



NAPA
Wine Bar
&
Kitchen
纳帕西餐厅



NAPA Wine Bar & Kitchen was created in 2007 by Swiss restaurateur Philippe Huser

In an adorable villa & cellar on Jiang Yin Lu, boasted Shanghai's first Fine Wining & Dining restaurant

In 2013, NAPA relocated to Bund 22,
an iconic historical building on the Bund
and became an instant classic on the Bund
2019, 12 years in, our mission remains:

To create, in Shanghai,
the BEST Fine Wining & Dining Experience
The NAPA Experience



NAPA 纳帕西餐厅诞生于2007年，
由瑞士餐饮业者Philippe Huser一手打造
江阴路57号的小洋房，
是当时上海第一家注重葡萄酒文化的高端西餐厅

2013年，NAPA迁址外滩22号，
独特的百年历史红楼，
成为外滩食尚地标2019年，
NAPA十二周年，
一路走来，初心未变
只为给你全上海最极致的美食美酒体验







The NAPA experience was revamped
through the unique architectural structure of Bund 22
where fine wine and fine food meets heritage architecture
coupled with Shanghai's iconic Bund view,
truly a gastronomical destination for an unforgettable journey

外滩22号独特的建筑构造与特点亦成为了理念的一部分：
当葡萄酒与高端西餐遇到百年历史建筑
以及无与伦比的外滩夜景
真正的美食美酒“目的地”餐厅，开启一段难忘旅程



Exquisite cuisine | Exclusive Wine Collection | Attentive, Personalized Service

精致美食 | 独一无二的藏酒 | 热情周到的专属服务



NAPA exuberates intimacy, coziness and distinctive charm of the world.
极具国际水准的餐饮体验，轻松舒适、独一无二



We are open seven days a week 我们每天营业
Daily Dinner 18:00 – 22:30 晚餐服务时间 18:00-22:30



Postcard view from our balcony
拱廊阳台风光



Romantic arch windows, a scope of historical elegance

The color palette of Champagne, beige and grey creates an air of nobility and luxe

An unbeatable location featuring views from both sides of the Bund

Not just Wining & Dining but a TOTAL Experience

浪漫的拱廊窗，独具历史风韵

迷人的香槟主色调大气雍容，尽显优雅贵族风范

餐厅位置独特，可观赏浦江两岸风景

修缮后的拱廊，更增设多张双人景观位

吃喝尽兴，更浪漫尽情



One of the most exclusive wine collections in Shanghai to complement each course with the perfect vintage

上海酒藏最丰富的酒窖之一精选全球顶级酒庄佳酿

Great wines are always best enjoyed with great food.

餐饮餐饮，餐与饮，不分家，佳肴还需美酒配

Presented to you, “The NAPA Experience”

一场极致的餐饮体验：NAPA体验之旅





Philippe Huser

餐厅主人 Owner

Philippe在奢华酒店业餐饮管理有着广泛的工作经验，曾供职包括曼谷半岛酒店和澳门文华东方酒店在内多家奢华酒店。

2004年，Philippe就职香菲缤咖啡中国区运营总监。2006年年底，Philippe开始筹划一家葡萄酒主题的高端西餐厅，并于2007年底开出了中国第一家酒窖餐厅，NAPA。2013年4月，NAPA迁入外滩22号。

Philippe has been working in Food & Beverage Management positions in Switzerland, Hawaii, Bangkok and Macau for luxury hotel groups such as The Peninsula and Mandarin Oriental.

In 2004, Philippe came to Shanghai as Operations Manager for the US based coffee shop chain The Coffee Bean & Tea Leaf. Philippe started to work on a wine bar/restaurant concept in 2006 and finally opened China's first fine wine and food restaurant, NAPA at the end of 2007.

The restaurant has since relocated to South Bund 22. Philippe is now managing NAPA as an independent operator.



