

ULTRAVIOLET GUEST COMMENTS AND REVIEWS

CHEFS SELECT		
★ ALAIN DUCASSE (Michelin ***)	25-Nov-11	Merci, Bravo, <b>c'est magnifique et délicieux.</b> Paris, Monte Carlo et ici le 25 Novembre 2011
★ ALAIN PASSARD (Michelin ***)	1-Dec-14	<b>Tu as mis ton cœur et tes émotions sur la table.</b> Nous avons passé une soirée troublante qui restera un grand moment pour mes sens. Quelques jours après, je reste toujours habité par la beauté de ton travail.
★ PIERRE GAGNAIRE (Michelin ***)	28-Nov-15	Paul, <b>tous on s'est accordé à dire que l'on vivait un moment exceptionnel.</b> Mais la prégnance de l'émotion on l'a encore plus si c'est solide dans le temps. <b>C'est bon, ludique et émouvant car la nourriture est exceptionnelle d'élégance.</b> J'espère bien avoir le plaisir de te rendre l'invitation. Bravo et respect. - Pierre Gagnaire (SMS to PP)
★ PIERRE HERME	14-Sep-14	Merci mon cher Paul. Je rééthère ce que j' écrivais hier soir. Tu es un génie universel. <b>Nous avons vécu une expérience unique, riche en émotions, en sensations qui restera gravé dans nos mémoires.</b> Trop fort. Quel tour de force de pousser aussi loin la scénarisation de tes plats. Merci Paul. (SMS to PP)
★ YVES CAMDEBORDE	12-Feb-14	<b>Il y a des moments dans la vie qu'on oublie pas!</b> Un grand merci!
★ YANNICK ALLENO (Michelin ***)	12-Mar-13	Pour Paul Pairet, juste quelques mots, <b>Pairet = Vatel ! Merci de nous avoir fait vivre ce moment de rêve</b>
★ CHRISTIAN LE SQUER (Michelin ***)	15-Jan-13	<b>Un grand merci encore pour cette expérience culinaire au-delà de mon imaginaire,</b> où tout était réuni pour passer un merveilleux moment avec une grande valeur humaine. Je garderai un grand souvenir de mon anniversaire à Shanghai parmi vous... Bien à vous
★ GILLES GOUJON (Michelin ***)	15-Jan-13	Paul, <b>Bravo que d'emotion ! Le monde Bouge avec toi,</b> je n'avais jamais pris autant de photos... <b>J'ai Aime, J'ai Pleure,</b> je reviens vite avec les miens (Femmes & Enfant). Merci.
★ PATRICK JEFFROY (Michelin **)	15-Jan-13	Paul, Merci, Merci, Merci ! <b>Aujourd'hui le plus grand moment culinaire</b> " Gustatif, Scenario, Mise en Scene" mais surtout, <b>je découvre un grand Cuisinier Fou.</b>
★ JEAN FRANCOIS PIEGE (Michelin **)	12-Jun-12	<b>J'adore, Paul Pairet la fait !!! Immense respect.</b> Bravo a toute l'équipe UV
★ MAURO COLAGRECO (Michelin **)	18-Jun-14	<b>Quel beau souvenir!!!!</b> <b>Je voulais te remercier pour cette fantastique expérience que tu m'as fait vivre, pas seulement j'ai découvert l'expression la plus originale, creative et émouvante que j'ai jamais vu,</b> mais le plus important j'ai eu l'occasion de me rapprocher d'un homme généreux et sincère.
★ PHILIPPE CONTICINI	29-Nov-14	<b>J'ai passé chez toi une des plus belle soirée de style, de précision, de goût, de créativité et de talent. Ton talent !</b> Je suis très heureux d'avoir découvert ton univers Ultraviolet et ta cuisine. J'aurai un immense plaisir à te faire découvrir en retour mon univers et partager avec toi un moment de goût.
★ GAGAN ANAND	5-Jun-14	<b>One of my best dining experiences in my life</b>
★ NICOLAS LE BEC	21-Jun-13	Cher Paul, <b>loin d'un tempérament à faire des courbettes, ce soir j'ai été pris d émotion dans ta folie.</b> Mise en scène, créa, technique, tous les sens en éveil. Tu colle parfaitement à cette ville électrique de Shanghai, <b>tu fais briller Shanghai.</b> Bravo!
MICHELIN SELECT		
WILFRED & REME KEESTRA	31-May-16	We would like to thank you very much for the experience we enjoyed at UltraViolet. I'm sure, that we'll try to come again, next time we'll be in Shanghai. And of course we'll keep fingers cross for the Red Book coming in September or October. <b>We hope for you a 3* notation!</b>
★ ALAIN & ANNE HONNART	8-Sep-12	<b>The first 4 Michelin Star in the World - Inoubliable !</b>
★ ED BARZILAI & JASER & MARTY	7-Aug-12	Dear Paul and Team, <b>Unspeakable memories are beyond Michelin stars! Thank you for your passion, love and art without compromise!</b>
★ FABIEN & JULIE PECHET	8-Jun-12	<b>Doit on inventer une 4eme Etoile pour Paul Pairet et son Equipe ??</b>
★ TripAdvisor (NYC)	2-Jan-16	<b>"3 Michelin Stars"</b> <b>Hands down the best restaurant I have visited.</b> I have been twice and both meals rank as the best I have eaten. Takeaway the theatrics of decor, sounds, smells, collection etc.. and you are still left with amazing food at core of proposition. The restaurant is VERY expensive and reservations are VERY tough but this truly is a gem.(...) Definitely 3 Michelin stars if the guide ever came to Mainland China. Desperately awaiting my favourite chef to open a restaurant in Hong Kong.
★ TripAdvisor (HK)	26-Aug-15	"Sky is the limite" Luckyly I manage to get a table. And this is simply the best moment. Never enjoy in a restaurant. <b>The dishes only are already worth 3michelin stars</b> but add all the atmosphere and magic and you have something unique and wonderful. I can only say thank you for this moment, <b>it was the best dinner I had.</b>
★ TripAdvisor (Shanghai)	10-Jul-15	<b>"Think Of it as The Best Dinner you Have had</b> and Front Row Theater Tickets" Ok, it is a lot of money. There is no way around it. However, I would gladly give up 4-5 average, premium meals out for one that you won't forget. Everything is timed to perfection. The food is amazing. The service is fun and light hearted. This experience could so easily be a stuffy, pretentious one, but it is the opposite. <b>Fun, whimsical with 3M star food: not easy to find.</b>
★ TripAdvisor (Canada)	11-Mar-15	<b>"Sensational Experience In Shanghai"</b> I took my mother to Ultraviolet ("UV") to celebrate Shanghai, our lives, and to provide her with an early birthday present. (...) Once seated, the host introduces himself and provides a little detail around the dinner and overall presentation. Then, <b>one of the most memorable dinners in my life</b> began. (...) Rather than describe each course, I think that it is best for you to expect incredible creativity with each course which includes pairing of food, beverage, place setting / cutlery, optical display, music, other sounds and sometimes scents and actors in a restaurant setting that you will never forget. (...) Overall, Ultra Violet by Chef Paul Pairet and his team was a sensational memory that was the highlight of my trip to Shanghai (I personally extended by trip three days so that I could dine at the restaurant). My mother is retired and travelling around the world and she has been generous to me with invitations to condos she rents to the world's top cities. To reward her, I like to treat her to tasting menus of some of the world's best restaurants including the Fat Duck in Bray, UK (Michelen 3-star), Restaurant Gordon Ramsay in London, UK (Michelen 3-star) and La Pergola in Rome, Italy (Michelen 3-star). During our ride back to Unico we discussed her trip to Shanghai, her UV experience, and where UV ranks amongst its restaurant peers and she believes <b>UV was the best of them all... I think she is right!</b>
★ TripAdvisor (Paris)	19-Dec-13	<b>"Very best food theatre"</b> <b>These people have taken the concept of culinary to the next level.</b> The food theatre is at its best. It is also quite expensive, however it is worth it. <b>The meals, service and ambience deserves a 10 star rating.</b> I cannot recommend this restaurant enough. <b>Paul Pairet is truly amazing in conceiving a new concept in Culinary.</b> The concept is not about private dining rather it is social dining. It is truly an experience that should not be missed by anybody who loves food very much. Amazing service and quality of food was spectacular. The ingredients were rich and the dishes served were tasty that I wanted more.
★ TripAdvisor (Adelaide, Australia)	24-Sep-13	<b>"This place deserves 10 stars!"</b> Expensive, yes. <b>Once in a lifetime experience, absolutely!</b> An absolutely amazing experience, meal, environment, service, everything. This was one of my major treats while I was away and was not disappointed, simply amazing! The less you know about it before hand, the better!
★ TripAdvisor (Shanghai)	7-Feb-13	<b>"The Best in Shanghai!"</b> Local food not withstanding... this is <b>an out of this world dining experience. Pairet has done a fanatical job of creating a purely sensual experience unlike anywhere else.</b> You will need to break the piggy to eat there and that is if you can get a reservation. 3 months out and already full. <b>Only restaurant sure to get Michelin *** when they get done here</b> with their guide.
★ Marc van der Chijs	6-Dec-12	Last night Grace and I had dinner at Ultraviolet again – <b>the restaurant that I called 'an incredible food experience' and 'a restaurant that people may travel to Shanghai for, just to try it out' on this blog after our first visit.</b> It's extremely hard to get seats and to get them I had to make a reservation exactly 3 months in advance on Ultraviolet's website. Sometimes a few seats open up at a later time, but the best way is to just check the website regularly and grab seats once a new day is added to the schedule. There are only 10 seats per night at Ultraviolet so you have to be quick once you see available places. (...) <b>Too bad China does not have Michelin stars yet, but if they ever will this will likely be the first 3-star one in mainland China.</b> (...) Last night, however, the group was more of a mixed bunch (among others a VC, a doctor, expats working for multinationals, a student and an American tourist who had read about Ultraviolet in the New York Times and had flown in to try it out. Some had actually read my blog post about Ultraviolet!). We had a lot of fun and were frequently laughing during the dinner (...) What I had not expected is that the staff was still having as much fun as they did 6 months ago. They are not acting but you can see that they truly love their jobs. It must be great to give interesting guests every night the best meal they have ever had in a setting that nobody can really imagine in advance. Ultraviolet is here to stay and we'll be back as well, thanks to all the staff for another unforgettable evening!
FROM THE BOOK (till 2014)		
★ MICHEL & ISABELLE MANE	24-Dec-14	Encore merci pour cette unique expérience que vous et votre équipe avez pu nous faire vivre. Professionalism at its best! J'en ai pris plein les yeux (et le palais bien sur) et j'ai aussi pris une leçon de management... qui restera gravée a jamais dans ma mémoire.
★ LUC DUBANCHET	12-Jun-12	<b>Ultraviolet est le rêve d'un homme, la réalisation d'une équipe. Un projet démiurgique et magique. Unique.</b>
★ ELODIE PIEGE	12-Jun-12	<b>Mes premières larmes dans un restaurant, des larmes de gourmandise et de magie!</b> Merci et Bravo
★ OLIVIER CHOUVET	17-Jul-12	<b>The best of the Best, Amazing</b>

