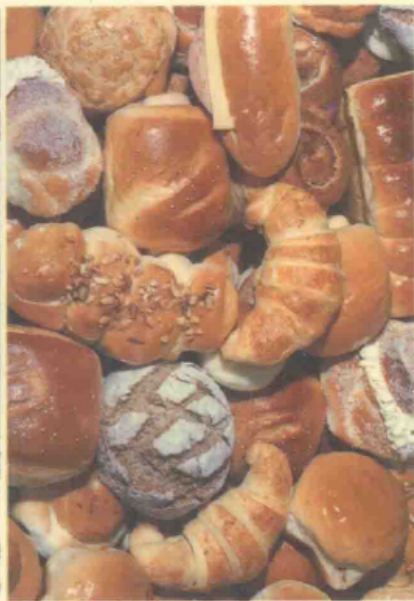


SHANGHAI
CONSUME DIRECT

上海消费指南



上海画报出版社

SHANGHAI PICTORIAL PUBLISHING HOUSE

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主 编

姚荣铨 刘友如
陈贤德 陈东成

撰 文

姚荣铨 刘友如
陈贤德 沈嘉禄

摄 影

姜长庚 姜尚武
王炎龙 姜 骅

翻 译

陈丕琮 顾伟勤
贾亚丽 孙 静

责任编辑 周慧玲

装帧设计 丁纯一

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吃在上海 回味无穷

陈贤德 沈嘉祿



“吃在上海”并不是一句自我矜夸的广告，而是历史的证明和上海市民的骄傲以及南来北往客的由衷赞叹。这短短四个字凝聚着一段历史，也凝聚着几代人的心血和智慧，更是一种文化的积累和闪耀。

上海是我国最大的经济中心城市，据文化半壁江山。经济文化的发展，也就带来了饮食业的繁荣。各帮菜馆随着各色人等的汇集应运而生，地方风味有：北京、广州、四川、扬州、苏州、无锡、宁波、杭州、福建、安徽、潮州、湖南、河南、天津以及上海本地菜，还有法、意、德、日、俄等国的西菜，使上海成为中华美食的大观园。上海特殊环境所滋养的厨师视野开阔、思路灵活，他们擅长烹调，掌握并创造了炸、溜、爆、炒、炖、烩、窝、蒸、烧、煎、贴、煮、熏、烤、炙、煨、扣、焖、烟、扒、泡、浸等数十种手艺，博采众长，自成一格，并不断推出具有经典性质的看家菜，加上文人骚客的附丽，遂成一个传奇故事的细节，至今还在诱人细细咀嚼品味。

改革开放十几年来，饮食业饱受八面来风，走向新时期的繁荣。一大批富有探索精神的青年厨师脱颖而出，挑起企业的大梁，大胆地解释“海派菜”的内涵并向世人频频发送“海派菜”的神韵；显示了上海人对中华饮食文化真谛的深刻理解和对各帮派菜肴富有智慧的再认识，以及美食大观园的迷人魅力。

在老饭店重振雄风的时刻，又有不少新生饭店酒楼耸然崛起，急迫前贤，比如云南傣族风味、吉林延边风味、台湾风味、港澳风味、朝鲜烧烤、日本料理、印尼沙嗲风味、新加坡风味、越南风味、泰国风味以及美国、意大利的快餐，这不仅引进了竞争机制，极大地刺激了上海的饮食市场，对饮食观念的更新和工艺水平的提高也具有很大的现实意义，令今天的上海饮食市场呈现出前所未有的活力和广阔的发展空间。

“美味招来天下客，酒香引出洞中仙”。这是旧时饭店酒楼常用的一副楹联，表达了中国老百姓的好客性格和幽默感，现在这副楹联还保持着穿越时空的适应性，得体地表达了今天上海市民对天下宾客的热情。上海的饮食市场以其强大整齐的帮派阵容、精湛高超的厨师力量、舒适典雅的就餐环境和周到细致的餐厅服务烘托着国际大都市的美好形象，为经济建设尤其是为上海的旅游业作出了卓越的贡献。那么“吃在上海”也就成了所有旅游者了解上海的一个途径和最富魅力的节目，“吃在上海”也就可能成为旅游者在愉快的旅程中最难以忘怀的享受和最值得向亲朋好友细说的故事。

Eating in Shanghai with lasting tastes

by Chen Xiande and Shen Jialu

'Eating in Shanghai' is not just a bragging slogan, it is the heartfelt praise of visitors from south and north, the pride of Shanghai citizens as well as the proof in the history.