Edward Lee 总经理 & 葡萄酒总监 General Manager & Wine Director

Edward同样拥有丰富的酒店业从业经历，曾供职于喜来登和东方文华酒店。出于对美食美酒的热爱和不懈追求，Edward 加深了自己在葡萄酒方面的造诣，取得了WSET的最高级别的认证及葡萄酒教育者的最高认证，更在2014年荣膺了中国最杰出侍酒师大奖。

At NAPA, Edward Lee attentively selects and manages the wines along with Philippe Huser. Intrigued by the hotel business at a tender age, he naturally chose a career in the Food & Beverage industry and have been with companies such as Sheraton and The Mandarin Oriental Hotel Group.

En route he enriched his wine knowledge and obtains certifications from Wine & Spirit Education Trust, Court of Master Sommeliers and Society of Wine Educators.

Edward's passion for wine paired with his extensive experience in the food and beverage business, will ensure guests enjoy fine service and wine recommendations!

Francisco Javier Araya 行政主厨 / Executive Chef



生于智利厨师世家，足迹遍布全球。在西班牙先锋餐厅Mugaritz与elBulli的工作经历，奠定了Francisco的独特创意风格。2012年与两位elBulli的同事在日本东京开设仅有8席的81餐厅，担任主厨，翌年12月斩获首颗米其林星。

自2015年9月，Francisco开始担任上海NAPA西餐厅行政主厨，将他那充满惊喜但细腻无匹的料理风格带来上海。

Born in a family of chefs, Francisco has travelled extensively throughout his culinary career. The working experience at Mugaritz and elBulli, especially the rigorous training with legendary Ferran Adrià, has set a solid foundation of Francisco's own avant-garde style of cooking.

In 2012, he joined two fellow elBulli alumni as the Executive Chef for an 8-seat Tokyo restaurant, 81, marrying Latin American cuisine with Japanese aesthetic and ingredients. December 2013, Francisco was awarded his first Michelin star.

In 2015 Francisco became Executive Chef of the renowned NAPA Wine Bar and Kitchen in Shanghai, bringing his exciting and exquisite style to the uprising food capital of Shanghai.

Food Philosophy

我们的美食哲学

The food philosophy at NAPA is the reflection of the season.

We handle everything with love and respect

through creating a harmony among different ingredients

to celebrate seasonal produce,

its integrity

ultimately achieve a balance of flavors

NAPA的食物哲学，在于适时而食

面对食材，我们心怀敬意与爱

创造出不同食材的和谐之境

彰显时令季节出品，食材本身风味与料理技艺平衡



asparagus soup

radish / royale



芦笋汤 - 萝卜 / 宫廷式

青柠汁腌扇贝
香菜/鲜姜

scallop ceviche
cilantro | ginger





king crab

root vegetables | consomme

帝王蟹
根菜 / 清汤





rouge foie gras
iberico dashi | smoked eel

露杰鵝肝
伊比利亚火腿高汤 / 熏鳗鱼



西班牙红虾
新鲜腐皮 / 焦糖洋葱 / 茴萝酱

carabinero
yuba | caramelized onion | dill sauce

coastal new zealand lamb loin

green peas / shallot puree

新西兰海岸羊排

青豆 / 干葱泥





M7智利和牛
奇米丘里酱 / 芦笋

chilean M7 wagyu striploin
chimichurri / asparagus



dark chocolate

ice cream / mousse / meringue

黑巧克力

冰淇淋 / 慕斯 / 蛋白糖

“crystal ball ”3.0

cassis sorbet | vanilla custard foam | almond



水晶球3.0版本
黑醋栗冰霜 / 香草蛋奶泡沫 / 杏仁

尚流TATLER China Best Restaurants 2017



NAPA won the 2017 awards along with the best restaurants in Beijing & Shanghai, nominated and reviewed by influential food critics and industry gurus.



NAPA入选2017尚流北京及上海最佳餐厅；此奖项由本地权威食评人与业界人士共同评选

Outstanding Fine Dining 2017 City Weekend Reader's Choice

It is an honor to win this unique award, being nominated among the top fine dining restaurants in Shanghai.

