



**An Exclusive Dinner Hosted by Chef Jason Atherton at Table No. 1
to Celebrate the 3rd Anniversary of Waterhouse**
名厨Jason Atherton于Table No.1餐厅特设晚宴，
欢庆水舍酒店开业三周年

近日，米其林大厨Jason Atherton携其厨师团队抵达上海，在Table No.1餐厅主持了一场精致的晚宴，以欢庆水舍酒店开业三周年。活动当晚，由名厨及其厨师团队精心打造的7道式晚宴菜肴惊艳全场！此外，他还亲自为来宾服务，分享菜肴理念，并与嘉宾合影留念。

Recently, the Michelin-starred Chef Jason Atherton has visited Shanghai with his culinary team. An exclusive dinner was hosted at Table No. 1 Restaurant in celebration of the 3rd anniversary of Waterhouse. The 7-course exquisite dinner, all crafted by Jason and his culinary team, thoroughly surprised to everyone! During the dinner, he also served the guests in person, shared the concept of his dishes and took photos with people.

About Chef and Table No. 1 Restaurant
关于厨师和外滩第一台餐厅

由Jason Atherton主管的外滩第一台（Table No. 1 by Jason Atherton）是一家现代欧式餐厅，身在其中，可以一种独特的视角观赏到曾是上海最繁华码头的十六铺的景象。

Table No. 1 by Jason Atherton is a casual restaurant that offers a refreshing look at contemporary European cuisine in a cosy, convivial atmosphere.

Jason在英国伦敦经营戈登·拉姆齐集团（Gordon Ramsay）旗下的Maze餐厅自2006年起被评为米其林星级餐厅，并保持其水准至今。在Maze品牌巨大成功的推动下，Jason和戈登·拉姆齐又纷纷于布拉格、纽约、开普敦、墨尔本和迪拜开设新的Maze餐厅。

Consultant chef Jason Atherton is the Michelin-starred name behind maze, a London restaurant that is part of the Gordon Ramsay Group. The phenomenal success of the maze brand led to more restaurants in Prague, New York, Cape Town, Melbourne and Dubai.

Jason获得的个人嘉奖包括2008年标准晚报评选的“伦敦杰出厨师”和迪拜Time Out杂志的“中东最佳厨师奖”。他还曾主持了广受欢迎的英国广播电视台BBC2系列节目“大英佳肴”，同时也是“周六厨房”和“市场厨房”电视节目的常客。

Jason's personal accolades include 'London's Outstanding Chef' from *The Evening Standard* in 2008 and 'Best Chef of the Middle East' from *TimeOut Magazine*, Dubai. He has also hosted the hugely popular BBC2 series, '*Great British Menu*' and is a regular on shows like '*Saturday's Kitchen*' and '*Market Kitchen*'.

外滩第一台室内装饰有优雅的原木和灰砖，光线充裕。四张原木制成的长条公用餐桌为餐厅增添了温馨的社交氛围。就餐于主厅和私人包厢，客人可将十六铺这座曾经最为繁华的造船厂以及周围的美景尽收眼底。

The interior of Table No. 1 is an informal space featuring wood and grey brick and is flooded with natural light. Four communal-style dining tables of unfinished wood add to the sociable environment and make the space conducive for shared dining. The main dining hall and two private dining rooms are set within historic Shiliupu, once Shanghai's most bustling shipyard.

为了增进宾客之间的互动，外滩第一台的菜肴均为共餐式考量，用餐人士可不拘礼节，随意品尝厨师精心烹制的多种诱人美食。

With a menu created to encourage interaction, the dishes at Table No. 1 come in sharing portions so guests can enjoy an informal dining experience and sample a wide variety of dishes created by the chefs.

地址：上海黄浦区毛家园路1-3号（中山南路505弄老码头旁）

营业时间：周一至周五：中午十二点至下午两点半；晚六点至十点半

周六&周日：中午十二点至下午三点；晚六点至十点半

预订电话：86 21 6080 2988 分机918

网址：www.tableno-1.com

Photos with Caption 图片说明：



VIPs arrival. 贵宾抵达



Jason (right) takes photo with media.
Jason (右) 与媒体合影。



Jason (1st from right) talks and interacts with guests.
Jason (右一) 与宾客互动交流。



Jason speech and shares the concept of his dishes with guests.
Jason发言并与客人分享菜肴理念。



Jason prepares the food in kitchen.
Jason在厨房准备食物。



Jason serves for the guests in person.
Jason亲自为宾客服务。



Guests applaud to Jason.
宾客为Jason鼓掌喝彩。



Cheers !
大家干杯 !



Jason (2nd from left) with his
culinary team.
Jason (左二) 与他的厨师团队。

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Media inquiry, please contact 媒体咨询, 请联系 :

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