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A Hairy Crab Feast
for Two at
Whampoa Club

Years of City Weekend

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Paul Pairet | **Spicy Sichuan** | Jiashan Market | **JR at 18Gallery** | Yo-yo Ma

IN THE KITCHEN

UV Alert

Paul Pairet talks about opening his dream restaurant

What's the concept behind

Ultraviolet? It goes back to what fine dining really is. The new Ultraviolet is basically a dining room—10 people only—and everybody sits down at the same time, eats the same meal and every course is set to an atmosphere that we define. **How will you do that?** Every time I send out a dish, I can say, OK, this time we have a blue light, or a green light, or a very strong light. We have a 360 degree projection screen and we will use dry smell technology so we can create different environments. For example, I can project around the table a very heavy rain and use our tailor-made sound system—it's one of the best you've ever heard—to make you really feel the rain around you. If you feel those drops around you, you are going to want a very comforting dish. And then, for the next course, if I want to open a window

It goes back to what fine dining really is

on the wall and give you a view of Paris, I can do that too. **Sounds like a full-on experience.**

Yes, and eventually people will probably say that it's a bit of a show. But that's not what it is. The goal of the atmosphere is to support the dish, to enhance the dish, to make a contradiction or a contrast with the dish. It's really about the food. The food is the lead every time.

Ultraviolet opens February 2011

Paul Pairet is on the cutting edge

SECOND BITE

Steakhouses | **Manhattan Steakhouse**

America Beef

A **pricey** spot for steak

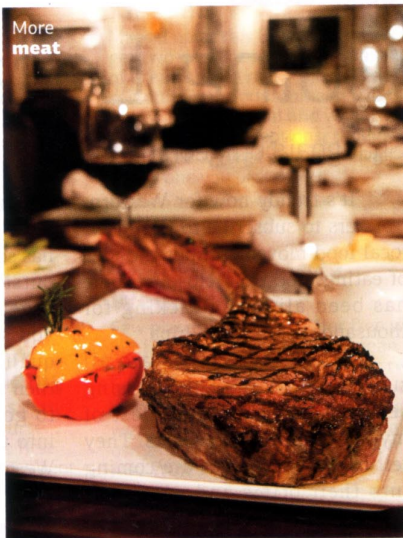
The Manhattan Steakhouse has been at the Hongqiao Marriott for a long time. They've recently revamped the menu, and though their steaks do make the cut, a meal here will also slice into your wallet.

The restaurant is almost a caricature of a downtown steakhouse you'd find in America, with heavy leather furnishings, gleaming silverware and walls covered in black-and-white photos of Manhattan skyscrapers. As we perused the two page menu, a warm bread basket was whisked over, complete with olive oil and balsamic vinegar, softened butter and a gently roasted garlic bulb.

To start, we had the Wagyu beef carpaccio with sesame ginger dressing (¥120), silken slices of perfection, and followed that up with filo-encased scallops with a spicy coconut sauce (¥80), another well-balanced appetizer.

Then came the main event. The beef here comes at Western prices—¥400 buys you 300 grams of Black Angus in the cut of your choosing, served with one of a selection of sauces (including béarnaise, red wine and barbeque options). The T-bone we opted for was prepared exactly right (medium rare, of

More meat



course) but was, for its price, a little slender and a tad skimpy on the fillet side. The rich but not dominating red-wine sauce enhanced the steak and the creamed potatoes and spinach sides (¥25 each). The latter two add-ons do a good job of rounding off the quintessential steak house experience.

In the end, it's a standard steak meal with good service and a big bill. There are better value options around town, but if you're simply looking for a good cut of meat, this isn't a bad option. ■ **Drew Bates**

Find it: 2/F Shanghai Marriott Hotel Hongqiao, 2270 Hongqiao Lu 虹桥路2270号上海万豪虹桥大酒店2楼, Tel: 6237-6000 ext. 6633

WINE & DINE

CHECK, PLEASE

Vietnamese | **Pho Sizzling**
Fizzling Out



Pho Noodle Soup: It's a big bowl but we were surprised by how little beef is in there. Plus, it's sliced so thin you can see through each piece. We liked the savory soup though.