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★ HAN FENG	13-Jul-12	对我来说, 你是当今世界上最好的厨师, 是最棒的艺术师。 <b>For me, you are the best chef and artist in the world.</b>
★ NICOLAS MAZURANIC	7-Jul-12	<b>Un repas chorégraphié a la perfection. Une ode a la joie signée Paul Pairet, merci.</b>
★ CRYSTYL MO	26-Jul-13	We absolutely adored UVB. Have been awaiting this night for over a year since our daughter was born. I hope someday she can come and experience this <b>amazing other-worldly dinner</b> on her own (outside of mom's tummy I mean). We will be sharing our excitement - <b>everyone should get a chance - a special occasion chance to UV.</b>
★ EVELYN CHEN	21-Mar-13	Dearest Paul, we are <b>so amazed</b> with your Ultraviolet! Thanks for the experience. You are my idol.
★ WILLIAM DREW	17-Oct-12	<b>Beyond words or description. An out of this world performance with stunning food.</b> We will be talking and writing about this for a long time to come. Bravo, Chef Pairet and this superb team
★ SUE WOODWARD	17-Oct-12	We smiled the whole way through the meal. <b>Delicious, memorable, fun, surprise and utterly unique!</b> Thanks you very much.
★ GEOFF MANNERING	29-May-13	It wasn't just about the food, the mood lighting, the sound effects, the images, the projections, the aromas, the music, or even the place-settings, the unique tableware, the playful simplicity of a dish well-presented, the construction of the finest ingredients blending perfectly with liquid nectar... or even the chance to go "backstage" and pay tribute to professionals in their most sacred of places ... <b>this one-of-a-kind, hand-crafted cooking theatre ... It was none of these and all of these, skillfully woven together into a tapestry of sheer delight, an amazing journey that you should not miss ...</b> Paul, Greg, Fabien and Team: I salute you and thank you.
★ CHRISTAN SIEGER	3-Nov-12	A special THANKS to the chef and team working with passion and unique profession beyond the limit. During the performance live "back stage" makes one entertained and appreciates this world of taste and imaginations. Glad that we can contribute to this magic.
★ JEAN CLAUDE WEIL	6-Sep-12	Bien que l'on en dise, <b>Paul Pairet est un grand créateur de l'art de vivre et culinaire accompagne d'un très bon maître de ballet en Mr Fabien Verdier qui est seconde d'une très bonne escadre.</b> Amical Souvenir.
★ BORIS YU	14-Jun-12	Ultraviolet is... <b>Totally awesome, fantastic, Unique, way above anything in the world ! My best dining experience to date. A definitive new standard in the culinary world</b>
JON & LINDA STASSFORTH	13-Dec-14	<b>An amazing experience that will remain embedded in our memories forever!</b> Thank you!
KATTIE & JEFF BERKAW	13-Dec-14	Thank you for making the evening sparkle. <b>An experience of a lifetime.</b>
MICHAEL HITCHCOCK	22-May-14	<b>I came all the way from the US just to eat here. It was worth it!</b>
GUILAUME BURETTE & BESSIE LAI	14-Dec-13	<b>An unique experience we will never forget!</b> Wonderful atmosphere, awesome food... You have to experience it, no words can really tell...
SANDY BROWN	13-Dec-13	What a fabulous night, not only how you recognized Alex's 21st birthday, but for the unbelievable evening you created for all of us. It was <b>truly an experience we will never forget!</b>
PHILIP HWANG & MARKUS PFAFF	13-Dec-13	<b>Speechless, eye opening, incredible... Outstanding... Bravo!</b>
ZEEV SOKOLOWSKI	6-Nov-13	<b>One of the best nights, best production ever,</b> thank you all so much, all my best.
CINDY NORMAN	31-Oct-13	Thank you so much for <b>an evening to remember for a lifetime!</b> I hope to repeat it someday.
COLIN LAWSON & GAYNOR RIGBY	26-Oct-13	<b>Awesome evening, worth the trip from UK.</b>
CATHERINE LI	19-Oct-13	<b>One of the most spectacular culinary experience</b> I've been to! Thank you UV team.
DOROTA ERDMAN & RICHARD CHUK	25-Sep-13	Art takes many forms, life takes all senses to be lived to the fullest. You embrace it all and <b>give us a chance to make our life experience even fuller and happier!</b> Thank you!
MARKUS KEPKA	16-Sep-13	<b>Greatest food experience of my life!</b>
LISA & FREDDIE BAUDRY	12-Sep-13	<b>Wow! I am blown away,</b> what a food experiment! It has been amazing. I'm not sure whether I enjoyed more the food, the wine or the ambience, probably all 3! Thank you so much, fabulous team!
KARIN & FABIAN KINDLER	10-Sep-13	<b>Fabulous experience, fantastic food, awesome service!</b> Highly recommend it!
KAREN PARSONS-KEITH	7-Sep-13	Not just a <b>tremendous meal, an experience to cherish.</b> Thanks for an unforgettable experience.
GIOVANNI RIZZIO, AKANE MIYASAKO, PAOLO VALENTE, YE GUO HONG	6-Sep-13	<b>Best food and atmosphere in the world.</b> Such a fantastic dining experience, thank you!
BENJAMIN ATTWATER	30-Aug-13	Truly an amazing experience. <b>The most memorable dining experience.</b> Thank you Paul + Team
IRIS LAM	28-Aug-13	Xie xie Chef Paul & the brilliant UV Team! This is <b>by far one of the most spectacular &amp; memorable meals I have had the privilege to enjoy.</b> Certainly a highlight of my first 6 months in Shanghai and great to learn that I am the envy of veterans in the city who are still on the waiting list!
VICTOR LIU	21-Aug-13	<b>By far the most entertaining and enjoyable fine dining experience I have ever had.</b>
BRENDA CHEN	17-Aug-13	Dearest Paul, you are one amazing master Chef! <b>The only dining experience anyone would travel to the moon to have.</b> Thank you for allowing us to have the memorable family dinner.
ANDREW FARROW	14-Aug-13	<b>Most amazing experience, the best we ever had.</b>
YVON NIU	14-Aug-13	"IT'S ALL ABOUT PASSION!" <b>IT'S A PRIVILEGE TO BE PART OF A PIECE OF ART!</b> THANK YOU PAUL, GREG, FABIEN. COLLIN AND ALL! NO COMPROMISE!
STILLMAN FAMILY	13-Aug-13	<b>By far the most incredible, unique experience ever!</b> The food was delicious and the presentation was truly spectacular. We cannot wait to recommend you to our friends!!
ALISON	3-Aug-13	Awesome, different, fantastic, <b>made us all in awe.</b>
HERBERT TSOI	3-Aug-13	<b>Divine, mind-blowing.</b>
ELAINE YU	1-Aug-13	Fantastic! This is <b>an experience I won't forget.</b> Will be visiting again in the future.
PRUNE EMO-ANDRIEU	23-Jul-13	We had to wait 7 years living in Shanghai to experience UV... But it was so worth it! Thank you! Next time we'll come for UVA :)
WENDY ONG & BAHTIYAH TAY	20-Jul-13	To the fabulous team at UV, amazing journey and <b>experience of a life time!</b>
ANNA VAN ACUER & FILIP SURMONT	11-Jun-13	<b>The magic magnificent world of taste, sound, smell, color, of all senses of Paul Pairet.</b> Thanks
THIEBAULT & ANNE VILLET	8-Jun-13	<b>My first encounter with art and food...</b> Thank you. Please continue to surprise us!
MIKE & ELSPEY INGRAM	6-Jun-13	This was a surprise! What an experience. We are already thinking of our next visit and who to invite. The food was exquisite and the preparation and presentation = perfect. Thanks for showing us fun and food!
DAVID LENNON	6-Jun-13	Thank you for a truly remarkable evening!! Each course was a surprise and delight. We will look back at this evening as our four <b>most memorable delicious meals.</b> What an experience!!
NATHAN & SARA MANNING	6-Jun-13	We had a wonderful evening! <b>Your creativity and kitchen genius truly amazed!</b> We loved the way you entire staff was in sync and helped to add that extra special touch.
NICOLAS CACAN & ELODIE HURET	5-Jun-13	Voyage des sens; <b>Meilleure experience culinaire.</b> Merci de nous avoir fait revez!!
LYDIA CHEN	5-Jun-13	This is <b>one of my amazing food experience in my life so far!</b> For sure, I will come back! Thank you very much!
MONICA XU	5-Jun-13	<b>The most beautiful special food experience.</b> Just love it
ERIC WANG	2-Jun-13	<b>It was one of the most amazing experience.</b> You can kill me tomorrow and I'll be... hold on, maybe one more time to UV then you can kill me...
CHARLES BRAUER	31-May-13	On a aime le voyage, on a aime le partage, on a aime l'amour que tu as mis avec toute ton equipe dans les plats. Il ne s'agit que d'amour au fond!
OSCAR JIMENEZ	31-May-13	Fantastique! <b>Most probably one of the best experience that one could ever have!</b>
AUDREY CHRECKY	31-May-13	<b>Un chef d'oeuvre!!!</b> Une equipe fantastique!!! Une experience paradisiaque
FLORENCE PEBAYLE	23-May-13	Esthetisme, humour, lyrisme, un cocktail de sensations. <b>Une installation artistique, la cuisine elevee au rang de l'art, un spectacle qui se deguste avec tous vos sens.</b>
MICHEL BOUZIGNAC	23-May-13	<b>Un grand moment de plaisir ou se croise le bonheur du palias, un décor de reve, une ambiance qui decoiffe.</b> Le cocktail est extraordinaire. C'est du bonheur en tranche qui se deguste petit a petit. Du luxe, c'est enorme, vivement qu'on revienne. Felicitations
CYRIL LEMOINE	21-May-13	<b>Juste incroyable! Un vrai plaisir gustatif.</b> J'ai decouvert des gouts comme l'huile que je ne mange pas... Un plat a faire aimer les huîtres... enfin celle d'UVA. J'en re-demande des experiences comme celle-la. La vie est belle
DANIEL WINTER	16-May-13	Dear Paul and Team, Exciting evening and amazing dishes. This is really <b>food art to its perfection.</b>
LISA ARONOWITZ & LARRY ARONOWITZ	16-May-13	UltraViolet Team, <b>Beautiful work of art</b> over and over! Thank you for a fabulous experience.
NINA & HANS REITERMANN	9-May-13	<b>merci enormement pour cette soiree magique, pleins de delices et de surprises. On a tous passe une soiree exceptionnelle.</b> Et merci pour une celebration inoubliable pour mon pere. La cuisine, la mise en scene tout etait super! Un encore GRAND MERCI de toutes la famille Reitermann. Tout le bonheur pour le futur. A bientot.
EVA LAWTON-MOLLER	9-May-13	<b>Simply magnificent! An evening we will never forget.</b> One dish pursued more superb than the other and culinary no disappointments.

