

## Sailing Above the Clouds J Hotel Shanghai Tower's 3<sup>rd</sup> Anniversary

J Hotel Shanghai Tower celebrated its third anniversary in June. The hotel has reached a new milestone of success among China's homegrown hotels as it occupies the highest point in Shanghai. It merges artistic touches throughout its design for palatial staterooms and the best in lifestyle, well-being, food & beverage, technology and hospitality services, presenting an exclusive travel experience crafted with authentic Chinese flair. On the occasion of its third anniversary, J Hotel Shanghai Tower breaks the waves and embarks on a new journey in midsummer, bringing a new summer experience to all guests.



J Hotel Shanghai Tower has embarked on an extraordinary adventure over the last three years, creating innumerable wonderful memories. Starting from the grand opening on 19 June 2021 to Heavenly Jin being named the 'Highest Restaurant in a Building' on 22 February 2022; to eight seasons of the 'Celebrity Chef Show' starting in March 2022, which promoted Chinese culinary culture; to the cross-branding collaboration with various fields in 2023, which challenged conventions and created a more expansive experience space. Along the way, J Hotel Shanghai Tower has experienced a bright journey in the clouds, which continues to this day.

From 19 June, J Hotel Shanghai Tower launched a variety of summer packages to celebrate its third anniversary. Let's celebrate together above the clouds, relax in the sky and enjoy extraordinary dining experiences. The excellent chef teams of the 'Highest Restaurant in a Building' - Heavenly Jin, Kinnjyou Inaka Japanese Restaurant, Jin Yan Chinese Restaurant and Centouno

Italian Restaurant selected fresh seasonal vegetables, combined with local ingredients, to present exquisite dishes prepared with exceptional cooking skills. Heavenly Jin presents a Summer Menu customised by professor Zhou Xiaoyan, an inheritor of the intangible cultural heritage of Huaiyang cuisine, for RMB 1,688\* per person. Kinnjyou Inaka Japanese Restaurant invited Chef Omori, the Grand Chef of Yamazato at The Okura Tokyo and master of traditional Japanese cuisine, for a culinary event above the clouds from 20 June that will reinterpret the concept of 'the original flavour of the ingredients; the enjoyment of taste', priced at RMB 1,588\* per person. At the same time, Jin Yan Chinese Restaurant and Centouno Italian Restaurant also launched a selection of new menus.

In conjunction with the hotel's third-anniversary theme of 'Sailing Above the Clouds', the hotel's executive chef, Mr. Cheng Shu, specially designed and created a summer afternoon tea, which creatively incorporates yacht elements. The customised yacht-shaped afternoon tea display and the desserts created with seasonal summer ingredients evoke the image of a summer sailing experience above the clouds, for RMB 1,380 per set/two persons\*.

\*This price is subject to a 15% service charge. For details, please call 021-3886 8989. Reservation is required at least 24 hours in advance.



###

**资料查询，请联络：**

陈苗凤女士 Christie Chen

市场传讯及电子营销总监

电话 : (86 21) 3886 8816

电子邮件 : christie.chen@jhotel-shanghai.com

网址 : [www.jhotel-shanghai.com](http://www.jhotel-shanghai.com)



姜曼婷女士 Mandy Jiang

市场传讯经理

电话 : (86 21) 3886 8818

电子邮件 : [mandy.jiang@jhotel-shanghai.com](mailto:mandy.jiang@jhotel-shanghai.com)

上海中心J酒店

中国上海市浦东新区陆家嘴东泰路126号上海中心 200120