Shanghai is the biggest economic center in China, occupying the lion's share of culture. The development of its economy and culture will surely bring the flourishing of culinary industry. So restaurants of different cuisines have appeared in the gathering of all sorts of people. The local cuisine in Shanghai are Beijing, Guang Zhou, Sichuan, Yanzhou, Suzhou, Wuxi, Ningpo, Hangzhou, Fujian, Anhui, Chaozhou, Hunan, Henan, Tianjin and Shanghai itself, also are western cuisines like French, Italian, German, Japanese and Russian foods, all these have made Shanghai the kingdom of gourmets in China. Chefs brought up in Shanghai the kingdom of gourmets in China. Chefs brought up in Shanghai's surroundings have broad field of vision, active minds and skilled techniques, they have mastered and created many dozens of cooking methods such as frying, sauteing, stir-frying, stewing, simmering, shallow frying, deep frying, steaming, braising, grilling, roasting, broiling, chafing, smoking, poaching, pickling, barbequing and so on, by absorbing the strong points of other cuisines, forming their own style. New Classic dishes have appeared which have won high praise from literary people, and the stories about the legends are still being talked and tasted among the eating pulic.

Since the dozens years of reformation, the culinary industry is marching toward new prosperity. Groups of young chefs with creative minds have come forward to the front, they have become the mainstay of restaurants, explaining the new meaning of Shanghai Food, showing the spirits of Shanghai Food and at the same time have shown their deep understanding of the essence of Chinese Food culture, reconsideration of the different local cuisines and presenting the fascinating charm of the Gourmet kingdom.

At the time when old restaurants are reviving, quite a few new restaurants are stepping forward to catch up with the old ones. For example, Cuisines of Yunnan dai minority, Jilin Korean Barbeques, Japanese food, Indonesian Satay, Vietnamese, Thailand food, as well as American and Italian fast foods etc. It has not only introduced the competition but also stimulated the Culinary market in Shanghai. It is also significant to the renewal of culinary concepts and improvement of techniques, the result being a totally new broad space for the development of Shanghai's food market.

An old couplet says: 'Good taste invites guests from everywhere, Find Wine attracts angels from their caves'. It is the expression of Chinese people's hospitality and humour. Today, this saying is still adaptable when time passed, suitably represents the enthusiasm of Shanghai people towards guests from the world over. Shanghai culinary industry has made great contribution to the tourism of the city with their strong force of cuisines, sophisticated technique, elegant dining surroundings and considerate service in their effort to create a new excellent image of the international metropolis. 'Eating in Shanghai' has become a most charming program for tourists who wish to understand Shanghai. 'Eating in Shanghai' has also become the most unforgettable enjoyment and the topic told many times to their relatives and friends.



杏花楼(集团)公司

Xing Hua Lou (Group) Corporation

上海杏花楼(集团)公司系上海饮食业主要骨干企业,下属五十余户老字号餐馆酒楼,汇集了中华美食之精华。新雅粤菜馆的粤菜,杏花楼的中秋月饼,燕云楼的北京烤鸭,扬州饭店的红楼宴,功德林的素食,荣华鸡快餐系列,香满楼的海派风味小吃,洪长兴的涮羊肉,老正兴的河鲜,沈大成、五芳斋的四季糕团、德大西菜总社的异国风味等等,以其悠久的历史 and 各具特色的美点佳肴而享誉社会,闻名中外。

在社会主义市场经济的发展过程中,杏花楼集团以继承、发扬、开拓、创新作为企业发展宗旨,经营规模日趋拓展,经济实力不断增强,名店效应迅速扩大,一业为主多元发展已显现成效。目前,集团已形成了以餐饮业为主体,旅游、客运、娱乐、贸易投资相配套的经营新格局。在北京、天津、苏州、南汇、川沙、松江、浦东、南市等区外,市外开出了总面积为二万平方米的老字号分店。自一九九一年集团营业总额突破贰亿元大关之后,连续四年,经济效益以30%的速度逐年递增,一九九五年预计营业总额可达五亿元,利润可达六千万元。集团国有资产总值近三个亿,列全市饮食业首位。

