

WVG

APRIL 2018



**JOËL
ROBUCHON**

YOSHI IS TEN

**MINGOO
KANG**

MINGLES WITH FLAVORS

**ALAIN
HUANG**

RAW

**MANOELLA
BUFFARA**

COOKING WITH HER SOUL

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BEST OF THE EAST

BEST FROM THE EAST

Conceived by Paul Pairet and supported by his long-time back-up VOL Group, Ultraviolet by Paul Pairet is the first restaurant of its kind attempting to unite food with multisensorial technologies, in order to create a fully immersive dining experience.



PAUL PAIRET

ULTRAVIOLET BY PAUL PAIRET SHANGHAI

PHOTO © SCOTT WRIGHT

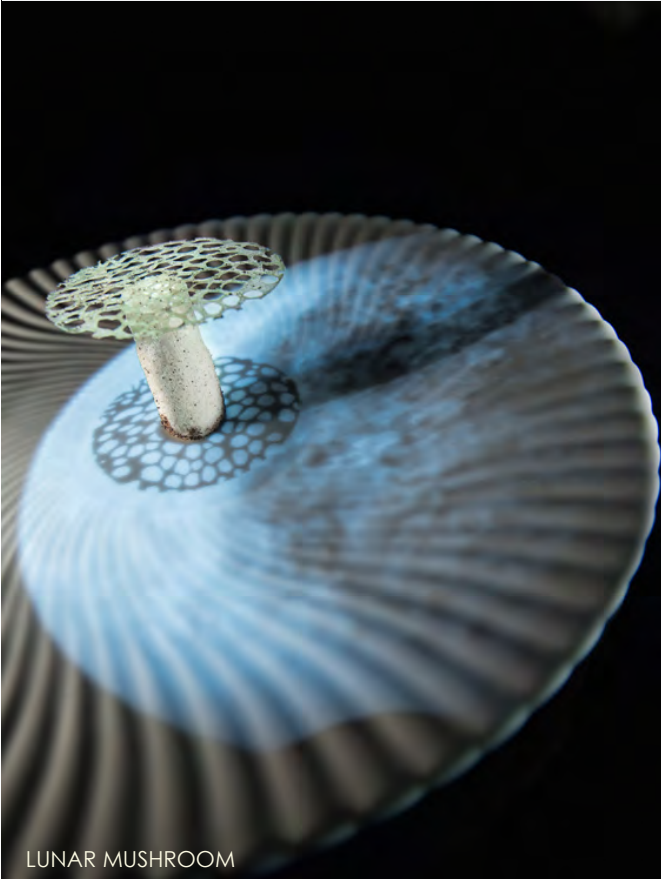
Ultraviolet project was first presented to the world in 2010 Omnivore Food Festival in Deauville. A single table of 10, a 20-course avant-garde set menu, 5 senses, and a fully immersive dining experience. Supported by the multi sensorial technologies, each course is enhanced with its own taste-tailored atmosphere, including visual, audio and olfactory compositions. Almost instantly, Ultraviolet wows Shanghai, and has been blessed with passionate reviews from the diners, trade and critics, and described as, simply, "the best dining experience ever".



CARABINEROS DE HUELVA



TOMATO MOZZA AND AGAIN



LUNAR MUSHROOM



VERY SEA SEA SCALLOP