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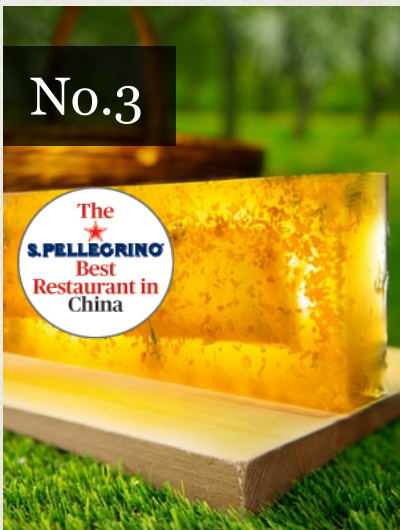
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ACQUA PANNA S.PELLEGRINO
THE FINE DINING WATERS

No.3

Ultraviolet by Paul Pairet

Shanghai, China



On the pass:

Chef-patron Paul Pairet (pictured) and head of research Greg Robinson

Style of food:

Experimental comfort food

Standout dish:

Truffle burnt soup bread

Contact:

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Immersive multi-sensory dining courtesy of culinary provocateur

The third edition of Paul Pairet's extraordinary and pioneering project, Ultraviolet, is due for release in the summer of 2015. Prior to that, the two existing manifestations have run in parallel, alternating between UVA and UVB on a fortnightly basis. All three share some fundamental characteristics, however, born from the French chef's unique, quirky take on favourite dishes and ingredients from around the world.

In its secretly located, purpose-built space in Shanghai, 10 diners per night are treated to a 20-course menu. Each dish is presented in a multi-sensory manner, meaning that moving images are projected on to the surrounding walls; music, fragrance and lighting match the individual offerings; and the service of many courses involves mini theatrical performances from staff.

Almost miraculously, Pairet succeeds in ensuring that the food itself – which includes wittily executed dishes with titles including Black Cold 'Tupperware' and Beggar's Veal Shank – takes centre stage; the hi-tech stimulants are there to support and enhance. Via an unprecedented process of blurring taste with emotion, the Ultraviolet site uses cookies. By continuing to browse the site you are agreeing to our use of cookies. [Find out more here](#) [X]