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SUMMER STYLE SPECIAL

+ Interviews with Wang Xiaoshuai 2562 Friendly Fires and more

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Here comes the sun

May is one of the nicest months of the year in Shanghai. That's why we've put together a whole range of things to do outdoors this month from fruit picking (page 46), to hidden gem terraces (page 18) and a complete guide to barbecuing in the city (page 30). We've also ensured that you look impeccably stylish while doing them, thanks to our summer fashion special featuring the best independent Shanghai designers and shops (page 10).

We've also spoken to some huge international and Chinese names this month: Martin Scorsese (page 58), Akram Khan (page 74), Wang Xiaoshuai (page 16) and Xu Bing (page 52); plus had exclusive looks at two major new Shanghai projects – Paul Pairet's outlandish new restaurant Ultraviolet (page 33), and the giant new Jing An Kerry Centre (page 76).

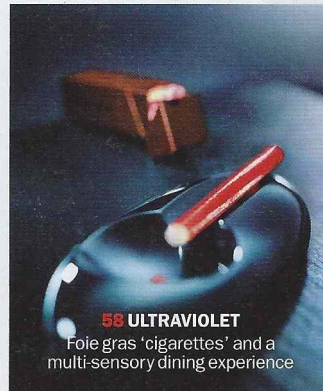
Jake Newby Editor



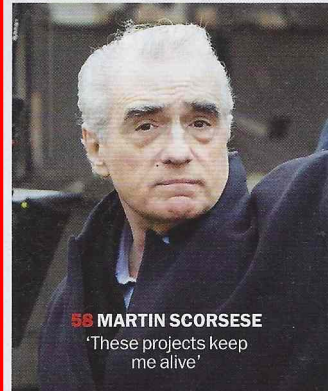
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Photography Tobias Keger
Model wears T-shirt, 150RMB, Shanghai DIY; shorts, 380RMB, S2VS; hoodie scarf, 249RMB, Frau Ana; shoes, 380RMB, Adidas Originals

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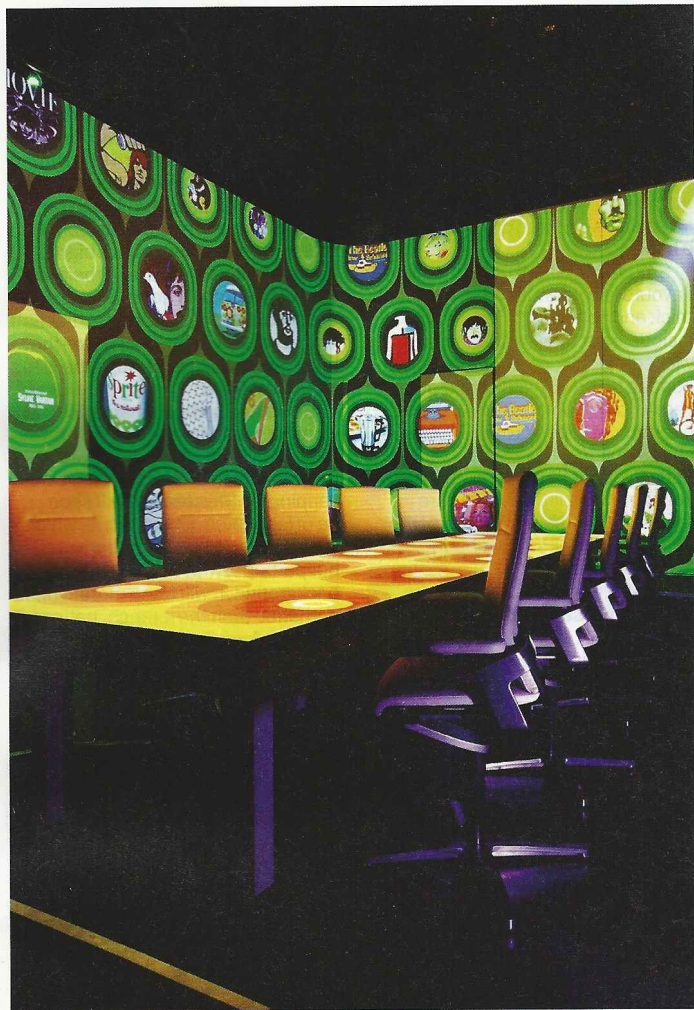
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* Preview Ultraviolet



Inside Paul Pairet's long awaited multi-sensory restaurant

Starting in 2010, chef Paul Pairet, of Mr & Mrs Bund and previously Jade on 36, has stated month after month that his revolutionary 10-seat multi-sensory experience restaurant Ultraviolet would be 'opening soon'. He claimed it would evoke a 'bold and exclusive dining experience that engages all the senses to create the ultimate luxury: Emotion'. But after months of delay accompanied by extravagant descriptions of this supposedly ground-breaking concept restaurant, the bar was set stratospherically high. Could anything live up to the hype?

