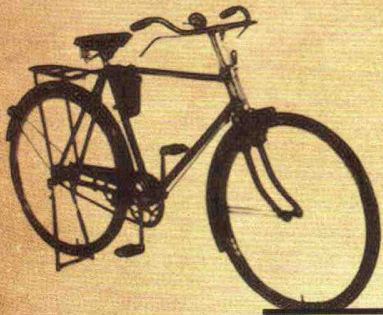


# City

## WEEKEND

城市周报 [www.cityweekend.com.cn](http://www.cityweekend.com.cn)

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FIELDS



# 上海 制造



### MADE IN SHANGHAI

COOL PRODUCTS, CONCEPTS AND PEOPLE  
FROM THIS DYNAMIC CITY

Nov. 5-18

ISSN 1009-4954



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CityWeekend 上



# COVER STORY



Photo: Scott Wright (Limelight Studio)

## ULTRAVIOLET

**F**or five nights a week, there are 10 people paying ¥4,000 or ¥6,000 per person for a multi-sensory meal in Shanghai.

“Ultraviolet” was conceived by chef Paul Pairet (also of Mr & Mrs Bund) back in 1996 while he was working in Australia. Its goal is to remove the constraints of an à la carte menu, giving Pairet full control over the food, timing, sounds, visuals and scents that accompany a meal.

After 16 years of planning, Ultraviolet

finally opened in May 2012. It works like this: Ten guests meet up at Mr & Mrs Bund and are transported to an undisclosed location (a former warehouse space near Suzhou Creek). There, a theatrical four-hour-long, 20-course meal ensues. Though each course is paired with audio and visual effects, the focus, according to Pairet, is all about the food. Everything that happens around the dishes are there to enhance the experience.

The “Oyster x2” course on the UVB menu is

the best example. Right before it’s served, scent diffusers release the smell of seawater, while a 360-degree projection wall displays the image of a calming seashore around the room, as gentle waves whisper in your ears.

In 2015, Ultraviolet made it onto the World’s 50 Best Restaurants list on the number 24 spot, and placed third on the Asia’s 50 Best Restaurants list.

Find it: [www.uvbypp.cc](http://www.uvbypp.cc)

**ADD YOUR EVENT** Upload your event at [Cityweekend.com.cn](http://Cityweekend.com.cn). The best events from the website go into the magazine. Upload before Nov. 9 to catch the next issue.



Brunch at Mr & Mrs Bund

## MR & MRS BRUNCH

*Every Saturday & Sunday*

Mr & Mrs Bund is now offering a weekend brunch option. The menu created by chef Paul Pairet and his team consists of signature French-style brunch dishes like French toast to a basket of traditional pastries. All dishes can be washed down with an array of decently priced cocktails, fresh juices or iced teas. 11:30pm

**Mr & Mrs Bund** 6323-9898, [www.mmbund.com](http://www.mmbund.com)

Yorkshire pudding and other seasonal vegetables. Available from ¥118, every Sunday this year. 12-10pm

**Mr Harry** 6213-6511, [www.mrharryshanghai.com](http://www.mrharryshanghai.com)



## BRUNCH AT T FOR THAI

*Every Saturday & Sunday*

Head to T for Thai on Saturdays and Sundays for their special brunch sets, featuring signature dishes from their menu, including tom kha gai, tom yum soup, chicken satay and mango sticky rice. ¥118 per adult or ¥88 per child. 12-2pm

**T for Thai** 6437-9633

## SUNDAY BRUNCH AT DA IVO

*Every Sunday*

Da Ivo offers a nice "semi-buffet" style brunch with a selection of 30 dishes and one signature main. ¥398 per person including free-flow drinks. Add ¥198 for free-flow sparkling wine. 11:30pm

**Da Ivo** 5717-1757, [www.daivo.com](http://www.daivo.com)

## TRADITIONAL SUNDAY ROAST

*Every Sunday*

Experience a typical British 'lazy Sunday' by feasting on a traditional Sunday roast at Mr Harry's. Options include pork belly, Hainan chicken, or Canadian beef fillet, that will typically come with roasted potatoes,

## ALL-YOU-CAN-EAT AT BROTHERS KEBAB

*Every Sunday*

To fight your hangovers, Brothers Kebab is now offering an all-you-can-eat deal on kebabs, shawarmas and pizzas on Sundays. Available only at their Pudong and Zunyi Lu location. ¥70 per person. 11am-11pm

**Brothers Kebab** 5836-8277, <http://brotherskebab.com>

## MORTON'S AFTERNOON TEA

*Ongoing*

Morton's Seafood and Grille now offers a special afternoon tea set featuring a deluxe king crab sandwich along with a slice of Morton's delicious homemade cheesecake and either a cappuccino, green tea or chocolate flavored pot de crème. ¥98 plus 10 percent service charge. 2-5pm

**Morton's Steak and Seafood Grille** 6067-7888, [www.mortons.com](http://www.mortons.com)

## FRENCH SET DINNER AT JING'AN RESTAURANT

*Ongoing*

Enjoy chef Michael Wilson's new

**blue frog** 蓝蛙  
bar & grill

# Taste Our New Flavors

Lunch • Dinner • Brunch • Bar

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北京 Beijing 天津 Tianjin 大连 Dalian

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Chef Mike

# LYNN

MODERN SHANGHAI CUISINE

braised prawn with chili sauce      shanghai crispy duck      deep-fried spare ribs with honey and garlic

Vogue & modern, Lynn, the new generation of Shanghai cuisine, revitalizes famous Suzhou, Zhe jiang and Shanghai cuisine, with its unique taste, culinary skills and environment, evolves as the emblem of beauty and fashion. To the discerning diner, Lynn is an unforgettable experience and a true feast for the senses.

Reservation:  
**62470101**

Open Hour: 11:30am-2:30pm (L.O. 2pm) 5:30pm-10:30pm (L.O. 10pm)  
99-1 Xikang Rd, near Nanjing Xi Rd.