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WERNER NIELSEN	7-May-13	Je vous remercie de cette merveilleuse experience, unique en son genre. <b>Une atmosphere magique, j'en avais reve, et vous me l'avez offert.</b> Un personel adorable. Une nourriture a la fois chimique et naturelle, des boissons se marient merveilleusement avec les plats.
PHILIPPE & CLAIRE NIELSEN	7-May-13	Que vous dire que vous n'avez entendu mille fois. <b>La magie s'est operee une nouvelle fois et nous repartons combles, des souvenirs plein la tete a ranger parmi les meilleurs d'une vie!!</b> Merci
DANIEL DRESCHER	4-May-13	Incredible experience. After 5 years, <b>one of the most memorable Shanghai adventures.</b>
CINDY GALLOP	30-Apr-13	<b>That was the most amazing dining experience I have ever has by now.</b> Huge congratulations on ultra creativity, imagination and technology. I will come back!!
DAVID & DAMING ZHU	27-Apr-13	<b>The most wonderful eating experience in our life.</b>
JUSTIN FUNG	26-Apr-13	Dear Master Pairet, Thank you for <b>an unforgettable evening of food, wine, creativity and sensory exhibition!</b> We will remember this experience for many many years to come.
CHRISTINA ALVAREZ GARCIA	25-Apr-13	<b>Impresionante! Can't explain with more words.</b> Thank you for all your smiles during the whole night! BESOS!!!
ALICE MENG	25-Apr-13	<b>This was definitely the most memorable meal I've ever and ever will experience!</b> Each dish was do delicious that I was speechless... words cannot explain the amazingness of the favors & experience! See you for UVB.
JOE & SHIH	19-Apr-13	快乐团体全体十人都很感动今晚的一切, 感恩! 感谢所有为我们服务的人员。我们真的非常幸运。感动再感动。美味一生永生难忘。 All of us are so moved by everything tonight, so grateful! Thank you all the crew. We are very lucky to be here. <b>You have touched us with the delicious experience that we will never forget.</b>
RAYMOND LIM	13-Apr-13	To Paul, <b>the greatest restaurant of the whole world.</b> Bravo!
SOHA NASHAAT	12-Apr-13	Superb! <b>I am rarely overwhelmed but today stands out totally!</b> Merci, evacias, shukran... an unforgettable evening. I kiss your hands again.
AMY BAUER & SUSAN ROSENTHAL	12-Apr-13	Chef Paul, <b>thank you for the most memorable meal of our lives!</b> We will never forget this night! Thank you.
D & JEAN MICHAEL WU	5-Apr-13	I've been here for 1 year and by far <b>this was the very best night ever.</b> Thank you, we loved it.
ALEXANDRE HUBER & VALERIE MORAND	30-Mar-13	<b>All the way from Switzerland to discover this great innovation concept. Excellent discovery,</b> we will be back.
ANGELA HAN	30-Mar-13	<b>Most amazing mind blowing dinner in my life!</b> What a way to celebrate my 38th birthday! This is not just a meal, not just an experience. Chef is a genius!!! Thank you so much for a memorable night!
CHEN WEI	30-Mar-13	It's really a wonderful show. <b>The most touching dinner I've ever had so far.</b>
MAXIME GILBERT	27-Mar-13	Speechless!!! <b>The best dinner ever.</b>
ANNE CHATEL & BRUCE MACDOUGALL	26-Mar-13	Dear Chef & team, words are difficult to find... I am here for a second time. It is as incredible. This time around, I could focus way more on the food and really it is outstanding. All our future guests will be brought here to experience it. Wonderful.
FRED WEBER	23-Mar-13	Chef extraordinary! The host amazing; <b>Culinary experience of a lifetime.</b> Thank you.
LORI WEBER-ETTINGER	23-Mar-13	Dear chef Pairet, tonight was <b>the most remorable culinary experience I have had and will ever have. You are a extraordinary artist,</b> and I look forward to coming back soon.
ELOUISE NEWMAN & RYAN MYNARD	21-Mar-13	On the farewell tour of Shanghai after an amazing year, this will be remembered as a true highlight. <b>The best restaurant we have been to in the world so far...</b> Fact. What a challenge we have in front of us to find one that can compare... not sure it is possible. Thanks for an amazing evening. P.s. Now we just need to find a reason to come back to Shanghai to try Menu B.
MICHELLE JOU	20-Mar-13	Truly fantastic experience!! The quality, the creativity, the details, the services, <b>everything is done with perfection. Don't think there is any comparable place/experience in the world.</b> Well done Paul, Fabien, Greg and the team. Looking forward to UVB!
JONATHAN KEEGAN & DANIEL DGAFAR	19-Mar-13	<b>UV is definitely one of the best experience that I have in my life.</b> Will look forward to more of your creations in the future.
ERIC WU & WENDY WU	15-Mar-13	Chef Paul and chef Greg, Thanks for <b>the grest experience-one of the most unforgettable dining experience of a lifetime.</b> Thanks to Fabien for making my wife's birthday so special. Best wishes and can't wait to try UVB.
JOHN ZHANG	13-Mar-13	I have <b>the best dining experience</b> here, much better than I have at perse or WD-50.
FREDERICK SECREASE	12-Mar-13	Chef Paul, <b>Without a doubt, the finest dining experince I have ever had in memory.</b> Best wishes to you in all endless.
TING TING LIN	9-Mar-13	Ultraviolet team: Incredible! <b>By far the best meal experience I've ever had. This goes above &amp; beyond any "hype".</b> Congrats on this amazing achievement! XOXO
CON & ANNE UPTON CONSTANDIS	9-Mar-13	<b>Worth every bit of the incredible anticipation and lived up to, and surpassed every expectation.</b> A food, drink and experience lovers dream! See you at UVB.
GIULIA LA PAGLIA	9-Mar-13	Incredible. <b>This was the best food I have ever had.</b> I wil bring the memory of that cheese and truffle bread and crispy salad with me forever. Thank you all. Most mind blowing dishes. 1. Lychee roam. 2. Strawberry gaspacho
IVETTE MORALES	6-Mar-13	Paul, what an experience this place. Since it was only an idea I heard everything about it but <b>nothing could prepare me for the fabulous meal you served us tonight. Simply extraordinary!</b> I feel so lucky, you are simply fantastic! Thank you so much.
VINCENT & VICKY SCHOOFFS	6-Mar-13	To Chef Paul, Host Fabien and the entire team, Our utmost adoration and appreciation for your passion, attention to detail and devotion to your art. <b>You have created a truly unique sensory gastronomic journey. Every dish a revelation, each moment a cherished memory.</b> funky chef hats off to you all.
NICKI SWAFFORD	21-Feb-13	Dear chef Paul, <b>this was an experience of a lifetime</b> that I won't soon forget. Thank you!
MARY FAN	2-Feb-13	Food can be prepared & cooked in many stunning ways, so is happiness. <b>An evening full of surprises indeed. A life-time experience.</b>
TOMMY & ANNELIE BIRTNER	1-Feb-13	Superb. <b>Best dinner ever.</b>
YUCCA RIESCHEL	25-Jan-13	<b>One of the best ever.</b> And we have lived well.
DAVINA VERNET	24-Jan-13	<b>The best dinner of my life.</b>
EVAN YU & AMETHY HUANG	2-Jan-13	Dear chef, this is <b>by far the best dining experience I had in my whole life.</b> I wish you every success in the future and I will surely return in the fantanctic future. Many thanks.
RUBINA & LUC BULOT	29-Dec-12	<b>Just sublime, we are astonished and feel ultraly spoiled.</b> Thank you for your creativity, childhood activity and magic.
ANN & JASON JAMESON	27-Dec-12	<b>Food to make you smile in continuous arrangement! A truly unique culinary experience!</b> Thanks so much! Look forward to returning soon!
CONNIE WRIGHT & J WRIGHT	27-Dec-12	<b>What an experience. Nothing like it in all my life.</b> All the way from the US. Thanks.
ELIZABETH FONG & NICHOLAS KLETNIEKS	24-Dec-12	<b>A totally magnificent experience.</b> Thank you so much!
MAGGIE TAI & JAMES GWERTZMAN	24-Dec-12	Fabulous total immersion experience. Thanks so much for accomodating my dietary restrictions. <b>You restored my faith and interest in fine dining.</b> Kudos to your staff with their ready smiles and attention to detail. Joyeux Noel!
HOPE & WILL & JAMIE & JUSTIN CHEN	20-Dec-12	Chef Paul, Thank you so much for a fabulous evening. We have been all over the globe, and your <b>Ultraviolet is truly innovative and unique. Besuse of people like you, we will never loose faith in the perfection of French cusine and culinary.</b>
BRAD & KELLEY	19-Dec-12	Thanks for showing the amazing meal & your vision with us. <b>Best meal ever.</b>
EMILIE PICALAUSA	19-Dec-12	Thank you for this incredible dinner, it was amazing! You are a great exemple to follow for my career! <b>You inspired my culinary life with all you kitchen and service team.</b> I'll never forget that! It was the "lerise for le gateau" or my experience in SHANGHAI. "CHEF OUR CHEF!!!"
NICK ACKER	19-Dec-12	Thanks Chef & team! Love the vision, thought, hard work and creativity. <b>Best meal of my life.</b>
DAN SCHOLNICK	18-Dec-12	That was amazing! I had no idea what I was getting into. <b>I'm blown away.</b> The food, the service. The atmosphere. <b>That was a meal/experient I will never forget.</b> Thank you.
MARC & GRACE WAN DE CHIJS	5-Dec-12	<b>Once again an out of this world experience.</b> Thanks to the whole team!
CHRIS REITERMANN	4-Dec-12	<b>Perhaps the world's coolest restaurant.</b>
ANJA JONES	1-Dec-12	<b>The dinner of my life!</b> Thanks a million.
VIAN QIU	30-Nov-12	Paul, <b>you are the most creative chef I've ever met in the world. I always have the best time with you,</b> from Jade to Mr & Mrs Bund and to UV. In warm expectation for the next time.
RICHARD CHEN	27-Nov-12	Amazing service, great food, <b>one of the best experiences of my life.</b>
DEBORAH SHIH	27-Nov-12	<b>The most creative gastronomic experience ever.</b> Thank you.
CATHY LING & CARLIE LING	23-Nov-12	<b>Mind exploding experience!</b> Romantic, Dramatic, Fantastic! SUPER. Awesome, Orgasmic!
FLORA FU	22-Nov-12	<b>Eye opener! One of a kind!</b> Looking forward to Menu B, C, D...
ATHOS	24-Oct-12	<b>No 1 in the world.</b>
KEVIN	18-Oct-12	Ultra Imagination! Ultra Creation! Ultra Fantastic! <b>Experience of a life time!</b>
★ NICHOL BRADFORD & ZCH BROWN	6-Oct-12	<b>UV is amazing like nothing else.</b> Nichol Bradford is the classiest woman I know and I saw her lick the plate!!

ULTRAVIOLET GUEST COMMENTS AND REVIEWS

ALEX CARR	6-Oct-12	Chef, it was a <b>once in a life time experience</b> and it was fantastic! Thank you.
DON & VIVAN GAO	4-Oct-12	<b>A life time experience!</b>
BRUCE & ANNE	29-Sep-12	<b>One of the most unique dining experience ever had.</b> The whole evening was outstanding- Thank you.
MATTIA JOULIA	14-Sep-12	<b>Meilleur diner du monde !!!</b> Pour les plat et le voyage !!
PATRICIA RENARD	14-Sep-12	<b>Magique, Féérique, grandiose. Souvenir exceptionnelle pour la vie.</b> Merci a tous
FRANCK & MARINE MORENO	7-Sep-12	<b>Fabuleuse plongée dans un monde onirique, délicieux et fun !</b> Unique dining expérience ! On a l'impression d'avoir passe la soirée avec Arthur Rimbaud, des sensations a la Baudelaire du " Luxe & Volupté " Bravo Mr Paul ! Merci !
KRYSZYNA POMIRSKA	7-Sep-12	Out of space! This was <b>the best art -theatre-modern-experience of finest dining ever.</b>
FANY PECHIODAT	6-Sep-12	Le seul restaurant qui vaut Paris un " Paris-Shanghai" a lui tout seul ! Merci pour toutes ces idées, pour cette générosité qui émane de toute l'équipe. Bravo d'être allez au bout de ce projet, <b>j'en ressors très inspiré.</b>
JOCELYN BAU	6-Sep-12	<b>Best restaurant ever.</b> 3x experience, 3x fun! Thank you.
★ ADAM MELONAS	31-Aug-12	<b>Truly spectacular.</b> Congratulations, Paul+Team.
GREG BIELOT	31-Aug-12	Un grand bravo ! <b>Paul t'es magique!</b> une experience unique et inoubliable, nous n'oublierons jamais notre 1er anniversaire de mariage.. Un grand merci !
NICOLAS MANDANDA	30-Aug-12	<b>Quelle créativité exceptionnelle :</b> Symphonie de saveurs, plein les yeux, playlist, parfaite.
RAPHAELE BOUCHET	30-Aug-12	<b>Moment Unique, inoubliable, sensationnel,</b> merci : Que de bons souvenirs pour nos papilles et tous les sens !
★ LIZETTE & CONSTANTINO POZZI	29-Aug-12	Paul & the wonderful staff, thank you for the wonderful evening, <b>beyond expectation! Unique fun. "The only one"</b> in Shanghai and <b>anywhere in the planet.</b>
★ ALEX BAUDUIN & NICOLE SROELICH	22-Aug-12	That was by far one of <b>the most amazing dining experience ever!!!</b> Thank you so much for making our 1 year anniversary so very memorable!! We had a fantastic time and can't wait to be back again! Great evening. Thanks to you. Indeed... <b>an amazing and unforgettable experience! Had my greatest dining experience.</b> Congratulations to all of you... so much hard work. But it pays off.
SAM	10-Aug-12	Dear Paul & Fabien, <b>The best ever!</b> Thank you for making this <b>an experience of a lifetime.</b>
★ HERMAN MAO	2-Aug-12	<b>Daring, refreshing, simply delicious, and most importantly, who's heart, love, warmth &amp; sincere is felt in the experience of the senses.</b> A true poet, a story of Shanghai to say & to be shared. Amazing.
JAMIE HOPE & RUI CHENG	28-Jul-12	Thanks for <b>a mind blowing, palette teasing, sense awakening dining experience.</b>
ANDREA	25-Jul-12	Amazing! <b>There is no other food experience like this in the world.</b> Thank you.
OWEN & FINNIAN	21-Jul-12	<b>Fantastic! -Genius! -Fun! -Excitement to the max!</b> (and that was only the starts) Quite simply, the best birthday present EVARRRH! Well done!
CAROLINE NICOLAS	14-Jul-12	<b>The best dinner ever</b>
★ SERA & BERNARD	14-Jul-12	<b>Amazing experience team start to finish!</b> Don't think I could eat for another week or two! Exceptional food! <b>It really wasn't an understatement when people said that UV is the first &amp; only one of its kind. Literally quite blown away.</b>
YIN ZHANG	12-Jul-12	<b>Out of the World, A journey of the best of my dreams.</b> Bravo a toute l'équipe.
★ TONY LIN	12-Jul-12	Paul+CO., <b>This was the best meal/experience of my life.</b> Thank you for showing us what the dining experience can be.
★ NAN YLVA	11-Jul-12	<b>Amazing, the best meal in the world !</b>
KIM & SCOTT MELVIN	3-Jul-12	<b>THE TEAM IS AMAZING HERE!! I'm blown away!</b> Thank you for a great night! Never thought I would enjoy eating dishwashing Bubbles.
★ NISL	3-Jul-12	We are your biggest fans! <b>You raise the bar so high it will be difficult to find another restaurant to compare.</b> We wish your team the best of luck and success. We'll be back. The Nissl
★ DAVIS YANG	27-Jun-12	<b>Your Ultraviolet rock my world like AC/DC Rock'n'Roll damnation at the top of the Empire State Building on the fourth of July !</b> Thank you all ! And congratulation ! Table 21
LAURENT HANIQUE	27-Jun-12	<b>Beau, Beautiful, Bon, Excellent, Amazing, Unique....</b> Not enough words
★ PHYLLIS LEUNG	22-Jun-12	<b>This is a Labour of Love. Thank you for making it a reality and sharing it with the World. It's rare to see such a passionate team !!</b> So glad to experience this in Shanghai !
★ STEVE CHU	22-Jun-12	Indescribably Delicious ! <b>The best meal and experience of the senses I have ever had.</b> Thank all of you for this gift.
AIDA & JEAN CLAUDE DESPATURE	21-Jun-12	Une expérience assez unique : <b>L'impression d'avoir assiste a la naissance de quelque chose d'extraordinaire.</b> Bravo a toute l'équipe : ce n'est pas de la cuisine, <b>ca relève vraiment de l'art.</b> Tout les sens sont convoqués !
SAMI AK DJAFARIAN	16-Jun-12	L'ultraviolet n'est pas visible. Mais <b>l'UV de Paul Pairet est visiblement parfait ! un mélange parfait de tradition et de la révolution...</b> bonne continuation.
★ SYLVAIN DJAFARIAN	16-Jun-12	Jade on 36, Mr & Mrs Bund, nous sommes adeptes depuis 6 ans. <b>Nous avons peur de quitter Shanghai avant l'ouverture d'ultraviolet,</b> mais avons prolonge d'un an, heureusement, <b>l'attente en valait la peine !</b>
★ CLAIRE & FABRICE THOMAS	15-Jun-12	<b>Certainement l'expérience culinaire et sensorielle la plus unique qu'il nous ait été donne de rencontrer. Merci a votre formidable équipe pour votre créativité, votre énergie et la volonté de rendre ce moment unique, magique. Amazing !</b>
JULIEN LARACINE	15-Jun-12	<b>"Une fois que l'on a vu ca, on peut mourir tranquille.. un régal !"</b> Merci
★ MARION & ROMAIN PRECHEUR	15-Jun-12	<b>Rien de plus original, meilleur et sympa a plus de 25000 Km a la ronde ! C'est exceptionnel... Merci!</b>
★ VIRGINIE VALLEY	15-Jun-12	<b>Le caprice des dieux... Je l'ai enfin trouve. Merci petit Jésus &amp; Paul</b>
JOSKO NICOLIC	9-Jun-12	<b>I'd rather not do ANY fine dining in future but just come to UV from time to time.</b> (For somebody eating out 4-7 times/week it means something)
★ TERENCE LAU	9-Jun-12	<b>The most visionary, surprising, imaginative – and simply wonderful dining experience I have ever had!</b>
PAUL FABRE	8-Jun-12	<b>Un beau moment culinaire, d'amour et d'amitie...</b> Bravo Paul & Co
★ MARC & GRACE VAN DER CHIJS	7-Jun-12	We had an <b>amazing dining experience that exceeded all our expectations.</b> A fantastic experience, thanks to the whole team for making this possible!
★ MPS PURI	7-Jun-12	The First Ever Performing Arts + Theatre experience in hospitality!! Congratulations – Paul, Fabien + Team. <b>An Awe-Inspiring, perfectly orchestrated experience.</b> Every detail is managed. The passion flows. Thank you very much indeed for such a fantastic addition. You make us all in the industry proud. Lots + lots of Success!
MARC ALEXANDRE	6-Jun-12	<b>GENIAL!!!! The earth met the sky this very DAY! This moment, exquisite, magical, genial!!!!</b>
★ EMMANUEL LENAIN	2-Jun-12	Ce n'est pas un diner, <b>c'est un happening, une succession de scènes qui ont su capter quintessence de chaque tradition culinaire.</b> C'est gargantuesque et c'est léger ! <b>Ultraviolet est la référence.</b> Toutes mes félicitations, et la reconnaissances de mes Papilles émerveillées, au chef Paul Pairet et a son équipe pour ce grand moment d'émotion, de grâce et de Bonheur.
ALEX MC BRIDE	1-Jun-12	Just Bloody Marvellous! Lekker China, from South Africa! This can't get any better. <b>What you have created here is history. Amazing</b>
VIVIEN CEBRON	1-Jun-12	<b>Nous quittons ce lieu unique les cinq sens combles. Une expérience complète et exceptionnelle.</b> Vivement le Menu B pour revenir
NATHALIE FRANCK	30-May-12	<b>We have never had such an experience before. It's incredible, amazing, marvelous – impossible to describe with words!</b> Thanks to make my birthday unforgettable!
CATHERINE VAISSADE	29-May-12	<b>Une expérience unique, Une explosion des sens, Un surpassement culinaire,</b> Merci pour cette fabuleuse et extraordinaire soirée !
★ CELINE ROCHEREAU	29-May-12	<b>Tout les sens en eveil, L'état des papilles a son apogee ultras sensoriel et gustative, Que du Bonheur, une parenthese dans la vie, un instant d'émotion. Le must du raffine, de la simplicité, grandiose.</b> Bravo au chef PP et toute son équipe, Merci.
GE YI CHEN	29-May-12	Great experience in UV. Sound, smell, color, taste, combine together! <b>Taste delicious food like art experience!</b> Very unique place!
★ JEROME CHAPMAN	29-May-12	<b>Une grande dimension pour la gastronomie et la convivialité. Ultraviolet c'est ludique, c'est chic et decontracte.</b> Paul Pairet is a genius, Fabien Verdier is a great host. Bravo a toute l'équipe de UV. Fantastic !
MARIE FRANCOISE GIROD ROUX	29-May-12	<b>Emotion, Etonnement, Enorme !</b> Tout est Magnifique. Une soirée qui restera gravée dans mon esprit.
MURIEL BERARD	29-May-12	<b>Une soirée d'émotion intense, les cinq sens en éveil, Un émerveillement, non 22 émerveillements ! Une expérience unique et multiple.</b> Tout simplement bravo et merci pour ce moment inoubliable.
★ PIERRE BERARD	29-May-12	<b>Aujourd'hui, Paul Pairet a réinventé la cuisine... Convivialité, créativité et perfection. Un talent Immense au service d'une atmosphère unique. La love cuisine par un génie de son temps.</b>
FRANCK FRIEDRICH	18-May-12	<b>Das ist der hammer !</b>
AMIRA NOUR	18-May-12	What can I say!! Amazing Experience... From the moment you get on the adventure ride, arriving & getting on <b>the journey of tasting the most delicious dishes.</b> The team is great & I guess I want to say that I'll definitely come back.

