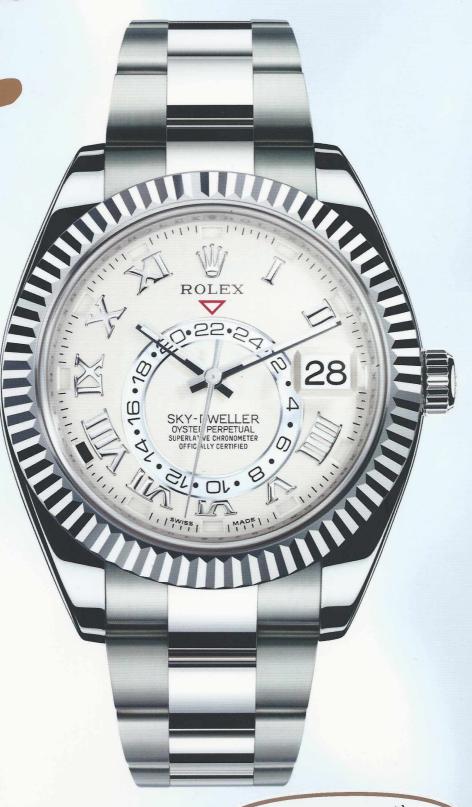
至品生活







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Where's New

推荐各地新近开业的高端热门餐厅,介绍令人食指大动的招牌菜肴, 邀你领略最新潮、独特的美食体验。 编辑: 沈思佳, 吕东云、章萍

Ultraviolet by Paul Pairet

环境: 变化的光影、音乐和香气与食物本身 融为一体:四面八方的投影仪在墙体和餐桌 底部营造出来的影像效果,伴随着松木、热 带雨林、香草等隐约的香氛, 在背景音乐中 更精心加入雨声、敲击声等音效。四面墙体 均为隐形门, 打开之后更加开阔, 有艺术收 藏品可供欣赏, 更有吧台和佳酿供享。就餐 完毕后,最后一扇隐形门将打开,将食客引 入充满魅力和魔幻的后厨房。菜品:"鹅肝-戒不掉"将鹅肝打成细腻的慕斯,外面包裹 着比纸还薄的果酱糖衣,如雪茄一般。金属 雪茄烟灰缸呈现在食客面前,伴随着"007邦 德"式的酷炫音乐, 佐以甘而清爽的雪利 酒。另一道"面包", 名字够低调, 但看到 实物必定让你惊喜:条状的面包上铺有纹路 极美的黑松露,面包本身在松露汤中浸泡 过,内部湿且绵,而外围则被炸得香脆无 比。22道菜的晚宴,其呈现方式必然和平常 的3-5道菜大不相同:在鹅肝和松露之间,有 鱼、龙虾以及"黄瓜棒棒糖"等菜肴过渡承 接。在此用餐,是一场充满奇幻的感官体 验,更是舌尖上的味蕾之旅。其他:整个餐 厅为一桌10人同时就餐,需在www.uvbvpp.cc 订座,并支付500元定金。就餐前于外滩18号 六楼集合, 由餐厅安排车辆前往。





Setting: Ultraviolet's dining room has an aesthetic appeal — dressed-up by lights, sounds, smells, images, imagination, scenarios, and off course, food. Computerized RGB lights, LED floor strips, pin projectors, UV bulbs, HD wall and table projectors, dry scent diffusers, tracking shape recognition, infrared cameras, multi-channel surround sound system, individual laser speakers, temperature air blown turbine... All the sensory technology is concealed within the dining room's ceiling and walls, and controlled remotely from a separate "Techno-room". Menu: One of the 22 courses, is called Foie Gras - Can't Quit. It is a cigar-shaped of foie gras mousse delicately wrapped in a candy coating. It's served with cabbage ash on a metal ashtray, pairing with a light sherry. The sweetness of the sherry balances out the very deep and heavy taste from the foie gras. Another course is called Bread. Behind the simple name hides a pleasant surprise: the bread is first dipped in truffle soup, therefore it is full of truffle flavor and very soft in texture inside. It's fried afterwards for its very crispy texture outside. The bread is topped with black truffles. The drink that accompanies this is Chardonnay 2009 Francis Coppola from Monterey County, California. A 22-course dinner is connected with something special such as fish, lobster or the Cucumber Lollipop. Each dish is served in fantastic containers and matched with various drinks from wine, icy beer, champagne to juice. Others: Reservation is required online (www.uvbypp.cc) with a deposit of RMB500. Diners gather at Mr & Mrs Bund first and head to the secret restaurant in the area by private bus.

上海中山东一路18号外滩18号六楼(集合地) 6F, Bund 18, 18 Zhongshan Road E1, Shanghai (meeting point)

人均/Average: RMB2,000 包房/VIP Room: 1

泊车/Parking:有/Yes 电话/Tel: 021-6142-5198

营业/Hours: 19:00 -23:30 (周二至周六/from Tuesday to Saturday)