杏花楼集团现有员工四千余人,其中国家级高级烹饪技师十八名。三级以上的厨师、中西点心师、服务员等各类专业技术人员占员工总数的12%,并有一批中高级会计师、经济师作为企业经济决策的主导力量。近年来,两个文明建设捷报频传;杏花楼和新雅月饼双获国家质量奖奖旗;首届中国烹饪大赛展台金牌首席;第三届全国烹饪大赛团体金牌;上海市“三学”先进企业之一;尤其是76只国内贸易部、上海市优质产品更体现了集团员工继承、发扬祖国传统烹饪文化的可喜成果。

杏花楼集团是上海餐饮业的骄子,杏花楼集团是特色纷呈的美食王国。

Xing Hua Lou (Group) Corporation is a key enterprise in Shanghai food and drink industry under which are more than fifty traditional restaurants gathering the backbones of Chinese cuisines such as Guang Dong food of Sun Ya Cantoese Restaurant, moon cakes of Xing Hua Lou Restaurant, Beijing roast duck of Yan Yun Lou Restaurant, Red Chamber Feast of Yang Zhou Restaurant, vegetarian food of Gong De Lin Restaurant, fast food services of Rong Hua Restaurant, Shanghai snacks and refreshments of Xiang Man Lou Restaurant, mutton chafing dishes of Hong Chang Xing Restaurant, sea and river food of Lao Zhen Xing Restaurant, seasonal dumplings of Sheng Da Cheng Restaurant and Wu Fang Zhai Restaurant as well as the international cuisines of De Da Western Food Restaurant providing their special food of long tradition amid high praises, from the public and fine reputation both at home and abroad.

In the development of socialist market-oriented economy, Xing Hua Lou (Group) Corporation has set its aim of business promotion on accepting, displaying, opening and creating with the result as its operation scale is expanding daily, the economic power increasing continually, famous-brand effect enlarging quickly and the policy of fixing one trade as the mainstay, developing a multi-element model. At present, a new operation system of making food and drink as the principal body of the Group, accompanying with tourism, passenger transportation, recreation and financi-

al investment has already formed. Apart from the branches in cities like Beijing, Tian Jin and Su Zhou, counties like Nan Hui, Chuan Sha and Song Jiang as well as districts like New pu Dong Area and Nan Shi, the Group has opened up business areas of a total amount to 20000 sq. meters outside Shanghai. In 1991, the Group's business turnover has broken the round sum of 200 million yuan. Since then, in the four successive years, the annual benefit is increasing progressively by 30 per cent and the estimated turnover of 1995 will be 500 million yuan with a net revenue of 60 million yuan. The Group's total assets are approaching 300 million yuan ranking first place in Shanghai's food and drink industry.

Xing Hua Lou (Group) Corporation has a staff of more than 4000 members, among whom are 18 National-grade advanced chefs, 12 per cent of staff members are professionals above third-grade chefs, dessert chefs of both Chinese and western styles, and service chefs. A number of advanced accountants, and economists have become the leading force in the business economic decision-making. In recent years, in the fields of building spiritual and

economic civilization, good news have passed around, they are: moon cakes of Xing Hua Lou and Xin Ya restaurants have won National Honour of Quality; the Gold medal Won in the first National Cooking contest; the Group Champion of the Third Chinese national cooking contest; the title of Advanced Enterprise in three-learning activities in Shanghai and particularly important is the result of a total of 76 best-quality products of both Shanghai and National Trade Ministry of China which have all displayed a satisfactory result of staff members in the inheritance of Chinese traditional cooking culture.

Xing Hua Lou (Group) Corporation is the pride of Shanghai food and drink industry and a featured gourmet kingdom.



