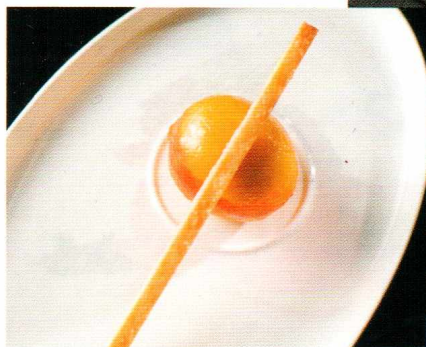


# TARGET

GLOBAL VISION · LUXURY LIFESTYLE | 环球视野 · 致品生活

R 目标之选  
*Restaurants  
Guide book*





**营业时间Opening Hours**

晚饭Dinner\_17:30~22:30

周一至周日

Monday to Sunday

宵夜Late Night\_23:00~02:00

周四至周六

Thursday to Saturday

**座位量Seats**

可坐150人

150 seats

**服装要求Dress Code**

时尚休闲

Smart casual

**地址/Address\_**上海市中山东一路

18号6楼, 近南京东路

6F, 18 East Zhongshan No. 1

Road (near East Nanjing Road),  
Shanghai

电话/TEL\_+86 21 6323 9898



## Mr & Mrs Bund-Modern Eatery by Paul Pairet

### 亮点 Highlight

不拘泥于传统的法式料理

Unconventional French Cuisine

### 描述 Description

Mr.&Mrs.Bund里充满了极具想象力的创意作品, 墙壁上挂满了各种题材的画作与摄影作品, 这些作品本没什么主题, 它们的存在只是为了让人感到有些不可思议。普通的杯子, 也被设计师设计成为里外双层, 一层表现男人的粗犷, 一层表现女人的婀娜。Mr.&Mrs.Bund将法式菜的精致和一道道上菜的程序统统改变, 取而代之的是足够的份量和家庭式的分享理念。

Walking into Mr.&Mrs. Bund, you will see imaginative and creative works and various drawings and photos of different subjects hanging on the wall. With no certain themes among these works, they intends to make you feel a little surprised or incredible at first sight, and subsequently you will realize the sense of humor beneath it. After all, that is all they are there for. Contrary to French cuisine's delicateness and the sequential serving order, Mr. & Mrs. Bund replaces it with generous portion and the concept of sharing in family style.



## Ultraviolet by Paul Pairet Ultraviolet by Paul Pairet

### 营业时间Opening Hours

周二至周六仅供应晚餐, 从集合时间  
6:30pm开始, 至11pm左右结束  
Dinner only between 6:30 and  
11pm from Tuesday to Saturday

### 座位量Seats

一张长桌, 10个位子  
A single table of ten seats only

### 服装要求Dress Code

优雅休闲  
Smart casual

### 地址/Address\_上海某处

Shanghai

官网上订位\_ Make a reservation  
on official website\_www.uvbypp.cc



### 亮点 Highlight

全球第一个感官餐厅

The first restaurant to unite food with multi-sensorial technologies

### 描述 Description

餐厅没有预约电话, 想要尝试的客人只能通过官网预定。预约成功的客人要按照要求, 在上海外滩18号Mr & Mrs Bund餐厅集合, 搭上前往Ultraviolet的迷你面包车。车子转过几条七拐八拐的小巷, 停靠到一个破旧的工厂。当食客来到一栋看似仓库的厂房前面, 所有人已经开始对门后的秘密蠢蠢欲动。整个就餐环境集合了乐曲音效, 视觉投影, 订制香氛, 温度感觉等多重感官体验, 主厨Paul Pairet 的前卫料理也总是出乎人们的想象。

Ultraviolet only accepts bookings via its website. On the dinner date, guests gather at Mr & Mrs Bund before being transported to Ultraviolet. After several turns among alleys, the minibus stops in front of an old warehouse. You start to wonder about the secret behind the gate. The dining experience integrates multi-sensorial elements for each course, including sound, visual, scent, feel and most importantly, Chef Paul Pairet's avant-garde cuisine.