

# LifeStyle

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生活

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# 盛宴，另一场华美 A Feast For the Eyes and Stomach

Editor: Laura

一场完美的宴席，除了食物的滋味，置身其中的环境有时更加让人念念不忘。那些华美的餐厅，大手笔地摆放着价格不菲的艺术品，或者索性让餐厅也成为艺术品的一部分。

*What makes the perfect meal? Sometimes the surrounding environment can be even more important than the flavors of the food. We select a few of our favorite restaurants filled with priceless artworks, or those which might themselves be works of art.*

## Ultraviolet by Paul Pairet

“Ultraviolet by Paul Pairet”，是名厨 Pairet 历经 15 年构思，将美食与多重感官科技相结合，营造出令人沉浸在不同场景中的独特用餐体验。餐厅只有一张长桌，10 个位子，20 多道前卫料理菜式套餐，5 种感官，以及一场完全沉浸式的美食之旅。多重感知科技的支持，包含视觉，听觉，和嗅觉元素的全面组合，依照每道菜式的味觉主题而量身设计情境，进而让食客对盘中美食获得更深刻的感受。

A brainstorm of the chef of over 15 years, conceptual restaurant Ultraviolet by Paul Pairet is the first establishment of its kind which attempts to unite food with multi-sensorial technologies to create “a fully immersive dining experience.” Featuring only one long table with ten seats, a 20-course menu and lack of décor, the space is both ascetic and modern. The restaurant is designed to cater to all senses – lights, sounds, music, scent are specifically crafted to accompany each separate dinner for the ultimate gastronomical and sensory trip.



## Mr & Mrs Bund

餐厅将法餐的文化精髓通过家庭式的上菜方式呈现，菜单的核心概念就是“主题变化”，可以把它看作是享受烹饪的即兴与随意。例如，这一餐客人想吃海鲜，点了鳕鱼，然后再选择做法：可以是袋蒸或香煎，酱油汁或柠檬奶油汁。配菜的选择，你也可以不用按照菜单而随性发挥。在餐厅，还会体验到主厨极具创意的分子料理。那些端上桌来天马行空的菜品造型，吃到嘴里更是让人意想不到。

Mr & Mrs Bund presents French culture through family style dishes – the core concept of the menu is “theme changes” – set as more of a group of guidelines, guests can mix and match items as they wish. For example, say you want seafood, you could order the cod; then choose how you’d like it cooked: steamed or grilled; and then choose the soy sauce or lemon cream dressing. Even if what you want isn’t on the menu, you are free to put together your own dish. The chef’s excellent molecular gastronomy is on display here – each dish is put together in artful form, only making it taste better.