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★ THEO WATT	18-May-12	It was a complete honor for me to be one of the first to try this amazing new concept. <b>Every element tantalized my senses and didn't just fill my stomach but my soul too.</b> Congrats and many thanks.
<b>FROM THE LETTERS (till 2014)</b>		
★ MARIE-FRANCE MARCHAND-BAYLET	22-Oct-14	<b>Un dîner en dehors du temps...</b> De retour à Paris, je reviens enfin vers vous... Pour vous remercier : - pour votre chaleureux et si amical accueil - pour le talent, la passion et l'exigence et la créativité dont vous faites preuve dans la mise en musique de notre gastronomie <b>- pour votre goût de l'absolu, tant dans la conception que dans la réalisation</b> - pour l'énergie positive qui se dégage de toute votre équipe.... - pour le temps passé à nous donner toutes les explications détaillées sur chacun des plats... - bref... <b>pour ce délicieux ( dans tous les sens du terme) moment...</b> Un grand merci Paul et à très bientôt j'espère... À Paris ou à Shanghai...
ZOE & FRANCOIS CANDELON	17-Sep-14	Indescriptible est le premier mot. Comment raconter le voyage que nos cinq sens nous ont fait vivre hier soir ? (...) Des émotions tellement personnelles, profondes ressurgirent, tant, que nous n'avions plus envie de parler. Chacun vivait son instant. (...) <b>Il y a les mets, délicieux, exquis, beaux, créatifs, les associations de saveurs, de couleurs et de textures, entremêlés d'éclairages ciselés, d'images ultra graphiques, de musiques aimées... tous nos sens sont enchantés. Pause, humour, tendresse, tout s'enchaîne merveilleusement, comme si vous saviez écouter nos corps. Le rythme est parfait.</b> (...) <b>Vous nous avez pris par la main et raconté une histoire totale :</b> avec mots, images, odeurs, sons, palais et émotions. <b>Merci pour cet indélébile souvenir qui coule aujourd'hui dans nos veines.</b> Merci pour cet extraordinaire, prodigieux et unique cadeau.
JOHN KING	7-Aug-14	Having experienced UV last night I can truly say that <b>it was not just a once in a lifetime experience, but the single best gastronomic experience of my life!</b> From the sensory experience of the dining room, through the ingenuity of the menu and precision of the cuisine, I was blown away, especially seeing how the magic happens behind the scenes. <b>Multiple world class dishes, and a co-ordination of the sensorial and dining event that I have never seen before</b> - Chef Greg, Sascha, and their full team are a true credit to your organization, truly working at the top of innovation in this field, and were not only highly professional, but a ton of fun and inspiring to be around.
JOSEF GAYOLÀ	23-May-14	I would like to take this new opportunity to thank you again for the UV experience we had on May 23. We had a blast and it will be an <b>everlasting memory on our lives</b> for me and my wife. It was really an excellent job from all of you and Sascha and Colin were truly amazing hosts!!
RAOUL DINTER	19-Apr-14	Exciting things loose their attraction over time - especially menus in good restaurants fade pretty quickly and to remember taste is very difficult or impossible. Nevertheless, the concept of UV makes the difference! Every time I hear "hells bells", see Mediterranean fabric or an aquarium sometimes even in an elevator, the UV experience pops into my mind and creates a smile :-) <b>UV creates unforgettable memories recalled in the brain.</b> I look forward to experiencing UVB! Thanks to the whole team and the great idea to include more senses into dining experience.
★ JACQUES ET LUCY VERNAY	12-Mar-14	<b>Moment phénoménal</b> , fantastique ce mardi 11 mars 2014. Oui Bravo pour la mise en scène et les saveurs d'exception qui seront toujours gravées dans nos mémoires mais aussi bravo à l'équipe absolument géniale, Fred, Greg, Sacha et tous les autres sont au top. <b>L'humour et l'Humain se marient si bien.</b> Nos étoiles français qui eux aussi ont su nous séduire ne nous ont pas marqué comme Ultra Violet qui nous offre <b>Création, créativité, élégance, subtilité, saveurs, textures, humour.</b> Nous donnons 20/20. Savoir marier la cuisine et le digital, le concret et le virtuel. Il faut être magicien. Avoir de si belles idées, un si beau talent et savoir si bien les faire partager. Nous étions tout simplement heureux et très bien. BRAVO et MERCI
ANNA LIU	8-Jan-14	I want to send you and the team a warm note of thank you for giving us such a <b>phenomenal experience</b> at Ultraviolet on Jan 8, 2014. Everything was perfectly executed and prepared. It was <b>truly the best dining experience we've ever had.</b> I just returned home to Canada from my travels and as I look through my photos, I am still amazed by the food and the people who made it happen on that night.
★ CATHERINE ROIG-GOY	3-Jan-14	<b>EXTRAORDINAIRE... la magie du moment nous restera à jamais, et je pourrai dire à mes petits enfants : I did it ! (...)</b> <b>Bravo pour cette cuisine divine, cette créativité hors normes, et tous mes voeux de succès pour des années et des années encore à UV et à toute sa fantastique équipe</b>
HOWARD BENNETT	24-Oct-13	As you can appreciate being in the hotel business, one gets to see an awful lot of events, the dinner was <b>truly remarkable, imaginative, entertaining, creative</b> and a host of other adjectives are needed to describe the culinary marathon and extravaganza which was laid on, and <b>thoroughly enjoyable, even the ride around the houses, and magical mystery bus tour to start with (...)</b>
★ LORENA VÁSQUEZ	29-Sep-13	<b>The dining experience is the best experience of my life,</b> a luxury experience.
PATRA CHEHAB	19-Sep-13	We just want to say <b>what a amazing, lovely, delicious and crazy experience we had at UV</b> from the start to finish! (...) Once we arrived for dinner, not only was the food but the whole experience was exciting and memorable... an experience not everyone is fortunate to have. Thank you to Chef Paul Pairet and the UV team for making true this groundbreaking vision. Through UV, you are showing that food doesn't have to follow serious protocols to be delicious and having fun while you're doing it is even better. Keep doing what you do and we look forward to seeing you again in Shanghai!
REBECCA QUINONEZ	30-Aug-13	I wanted to send a quick note on behalf of myself and the Diageo Zacapa Team, "thanking" all of you who worked hard on Friday Night's event. It was the first of many dinners that will take place this year, and I only look forward to the next one and the next one... I know that each one of our guests were <b>absolutely delighted, amazed and honored to be a part of such a great experience...</b> Thank you for making it unforgettable...
★ ETIENNE IRAZOQUI	17-Aug-13	Je voulais simplement vous remercier tres chaleureusement pour cette soiree exceptionnelle. Voila un dîner que je voulais faire depuis longtemps, et qui avait susciter dans mon imaginaire une serie de desir culinaire et creer une anticipation de jeune garçon a qui on aurait promis d'aller acheter de nouvel chaussure pour la rentrée des classes. Bien souvent la desillusion est a la hauteur de l'excitation prematuree quand on a pas les chaussures dont on aurait pu rever ou vouloir. Mais la...!!! Quelle merveilleuse surprise que d'avoir reçu un cadeau tel que celui dont j'ai été le bénéficiaire ce mercredi soir la... Au delà de toute espoir et de tout attente, j'ai été sublime par un travail réglé a la seconde près par une équipe qui a embrassée le projet ou le rêve d'un chef aussi créatif que sa cuisine est précise. Car toute cet cuisine ne serait que superbe si elle n'était pas sublime par un service et une chorégraphie digne des plus grands maître du genre que l'on aurait plaisir a aller voir dans un grand theatre New-Yorkai. En bref <b>tout les superlatifs connu a ce jour ne saurait exprimer mon admiration ( et peut être un peu de jalousie) face un travail qui pour moi a enfin apporte a notre monde culinaire ce qui n'avait pas été fait depuis qu'Escoffier a re-organiser les cuisines au début des années 1900... Une vraie évolution ou même révolution qui je l'espère saura trouve sa place dans notre histoire mais aussi toute la reconnaissance que notre univers professionnel vous doit a juste titre.</b>
SCOTTIE MARABLE	19-Jul-13	I was laying in bed last night reflecting on the event last night and a flurry of words and thoughts came to mind: <b>Masterful, culinary wizardry, refined, dreamlike and, almost other worldly because there is nothing else like your restaurant on earth.</b> Both Greg and I were blessed to have experienced you, your staff and of course our supreme Chef Paul! Please pass on my sincere compliments and respect to the chef!
SASKIA GORRIS-LOEFFEN & LEON GORRIS	15-May-13	Again we like to thank you all for the wonderful evening. The finishing with the celebration cake was for us a very big surprise. <b>Ultraviolet team is not only preparing excellent food, but you are the greatest in creativity and perfection.</b> Superb! Chapeau !! Thanks a lot !
SYLVAIN GIAUME	27-Apr-13	<b>Merci encore pour nous avoir fait partagé avec simplicité, disponibilité, et gentillesse l'univers incroyable d'UltraViolet, c'était un vrai plaisir gustatif olfactif et visuel, une très belle découverte.</b> Bravo pour cette entreprise exigeante et passionnante.
STEPHANE WEYDERT	27-Mar-13	Je tenais a encore vous remercier pour cette experience magnifique hier soir, <b>c'était sincerement ma plus belle experience culinaire !</b>
ERINA ALTHERR	6-Mar-13	Thank you so much for the wonderful night that you kindly let us experience!!! My hubby was extremely happy and he keeps saying how amazing it was to friends around us (...) "Had the most amazing bd dinner ever thanks to my lovely wife. <b>UV is a new dining experience that uses your 5 senses to deliver a totally immersive, blasting degustation of wonderful combinations of excellent food and drinks</b> from all over the world. " (...) <b>We'll treasure this memory in our life forever!</b>
★ JEAN LOUIS ODDOS	15-Jan-13	<b>Cette soirée fut un point d'orgue sur la portée de la vie trépidante.</b> Paul a fait de chaque plat un somptueux bijou dans son écrin. Fabien, maître de cérémonie, nous a mené comme personne ne l'a fait, avec patience et diplomatie. <b>Nous n'arrivions plus à vous quitter.</b> Nous avons ramené 300 clients en avance sur l'horaire dans un Paris gelé (-8°C), déposé Christian à sa porte et Patrick Gauthier près des rails qui le conduiront chez lui. Isabelle, Gilles et Patrick Jeffroy suivront notre sillage cette nuit. <b>Félicitations à l'équipage, je veux dire à la brigade ! Et à bientôt pour de nouvelles aventures !</b> Un dernier mail pour te redire <b>notre admiration pour cette magnifique épopée qu'est UltraViolet.</b>
SAMUEL JEANBLANC	3-Jan-13	<b>Vous êtes des précurseurs, des vrais, et je vous souhaite tout le succès possible pour cet extraordinaire projet.</b> Je rentre en France dimanche, mais je suis sûr que nous aurons l'occasion de nous revoir. Passe nos meilleures salutations à M. Pairet, encore bravo et à très bientôt!

