



Australian beef  
9 – 26 September 2010

Sofitel Shanghai Hyland is currently the only hotel in Shanghai to propose 100% imported beef in all their restaurants. Their beef is exclusively coming from the Queensland province in the north-western part of Australia from a multi-award label and grain-fed for at least 120 days which guarantees high quality.

About a dozen different beef cuts (tenderloin, rump steak, sirloin...) will be available all cooked with different styles and recipes from around the world.

Available for lunch and dinner  
Buffet lunch: RMB200 net  
Buffet dinner: RMB268+15% service charge

Venue: Mosaic Restaurant, 2F  
505 Nanjing Road East, Sofitel Shanghai Hyland  
Tel: 021 63515888 x 4281

精选澳大利亚牛肉  
2010年9月9日-26日

上海海仑宾馆是目前上海唯一一家在所有餐厅中采用 100%全进口牛肉的酒店。他们的牛肉全部来自于多次获奖的澳大利亚西北部的昆士兰地区，这些牛至少需要 120 天的谷物喂养期以保证其高品质。

莫赛克餐厅的大厨们将选用各种不同部位的牛肉（包括西冷、里脊以及后腿部位的牛排等等），并运用世界各地不同的烹饪方法及配料烹制而成。午餐及晚餐供应。

自助午餐： 每位人民币 200 元净价

自助晚餐： 每位人民币 268 元+15%服务费

地址：上海海仑宾馆 2 楼，莫赛克餐厅

上海市南京东路 505 号

订座电话：021 63515888 x 4281