Pho Sizzling

2/F, 200 Wujiang Lu 吴江路200号2楼,
Tel: 3210-0528

10/27/2010 11:30am Invoice: 101028

Pho Noodle Soup	¥ 22
Vermicelli Bowl	¥ 32
Sizzling Cheese Sauce Chicken Rice	¥ 32
Grand Total	¥ 86



Sizzling Cheese Sauce Chicken

Rice: Is this for folks on a diet? We only got a mouthful of chicken, and we were eventually forced to add tomato sauce to this otherwise bland dish.

Vermicelli Bowl: It's got a decent piece of meat, plenty of fresh vegetables, thin rice vermicelli, a salty-sour nuoc cham sauce and comes with spring rolls, so it's full of refreshing flavors and textures. The pork spring rolls tasted best with the sauce. Things here can be a little inconsistent, but they've always got coupons available at the counter, making this a cheaper option.

■ **Yichuan Cao**



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UV Alert: Paul Pairet's New Restaurant Will Rock Your World

by [geofferson](#) | Posted on Nov 24 2010 | In the Kitchen

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Chef Paul Pairet is on the cutting edge of the Shanghai dining scene and this February, he is going to challenge the act of dining itself. [Ultraviolet](#) is his new experimental restaurant which will create a unique dining "experience" unlike any other in the world. Intrigued? We were. We caught up with the chef to talk about his dream restaurant finally becoming a reality.

How did Ultraviolet come about?

The original idea came about when I was in Sydney, in 1996, and at the time, I wanted to open a restaurant for one table of 12. It wouldn't have been like a regular restaurant where you sit down with the menu and you choose a dish. In a restaurant like that the kitchen is set. All the items on the menu are pre-prepared in some way somewhere because you don't know if you're going to sell them and when you're going to sell them.

I wanted to remove this uncertainty. This is "lesser" cooking. The ultimate cooking is what your mother or my mother cooks. They cook, they call you to the table, you eat what they cook (and you better enjoy it!). But when you eat, the pork chops are just coming out of the pan, right? She serves it when she wants to serve it. **So I wanted to remove the constraint of the professional kitchen and take advantage of the home kitchen but set it in a professional environment.** That's where the technology of the project comes in.

Sydney was me myself cooking for a table of 12, with very little else around me. But I could control the timing. And that's pushed to the extreme at Ultraviolet, where you can control the atmosphere. The new Ultraviolet is a dining room—**10 people only**—and everybody sits down at the same time, eats the same meal and every course will be set to an atmosphere that we have fit to the dish.

How?

We will serve 10 people only, and those 10 people, every time I send one dish, I can say, OK, this time we have a blue light, or a green light, or a very strong light. **We also have a 360 degree projection screen** that I can use to fit the environment. I make a scenario that fits the dish—or at least we can try, it's not always going to be easy. A lot of these environments are very visceral. You will feel them directly.

For example, I can project around the table a very heavy rain, very grey weather, and I use our tailor-made sound system from K-Array—it's one of the best you've ever heard anywhere in the world—to make you really feel the rain around you. **The sound will be even more penetrating than the projections.** But if you really feel those drops around

you, you're going to feel wet. You are going to want a very comforting dish.

I like to play with things to influence the psycho-taste, the taste before the taste. Everything about the taste except the taste is the psycho-taste. For example, if I can get you to think about chicken, you will start to taste it in your head, and the physical manifestation of this psycho-taste will be your salivation. Making someone laugh before or after a dish will change the message of the dish. We may not do this for every dish, but we can try if we want.

So what will be on the menu?

At first, I won't have any new creations on the menu—there will be dishes that people have never seen, but they won't be new—and probably I will start with the very classic extract of things I've done because I want to be flawless in the kitchen. There are too many angles on the project to do with the scenarios and I want to be sure that we are the best in the kitchen because I would not have any excuse to not be at my best. These are the best conditions a chef can dream of. We control everything. The kitchen is one of the best in Asia, one of the best equipped in Asia, one of the most technologically advanced anywhere.

We're afraid to ask...how much?

Every seat in this restaurant, taken or not, costs us RMB5,000 operationally. And I'm not even talking about the initial investment. Pffft. We will never see that again. And we will ask people to pay RMB2,000 per person. There will be 2.5 staff per guest—25 people working on this thing operationally. There's not one Michelin-star restaurant in the world today that has this. So we can't even talk about value for money—this is one of the only restaurants where the guests are sponsored.

Want to snag yourself a spot at the table? Head to the [UV website](#) to get all the goodness.

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4 Comments