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BEST  
RESTAURANTS



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No.24  
**Ultraviolet by Paul Pairet**  
SHANGHAI, CHINA

No.24



*A multi-sensory work of genius somewhere in  
Shanghai*

**What's the story:** Founded in 2012, Ultraviolet by Paul Pairet is considered by many to be the most avant-garde restaurant experience in the world. Just 10 guests per night experience the ultimate in immersive dining in a secret city location, courtesy of the inimitable French chef-provocateur.

**How it works:** The high-tech gastronomic production utilises video, audio, bespoke lighting and scents – as well as the dishes and drinks themselves, of course – to stimulate the senses. Service is theatrical, but still light and personable.

**On the menu:** The original 'UVA' and subsequent 'UVB' and 'UVC' menus now rotate. All are original and witty, with dishes that crack jokes, challenge expectations and trick the eye: Tomato Mozza And Again, for example, is a clever duo of dishes – one savoury, one sweet – which appear to be identical but taste strikingly different, thereby playing with misperceptions of taste. On top of that, they also taste extremely good.

**What's the room like?** Having been transported to the unmarked entrance, guests enter a cocoon-like dining space with a single spot-lit table, at which everyone eats together. The room then transforms itself throughout the evening; at one point the walls even slide back to reveal the kitchen at one end, along with the becaped Chef Pairet himself.

Images: Scott Wright of Limelight Studio



#### On the pass

Chef-patron Paul Pairet (pictured) and Greg Robinson

#### Style of food

Avant garde

#### Standout dish

Tomato Mozza And Again

#### Contact

Somewhere in Shanghai

<http://uvbypp.cc>



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