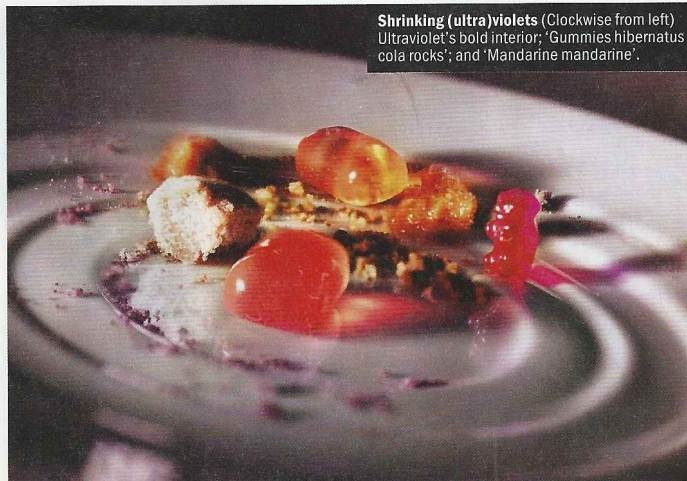
At the end of April, we got an exclusive preview of Ultraviolet, a sort of dress rehearsal for the final draft of the restaurant which has finally rolled out this month. And after this, admittedly invited, tasting, we can say definitively that yes, Ultraviolet is radical and it was very much worth the wait.

Ultraviolet is located in a secret location in an old Shanghai neighbourhood. After being driven to the restaurant by their private driver, you enter a set of inconspicuous double doors and cross into Pairet's

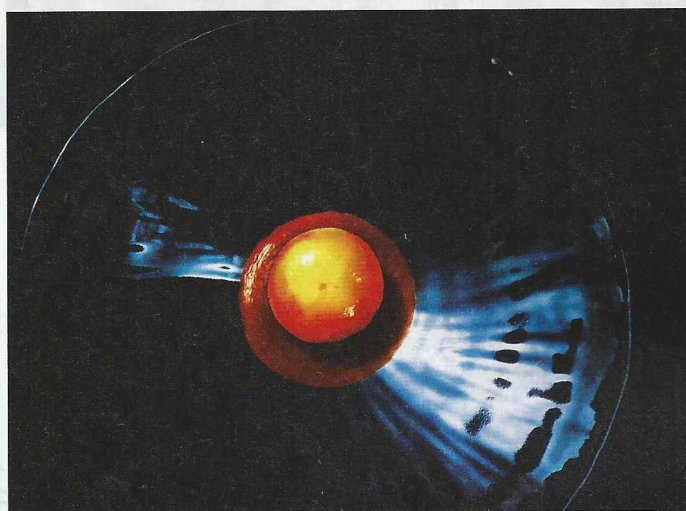
fantasy restaurant: a mixture of James Bond lair and mad scientist laboratory. Mesh metal doors slide open without any visible human attendants. Your chilled drink awaits on a bar counter of raw wood. After a few sips, another door slides open, beckoning you down a hallway lit by a Baccarat crystal chandelier. Then, a final set of doors slides open. You can't help but laugh as the 2001: A Space Odyssey opening chords play while you step into the all-white dining room: a plain rectangular table flanked by 10 white adjustable chairs. The dining experience begins.

Each course is paired with 360 degree video projections, surround sound music (a different song tailored to each course) and even custom scents: sometimes they waft from a pressure cooker which is hand carried around the room, sometimes from a scent machine installed in the ceiling and with one course, the scent of cigar smoke captured in a glass dome is held up to your nose by a waiter.

The "Foie gras can't quit" is an extraordinary edible "cigarette" of foie gras presented in an ashtray



Shrinking (ultra)violets (Clockwise from left) Ultraviolet's bold interior; 'Gummies hibernatus cola rocks'; and 'Mandarine mandarine'.



Food & Drink

The full dinner includes 20 'avant garde' courses with names such as 'Foie gras can't quit', which is an extraordinary edible 'cigarette' of foie gras wrapped in a shining fruit-flavoured 'skin' and presented in a shining silver ashtray. You dip it in 'cabbage ash' while a projection of cigarette ash wheels around you on screen.

For other courses, many of which are paired with drinks ranging from dessert wine to peppermint tea, projections include crashing ocean waves, ancient trees in fog or Indonesian masks. A 'micro fish and ship' course is actually a single giant caper berry deep fried in batter and paired with anchovy tartar sauce. The food is central to the night, never just a prop; each meticulously crafted bite is so delectable, we're left craving more after nearly every course.

Realising this state-of-the-art project took years, in part because of the complexity of the audiovisual components. The ten-person dining room alone was rebuilt four times by

three different crews before they got all the systems working properly.

Thanks in part to sponsorship of around 30 per cent of the restaurant's equipment, Pairet and team have amassed an astonishing 4,500 pieces of tableware from designer brands like Raynaud, Legle, Zwiesel Kristallglas and Studio William. After dinner, guests get a tour of the kitchen, which is almost comically larger than the dining room and outfitted with boggling high-tech wizardry from sponsoring brands including Molteni, Electrolux-Professional, Miele and Kohler.

