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CITY

WEEKEND

城市周报

May 31-June 13

57

Most-Buzzed  
Parties and  
Live Shows

# Shanghai's Best Restaurants

You voted for your favorites,  
and here are your winners

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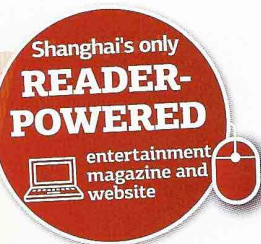


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May 31-June 13 in Shanghai

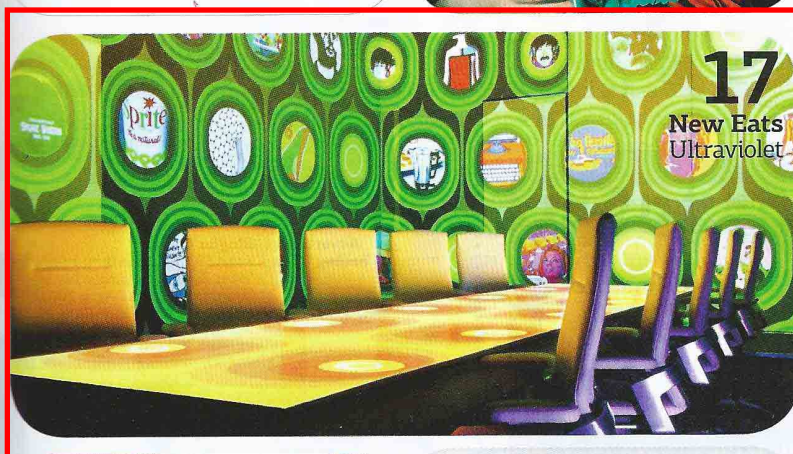


Cover

Table No. 1



34  
Art Review  
Mariano Vargas



17  
New Eats  
Ultraviolet



60  
Cool Shops  
Bikinis at  
Sunseeker



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# Contents

## Now

- 5 **How To** Share files online without using a VPN
- 8 **Cover Story** Shanghai's best restaurants, as picked by *City Weekend* readers

## Wine & Dine

- 16 **Find of the Week** A hidden treat from the Park Hotel
- 17 **New Eats** Paul Pairet unveils Ultraviolet, French crêpes, Japanese at the ifc Mall and soba noodles from Gubei
- 20 **The Dish** Moving a restaurant is as complicated as it sounds
- 20 **Shanghai's Best** Budget salads
- 21 **Second Bite** Julie's transforms itself into a City Bull
- 21 **Check, Please** Imitation Haiku rolls
- 22 **Choice Chinese** A hidden spot for fantastic *bing*

## Performance

- 32 **On Stage** *Henry V* and *The Winter's Tale* by UK theater troupe Propeller and a classical concert from the Philadelphia Orchestra

## Art

- 34 **Review** Mariano Vargas at Pantocrator Gallery

## Books & Film

- 37 **Book Review** *Leave Me Alone: A Novel of Chengdu*
- 37 **Film Review** Hong Kong action drama *The Viral Factor*
- 38 **Street DVDs** Our latest picks: *Jiro Dreams of Sushi*, *Jeff, Who Lives At Home* and *The Raid: Redemption*

## Nightlife

- 39 **Party of the Week** Punk rockers King Salami and the Cumberland 3 bring the noise to Shanghai
- 40 **Behind the Music** John Bowdre leads a gospel supper with jazz acts and soul food
- 40 **New Bars** Atelier does urban industrial the right way and Indulge's loungey new patio space
- 42 **The Beat** Become a member of the "Muse Crew"

## Health & Beauty

- 52 **Health Matters** Top tips for a good night's sleep
- 54 **Beauty Picks** Qin The Spa combines yoga and massage and the Ritz-Carlton Spa's stressbuster massage

## Sports & Fitness

- 56 **MVP** Rugby player Amanda McDonald leads the Jenny Crabs to victory in Xiamen
- 57 **Highlight Reel** The Nighthawks take down the Warriors in an American football showcase game
- 58 **Feature** Your guide to Euro 2012

## Family

- 60 **Family Tested** Get your kicks on at Hong Wu Kung Fu
- 62 **Family Matters** Scoring the elusive Chinese driver's license

## Style

- 64 **Fashionista** Fashion buy and creative director Vivian Tothill

## Shopping

- 66 **Cool Shops** Shop for fashionable binikis at Sunseeker and listen to some oldies at Yilong Yixiang record store

## Travel

- 70 **Great Getaways** A fabulous hidden retreat by the Great Wall
- 72 **Top 25 Hotels** The House of the Master of Teas in Anhui

## One More Thing

- 66 **All Aboard** Shanghai's best subway app



French | **Ultraviolet** ★★★★★

# Star Bright

*new  
eats*

**Paul Pairet's** pet project lives up to the hype

All of Shanghai has been waiting expectantly for Ultraviolet, Paul Pairet's ultra high-end dining concept, and after two years of delays, it's finally open and it's spectacular.

