



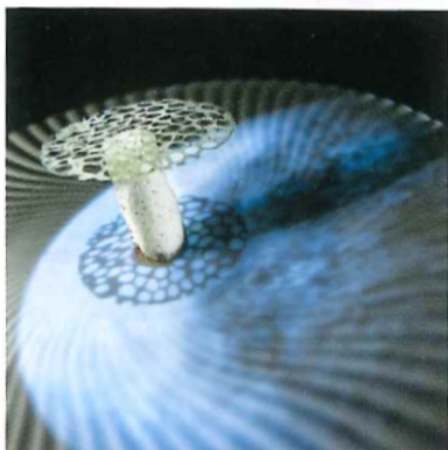
米其林指南

THE MICHELIN GUIDE

上海 | SHANGHAI



MICHELIN



ULTRAVIOLET BY PAUL PAIRET

创新菜·前卫

Innovative · Trendy

想试试神秘的用餐体验吗？你必先要提前在官方网站订座，且不介意和素不相识的人围坐一桌共享晚餐。在预定的日期和约定的地点，商务车会将你和一众食客送抵神秘之地，二十二道风味创新的菜式，伴随着出众的餐酒、特别设计的灯效影像及音乐，为你留下一段难忘的回忆。

After the enormous success of Mr & Mrs Bund, chef Paul Pairet created this clever concept 'somewhere in Shanghai'. The lucky 10 people who managed to secure an on-line reservation meet up at Mr & Mrs Bund and from there they are driven to the chosen venue and its communal table. Lights, sounds, music and innovative cuisine – this is an immersive, exclusive experience that's so much more than just a 22 course dinner.



黄浦区中山东一路18号外滩18号
6楼（集合地点）

'somewhere in Shanghai' –
meet at Mr & Mrs Bund restaurant –
6F, Bund 18,
18 Zhongshan Dong Yi Road,
Huangpu

www.uvbypp.cc

■ 价钱 PRICE

晚膳 Dinner

套餐 set ¥ 4,000-6,000

■ 营业时间 OPENING HOURS

晚膳 Dinner 从 From 18:30

■ 休息日期 ANNUAL AND WEEKLY CLOSING

农历新年、10月1至7日、周日及周一休息

Closed Lunar New Year, October
1-7, Sunday and Monday