

# NOW Travel Asia



## MODERN ASIA

**ABU DHABI**  
checking-in Yas Viceroy  
world luxury fashion week

**HONG KONG**  
sky 100  
modern architectures

**MACAU**  
top 3 entertainment complex

**SINGAPORE**  
garden by the bay  
meet top designers

**more about** Bangkok + Chiangmai + Lampang + Hanoi + Shanghai

**HIGH LIFE ASIA**  
Concierge & Lifestyle  
Management

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# Asia's New Trend

SHANGHAI  
CHINA

## AVANT-GARDE DINING ROOM

**ULTRAVIOLET**

*By Paul Pairet in Shanghai*





UTRAVIOLET IS TRANSFORMED WITH CHANGING IMAGES

Shanghai, is located in eastern China, is the largest city of the county. The city is major of economy, culture and technology. These draw the city to modernizations which there are many characteristic places for people's desire.

Ultraviolet by Paul Pairet is the one of modern restaurants in Shanghai which the first multi-sensorial technologies restaurant of the world. A high- tech, distinctive and marvelous restaurant is controlled by Paul Pairet who is a chef and creator. He was born and trained in France. Before he came to Shanghai in 2005, he travelled the wide world which explores his idea to begin the business.





*Its dining room composed of a single table of ten seats, white walls, no decorations, no artifact, no paintings and no view.* It brings you curious to know what will happen next. It will subsequently unfolded; when all the guests take a seat, provided dinner will served at the same time and a sensory play choreographed by chef Paul Pairet and the ultra-violet Team. The diner is begun with one or two bite dishes with fresh food and gorgeous decoration. In order of 20 courses menu, "Avant-Garde" set, which a rhythm and size of a 20 course meal will run your emotion. After that, he room is full filled with computerized RGB lights, LED floor strips, pin projectors, UV bulbs, HD wall and table projectors, dry scent diffusers which controlled remotely form a separate "Techno-room".

Influence of the is light, sound, music, scents, a cool air blow, and immersive projection, images and imagination and food make you reach of Psycho-Taste. For people who love exotic and modern styles does not miss to go The Ultraviolet by Paul Pairet.

## ULTRAVIOLET IS THE RESULT OF A 15-YEAR DREAM OF PAUL PAIRET

