



THREE ON THE BUND  
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**POP – American Brasserie  
Shanghai, February 26<sup>th</sup>, 2015**



Blowing in a breath of freshness, playfulness and energy, Three on the Bund has completely redesigned its top floor and is honored to announce the opening on March 8<sup>th</sup> of POP American Brasserie, before the opening in May of the Bar Terrace.

The “Brasserie”, originally from France, is an all-day dining restaurant that serves classic cuisine in a cozy atmosphere.

The concept migrated to America as an answer to the public's change of lifestyle, which became more focused on relaxation, freedom, open mindedness and identification. The casual yet refined restaurant serving a fresh and savory cuisine became a place of exchange and pleasure for diners of varied walks of lives.



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American Pop Culture imagery assembled in artistic collages will spark the classicism of the brasserie with playful and amusing scenes, which appear on walls, collaterals, and even in parts of the uniforms.

The interior design of the restaurant provides guests the experience and lifestyle of a high-end restaurant at the time of the 70's in the America. Upon arriving at the top of Three on the Bund, one gets a glimpse of a timeless interpretation of the American lifestyle, with the vintage chandelier, the curved leather and the visual collages which together present the concept's essence upon entering the experience.

The leather patches and stone top counter which dress the cocktail bar, the polished wood and anthracite polished stone flooring, the red leather banquettes and Bordeaux and beige chairs with their accompanying wood or marble tables, are all elements which have allowed to create a welcoming and warm dining environment with contemporary flair.

The Bar powered by a talented team is the beating heart of the restaurant, linking the reception to the dining room. It is stocked with a solid selection of American scotch whisky and bourbon, and proposes original signature cocktails.

The menu is designed and executed by David Chauveau, French Chef with over 20 years of experience in both brasserie and fine dining in Europe, US and Asia. He will propose a selection of American Classics that will be completed by a selection of grilled meats and fresh shellfish and crustaceans.

Desserts are signature creations by Pastry Chef Vivian. Exuberant and rich in flavors, they are kids fantasies made real for adults who stayed young at heart.

From 10:00pm Thursdays to Saturdays, DJ's will set up their turn tables to pump up the restaurant, and allow guests to warm up in the cozy environment.

<b>Hours</b>	Lunch	Monday – Sunday	11:00am – 2:00pm
	Dinner	Monday – Sunday	5:00pm – 11:00pm
	Afternoon Tea	Monday – Sunday	2:00pm – 5:00pm
	Dessert & Cocktail	Pop them up all day long	



**Editor's Note:**

Three on the Bund is Shanghai's leading epicurean lifestyle destination blending gastronomy, art, culture, and music in an elegant, sophisticated gathering place for vibrant people and stimulating ideas. It created and manages 6 award-winning restaurants and bars, The Cupola, and Shanghai Gallery of Art. It is also home to German luxury leather goods brand MCM and Unico by Mauro Colagreco located on the 1<sup>st</sup> and 2<sup>nd</sup> floors respectively.

Three on the Bund regularly hosts Three Talks, an ongoing inspirational speaker series open to public, featuring international distinguished artists, entrepreneurs and leaders as guest speakers.

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**For more information, please contact:**

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Updated February 2015