ULTRAVIOLET GUEST COMMENTS AND REVIEWS

★ MIKE SMOLLAN	7-Nov-12	I had the privilege of being part of table #113 a few weeks ago and I wanted to write to express my thanks. I have been fortunate enough to travel quite extensively and eat in some of the greatest restaurants around the world. When I say 'greatest' I don't mean by any other definition than my own being a combination of all things that go into a world class restaurant. <b>My experience at UV</b> as I'm sure you can imagine <b>blew almost all of them away just by virtue of the fact that with UV you have evolved your art to a new level.</b> I cannot imagine the bravery it must have taken to create something like this but then to see it received and praised the way it has is true validation of what you have done and what you have achieved thus far! <b>I cannot envisage the genius from you and your team to create the combinations that produce the mind blowing concoction that is UV but the pure brilliance of creation and the excellence of execution to deliver such a combination was truly an honor to a part of. Every tiny detail was thought of and delivered at such a high standard that it is impossible to have imagined before.</b> Everything from the hosting, the service, the audio visual enhancement and of course the ingredients, the dishes, the smells and the drink pairings – even the crockery and cutlery was exceptionally chosen! I thank all of you for your courage, sharing your gifts and your talents and for delivering <b>a lifelong memory for me!</b>
★ PAUL TRIBOLET (FORMER SENIOR VICE PRESIDENT, F&B STARWOOD HOTEL)	29-Oct-12	<b>Thanks again for the ultimate gastronomical experience</b> last week in Shanghai. We enjoyed our evening at table 102 very much. (...) We have spoken to many of our friends about Ultraviolet and I believe you will have many more guests from Belgium to come and visit. Hope to see you again soon.
ERLING & KATHY	24-Oct-12	Dear Fabien, <b>just a quick note to say how much we enjoyed UV last night. The total experience with great food/venue/paired with drink, audio visual and impeccable host/service, is something we will enjoy reliving (and share with others) for a long time.</b> Best regards to PP and your well-trained staff. Thank you very much.
★ SUE WOODWARD (DIRECTOR, WORLD'S BEST 50 RESTAURANTS)	18-Oct-12	Thank you for an extraordinary and wonderful evening. It was <b>truly memorable unique and of course fabulous food.</b> You are all amazing!
★ WILLIAM DREW (EDITOR, RESTAURANT MAGAZINE)	18-Oct-12	I would just like to add my personal thanks to Sue's comments. It was <b>not only a memorable and unique evening, but great fun too - all centred on great food.</b> I am sure the world is going to be talking about UV very soon!
MICHELE SANVICTORES	26-Sep-12	From the ladies of table 83, un grand merci pour <b>une expérience magnifique. We all truly enjoyed the gastronomic journey</b> (...) we are all hopeful to leave the kids one evening again, for future menus of Ultraviolet!
★ EDOUARD DUVAL / CEO EAST MEET WEST FINE WINES	22-Aug-12	It was <b>by far the most exciting and unique culinary experience</b> we had with my wife in the past years. Now I understand why you have spent so much time on all details!
LUCAS GURDJAN	17-Aug-12	First of all, I want to thank you guys for this amazing dinner experience. <b>We had a lot of fun and we had the best dinner ever</b> - I mean it !!! Food - Services - Visual - Music - tableware - wine - Perfect match ! We are already dreaming of UVB - and if it didn't come very quickly we will need to come back again for UVA !!!! I've heard miss Plege cries on a dish - Well to be honest when I taste the bread with the music - I could have cried also - BIG TIME !
SAM PICCIONE	14-Aug-12	Thanks so much for <b>the most incredible evening ever experienced with food!</b> (...) we will always remember the experience! Thanks again and congratulations on a brilliant restaurant and concept!
★ MARK KLINGSPOON	13-Aug-12	<b>The UV dinner a couple weeks ago (Table 38) changed my life!</b> Sincerely though, it was absolutely outstanding! <b>Even with all 'the show' the food stood by itself, as amazing.</b> Then the show ...really something with the lights and the pictures and the music and the smells and the choreographed service. I have looked over and over again at the pictures from the evening ...and shared them with many interesting people. It's <b>innovative and fabulous, but also warm and fun!</b>
JAKIE GREENIZAN	11-Aug-12	Thank you so much for making Saturday evening a memorable event. <b>I know that neither myself nor my husband will ever forget that meal!</b> The food was outstanding and the service was fantastic. Thank you for taking such good care of me.
★ CERENTHA CHOW	11-Aug-12	Dear Fabien, a very big thank you again to Paul, yourself and your teams for Saturday night. Your generosity was very much appreciated, and we spent all Sunday re-living the dinner experience over and over again in our conversations. <b>Congratulations on such a successful venture</b> , after such a long gestation! <b>It was worth the wait.</b>
★ SULI & RUFUS	11-Aug-12	<b>We really cannot thank you enough for yesterday's experience.</b> I wrote down so many words when I got back home in preparation for writing to everyone I know to urge them to book a table and it would be meaningless to repeat them here as you and your team, I am sure, already know what an incredible thing you have created, by the smiles on all your faces, from the start at MMB to the finish when you lead us back into the capable hands of James. So just thank you, thank you. We will be back. (...) You've done something truly amazing. I am so proud to have been part of it, even just for one evening, and <b>I know and hope that you know that you have changed food, Shanghai, and us, forever!</b>
★ CHRIS WILLIAMS	8-Aug-12	After eating at UV, I really meant to write you an email to tell you how wonderful it was. Actually, <b>"wonderful" is an inadequate word to describe how great the UV experience really is.</b> (...) I can honestly say I have been a 'foodie' for almost 40 years now. <b>NOTHING in my previous experience even came close to the enjoyment, thrill, and sense of awe that I felt at UV.</b> I also deeply appreciated the 'human touch' of seeing all of you at the serving of each course I can tell that Paul has set out to make the experience as total as possible, to appeal to all of our 5 senses in many different ways. He has succeeded totally. (...) apart from thanking you for <b>one of the greatest experiences of my life</b> , I would also like to thank you for providing me with the mental stimulation which "gelled" together my ideas for an unforgettable tea evening. Paul, what a wonderful creation!!
ED BARZILAIJ	7-Aug-12	I want to thank Paul, Greg, Fabien and all your UV-team members again for <b>the unforgettable dining experience. It was beyond imagination. Every minute was mouth watering and mind blowing.</b> I've written a small post on my FB timeline and Yvon and I will follow up soon with a blog post. Please let me know when you expect the UVB menu to be launched. We definitely want to be part of that as well.
OWEN BELL	21-Jul-12	I just want to say thank you for such a brilliant evening on Saturday at Ultraviolet. <b>It was probably one of the most emotional dining experiences of my life.</b> Fantastic service and food really do make a winning combination and you guys have it perfectly. Both Finnian and I could have stayed all night. <b>Truly awesome.</b> I have been telling all of my friends about my groundbreaking early birthday present. Expect a few of them to be making a booking soon. We shall definitely be back to experience UVB! Please let me know when it will be released. Best of luck for the future and please, extend my thanks to all of your fantastic staff.
SHIGERU CHIGUSA	5-Jul-12	Elle and I were <b>truly amazed, fascinated, and moved.</b> The place is way more than a "restaurant" and the experience is so much beyond "dining". Ultraviolet is truly one form of total comprehensive "all-senses" entertainment! <b>I even felt it somewhat spiritual also.</b> Please thank Paul on our behalf. <b>His vision and attention to finest details are divine and masterful.</b> And of course, the team is a perfect mix of talent, lead by your guiding of experiences. Countless number of surprises and amazes kept us keen at all time and forgot about time passing.
KIMBERLY KWOK	5-Jul-12	I just want to congratulate you on the amazing concept you have executed last night. <b>I had a perfect experience and I don't think I have ever said that about any restaurant in my life.</b> (...) Thank you so much for an eye opening experience.
★ JONATHAN HASSON	28-Jun-12	Dear Paul, Dear Fabien, Thank you for <b>a spectacular evening at UV. The experience was absolutely outstanding and well beyond all our high expectations!</b> (...) congratulations for creating <b>such a truly sublime, spectacular and unique experience.</b> We greatly look forward to returning and tasting menu B ! Fabien, thank you and your Team for such a warm and hospitable welcome (as always, I may add). The service was impeccable!
★ RIC BIRCH	27-Jun-12	My wife and I are of course still talking about our experience at Ultraviolet – and will always remember it as <b>the most exquisite pairing of food and sensory perceptions that can be imagined.</b> (...) our sincere thanks to you and the talented team that Paul Pairet has gathered for the Ultraviolet performance. <b>The creativity and technical innovation that infuse every dish and the perfect service, combined with wit and wonderful table settings, cutlery and crockery completed a presentation that was beyond our expectations. You have all contributed to an extraordinary step forward in managing our perceptions of food, allowing a small glimpse into the world of a artistic master chef for whom ingredients, tastes and flavours are a palette of sensory perceptions.</b> (...)
JULIEN BERA	19-Jun-12	Je souhaitais juste remercier Paul Pairet, Fabien et toute l'équipe pour avoir pu goûter à cette incroyable aventure hier soir chez Ultra-violet ! Quel pied du début à la fin ! <b>Quel rêve éveillé inimaginable !</b> Et quelle claqué également avec le dernier plat « dishwash » ! A mes yeux, une grande œuvre d'art tout comme le reste des créations ! Paul Pairet : Vous êtes un génie !
CELINE ROCHEREAU	29-May-12	Sur mon nuage ou je vois encore les UV et ses bien fait, de beauté, mon palais est encore impregné de saveur... ouaaa comment te dire combien ton invitation ma fait plaisir... <b>tres emu par ces qlqs heures de bonheur couper du monde. c'est graver dans ma memoir et dans mon coeur</b> felicitat att l'equipe et le chef de genie et de talent qu' est Paul ains qua toute son equipe... un grand MERCI
★ MARC VINCENT	18-May-12	<b>UV is the most entertaining and delicious evening we ever experienced.</b> Both of us were totally blown away from the moment we passed the UV door step. (...) It is <b>purely Magic!</b> The balance of sensations attached to each dish is perfect. None of them are stealing the focus to tasting, but instead <b>it makes all your senses in sync, allowing the ultimate food appreciation.</b> We have never experienced such a pleasant rush! No matter how much I knew about the concept, once I walked in and the experience started, I forgot about everything and truly had the best time ever. The flow of the evening is a succession of emotions going from intense to peaceful. We also appreciate all the touches of humor. I would qualify <b>the UV experience as a Dining Odyssey</b> , nothing less.
ARNAUD DUPUIS	15-May-12	<b>Les mots nous manquent pour décrire le bonheur que nous a procuré ce dîner.</b> Nous fumes transportés dans le temps avec les références à notre jeunesse notamment musicales et dans l'espace grace aux photos, aux saveurs et surtout aux parfums. <b>Bravo pour avoir réalisé votre rêve afin que nous puissions y être transportés.</b>
ISABELLE FERNANDEZ	11-May-12	Petit partage d'un "voyage initiatique" que nous avons eu tant de chance de Vivre ensemble! Un immense Merci à ceux qui l'ont rendu possible ! Bonne ouverture pour vendredi 18 mai: on sera avec vous en pensées... <b>No real words could describe the feelings of the unique and nearly unrealistic experience of yesterday evening.</b> How could I thank you, the great artist Paul and all the team for this particular moment you've created and you've generously shared with us? (...) Celle de revenir à UltraViolet dans une vie future... Merci de toute votre Générosité et de tant de Génie.

