人定制蟹宴

王宝和蟹宴非遗传承人王浩师傅，在这个金秋为您带来高端私人定制蟹宴。王师傅的蟹宴烹饪技艺炉火纯青，将蟹每个部位的美味发挥到极致。蟹宴的每道菜都将由王师傅亲自烹饪，无论是亲朋小聚还是商务宴请，皆能让宾客体验到饕餮蟹宴的精致高雅，为沪上食客呈现高端的传统蟹宴。

预订电话：021-53965000 转 80301 地址：上海市九江路555号王宝和大酒店三楼



Chef Wanghao's Private Hairy Crab Feast

Chef Wang Hao, an inheritor of the intangible cultural heritage of Wang Bao He crab banquet, will bring you a high-end customized crab banquet in this golden autumn. As chef Wang is masterful in cooking crab banquet, he always makes every part of crabs so delicious. Every course of crab banquet will be cooked by chef Wang himself. Whatever it is a get-together or business banquet, guests or diners are served a traditional crab banquet that is fairly delicate and tasteful.

Tel: 021-53965000 ext. 80301 Add: 3F, 555 Jiujiang Rd Shanghai



海鲜&小火锅畅享自助晚餐

王宝和大酒店二楼咖啡厅，荟萃了亚洲及国际风味美食。全新登场的海鲜&小火锅畅享自助晚餐，食材丰富、用料新鲜，共有鲍鱼、牛蛙、虾滑、牛羊肉等40多种经典小火锅涮料供您选择。琳琅满目的海鲜冰台，每日严选质量上乘的虾蟹贝类，新鲜美味、营养丰富，更有每人一份的芝士焗龙虾，及多种烧烤、热菜、甜品、哈根达斯冰激凌等着您！现仅需人民币308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238元/张净价
- 登录王宝和微商城，加入会员即享238元/张净价
- 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



Seafood & Hot-pot Buffet Dinner

The Coffee Shop offers a wide variety of Asian and international delicacies. More than 40 typical hotpot foodstuffs are to be offered. The ice table showcases a vast array of seafood. Moreover, the buffet will be served with a baked lobster with cheese. Grilled foods, hot-cooked dishes, desserts and Haagen-Dazs ice cream are awaiting you! All these are only at RMB 308 + 15% per person.

- Only need RMB 238 per buffet coupon when purchasing 10 tickets
- RMB 238 per buffet coupon if you log in the WeChat mall to become a member of Wang Bao He
- Half prices for children under 1.3 meters
- Unlimited soft drinks and designated beer are included

Operation time: 17:30-21:30

Reservation at 53965000 ext. 80209

Add: 2F Coffee Shop, 555 Jiujiang Rd Shanghai



王宝和清水大闸蟹礼盒 Wang Bao He Hairy Crab Gift Box



秋风起，蟹脚痒，一年一度的王宝和清水大闸蟹隆重上市啦！王宝和大闸蟹是由王宝和行政总厨王浩师傅亲赴阳澄湖查看品质，只只经过严格挑选，肉质鲜美，膏似凝脂，是您馈赠亲友的不二之选。

王宝和清水大闸蟹礼盒系列：

- 四对蟹，雌蟹2.9—3.1两，雄蟹4.2—4.4两，价值1298元
- 可按当天市价自由选购或在王宝和大酒店及上海大酒店餐厅消费，价值1698元
- 醉蟹八只，价值598元
- 醉蟹三只，价值198元

优惠惊喜：

*凡一次性购买20张同类蟹券，即可获得同类赠券1张

*凡一次性购买10张同类蟹券，即可获赠王宝和8年陈蟹宴酒1箱或蟹八件1套

领蟹时间：2018年10月1日至2019年1月31日

预订电话：53965000转80209

购券地址：上海九江路555号王宝和大酒店二楼收银台



It's the time to enjoy hairy crab. Wang Bao He hairy crabs are picked out by Mr. Wang Hao, the executive chef of Wang Bao He crab feast, who went to the Yangcheng Lake by himself to check the quality. It is the ideal choice to your relatives and friends.