全读者票选结果，NAPA突出重围赢得了高端西餐分类的最后大奖！



Wine Spectator

“Best of Award of Excellence”

2 goblets

2009 ~2018

NAPA established international recognition by receiving

“Best of Award of Excellence” Award

荣获Wine Spectator “Best of Award of Excellence” 奖项后，

NAPA斩获了相当的国际知名度



Wine Spectator is an American lifestyle magazine that focuses on wine and wine culture. The Restaurant Wine List Awards recognize restaurants whose wine lists offer interesting selections, are appropriate to their cuisine and appeal to a wide range of wine lovers

Award Tier : Award of Excellence | Best of Award of Excellence| Grand Award









CHINA'S WINE LIST OF THE YEAR AWARDS



2016

CHINA'S WINE LIST OF THE YEAR
HALL OF FAME

中国年度酒单大奖 - 名人堂

NAPA WINE BAR & KITCHEN (2014)

Pete Formal
Peter Formal
Co-Chairman

Rob Hirst
Rob Hirst
Founder

中国年度酒单协会 (筹)
China Sommelier Association



2017

CHINA'S WINE LIST OF THE YEAR
HALL OF FAME

中国年度酒单大奖-名人堂

NAPA WINE BAR & KITCHEN SHANGHAI (2014)

Pete Formal
Peter Formal
Co-Chairman

Rob Hirst
Rob Hirst
Founder

Brian Julian
Brian Julian
Co-Chairman

Tommy Lam
Tommy Lam



2018

CHINA'S WINE LIST OF THE YEAR
HALL OF FAME AWARDS

中国年度酒单大奖-名人堂

NAPA WINE BAR & KITCHEN
- SHANGHAI (2014)

Pete Formal
Peter Formal
Co-Chairman

Rob Hirst
Rob Hirst
Founder

Brian Julian
Brian Julian
Co-Chairman

Tommy Lam
Tommy Lam



The World of Fine Wine

The World of Fine Wine, a London based Wine Magazine's annual
World's Best Wine Lists awards.