ULTRAVIOLET GUEST COMMENTS AND REVIEWS

FROM ONLINE		
<a href="#">TripAdvisor (Sydney)</a>	6-May-15	<p><b>"Not just food - It's an experience and a memory maker"</b> Heston is just beginning - Paul Pairet is the Genius <b>WILL WE BE BACK: Yes absolutely definitely it would be the reason for going back to Shanghai (...)</b> We were fortunate to meet "Paul Pairet" the genius himself, his creations left nothing to chance. Our wishes were fulfilled even before we made them.(...) experience is magic. Nothing is unplanned. Every step is magically created for you from the tableware and silverware to the music and atmosphere even the visual. Nothing is without purpose, every dish, sound taste smell is linked where it should be, some of the connections were obvious some subtle I danced in the bar during the break and laughed with delight. <b>You should open your wallet pay the whole thing in advance and enjoy.</b></p>
<a href="#">TripAdvisor (Shanghai)</a>	4-Mar-15	<p><b>"This isn't one of the best meals I've ever had. It's THE best. BY FAR."</b> I'm really not sure where to start. It was so amazing. (...) As you will see it's not cheap, but 22 courses of the most fantastic food you'll ever eat, prepared in the most imaginative and creative ways possible, and served by impeccable trained wait staff, shouldn't be cheap!! It was SO worth the money. I don't want to give too much away but will say that it's all I hoped for and more. MUCH more. It is an experience for all your senses with many very creative surprises in the drinks, food, service and in one or two other ways too. (...) The courses were so surprising in some cases but fabulously delicious in all cases. Some things look like one thing and taste like another so it's a treat for the mouth and the mind.(...) I know that this is not an evening which most people undertake lightly, due to the cost, however, if you appreciate the most exquisite food, prepared creatively, served by impeccable trained wait staff and hosts - all at an artform level, then THIS is the place for you. (...) It's simply that good and will be an evening that my wife and I will NEVER forget. <b>It is the pinnacle of fine dining and will stimulate every one of your senses more than you thought possible.</b> It is worth all the difficulty securing a reservation, the money and any other inconvenience that may lie in your way of sitting in one of those 10 gorgeous seats. <b>If you can get there, get there.</b></p>
<a href="#">TripAdvisor (NYC)</a>	12-Jul-13	<p><b>"One of the best restaurants in the world"</b> No words or pictures can do Ultraviolet justice, it is <b>an unparalleled experience for all five senses that you must try for yourself.</b> Reading about it, a jaded foodie may think it sounds gimmicky, but make no mistake, <b>ultimately, it's all about the food, which is extraordinary.</b> I don't want to write in detail about what the experience is like, because UV goes through great effort to make each seating (of which there is only one a night for ten people) a surprise for newcomers, it is a huge thrill I refuse to spoil. That said - as someone who has travelled the world in search of the best meals - the cuisine of Paul Pairet and the crew is in a league of its own. Here you will find some of the most inventive and delicious cooking to be found anywhere in the world, which ranges from the finest dining to an atmosphere that feels as relaxed and comfortable as a dinner party at your friend's house - they enjoy playing off these sort of contradictions and expectations in every way, constantly surprising you with every one of the twenty or so courses (come hungry). New spins on old classics, brand new plays on sight, texture and taste, techniques ranging from classic to the cutting edge of molecular gastronomy - it's all here. It's very difficult to strike any comparison, but, if MMB is PP's Bouchon, UV is his French Laundry. This is a restaurant that stands with the very best of the modern pioneers, it may sound extreme, but UV keeps company the likes of Blanca in Brooklyn or elBulli in Spain, but it is no copycat, it is its own, special place. <b>It's worth a trip to Shanghai to go to UV alone, it transcends a place to just go for dinner, it is one of the landmarks in the entire region, rivaled only by the likes of the Great Wall.</b> As someone who has gone to UVA (their first menu in their first year) and now just had the honor of one of the first seatings at UVB (their second menu in their second year, by all means a worthy successor, no sophomore slump - even if you've done UVA, do not think you can skip this), <b>I can say without hesitation I will come back around the world just for UV, whenever that may happen.</b> <b>It is impossible not to enjoy UV, no matter your level of food education.</b> If you don't go to UV - like never seeing Nirvana in concert, or going to elBulli before it closed - you are missing out on <b>one of the great experiences of our time.</b> It may seem pricey, but once you try it, you'll realize it's actually cheap for what you get - in fact, they blatantly take a loss on each seating - just do the math on the drink pairings by themselves.</p>
<a href="#">SmartShanghai</a>	2-Apr-14	<p><b>Eating is believing!</b> Arriving in Mr &amp; Mrs Bund to be greeted by Sascha (your host) and a few glasses of cider does not really prepare you for what lies ahead. The mystery bus transfer to the actual restaurant, located I don't know where, leaves you in a quite dingy, industrial looking car park where your host departs and informs you to ring the bell. Stepping into the dark room, with a heavy base line reverberating through your whole body, anxiety and doubts began to form that the RMB5000 a head we had paid for this experience may have been a big joke, a joke well and truly on us. Well let me tell you, from the minute we entered the room, and found our names projected onto the table Ultraviolet spent the next 4 hours and 22 courses taking all that anxiety and doubt and, well, doing a big wee all over it. It's kind of like Walt Disney remade A Clockwork Orange and set it in the best restaurant ever. Can't imagine that? I guess that's kind of the point. <b>Never have I been to a restaurant where all the patrons were beaming with smiles from beginning to end, and the staff all seemed so genuinely happy to be there.</b> It's almost sickening really! <b>Trust me, save up, rob a bank, pretend you have cancer and start a fake charity - it doesn't matter if your friends and family disown you - it's worth it.</b> You too will be able to say you paid 5000 kwai for the honour of allowing Paul Pairet and Ultraviolet to take a big, anxiety dousing wee all over you. <b>You will never forget it, and it was worth every penny!</b></p>
<a href="#">Bruce Palling, Gastroenophile</a>	2-Dec-14	<p>Ultraviolet: Paul Pairet's Shanghai spectacular (...) in Shanghai, a similarly sized table serving only ten guests is now <b>the centrepiece of one of the most extraordinary dining experiences anywhere on the planet.</b> <b>Ultraviolet is the creation of French-born chef Paul Pairet and is arguably the most well thought out audio-visual attempt to stimulate, intrigue and complement a feast of 20 dishes along with an unsurpassed selection of paired fine wines.</b></p>
<a href="#">TripAdvisor</a>	30-Nov-14	<p>"When Alexander saw the breadth of his domain, he wept for there were no more worlds to conquer." And yet? The concept of UV could be taken to New York, Paris, London ? And it would conquer even more worlds. The world deserves places like this which takes dining and wining to a TOTALLY different level. (...) This is my first review of a restaurant ever. Why? I have to say that <b>this is by far the best "eating experience" I had EVER.</b> Ultraviolet isn't really "just" a restaurant. It would not be fair to say, even though <b>the food was the most delicious and brilliant courses combined with excitement, thrilling sounds, smells, lights and much, much more (...)</b> I can say - though - that the 25 people in the team of the famous genius Paul Pairet did an EXCELLENT job. The main host Sascha did a truly amazing job to make you feel welcome, as well as Lucy and the rest of the team did a fantastic job to make you enjoy. The best part was the non-snobish way and very professional way they behaved, told about the wines, dishes etc. <b>I can't wait to go back!</b></p>
<a href="#">Felix Hirsch, QLI</a>	27-Feb-14	<p><b>When Ultraviolet finally opened, it was one of the very few restaurants in the history of gastronomy that truly made a difference.</b> (...) <b>eating at Ultraviolet is an experience that incorporates elements that no one has done so systematically in a restaurant before.</b> (...) guests don't see the immensely complex infrastructure that is behind the restaurant, as they only get to see the equivalent of a perfectly rehearsed operatic performance. <b>It is the first Gesamtkunstwerk in modern gastronomy.</b></p>
<a href="#">TripAdvisor (Shanghai)</a>	24-Nov-14	<p><b>"The best eating experience in my life!"</b> This is truly unique. No, it's not cheap, but believe me - it is worth it! Chef Paul's food is magical, the service is really sophisticated, funny and perfected into every detail and the rest is <b>just not comparable to anything you've ever done.</b> Total 'total dining' experience is a must! My recommendation is to go for menu A first and menu B for the second time (which you will book!).</p>
<a href="#">TripAdvisor</a>	13-Aug-14	<p>"Spectacular dining Experience" We went to the Ultraviolet for a special birthday. We had an amazing dining experience. The combination of food, drinks and ambience is <b>above and beyond any other dining experience we ever had.</b> We had "Menu A" the original. Is amazing the perfect orchestration of the different elements activating each one of the five senses. I will stay away from any technical feedback as in our opinion this is not cooking, is art! Paul and team thanks for an amazing dinner we will try to come back soon if we are able to find an other spot!</p>
<a href="#">TripAdvisor (Shanghai)</a>	12-Aug-14	<p>"An Amazing Experience" This definitely goes in my top 3 fine dining experiences, making it <b>the #1 on my list of all time.</b> I've heard a lot about this but didn't know what to expect and was <b>completely blown away by the food and the experience.</b> They really do appeal to all your senses with visuals, sounds, smell, taste, and feel. It is quite a long meal but things are well paced and I found myself eating stuff I normally wouldn't eat (i.e. raw fish). Everything was pretty much amazing and delicious. You can really see the thought and effort that was put into everything. (...) Definitely would recommend this as a one time experience as it is quite expensive but totally worth it.</p>
<a href="#">TripAdvisor (Vermont)</a>	31-Jul-14	<p><b>"Beyond Words" It is rare for me to be as blown away by one meal as we were by Ultraviolet.</b> "Everything that everyone else said plus some" was our experience. <b>Truly, for once in my life, this is beyond words.</b> All I can say is: it is absolutely worth it! The food, the drinks, the service, the performance art, writing on the walls, sliding down the fireman pole... truly if I say too much, it will ruin the surprise. Suffice it to say: <b>Go! Definitely go!</b></p>
<a href="#">TripAdvisor (Shanghai)</a>	30-Jul-14	<p>"Ridiculous, absolutely ridiculous" <b>This was the most amazing culinary experience in my life. Unprecedented.</b> We were blown away. I'd call it a meal, but it was much more than that. It was like a show. An experience. Something we will remember forever. We were hesitant with the ridiculously steep price, but totally worth it and we want to go again. 22 courses, amazing flavors and presentation each one.</p>
<a href="#">TripAdvisor (Hong Kong)</a>	24-Jul-14	<p>"Ultraviolet enabled my six sense" I do not want to give any spoilers but OMG, you totally need to try this place. They will stimulate all your senses while having a magnificent dinner. <b>Once in a lifetime experience (...)</b></p>
<a href="#">TripAdvisor (China)</a>	15-Jun-14	<p>"Extraordinary in Every way" We were a large group travelling to Shanghai for a 50th birthday celebration. (...) <b>The service is seamless, one fabulously choreographed ballet with food as the star performer, supported by wonderful theatrical flourishes</b> from beginning to end. Where we can dine next after this extraordinary event?? Ah we'll have to do the UV"A" menu next time!</p>
<a href="#">TripAdvisor (Singapore)</a>	25-May-14	<p>"A great and very different culinary experience" We waited 6 months (as had to cancel our first reservation) for a place at this single table, 10 seat piece of "gastro theatre" but it was well worth it. The food itself is, well, a bit weird, but that's the whole point, it makes you think about food in a very different way. Add to this the sensory experience of moving visuals on the walls, accompanying sound and "smell" tracks and it's a night out that you won't forget in a hurry. It's not just a gimmick either, <b>the food was excellent and the veal we had on our visit was truly the best I have ever tasted, hands down.</b> (...) Overall very well done and manages to avoid the pretentiousness that we suspected might accompany the experience. A great night out, booking is essential, up to 3 months in advance.</p>