Sun Ya cantonese Restaurant

新雅粤菜馆



上海新雅粤菜馆创建于1926年，隶属于杏花楼集团公司。现有四层营业楼面，座位一千二百只，是一家集港粤风味特色菜肴、喜庆宴席、高档宴请、中西点心、早午茶点、四季火锅、韩国烧烤、KTV包房于一体的大型综合性餐馆。

该馆供应的特色品种有250种，其中包括“沙律烟鲷鱼”、“新雅滑虾仁”、“新雅片皮鸭”、“香蕉多士卷”等，各色茶点达七十余种。

新雅粤菜馆，已经在浦东和金山石化地区开设了八家分店，成为拥有九个企业的联合体。

地址：上海市南京东路719号

电话：3224393 3224128

Shanghai Sun Ya Cantonese Restaurant was established in 1926 and is affiliated to Shanghai Xin Hua Lou (Group) Corp. It has now four storeies of business area with 1,200 seats. It's a large-size, comprehensive restaurant with automatic elevators, central air-conditioning, computer management system and TV supervision system. It is characterised by Hong Kong-Cantonese cuisine, wedding banquet, high-profile banquet, Chinese and western style pastries, morning and afternoon tea and snack, Chafing dish, Korean style Barbeque and KTV.

The restaurant has a strong skill base and close to 250 specialties which include "Smoked pomfret Salad", "Sun Ya Fried Shrimps", "Barbecued Duck Skin Slices", "Banana Toast Roll". 70 Kinds of refreshments have been awarded the title of "Qualified product" by the relevant ministry.

Sun Ya Cantonese Restaurant is continuously exploring new trails for development. Up to now, 8 branches have been opened in Pu Dong and Jin Shan Petro-chemical areas. As a combination of 9 enterprises, Shanghai Sun Ya Cantonese Restaurant is on its way towards a large-size, multi-functional and comprehensive restaurant.

Add: No. 719 Nanjing dong Road Shanghai

Tel: 3224393 3224128



杏花楼

上海杏花楼是一家隶属于上海杏花楼(集团)公司的大型骨干企业,是创始清朝咸丰元年(1851年),以经营地道的广东风味的著名酒家。百多年来以正宗粤菜、中西糕点、粽子腊味、中秋月饼而驰名中外。特别是中秋月饼,享有“月饼第一家”的美称。

杏花楼已成为以福州路总店为大本营,具有三家分店、一家食品厂,总面积达一万八千多平方米的集餐饮、食品、旅馆业的综合性大型企业。浦东分店、昆山分店、松江分店已开业。

总店地址:上海市福州路343号

电话: 3289740 3280504



Founded in 1851 during Qing Dynasty, being a large-size key enterprise under the supervision of Shanghai Xinghualou Group corporation, Xinghualou Restaurant is very famous for its genuine Cantonese cuisine. For more than a hundred years, the restaurant has become well known at home and abroad by its typical Cantonese food, the Chinese and Western pastries, zhongzhi dumplings, cured meat, mid-autum moon cakes, etc. As its moon cakes are so famous everywhere that the restaurant has won the title of 'Number One Moon Cake' in Shanghai.

With the restaurant on Fuzhou Road as a headquarter, Xinghualou Group has turned into a comprehensive big enterprise with three outlets and a food processing factory, the total business area amounts to 18000 square meters incorporating food, beverage and Hotel. The Pudong, Kunshan and Songjiang Branches of Xinghualou restaurant have already been opened to the public one after another.

Address of Head Office: 343 Fuzhou Road

Tel: 3289740 3280504





燕云楼

Yan Yun Lou Restaurant

Located in the downtown of Nanjing Dong road, "Yan Yun Lou" Restaurant is a well-known restaurant for Beijing dishes with a history of over fifty years. It has three large dining rooms and four small reserved rooms for important guests, which can

serve more than 600 guests in the meanwhile. The world-famous "Beijing Roast Duck" is the most characteristic food here.
 Add: No.755 Nanjing Dong Road Shanghai
 Tel: 3220496

座落在南京东路闹市中心的燕云楼，是上海一家具有五十余年历史的著名京菜馆。拥有三个大餐厅和四个贵宾小厅，同时接纳六百余位宾客就餐。名闻遐迩的“烤北京填鸭”，是本店的拳头产品。
 地址：上海市南京东路755号
 电话：3220496