The price tag for an evening at Ultraviolet? 2,000RMB. What kind of bargain is that? Ultraviolet not only claim to have one of the highest ratios of investment-to-customers in the restaurant world but, with 25 chefs and waiters working to serve and entertain just ten diners, they say they'd need to charge 5,000RMB/guest just to break even. So grab your 'bargain' reservation now, it's your ticket to the outer realms of dining. **Crystyl Mo**

Ultraviolet is taking reservations from this month, see www.uvbypp.cc for details. This preview was based on an invited tasting and is therefore not featured as a starred review.

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Inside Paul Pairet's long awaited multi-sensory restaurant



Scott Wright, Limglight Studio

First published on 19 Apr 2012. Updated on 20 Apr 2012.

Starting in 2010, chef Paul Pairet has told us month after month that his revolutionary 10-seat multi-sensory experience restaurant [UltraViolet](#) would be 'opening soon'. He claimed it would evoke a 'bold and exclusive dining experience that engages all the senses to create the ultimate luxury: Emotion'. We've gotten so used to the months of delay accompanied by extravagant descriptions of this supposedly ground-breaking concept restaurant that we've gotten jaded. Could anything live up to the hype?

Today at 4pm, we got an exclusive preview, a sort-of dress rehearsal for the final draft of UltraViolet which is finally ready to roll out in the next few weeks. And we can say definitively that yes, it is radical and it was worth the wait.

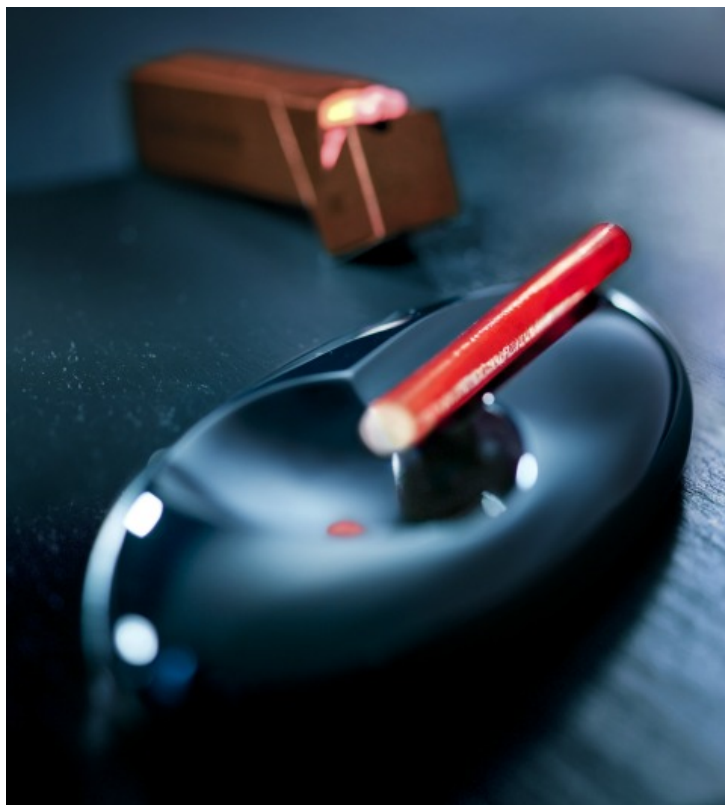


'Truffle burnt soup bread'

UltraViolet is located in a secret spot and guests are driven to the restaurant by UV's private driver. You enter through a set of inconspicuous double doors and cross into Paul Pairet's fantasy restaurant: a mixture of James Bond lair and mad scientist laboratory.

Your chilled drink silently awaits on a bar of raw wood. After a few sips, another door slides open, beckoning you down a hallway lit by a Baccarat

crystal chandelier. Then, a final set of doors slides open. You can't help but laugh as the Star Wars soundtrack plays while you step into the all-white dining room: a plain rectangular table flanked by 10 white adjustable chairs. The dining experience begins.



'Foie gras don't quit'

Each course is paired with 360 degree video projections, surround sound music and even custom scents: sometimes they waft from a pressure cooker which is hand carried around the room, sometimes from a scent machine installed in the ceiling and with one course, the scent of cigar smoke captured in a glass dome is held up to your nose by a waiter.

The whole evening is a dramatic sensory play and the ten diners, entertained by a cast of around 25 chefs and waiters, are made to feel like both the stars of the play and highly entertained audience members. The price tag for such an evening? 2,000RMB, and that's not even covering their costs. Reservations will start being taken in May through their [website](#).

Look for our full write-up on UltraViolet's rehearsal dinner in May's issue of *Time Out Shanghai*.

Crystyl Mo

[See more restaurants](#)

[See more food & drink features](#)