ULTRAVIOLET GUEST COMMENTS AND REVIEWS

<a href="#">TripAdvisor (Shanghai)</a>	6-Mar-14	" <b>Best experience ever!</b> " The experience at Ultraviolet was amazing. The food was of course wonderful but all the evening itself, the food and the ambiance, was just fantastic. They have different options, I did option B (UVB) which is a more culinary experience (haute gastronomie), UVA is more "recreative", but <b>obviously food is still the best I ever had</b> . I highly recommend it, at least once in your life. You will never forget this culinary and magic experience.
<a href="#">TripAdvisor</a>	1-Mar-14	"Une folie....." Habitué des tables étoilées je connaissais par plusieurs repas chez Mr and Mis Bound le Chef... mais là... on reste sans mot... Tout ey est... du jamais vu. Odeurs, visuels palais... <b>TOUT EST SOLLICITÉ... un repas a rien d suture comparable...</b> une expérience unique. Vous passez a Shanghai... réservez 2 mois avant et vous ne reverrez JAMAIS QQ CHOSE DE COMPARABLE...!!!!
<a href="#">TripAdvisor (Ohio)</a>	27-Feb-14	" <b>Best Meal Ever</b> " It will sound cliché, and perhaps trite, but <b>this was without a doubt the best meal I have ever eaten</b> . The food was beyond fantastic and amazing. I had the single best bite of food that's ever entered my mouth in a bread, truffle, butter dish. The food did not overwhelm the sensory experience, which was really cool. The staff was superb and extremely friendly. Meeting the chefs at the end was a very nice treat. Turns out the head chef on our night is from Columbus, OH so we had a connection with him being from Ohio. There really is no way to describe the evening and do it justice. You simply must try it though. I could not recommend a restaurant more.
<a href="#">SmartShanghai</a>	27-Jan-14	An invisible segment of the light spectrum is a strange name for a restaurant that offers such a visual experience, even to those who watch it on a closed circuit TV from the kitchen. (...) Mostly the multi-media meal left me speechless, though I learned two important things that I can put into words. One, <b>this incredulity-inducing meal is really Paul Pairet's personal and professional autobiography</b> , although there's a phenomenal team of almost 30 people working week in week out to republish it five nights a week. Two, only toast one side of the bread. Just one. Toaster appliances are white man black magic devilry.
<a href="#">Valerie Grubb, Traveling with Aging Parents</a>	26-Jan-14	Best Dining Experience in Shanghai (actually, <b>Best Dining Experience EVER!</b> ) (...) An even better way to start vacation though is to snag a reservation for Saturday night at the hottest restaurant in Shanghai! Ultraviolet by Chef Paul Pairet is an intimate dining experience that combines outrageous food (20+ courses!) with an immersive video experience that completely surrounds the single table for 10 guests (yes, that's right - only 10 diners a night!). Each course was paired with a beverage (some alcoholic, some not) and a video/music montage designed to excite every sense! Meanwhile, the food was just as beautiful (and delicious)! My FAVE course - truffle foam over black truffle on top of burnt truffle soup bread. In a word - RIDICULOUS! (...) Suffice it to say that it is <b>the best dining event I've EVER experienced</b> . I'm not alone as it's the #1 restaurant in Shanghai according to Conde Nast Traveler, Travel & Leisure, NY Times, Time Out Shanghai and many other noteworthy travel sites. In fact, it was their reviews that led me to book our seats 3 months out (when reservations are available). If you know you're going to be in the area, I highly recommend snagging seats at Ultraviolet!
<a href="#">TripAdvisor (Shanghai)</a>	24-Jan-14	" <b>Unique &amp; Unforgettable!</b> " When it comes to food, I can turn crazy. <b>UV is probably the best food experience you can have nowadays</b> . This is way more than just another gastro restaurant. You will not regret, you will not forget! It's been 2 month I have been there, whenever I hear about it I feel like passing another booking.
<a href="#">TripAdvisor</a>	18-Nov-13	" <b>Food theatre at its very best</b> " I'm struggling to describe just how good Ultraviolet is. <b>This restaurant is worth the visit to Shanghai alone</b> . The concept is brilliant, the food quality is of the very highest standard. Not cheap for a meal but to experience this evening it was worth very penny. Nothing was too much trouble for Chef Paul or the host for the evening Sacha (David Beckham lookalike). My wife was diary intolerant and a menu was worked out just for her. I am teetotal and again non alcoholic drinks for each course was served to me. I cannot tell you the level of detail and the planning that Ultraviolet puts into each dinner but everything is thought of. 10/10 and a must do.
<a href="#">TripAdvisor (Arhus, Denmark)</a>	9-Nov-13	"Like being part of a modernist multimedia gastro artwork" No doubt, its expensive, but worth every Yuan. You get to this old neighbourhood and stop inside a parking lot and from here the magic starts. It's a tour with the Austrian Mr. Sascha Speckemeier as host and the inventor Paul Pairet in the engine room - and 23 other gastronomists to provide the scene. All this for 10 guests. The journey starts and it is a <b>super well coordinated experience</b> . Sound, smell, texture, food, breeze, wine, video. <b>Everything is so amazingly set up and it was a spotless performance</b> . 22 courses (I wasn't counting, so it's a guesstimate) and various vine, drinks, liquors, fluids - you are in for the full treat. I will not tell you more - just go for it and experience for yourself. <b>It cannot be described, its a feeling that will last for very long, probably your entire life</b> . My best description is that it's like: "being inside a modernist multimedia gastro artwork and you have to eat your way out!" It's the escape you will need to do once in your lifetime.
<a href="#">TripAdvisor (New York)</a>	5-Nov-13	" <b>Yes, it's worth it. If you think you've seen it all, you're mistaken.</b> " (...) This is an experience, not merely a dinner to fill your stomach. You will be transported to the riverside of Puxi with the view of the amazing skyline, Paris and the Eiffel Tower will be in your immediate view too. Marseille is in the backdrop as well. Sometimes it'll feel like you're having an LSD/acid trip at Disneyland, other times, you'll feel like a bug on a windowsill waiting for the rain to subside. They'll play with all of your senses, which is what makes this experience so unique. If I am not making sense, that's the idea, <b>you'll need to see it to believe it</b> . (...) On to the food. Each course is paired with a visual masterpiece which is at times, breathtaking. We had UV Menu A, which includes 22 courses with drink pairings. <b>The food was stellar</b> , and I am comparing this to other restaurants around the world at this price point. (...) We've been to a lot of restaurants around the world at a similar price point, and I thought this <b>was worth it for the once in a lifetime experience</b>
<a href="#">TripAdvisor (Vienna, Austria)</a>	24-Sep-13	" <b>Never seen anything like this</b> " I had huge expectations when I went there. I have heard a lot about this place, everybody told me how great it was. <b>Once I arrived, I was totally surprised. It was even better</b> . It was not at all like my friends told me. And that's probably the only problem about Ultraviolet. There are no words which could describe what it is like. Go there and see for yourself.
<a href="#">TripAdvisor (Sydney)</a>	17-Sep-13	" <b>Wow, wow, wow. An experience not to be missed by any foodie</b> " At least now I have a very clear answer for that party question - "So what was your most memorable meal ever?" Ultraviolet Shanghai exceed expectations even though they were very high to begin with. I went with 4 mates from Sydney, Australia. We all agreed that even though the price was approx 850USD, it was good value believe it or not.
<a href="#">TripAdvisor (Atlanta, Georgia)</a>	5-Sep-13	" <b>Best Dining Experience EVER</b> " Like other reviewers on this page, I do not want to share too much. I deliberately did not scan reviews before my dining experience at Ultraviolet. I was not disappointed. It truly is a dining experience, it is not just about extraordinary, exquisite food, but also about getting sensory stimulation through sounds, sights and smells that are paired with each of the 20 courses, just like the drinks are. The food is 1 fantastic course after another. The way it is presented, prepared, flavored and constructed is innovative, unique and utterly delicious. Even for a non-oyster eater (me!) I absolutely loved the way that Chef Paul created that particular dish. I devoured everything put in front of me - in many cases, I actually wanted to lick the plate clean. <b>I am still in awe of the taste explosion that was our meal!</b> If you are in Shanghai, this is most definitely a MUST VISIT restaurant. The only problem will be getting a seat at the table.
<a href="#">TripAdvisor (Shanghai)</a>	28-Jul-13	" <b>Restaurant N° 1 sur Shanghai</b> " Superbe soirée entre amis, l'attente à été longue (3 mois) mais l'attente valait le coût ! Une superbe mise en scène, un repas fractionné en petites bouchées qui se suivent le tout arrosé de vin de bonne qualité et bien assortis avec le menu. Le prix est élevé mais correspond réellement à la prestation fournie. Je recommande ce restaurant.
<a href="#">Blog: nticedclothing</a>	21-Jun-13	What happens when you stimulate all five senses during a meal? The simple answer: <b>A gastronomical experience unlike anything else</b> . Ultraviolet is the brainchild of Shanghai's beloved French chef, Paul Pairet. And it offers a dining performance too complex and creative to be called a restaurant, but a concept too ahead-of-its-time to even have a name. (...) Ultraviolet serves up a 22-course meal, which means 22 uniquely crafted scenes and sensory experiences. (For all you figure-conscious foodies, that is <b>22 bite-sized meals, each of which packs more punch than any one big meal can deliver elsewhere</b> ). I can't say the changes in temperature, creative soundtrack, subtle scents, and vivid visuals sharpened my sense of taste any more than usual. But I can say that <b>everything served at Ultraviolet is amazing, even without the theatrics</b> . <b>For once, I came out of a "restaurant" completely wowed</b> . My friends and I couldn't stop talking about the whole experience. It was like we shared a "moment" together. Or in this case, 22 "moments".
<a href="#">TripAdvisor</a>	19-May-13	" <b>This has to be the best restaurant in the world!</b> " A dinner at Ultraviolet is so much more than a dinner. It's an enchanting journey for each of our 5 senses. To say that Paul Pairet is a genius is an understatement. Each dish is served in an unexpected way, and surprises are neverending. One could think that what's around would enable the food to taste better. Well, no! <b>Close your eyes and you'll realize you do have in your mouth a fireworks of unexpected tastes and textures like you never had before</b> . There's only one problem with this place: the time you need to wait to get a seat... As a matter of fact we have already booked our next journey planned towards the end of August. In the meantime we will try to survive.
<a href="#">TripAdvisor (Shanghai)</a>	24-Apr-13	" <b>Unlike anything you've ever experienced</b> " Paul Pairet and his team have crafted an event, not just a meal. It doesn't even do it justice writing a review as <b>you simply have to experience it to believe it</b> . Let's just say you're whisked away on a magical mystery bus from Mr & Mrs Bund, and after 5 hours of tingling sensations you're returned right where you started, a little inebriated and heavier, but a whole lot happier. The one problem is it really can't be topped, so even the best restaurants you visit after feels a little less, well, tame.
<a href="#">TripAdvisor (NYC)</a>	31-Mar-13	" <b>A celebration of food</b> " I decided to try Ultraviolet without a true understanding of what it is. Likely because it <b>isn't like any restaurant I've been to before</b> . There is a reason this is the number 1 restaurant in Shanghai. It is expensive and <b>it is worth it</b> . So many fabulous courses with an experience you will not forget. I also liked that it doesn't feel pretentious compared with some places. Just a <b>team of excellent chefs and servers sharing something they are clearly passionate about</b> . The menu will get an update sometime around May 2013 and I will be heading back for another visit.
<a href="#">TripAdvisor (London)</a>	7-Mar-13	"Make sure you go." <b>This is probably the most unique dining experience in the world</b> . I won't go into detail as surprise is important but <b>it was a wow evening and one I will not forget</b> unlike many of the meals I have had including the overpriced French Laundry in Napa. <b>It takes dining to a different level and in a few years has to become one if not the top restaurant in the world</b> . So if you are planning a trip to Shanghai then book it and if you cannot get a booking then fit your dates to when you can. It was that good.