Ren Ming Restaurant

人民饭店

上海人民饭店原名五味斋菜社。现已形成了“春上鱼鲜、夏食凉菜、秋设蟹宴、冬烧火锅”的特色。名菜名点有“松鼠桂鱼”、“扇型划水”、“黄焖沙鳗”、“桂花血糯”等。

本店曾荣获上海市文明单位、国家二级企业等光荣称号。

地址：上海南京西路226号
 电话：3274363



The former name of Ren Ming Restaurant is Wu Wei Zhai Restaurant. It has formed "Fishing in spring, cold food in summer, Xie in autumn, and nutrient stew."
 Add: 226 Nan Jing (W) Road Shanghai
 Tel: 3274363

扬州饭店



上海扬州饭店的前身是“莫有财厨房”，是由扬州莫氏三兄弟创建的。形成驰名中外的“莫家菜”。

扬州饭店现位于南京西路72号二楼、三楼、四楼内；二楼大厅供应维扬风味小吃，喜庆筵席，使工薪族得实惠；三、四楼装饰成高档专间。

欢迎各阶层人士惠顾。

地址：上海南京西路72号 2F, 3F, 4F
电话：3583788

The former name of Yang zhou Restaurant was "Mu You Chai Dining Room". It was found by Mu three brothers. And then its famous for its Mu food .

Now this restaurant is situated at the 2F, 3F, 4F No. 72 Nan Jing (w) road. The second floor provides traditional folk snacks and wedding banquet.

Welcome to dinner.

Add: 2F 3F 4F, No 72 Nan Jing (w) road shanghai
Tel: 3583788



荣华鸡快餐公司

Rong Hua Chicken

上海荣华鸡快餐公司成立于1991年，隶属于上海杏花楼集团公司。有七家连锁店和一家中心工场分布于上海闹市的黄浦区 and 南市区。在北京、天津、苏州开设了三家外埠连锁店。

上海荣华鸡最大的特点是“色泽金黄，香味浓郁，皮脆骨脱，肉嫩鲜滑”。

上海荣华鸡快餐公司走出了一条弘扬祖国饮食文化，发展中国式快餐的路子。

地址：上海一分店：上海市南京东路819号

Under the jurisdiction of Shanghai Xing Hua Lou Group, Shanghai Rong Hua Chicken Snack Company was set up in 1991. It owns seven

chain stores and a central workshop in Huang Pu district and Nan Shi district in Shanghai and three chain stores in Beijing, Tianjin and Suzhou.

The most distinguished feature of Rong Hua chicken is its "golden color, attractive smell, crisp skin, tender meat and delicious taste."

Shanghai Rong Hua Chicken has initiated a way to encourage the catering culture of China and to develop snacks of Chinese style.

Add: No.819 Nanjing Dong Road Shanghai





老半斋

Lao Ban Zhai Restaurant



老半斋酒楼创建于清朝光绪年间，有近百年历史，称得上百年老店。经营上高、中、低并举，软硬件一流。营业时间从原早晨6:30~晚上20:00，延长至午夜23:00

底楼铺面，早市供应老半斋特色系列烩面。二楼餐厅，供应扬帮风味小吃。

三楼包房，备有现代音响设施，卡拉OK娱乐助兴。

地址：上海汉口路596号 电话：3223668

First set up during the reign of Emperor Guangxu, Qing Dynasty (1644-1911), the famous Lao Ban Zhai Restaurant enjoys a long history.

Equipped with the first-class software and hardware facilities, the restaurant caters for customers of all income levels. The service time now is from 6:30 am to 23:00 pm.

On the ground floor, a series of Lao Ban Zhai characteristic braised noodles are served in the morning.

The rooms on the third floor are equipped with modern audio system and karaoke entertainments.

Add: No. 596 Han Kou Road Shanghai
Tel: 3223668



上海洪长兴羊肉馆，是一家驰名中外的百年老店，耸立在延安东路803号，被誉为上海民族之家。

洪长兴拥有豪华厅、星月厅、波斯阁、卡拉OK多功能娱乐厅。

洪长兴的服务宗旨：笑迎天下穆斯林，诚招四方嘉宾客。

地址：上海市延安东路803号

电话：3278052 3276066

洪长兴

Hong Chang Xing Restaurant

Shanghai Hong Chang Xing Mutton Restaurant is a famous restaurant enjoying a long history. Towering aloft in 803 Yanan Dong road, it is highly praised as the "National Family in Shanghai".