Hairy Crab Gift Box series:

- Four pairs of crabs, the female crab weighed 2.9 - 3.1 liang and the male crab weighed 4.2 - 4.4 liang RMB 1298
- You can buy the hairy crabs according to the same day price or consume in the restaurants of both Grand Central Hotel Shanghai & Central Hotel Shanghai RMB 1698
- Including 8 wine preserved crabs RMB 598
- Including 3 wine preserved crabs RMB 198

Surprise:

- Buy 20 get 1 free (the same type of hairy crab gift coupon)
- Purchasing 10 same type of hairy crab gift coupons, you can get one box of Wang Bao He yellow rice wine(8 years old) or one set of eating hairy crab tool (eight pieces)

Pick up date: From Oct. 1st, 2018 to Jan. 31st, 2019

Reservation at 53965000 ext. 80209

Add of Purchasing Coupon : 2F Central Hotel Shanghai, 555 Jiujiang Rd, Shanghai

王宝和至尊蟹宴 Wang Bao He Unique Hairy Crab Feast



秋风蟹肥，享誉海内外的老字号王宝和，以“酒祖宗、蟹大王”闻名遐迩，特色“蟹宴”更是受到广大宾客的赞誉，王宝和蟹宴烹饪技艺已被评为“上海市非物质文化遗产”。正规的采蟹渠道、独一无二的蟹宴、高雅的用餐环境，使王宝和蟹宴文化不断地延伸至海内外。金秋时节，再度为广大食客奉上中华美食——蟹宴、蟹菜、蟹点心，邀您一起精彩“蟹”逅。

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

Autumn is the right time for enjoying hairy crab. The brand “Wang Bao He” which has the reputation of “Wang Bao He, King Crab” provides Chinese cuisine of hairy crab feast, hairy crab dishes and hairy crab dim sum for all distinguished guests both from domestic and abroad. Wang Bao He crab feast cooking skills was titled the “intangible cultural heritage of Shanghai city”. The qualified channel of purchasing crab, unique crab feast and elegant dining environment constantly make the culture of Wang Bao He crab feast be known worldwide.

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

Tel: 021-53965000 ext. 80209

Add: 555 Jiujiang Rd Shanghai





秋季养身饮料

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。即日起推出秋季养身饮料，让您尽享秋日的凉爽舒适。

-青柠蜜梨汁 -红豆薏米汁 -蜂蜜马蹄水 -山药胡萝卜汁 每杯饮品只需人民币55元/杯
-清火甜汤 48元/杯 以上价格均加收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

Healthy Drinks in Autumn

Our bright and airy Lobby Lounge is an ideal place to meet business colleagues or friends over a coffee or cocktail. In this autumn, you can choose one of Healthy Drinks to enjoy the cool from autumn.

- Pear Lime Juice - Red Bean Semen Coicis Juice - Honey Water Chestnut Juice
- Chinese yam Carrot Juice The drinks are at RMB 55 per glass.
- Heat-Clearing Drink RMB 48 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

大闸蟹无限畅享国际海鲜自助晚餐

秋风蟹肥! 在这个品蟹的季节, 上海大酒店咖啡厅为您推出自助晚餐无限畅享大闸蟹活动, 精选王宝和大闸蟹, 搭配秘制蟹醋, 口味鲜甜饱满。在以往自助餐的基础上, 更增加了多款王宝和改良蟹菜及西式蟹菜, 美味畅享, 想大吃螃蟹, 就趁现在, 季节限定, 别再犹豫啦! 还有现切三文鱼新鲜、甜美, 各款肉类烧烤现场烹制, 以及小清新的色拉和水果, 哈根达斯和时尚新颖的各类甜品等您来吃哦! 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:

* 购10张以上自助餐券可享每张人民币258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



Buffet Dinner with Unlimited Hairy Crab

Now it's the time to enjoy hairy crabs, and Grand Central Hotel Shanghai uses selected Wang Bao He hairy crabs to provide Unlimited Hairy Crab Buffet Dinner for you. On the basis of the previous buffets, we add more new crab dishes with a variety of river and sea crabs. They taste delicious and yummy. We also offer salmons and the fresh meat barbecue. Of course, there is fresh salad, fruit, Haagen Dazs and fashionable dessert waiting for you. Come and enjoy with your family and friends at RMB 328 per person, the price is subject to 15% service charge.

