# Belgrade

Explore the exciting contrasts of the Serbian capital with flights commencing this month.

# Maputo

Mozambique's coastal capital city becomes Qatar Airways' 19<sup>th</sup> African destination.

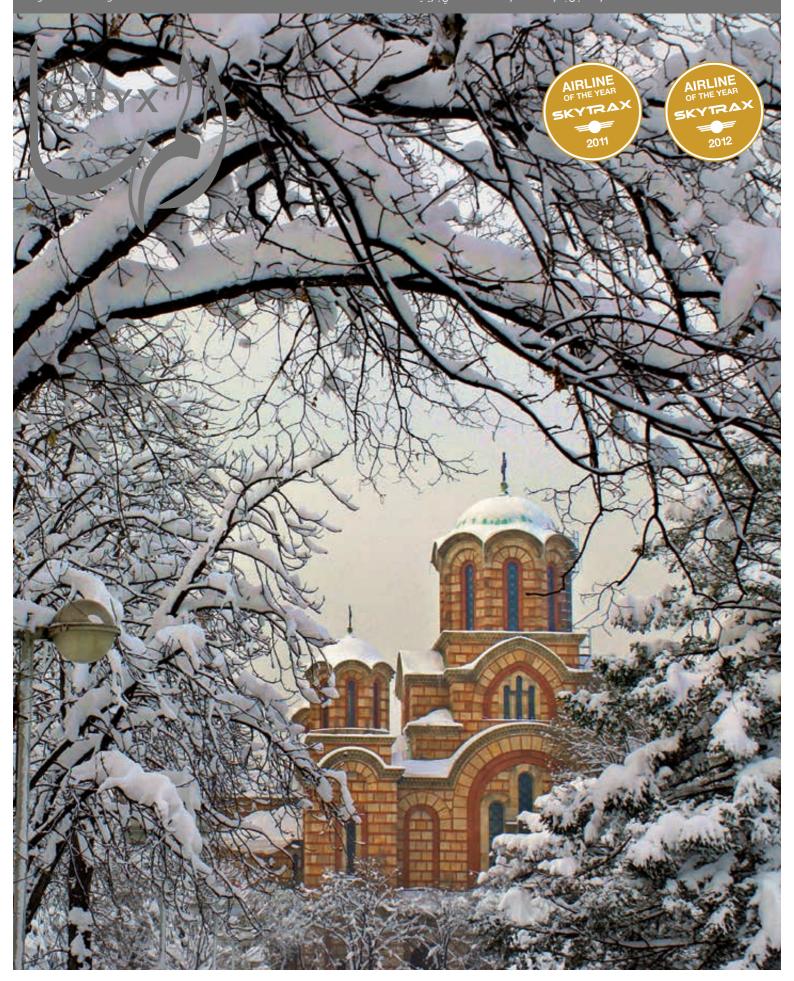
### مابوتو

. . أصبحت موزمبيق وجهة الخطوط الجوية القطرية التاسعة عشرة في إفريقيا.

## بلغراد

اکتشفوا تناقضات العاصوة الصربية الودهشة، وع بدع تسيير رحلاتنا إلى بلغراد هذا الشهر.







## Three Great **Places**

Hot on the heels of hosting Europe's premier football event, Warsaw's dining scene is thriving, with a diverse selection of eateries.

46

Wish List: Soft Furnishings



# Maître d' Shanghai

Each night in Ultraviolet – at an undisclosed Shanghai address ten diners get to go on a gastronomic journey unlike any other.



# Museum Review

The Royal College of Art In London, in its 175<sup>th</sup> year, celebrates its anniversary by hosting a free exhibition open to the public from November 16.



## Literary Review

The Singapore Writers Festival returns to the Bras Basah.Bugis district from November 2–11, with more than 180 writers across 200 events.

Insight: Mike Stripp, Sculptor

# 44



# Music Spotlight

The Dave Matthews Band returns to its roots on its latest album, bringing in former producer Steve Lillywhite and turning back the clock.



