

LALIQUE

— MAGAZINE

TIMELESS SINCE 1888

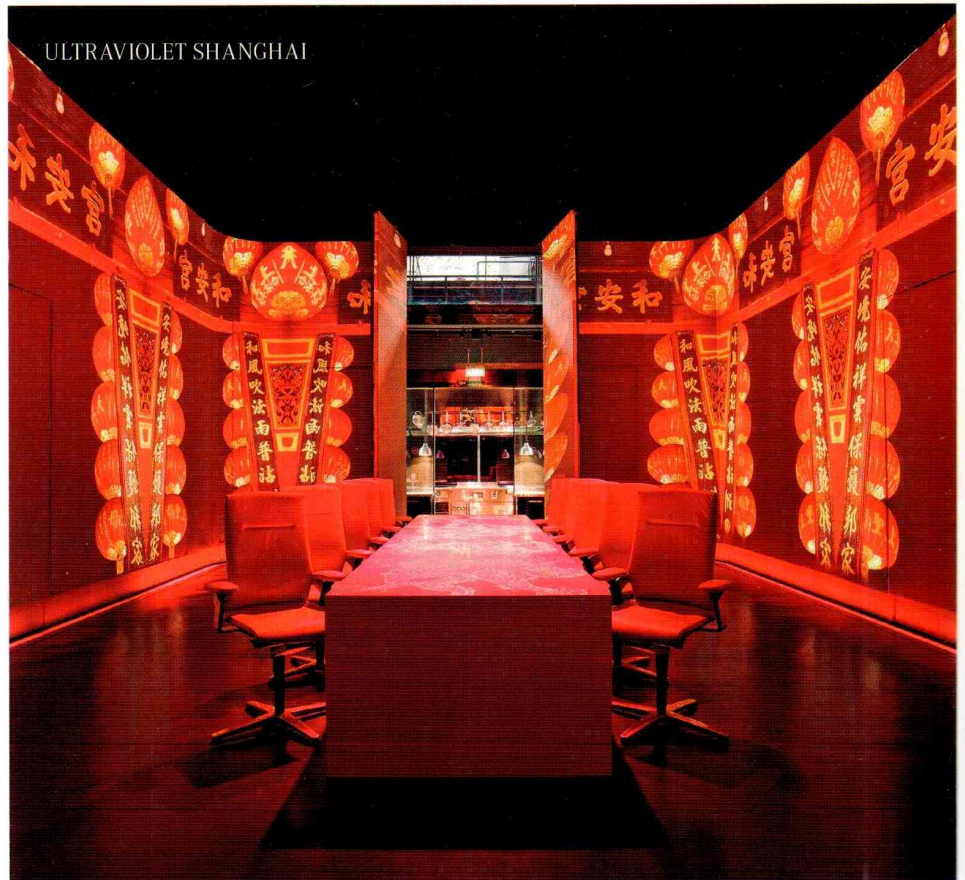


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ULTRAVIOLET SHANGHAI

It is the latest sensation in Shanghai's fast-changing dining scene. The location is secret. Meeting at Mr & Mrs Bund. Diners are then driven to Ultraviolet. Some critics find it "the most avant-garde restaurant in the world" and call Paul Pairet "a gastronomy genius". He spent nearly two decades on this concept of a 4-hours dining experience: uniting food with multi-sensorial technologies. Ten adjustable seats. Each of the 20 courses is paired with 360-degree floor-to-ceiling video projections, sounds, lights and smells, like, for instance, an ocean breeze during the seafood course. The atmosphere is tailored and choreographed to enhance each presentation of finest and most creative meats, seafoods, drinks and sweet creations.

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MR & MRS BUND

Paul Pairet, one of the world's most inventive chefs, calls his restaurant "The Modern Eatery". It is still one of Shanghai's most popular places, despite the restaurant scene exploding with competition, bringing in chefs from all over the world. Mr & Mrs Bund offers creative French dishes on a bewilderingly long menu and regularly tops best-restaurant lists. Pairet, a French-born world traveller, was the first to bring international attention to the Bund food scene. Very untypical for the glamorous location, in fact it is very simple, always an original approach. Tall windows offer a stunning sixth-floor view over the Huangpu River and the opposite towers.

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