The restaurant owns a "Hao Hua hall", a "Xing Yue hall", a "Bo Sipavilion" and a karaoke multi-functional hall.

Its service purpose is: catering to muslims all around friendly, and serving guests far and near honestly.

Add: 803 Yanan Dong Road, Shanghai

Tel: 3278052 3276066





清朝同治年间，浙江祝正本、蔡仁兴结拜为兄弟，闯荡上海滩，在南京路大陆商场（今东海商厦）开了一家饭店，取名为“正兴”，生意兴旺，名声日隆，号称上海饭店之王。

老正兴素有“海鲜大王”之美誉，也经营大众化的家常上海菜。

总店地址：上海山东中路330号

分店地址：浦东杨高路2005号

总店电话：3229480

分店电话：8654179

During Qing Dynasty Mr Zhuo and Chai came to Shanghai. They opened a restaurant at Nan Fing Road and named "Zheng Xin". And People said it was the king of Shanghai restaurant.

Lao Zheng Xing is famous for its fishing and shrimps. Also there are food of Shanghai style.

Add: 330 Shan Dong Zhong Road

Tel: 3229480

Add: 2005 Yang Gao Bei Road pu Dong

Tel: 8654179



老正兴

功德林

功德林素食馆，创建于1922年，为杭州城隍山常寂寺讲经佛师维均和尚的高徒赵云韶一手操持而成，经70多年历史，形成了自己的特色。著名的菜肴有：素鸡、素鸭、素火腿、五香烤夫、黄油蟹粉、翡翠鱼片、香



油鳝丝、榄仁鸡片、十八罗汉、净素月饼系列品种、素菜包，素面在市场上也有很高的声望。

地址：上海黄河路43号

电话：3270218

Gong De Ling Cabbage restaurant is found in 1992. It has formed its own character. Its famous food are shu chicken, shu duck, shu meat, shu moon cakes and so on. They are highly praised in market.

Add: No. 43 Wang He Road Shanghai

Tel: 3270218



Wu Fang Zhai Food Shop

五芳斋

五芳斋, 是上海最早经营苏式糕团的百年老店, 它以四季糕团品种多, 质量佳而享誉海内外。

五芳斋的寿桃, 寿糕以吃口糯, 松, 香, 软而深受消费者喜欢, 三年前, 该店又推出了寿筵的特色服务项目。

地址: 上海市南京东路391号

电话: 3222694

Wu Fang Zhai, a well-known food shop enjoying a long history, is the first one in Shanghai serving cakes and dumplings of Suzhou style. It is famous home and abroad for its numerous types of cakes and dumplings and their excellent quality throughout the year.

Shou Tao (peach-shaped birthday cakes) and Shou Gao (birthday cakes) prepared in Wu Fang Zhai taste light, soft and delicious, and are greatly favoured by consumers. Three years ago, the shop began another characteristic service item - arranging birthday feasts for guests.

Add: No. 391 Nanjing East Road Shanghai

Tel: 3222694



Situated at the crossroad of Nanjing Dong road and Zhejiang road, Shen Da Cheng is a famous food shop with a long history. It is greatly welcomed by consumers for its popular snacks catering to people of ordinary income level. In recent years, its business has been improved notably. In 1994, its turnover amounted to 17 million yuan (RMB), and its profit was 3.5 million yuan, which made it among the best of the food

沈大成

shops in Shanghai. It was elected a honored district unit in Shanghai in 1993 and 1994.

Add: No.636 Nanjing Dong Road Shanghai

Tel: 3225615



沈大成位于南京东路浙江路口, 是一家著名的百年老店。由于经营大众化快餐, 面向广大工薪阶层, 所以深受广大消费者的青睐。近几年来二个效益显著提高, 1994年营业额达1700多万元, 利润达350万元, 在同行中名列前茅。1993, 1994年被评为区文明单位。

地址: 上海市南京东路636号

电话: 3225615

Qi Ling Ge Gourmet Co. Ltd. is one of the largest company of Xin Hua Lou Group and located at Shanghai crossroad Yong Shou Road, Jing Lin Dong Road. It is easy to get there.

