



Ultraviolet

Located at a secret location somewhere in Shanghai, Ultraviolet by Paul Pairet (or simply Ultraviolet in short) takes its guests on a culinary journey where the music, lighting and even the smell of the room are all carefully selected to match the menu. Established by French chef and restaurateur Paul Pairet—the brains behind several high-end restaurants in Shanghai—the restaurant attempts to unite food with multi-sensorial technologies to transform a meal into a piece of art.

Do not let the austere setting of the restaurant fool you, though. Boasting 30 tons of steel, 146 light bulbs, seven projectors, 10 screens creating a 360° HD view, 56 Sennheiser speakers, a custom-created dry scent diffuser from a French fragrance house, 4,500 pieces of tableware from top names such as Ercuis, Raynaud and Zwiesel, and one of the most advanced kitchens in the industry featuring a custom-made, heavy-duty stainless steel Molteni (all for a whopping US\$2.5 million), Ultraviolet is set to dazzle.



'Multi-sensory dining'
sizzles in a secret
location in Shanghai.

Dining Theatrics

Adding a layer of intrigue to the restaurant is its way of receiving guests: as the location of Ultraviolet is a secret, you will be picked up from a pre-determined location in a van with tinted windows and driven to the restaurant. As there are only 10 seats at the restaurant, you will join the rest of the diners on one table where you will be served the same 20 courses.

Throughout the evening, every move is closely monitored from a control room backstage, thus allowing the staff to play with the timing, music and the visuals on the wall. The philosophy behind this is, of course, the idea that every dish should be served under the best possible conditions.



Mysterious Food

Touted the first multi-sensory restaurant in China (or even in the world), Ultraviolet uses sight, sound and smell to enhance the food. For starters, dishes at the restaurant are often barely recognisable as food—the first of the 20-course meal, for instance, is a coin-sized neon-green disc held together by a two-pronged silver utensil which turns out to be a frozen apple *wasabi* concoction.

Other notable courses include Pairet's signature Truffle Burnt Soup Bread. Set in a mystical forest and surrounded by the smell of damp moss, the intense flavour of cigar smoke recalls a personal memory of Pairet's: truffle-hunting in Dordogne, France.



Sensory Overload

From the appetisers to the main courses of sea bass and Wagyu beef, each dish is designed to overload the senses. This is where the 360° projection screens, speakers and dry scent diffuser come in, with each present in the room to feed your imagination.

As such, each course transports you to a specific location: for an oyster course, for example, you are transported to the seaside, surrounded by the sound of crashing waves and the smell of the ocean, while the Micro Fish and Chips course is served to the soundtrack of the *Beatles*' 'Ob-La-Di, Ob-La-Da' while visuals of a rain-splattered Union Jack encompass the room, transforming the space into a British pub. *♫*

For more information about Ultraviolet, visit www.uvbypp.cc.



Images by Scott Wright of Limelight Studio