

THE
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BEST
RESTAURANTS
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No.24



Ultraviolet by Paul Pairet

SHANGHAI, CHINA

No.24

NEW ENTRY



On the pass

Paul Pairet (pictured) and head of research
Greg Robinson

Style of food

Cutting edge experiential cuisine

Standout dish

Foie Gras Can't Quit

Contact

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<http://uvbypp.cc/>

*A mind-boggling food adventure with its own
unique soundtrack*

A visit to Ultraviolet is a surreal experience: part glamorous James Bond lair, part mind-bending psychedelic trip. Guests meet at chef Paul Pairet's central Shanghai restaurant, Mr & Mrs Bund, to be driven by minibus to a secret location in the city where the entrance, via an industrial lift cage, is revealed. Inside a white room – white walls, a single white table, white chairs for just 10 guests – the 'immersive' event begins.

Each dish is eaten to a different soundtrack, while an array of scents waft around the room and the walls and even the tabletop are transformed with films and pictures. So for Fish-No-Chips the music is The Beatles, the table is enrobed in a Union Jack, and rain lashes on vast windows while guests nibble on delectable deep fried caper buds filled with mayonnaise. There's nothing gimmicky about the flavours, though: Foie Gras Can't Quit, for example, is a crisp fruit skin cigarette filled with an airy foie gras mousse sitting in an ashtray dotted with black cabbage ash. And it's as utterly delicious as the high-quality wine (and other beverage) matches throughout. Now the third menu manifestation of this pioneering project, UVC, (as opposed to UVA and UVB) is up and running.

Pairet's cooking has a delicate touch so, despite the full 20 courses, you'll leave the table without feeling weighed down. The experience may be avant-garde and inspirational, but above all it's enormous fun.

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2015

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Ultraviolet by Paul Pairet

Shanghai, China

NEW ENTRY

■ Sensory stimulation: the walls are transformed with films and pictures



24 Ultraviolet by Paul Pairet

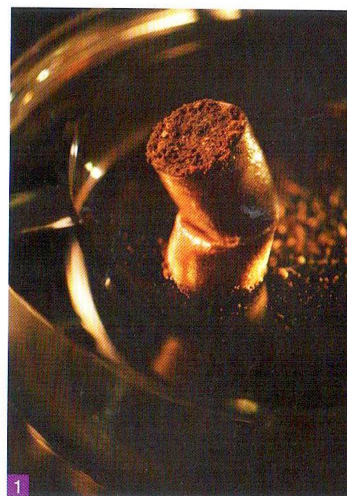
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ON THE PASS:
Paul Pairet and head of research Greg
Robinson
STYLE OF FOOD:
Cutting edge experiential cuisine
STANDOUT DISH:
Foie Gras Can't Quit

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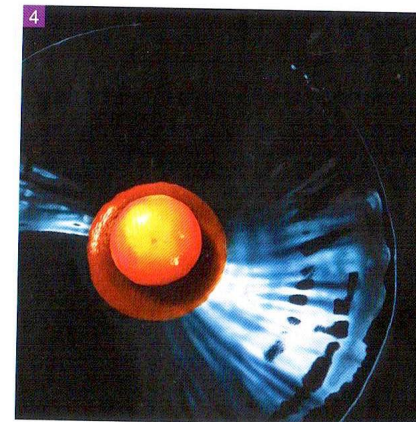


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1 Old Cigar 2 Gummies Hibernatus
Cola Rocks 3 Paul Pairet 4 Mandarin
Mandarine 5 Fish-No-Chips

IMAGES: SCOTT WRIGHT, LIMELIGHT STUDIO