Today's Little world Guang Dong Food is on the second floor. There are Ping Zheng Yuan, Ling Chao Xuen, Xiang Jiang Lou three halls. The dishes are cooked by famous cooks. The styles of food are Shanghai style, Yong style and Yue style.

Add: No. 491 Jing Ling Dong Road Shanghai

Tel: 3287070 3265738



麒麟阁美食总汇

上海麒麟阁美食总汇系杏花楼集团所属大型企业之一，地处上海商业中心——金陵东路永寿路口，邻近外滩与豫园商城，交通便利。麒麟蟹宴，选用正宗澄湖清水大闸蟹，配以独特的调料，成为美食家们金秋时节的首选去处。

“又好又便宜”的二楼《今日小世界》广式小吃，有烧烤美食，广式精研美点。种类繁多，富有南国风味。

海派风味厅——品珍苑，由名厨主理的本帮菜肴，风味纯正，浓而不腻。

麒麟阁的甬菜厅——聆潮轩，由名厨主理的宁式菜肴，鲜咸合一，嫩、软、滑，保持原味。

麒麟阁的粤菜厅——香江楼，由名厨主理的港式菜肴，制作精巧，收料广播，清而不淡，鲜而不俗，色香味俱全。

“王者之瑞，始于麒麟”，把琼浆玉液，品麒麟珍馐，贵客可尽显王者之风范。

麒麟阁愿竭诚为社会各界服务！

地址：金陵东路491号

电话：3287070 3265738



Xi Lai Ling Japanese Food Restaurant is the only restaurant of Japanese food in Nan Jing Road. The food are cooked by genuine Japanese cooks. All of the food in restaurant has been use the freshable food materials from Japan by air plane.

There are Japanese style rooms karaoke rooms. The restaurant provides good services for everybody.

Add: 5F, 6F No.72 Nan Jing (W) Road

Tel: 3586116 3279529



喜来临 (日本料理) Xi Lai Ling Japanese Food

喜来临日本料理是目前南京路上唯一的专营日本料理的特色店，聘请水车屋日本料理名厨掌勺，原料、调料均从日本空运来沪，喜来临设施齐全，中档价格，有日式包房、卡拉OK包房、铁板烧，微笑耐心细致地为每一位顾客提供优质服务。

地址：上海南京西路72号5F、6F。

电话：3586116 3279529





绿杨邨酒家经营总公司

Shanghai Lu Yang Cun Restaurant General Management Corporation was set up in 1992. It consists of the famous Shanghai Lu Yang Cun Restaurant, its division and chain restaurant, Shanghai Coffee Shop, New Guangzhou Restaurant, Pu Dong Lu Yang Cun Grand Restaurant and Shenzhen-Shanghai Lu Yang Cun Restaurant Company Ltd. (joint-venture).

Its distinguishing managing features are:

1. Food of Sichuan and Yangzhou style and fine pastries of Yangzhou style are mainly served here.
2. Coffee drinks and products of fresh milk are also often offered here.

In order to enliven the business of the restaurant and enlarge its influence, the restaurant is holding consultations actively with foreign businessmen, trying to set up chain restaurants in Moscow, France and other places, and to initiate a cooperative trade between the restaurants of China and foreign countries.

Add: 761-763 Nan Jing Xi Road, Shanghai

Tel: 2538427, 537221

上海绿杨村酒家经营总公司成立于1992年，她由负有盛名的上海绿杨村酒家、绿杨村酒家分部、分店、上海咖啡馆、新广州酒家、浦东绿杨村大酒店、中外合资深圳上海绿杨村酒家有限公司组成。

其经营特色：一是以川扬菜肴、淮扬细点为主；二是以咖啡饮料、鲜奶制品为主。

为搞活企业经济，扩大名店效应，我们又积极与外商磋商，想方设法到莫斯科、法国等开设窗口，开创中外合作贸易。

地址：上海市南京西路761-763号

电话：2538427