The restaurant was conceived as a full-on assault of the senses, a 10-person private dining venue that would pair every one of Pairet's creatively conceived dishes with sights, sounds and smells to activate what the chef calls your "psychotaste," everything that leads up to, accompanies or has the remotest chance of changing how you take in a dish.

Accordingly, they've installed state-of-the-art speakers, a 360-degree projection screen and scent dispersal systems. Every detail has been cared for—diners are even bussed over from Mr & Mrs Bund to the actual venue in order to make sure that they all arrive simultaneously.

When dinner starts, the projection screens light up, and as the scenes zoom up past you, you get that visceral sinking feeling—you're sliding down Alice's rabbit hole. Everything that follows is fun and fantastical. Twenty courses are offered and you're led through it all by host Fabien Verdier, formerly of Mr & Mrs Bund. You'll ooh and ahh and forget any effort to contain your excitement.

Our favorites included an "autumn soil" forest scene paired with Pairet's truffle burnt soup bread in which you'll feel the crunch of the toast underfoot, sea bass baked into bread in an aquarium setting and an endlessly whimsical "isaphan dishwash" course of foam and fruity treats constructed to look like a tray of dirty dishes. Not every course is that elaborate, of course. The lamb and Wagyu steak mains, for example, are set simply against backdrops of the Bund and Paris.

For now, there is only one set menu available, but more are coming. Each meal costs ¥2,000, though it apparently costs the restaurant ¥5,000. It's dinner as theater, it's food as you've never experienced it before and it's booked through June. But it's totally, utterly worth it. ■ GN

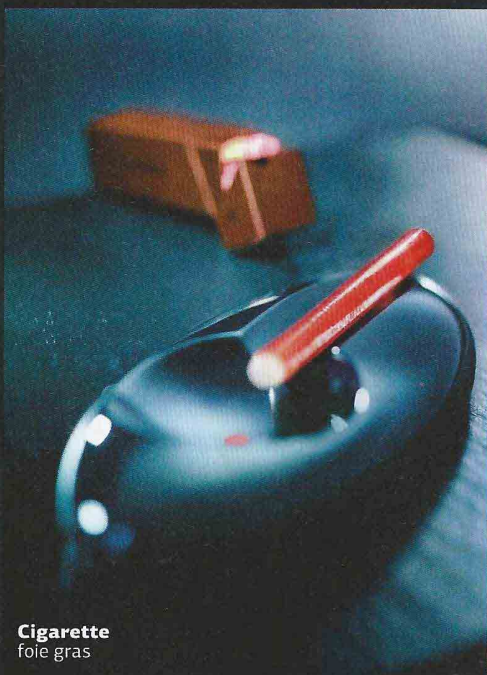
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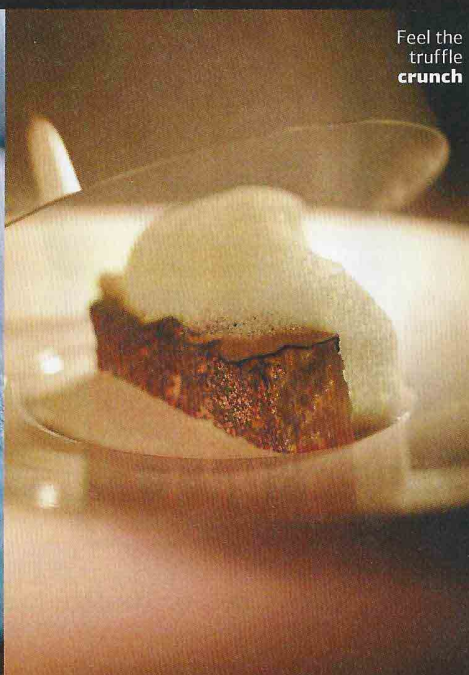


City Weekend is the only magazine in Shanghai to review restaurants according to a transparent process vetted by local Food & Beverage professionals.

A room full  
of wonder



Cigarette  
foie gras



Feel the  
truffle  
crunch

WINE & DINE