ULTRAVIOLET GUEST COMMENTS AND REVIEWS

<p><a href="#">+ Blog: Paul Reiffer</a></p>	<p>28-Feb-13</p>	<p>Within a week of landing in Shanghai, I'd already heard from two people about "The Restaurant". Owned by acclaimed French chef Paul Pairet and as a sister property to Mr &amp; Mrs Bund, his latest project is known as "Ultraviolet". The killer? It hosts 10 guests, on 1 table, for only 1 sitting each night.                  (...) We weren't in a restaurant - we were in our host's experimental theatre where every single aspect is controlled : The lighting, sound, smell, temperature, background, staff, even the table - it's all under their control in a live feedback loop to and from the kitchen. Having eaten in Heston Blumenthal's "The Fat Duck" in Bray, I had an expectation in terms of food experimentation but in <b>joining culinary mastery with a completely immersive experience, this guy really does take it to a new level.</b>                  (...) <b>Each and every course is a genuine surprise. Things really do not taste as they look; Food has hidden treasures inside;</b> Magic tricks abound and very shortly, the entire table of prior strangers start interacting as the excitement of each course grows. I even ate a tomato - something I normally feel ill at the sight of!                  Our hosts for the evening were a collection of amazing and entertaining professionals, and coupled with the fact there is also one waiter for each guest, along with kitchen staff and those interacting with us, you can start to see (on top of the food and physical environment) where the costs begin to feel justified. <b>Everything is simply perfectly rehearsed and brilliantly executed.</b>                  (...) A few courses before the end of the evening, the star of the show reveals himself and all the technology behind the magic. A genuine and humble guy, Paul is eager to answer questions and explain how things are done - it seems UV really is his playground, where he gets to experiment without limits and provide every guest with an experience he knows they'll love. (...) <b>a long night, but truly one that nobody wanted to end.</b> A few mementos are given before you leave, including the rather long listing as a reminder of everything you ate.</p>
<p><a href="#">TripAdvisor (Tokyo)</a></p>	<p>28-Feb-13</p>	<p>"Excellent!!" <b>here is the best restaurant in my life!!! and only one restaurant made me wanna eat everything!!!</b></p>
<p><a href="#">TripAdvisor (Germany)</a></p>	<p>22-Feb-13</p>	<p>"Outstanding!" This is a unique experience for all senses! Worth every penny, <b>you will find no better and more unique dining event in Sh and probably also not in other places of the world.</b> Also, <b>very personal service and a staff which make you feel that they are proud to work for UV!</b></p>
<p><a href="#">TripAdvisor (Shanghai)</a></p>	<p>23-Jan-13</p>	<p>"Gastronomie puissance 5: PP un génie tout simplement." Mise en scène éblouissante, goûts de l'enfance retrouvés dans le comble du modernisme, surprises et créativité à l'extrême, moments d'intimité et de délectation, quelques mots pour résumer une soirée inoubliable chez UV, invention géniale de notre hypissime french cooker à nous, on vous prévient, on le garde à Shanghai!</p>
<p><a href="#">+ Joanna Hutchins, Accidental Epicurean</a></p>	<p>21-Dec-12</p>	<p>(...) Having now experienced Ultraviolet, I and having been <b>completely blown away, I would definitely call multi-sensory dining the experience of a lifetime.</b> (...) As you can imagine, with it's growing buzz, it is no easy feat to get a seat at this table. And with 25 servers, you are guaranteed a level of service you have likely not experienced in Asia, and perhaps not anywhere in the world. Chef Paul has designed the experience to be a combination of sight and sound and taste as previously described and each of these servers are somehow "actors" in this dining experience. It could, in fact, be described as experimental dining theater. But, whatever you call it, <b>it is for sure the best restaurant / dining experience in Shanghai right now.</b> (...) In fact, <b>each course is a journey that is oftentimes playful which is characteristic of Chef Paul's characteristic sense of humour and inventiveness</b> (...) <b>Chef Paul to me is like a mad scientist, in the best possible way... challenging what we thought possible with food and totally transforming the dining experience at Ultraviolet.</b> Suddenly the experience I couldn't imagine came to life before my eyes... <b>inspiring laughter and joy and moments of pure (almost childish) delight.</b> If you are a foodie and you are looking to push the boundaries of your culinary experiences, I would say look no further and get thee to Ultraviolet!</p>
<p><a href="#">+ Mike Smollan</a></p>	<p>22-Nov-12</p>	<p>You can imagine my excitement when I managed to get two seats of the ten at the legendary Paul Pairet's new creation ULTRAVIOLET (a place that has been 15 years in the making). He is the legend behind many things, but for me most importantly, the creator of probably my favorite restaurant in Shanghai, Mr and Mrs Bund!                  (...) it is the combination of all senses experienced and expressed through 22 courses of perfectly selected food combinations and forms, drink pairings, sounds, lights, projections and smells (I dare you to try imagine the number of combinations needed to pull this off - let alone to the unparalleled levels of excellence to which he has done) <b>I dare say this is the greatest culinary experience anywhere in the world right now.</b>                  (...) I have certainly not done justice to these dishes, the surroundings, the chefs, the staff, the host and to probably everything else (even including the most advanced toilet I've ever seen) but to be fair <b>unless you experience this yourself you cannot dare begin to grasp it!</b> All I can say is <b>Thank you UV team for absolutely blowing my mind and for advancing the world of culinary arts!</b></p>
<p><a href="#">+ Joanna Hutchins for Chubby Hubby</a></p>	<p>15-Nov-12</p>	<p><b>Paul Pairet - the culinary genius behind Ultraviolet, Shanghai's hottest dining destination   Never before has food been so revered, so playful, so engaging and so inspiring as it is at Ultraviolet.</b> (...) At my table that night, there were both laughter and tears along this culinary journey. I, along with most others, laughed during a whimsical presentation of "Fish &amp; Chips" where the British flag was projected onto the table and the Beatles "Ob La Di La Da" played. A diner next to me got homesick for Europe during one of the courses and was shocked to find herself misty-eyed.</p>
<p><a href="#">TripAdvisor</a></p>	<p>21-Nov-12</p>	<p>"<b>Best dinner ever!</b>" I heard about UV so many times that I was hoping not to be disappointed... Whoa! Paul Pairet and his Crew were once again way beyond all what I could have expect. We spent an excellent evening with excellent food, amazing people in a gorgeous place... <b>"It rocked me to my core!"</b> Thanks again to all the super friendly staff!</p>
<p><a href="#">TripAdvisor (Paris)</a></p>	<p>9-Nov-12</p>	<p>"<b>Unique au monde</b>"                  Le cuisinier français très connu à Shanghai, <b>Paul Pairet, a vraiment frappé fort avec son dernier restaurant: UltraViolet.</b> Je ne vais pas rentrer trop dans les détails de la soirée, car il faut que la surprise des convives soit au rendez-vous.                  Sachez seulement que les réservations se font exclusivement sur Internet 3 mois à l'avance et que la table n'accueille que 10 personnes.                  Tout est magique: l'arrivée, le cadre, la mise en scène, le service, la présentation des plats, la gentillesse du personnel.                  Le menu se compose de 22 plats (souvent une bouchée), tout est <b>original, délicieux, innovent, beau, imprévu, inattendu.</b>                  Pratiquement tous les plats sont accompagnés d'une boisson différente et pas toujours alcoolisée (heureusement).  <b>On ressort de cet endroit avec une autre vision de ce que peut être la cuisine: un vrai art!</b> Bravo l'artiste.</p>
<p><a href="#">+ TripAdvisor (Brussels) by Paul Tribolet, Former Senior Vice President, Food &amp; Beverage Starwood Hotels &amp; Resorts</a></p>	<p>26-Oct-12</p>	<p>Having worked in the Hospitality industry and luxury Gastronomy all my life, I'm happy to say that I have had the opportunity to taste delicious food all around the world.                  Yet, <b>Ultraviolet has been the absolute crescendo, the best gastronomical experience ever.</b>                  We have known Paul Pairet from his days at Jade 36 and were immediately fascinated by his skills and creativity.                  We followed him many times at Mr &amp; Mrs Bund where Paul and Fabien continued to surprise us with incredible dishes and a great atmosphere.                  We were waiting with them for several years for the opening of Ultraviolet and travelled from Brussels to Shanghai for the experience at table 102.                  We were <b>simply amazed about the best culinary experience ever</b> and join the accolades of prior reviews. Paul, so good to know you. You are the best!</p>
<p><a href="#">+ TripAdvisor (Shanghai)</a></p>	<p>6-Oct-12</p>	<p>"<b>Words fail... sensory delight</b>" <b>Everything written about this experience is an understatement.</b>                  (...) No luck involved in the epicurean experience... all skill and preparation. Every detail has been thought through several times to approach perfection. Including impeccably professional service that deserves applause.                  Fabien, our host, guided us through the introductions of each service and participated with the serving team.                  Everyone was served simultaneously and presented with a map of the origins of the ingredients and the best method of experiencing the dish. <b>An unforgettable, truly intimate sensory experience fusing sound, visual, taste and smell.</b>                  The intimacy of 10 diners made it a "family affair" with strangers.                  1. worth the wait (for seating to be available) 2. worth the ¥ 3. worth the anticipation (exceeds expectations)</p>
<p><a href="#">+ Marc van der Chijs</a></p>	<p>2-Sep-12</p>	<p>(...) this week Ultraviolet was voted "Best New Restaurant in Shanghai" at the Shanghai Food and Drink Awards. Quite a feat considering that so far only about 650 people have been able to participate in this feast of the senses. Next to that Paul Pairet was voted "Best Chef" as well, and I fully agree with that.                  I had been able to make reservations for my parents at Ultraviolet last Wednesday and I expected they would enjoy it as much as I did. My dad has had lunches and dinners in the best restaurants in the world during his career, so I was looking forward to hearing his opinion. <b>My parents thought it was amazing, they never had such a dinner before in their whole lives. I talked to them for at least half an hour after they came back (which was long after midnight!), they had a fantastic night and could not stop talking about it.</b>                  It was already hard to get seats at Ultraviolet, but now that the restaurant starts to get awards it will be impossible to make reservations. (...) But I am very happy for Paul, Fabien and the rest of the team with this early success: Ultraviolet is a winner!</p>
<p><a href="#">TripAdvisor (Melbourne)</a></p>	<p>15-Jul-12</p>	<p>"<b>Best dining experience of my life!</b>" (...) I was one of the lucky ones to get a seat and it was a night I'll never forget! I was apprehensive about the price at first but it is so worth it (and I'm a student.) (...) I could not fault the night at all. <b>If there is such a thing as dining perfection this is it.</b></p>
<p><a href="#">+ Vegie Mix</a></p>	<p>15-Jul-12</p>	<p><b>The BEST meal of my life!</b>                  (...) It was a long meal, yet it felt over in a second! (...) <b>I still feel overwhelmed about the experience I had. I don't think anything will ever be able to top it. I love food but I never thought I could feel so in awe about a dinner</b> and I don't think you can really understand until you have tried Ultraviolet. I was apprehensive about booking due to the enormous price but it was worth every cent. Considering the whole experience went for 6 hours, and was something I'm unlikely ever to have again, the price was more than appropriate. (...) Thanks to all the staff at Ultraviolet. <b>It was bloody brilliant!</b></p>
<p><a href="#">ADavinShanghai</a></p>	<p>8-Jul-12</p>	<p><b>This is not only the most successful buzz operation targeting gastronomy lovers. This is not only a new high-concept restaurant for bored Shanghainese in search of groundbreaking experience. This multi-sensory odyssey, this culinary choreography is probably unique in the world.</b> And this is the reason why I am not allowed to tell you more. Just one pic for your eyes only.</p>
<p><a href="#">+ TripAdvisor (Shanghai)</a></p>	<p>28-Jun-12</p>	<p>"<b>ULTRAVIOLET - OFF THE SCALE</b>" (...) <b>Ultraviolet's way, way more than a restaurant</b> - which doesn't explain how it will survive commercially, but it does establish a benchmark for the ultimate meal. (...) this is Paul Pairet's show and he deserves all the credit for attempting to expand the boundaries of the most universal of all human activities - eating. It's a work in progress and I think others will try and copy what he's doing and develop it in even more ways, but Pairet has done it first.</p>

ULTRAVIOLET GUEST COMMENTS AND REVIEWS

<p><a href="#">* Marc van der Chijs</a></p>	<p>11-Jun-12</p>	<p>Ultraviolet is different from any other restaurant you have ever been to. (...) <b>a 22 course culinary experience that can't be compared to anything else I have ever seen.</b> I could continue this list, because <b>Ultraviolet is incomparable to any other place, not only in Shanghai, but possibly worldwide.</b> (...) <b>The food was of course superb, or as Alain Ducasse wrote on the wall of fame: magnifique!</b> (...) <b>Paul Pairet is a magician with food,</b> he is able to make combinations that you could never think of yourself and prepare them with his state-of-the-art kitchen equipment.</p> <p>Paul Pairet is among the very best chefs in the world, and he is willing to take risks with his food and with his restaurant concept. Ultraviolet is his life's work (...) It's the combination of the show (the meal is a big show with 25 people working on the stage and behind the scenes), the decor and the amazing food. Everything just fits together, while using the latest technology both inside and outside the kitchen. <b>This may actually become one of those top restaurants that people just must have been to once in their life. For me it was an incredible food experience.</b></p>
<p><a href="#">Terence Lau</a></p>	<p>9-Jun-12</p>	<p>I've struggled with how to write this – because <b>one of the coolest things about the meal was just how surprising and inventive many of the dishes were</b> (...) <b>The entire evening was filled noises of pleasure as my fellow diners and I continued to eat. I found myself really savoring and trying to taste every flavor in every bite</b> as often times there were hidden flavors which would make themselves more apparent through the time of the bite. It's not as detailed a review as I was thinking about writing previously, but this is what I think. It was absolutely worth the price – for me.</p>