# Select: Film Festivals

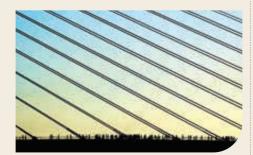
Venice held the first such event in 1932; now film festivals run in cities all over the world, attesting to our global fascination with the silver screen.



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# 54-60



### Belgrade

More than 2,000 years old, yet still young at heart, Belgrade is equally well known for its turbulent history as for its sociable residents and enjoyable nightlife. With Qatar Airways launching flights to the Serbian capital it is time to explore this city of exciting contrasts.

# 62-66



### Maputo

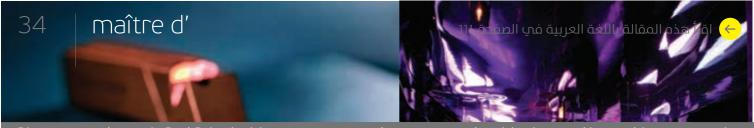
With Qatar Airways having recently launched flights to Maputo, we take a look at this exhilarating city that wears its historical layers like the fast-peeling coats of paint on many of its old buildings, as it develops at lightning speed.

# 68-70



### **Maldives**

Luxury travel in the Maldives has never been more exciting. The choices you have are staggering, with few other places in the world able to muster so many unique options for vacationing in a true tropical paradise setting.



Dinner meets theatre in Paul Pairet's visionary restaurant, where avant-garde cuisine is served in a multi-sensory setting.





Words by Lim Sio Hui

# Ultraviolet by Paul Pairet, Shanghai

**FRENCH AVANT-GARDE CHEF PAUL PAIRET'S** bold new restaurant indulges more than just tastebuds: each night in this windowless room at an undisclosed Shanghai address, 10 diners get to go on a gastronomic journey unlike any other.

"My passion is food, I want to cook at my best," explains Pairet, who came up with the concept of aligning the dining experience with 'psychotaste', his belief that food is ultimately about emotion that is influenced by the memory of the dining experience.

Using heightened sensory settings created with computerised lighting systems, 360-degree high-definition projectors, scent diffusers, infra-red cameras, laser speakers, and even an air turbine that emits hot or cold air, Ultraviolet offers "a meal where

the technology defining the atmosphere is synchronised with the food and supposed to strengthen it", he says.

The menu is just as experimental, offering an impressive 22-course fixed menu including alcoholic or non-alcoholic beverage pairing. The current list includes many of the chef's signature creations from his days helming Pudong Shangri-La hotel's acclaimed Jade on 36 restaurant, which propelled him to international stardom between 2005 and 2008

Truffle Burnt Soup Bread is a stand-out, a truffle-topped medley of crusty and soft bread made even more addictive by a tangy meunière sauce, presented in a cool, fog-filled forest setting presided over by a colossal camphor tree root. Another celebrated course is Foie Gras Can't Quit, a cigarillo form with creamy foie gras filling covered by a crispy fruity casing accompanied by cabbage 'ash', made even more addictive with the aural pairing of an Ennio Morricone classic



### **BEHIND THE SCENES**

What goes into realising this RMB 2,000 (US\$320) dinner? At first glance, Ultraviolet is minimalist and understated, except in the bathroom design, dominated by an imposing Baccarat crystal chandelier – this was a gift from the French luxury brand, with whom Pairet almost realised this concept back in 2002.

Brands such as Miele,
Fissler, and Enomatic are
also sponsors behind
what's one of the most
technologically advanced
kitchens in Asia, so the
main bulk of the cost
comes from operations
alone, with a staff count
of 25 looking after a mere
10 diners each night.

A 'techno room' sits by the kitchen, where a team controls the sound, lighting, and other sensory effects while monitoring the pace and reaction of the diners in the restaurant via 12 CCTV cameras. Jokes Pairet: "The good thing is I can now control the team from the beach in Bali..."

### **CONTACT**

### ULTRAVIOLET

(location undisclosed) Reservations open three months in advance; www.uvbypp.cc