* Only need RMB 258 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



宝粤轩精致XO酱

宝粤轩精致XO酱是由来自广东的顶级厨师用上好的原料精心研制而成，其味道浓郁，鲜中有辣，是一款理想的餐中佐料。

*配料：上等火腿、特级干贝、一级虾米、指天椒及调味料

*净重：100克/瓶

*零售价：人民币108元/瓶

预订电话：021-53538888转60306

BO YUE HIN RESTAURANT X.O Sauce

The XO Sauce is made from specially selected ingredients by Executive Chef from Guang Dong, who is a master of Cantonese cuisine. It is Salty, Fresh and Spicy

* Ingredients: Salty Ham, Dried Scallop, Dried Shrimp, Red Chili and Spices

* Net Weight: 100 g/bottle

*Price: RMB 108/bottle

* Reservation at 53538888 ext. 60306



金秋十月，品王宝和大闸蟹

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，您可在餐厅享用王宝和清水大闸蟹，品秋之美味！

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

Wang Bao He Hairy Crabs are Available Now!

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. This autumn you can enjoy Wang Bao He hairy crabs in the restaurant.

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

Reservation at 021-53538888 ext. 60306 or 60139

Add: 3F, 505 Jiujiang Rd Shanghai



平安夜自助晚餐，圣诞节的简单快乐

2018圣诞节，咖啡厅再次带给您精彩厨艺，愿您尊享平安夜的简单快乐。我们优秀的厨师团队将为您提供传统的节日食谱，为您带来充满国际美食的享受，烤火鸡、火腿、上海美食、丰富的新鲜海鲜刺身和寿司、阿拉斯加蟹、阿根廷红虾，更有广受赞誉的诱人甜品，还可以畅享王宝和大闸蟹和各式海蟹料理，以及特别为每位客人奉上的王宝和黄酒一杯，价格为每位人民币358元净价。

* 2018年12月24日17:30至21:30 * 每一位客人可获得从圣诞老人奉上的圣诞礼物

* 每一位客人享用一杯进口红葡萄酒 * 软饮料和啤酒无限量畅饮

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



Christmas Eve Buffet Dinner

This season we once again show you with culinary treats and embrace the simple pleasures of Christmas Eve. Our Chef's team will provide traditional festive recipe filled with international dishes to enjoy, such as Roasted Turkey, Bone ham, local delicacies, Sashimi, Sushi, Alaska Crab, Argentinean Prawns and more. Of course tempting desserts is a must, we will also provide you Wang Bao He hairy crab and Wang Bao He yellow rice wine. Come and enjoy with your family at RMB 358 net per person.

* From 17:30 to 21:30, on December 24th, 2018

* Special Christmas gift for each guest from Santa Clause

* One glass of red wine per person

* Free flow of soft drinks and beer

Reservation at 021-53538888 ext. 60136

Add: 1F, 505 Jiujiang Rd Shanghai



创意西式蟹宴

秋风起、蟹脚肥，又到一年品蟹时，上海大酒店紫晶厅为您带来蟹宴西吃的全新体验。酒店大厨何师傅精选王宝和清水大闸蟹，研发菜品，将传统蟹宴融入西式吃法，配以王宝和黄酒或起泡酒，更添情调。现有多款蟹宴套餐供您选择，快来体验不一样的西式蟹宴吧！

预订电话：53538888转60138或60306

地址：上海市九江路505号上海大酒店四楼

Creative Hairy Crab Feast of Western Style

As autumn comes, it is time to enjoy a crab feast. Crystal Hall of Grand Central Hotel Shanghai offers you a creative western-style crab banquet. Chef He develops western-style crab banquet with choice Wang Bao He hairy crabs. It goes best with Wang Bao He yellow wine or sparkling wine. There are more crab banquet packages for you, come and try them!

Reservation at 53538888 ext. 60138 or 60306

Add: 4F, 505 Jiujiang Rd Shanghai



上海大酒店外卖系列

Grand Central Hotel Shanghai Launches Takeout Series

上海大酒店即将推出富贵大盘菜、椰汁糖年糕等外卖系列菜品。富贵大盘菜食材丰富、用料名贵，采用砂锅作为器皿，是一道口感极佳，寄寓团圆的吉祥菜。椰汁糖年糕使用生磨糯米粉蒸制，烹饪过程一丝不苟，传统风味十足，入口香甜，口感韧滑，充满椰香。

咨询电话：021-53538888转60306

地址：上海市九江路505号上海大酒店三楼

Grand Central Hotel Shanghai will launch a series of takeout dishes, such as Stewed Assorted Delicacies, Coconut Sugar New Year Cake and so on. Stewed Assorted Delicacies feature a great variety of ingredients, which are cooked in an earthen pot, symbolizing reunion or get-together. Coconut Sugar New Year Cake is steamed with well-ground glutinous rice, sweet and full of coconut aroma.

Tel: 021-53538888-60306

Add: 3F, 505 Jiujiang Rd Shanghai