2014

Award Level: ★★★

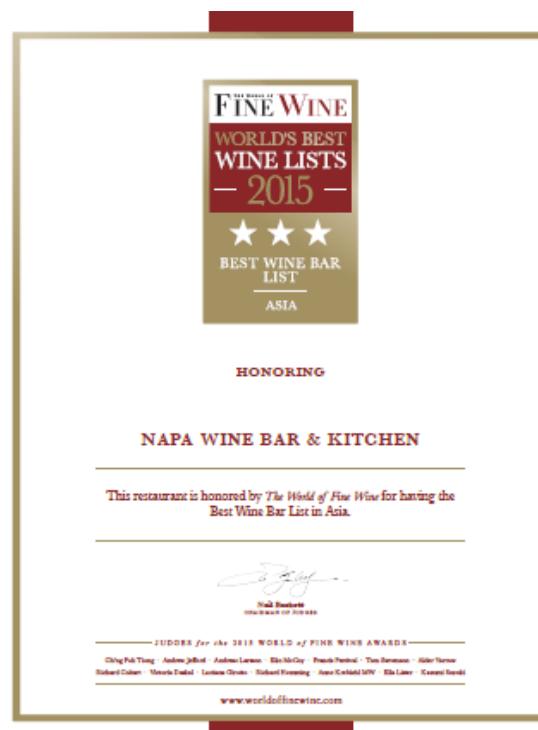
Best Wine-by-the-Glass List in Asia



2015

Award Level: ★★★

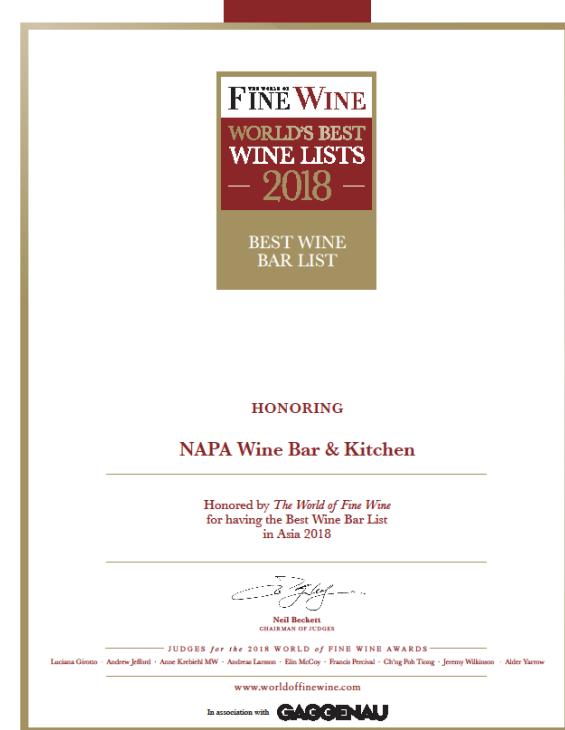
Best Wine Bar List Asia



2018

Award Level: ★★★

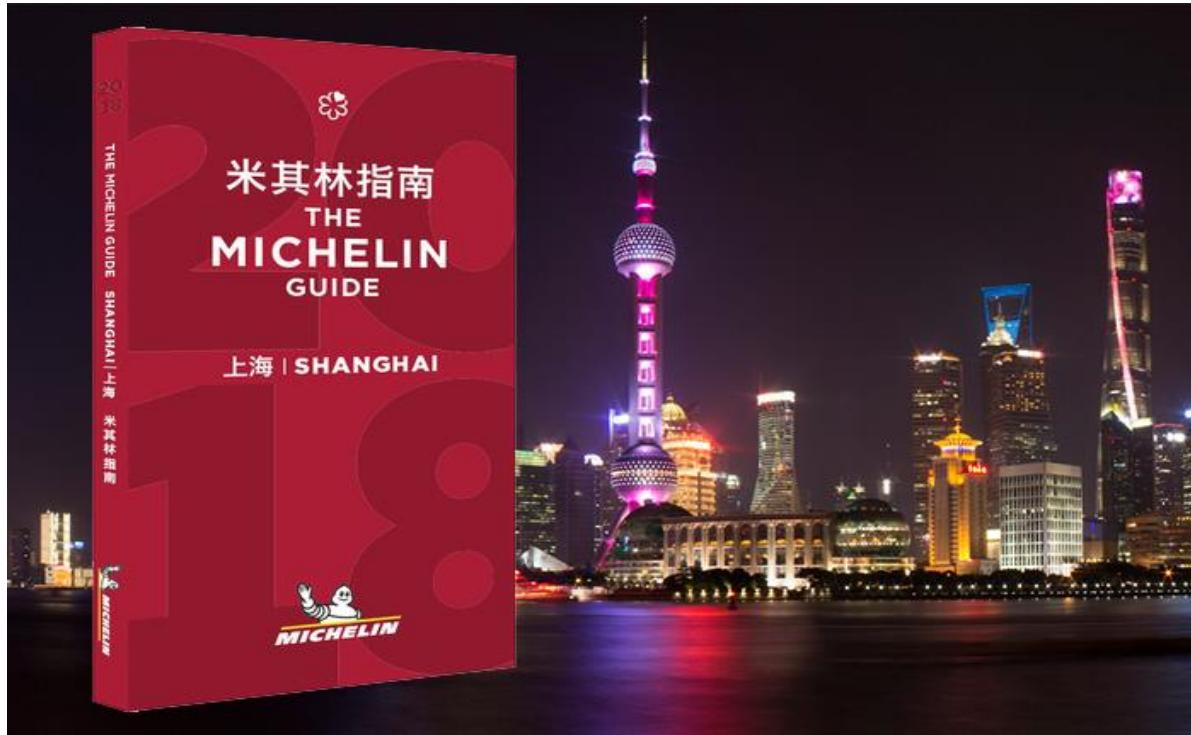
Best Wine Bar List Asia





Michelin Guide Shanghai 2018 & 2019

Recommended Restaurant



米其林指南上海 2018 & 2019
推荐餐厅



Capacity Overview

Function Space

Private Event

Seated

66 Seats

Standing Reception

Restaurant

Main Dining Area

38 Seats

150pax

Bund View Private Room

10 Seats

Chef's Table Private Room

10 Seats

Yao Family Wines Private Room

08 Seats

Casual Dining Seats

10 Seats

Wine Cellar

30 Seats

100pax



**South Bund 22
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We welcome you to come and discover
A Fine Wining Experience at NAPA

For further information, please contact us at

(+86) 21 6318 0057

or

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Open Daily 18:00 – 00:30

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