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CHEF PAUL PAIRET'S DINNER

A NEW VISION OF GASTRONOMY

The 300 guests experienced a fully immersive culinary spectacle designed by the world-renowned, innovative French Chef, Paul Pairet. Designed around Jean Martell's original journey to Cognac, the menu featured a true feast for the senses; as each course was served, vast screens surrounding the venue showed corresponding visuals and specific sounds and smells relating to each course.



Paul Pairet gives his own vision of French Art de Vivre through a stunning 7-course dinner, a multisensory experience. - Photo Credit: Getty Images for Martell Cognac



*1715, A PICNIC AT JERSEY - DIY Lobster Roll paired with Martell Tricentenaire Cocktail "The Independent",
Martell VSOP - Photo Credit: Getty Images for Martell Cognac*



*A BIRD, A SEA, A JOURNEY - Tea-weed oyster & Scallops melba, Lemon sea sorbet - Photo Credit: Getty
Images for Martell Cognac*



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MARTELL'S LIBRARY - Lemon & Lemon Tart paired with Martell Premier Voyage - Photo Credit: Getty Images for Martell Cognac

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Paul Pairet and his brigade made an exclusive appearance at the end of the dinner.

Paul Pairet is a French Chef running two unique restaurants in Shanghai: a modern French eatery “Mr & Mrs Bund”, and an avant-garde, experimental restaurant “Ultraviolet”. Born and trained in France, the influences of his international career – Paris, Hong Kong, Sydney, Jakarta and Istanbul – began to crystallize into a French-but-not-French style all his own. “In the end”, says Paul Pairet, “it is the feeling, emotion that is evoked by the dish that counts”.

Photo Credit: Getty Images for Martell Cognac

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