

No.48

Ultraviolet by Paul Pairet

SHANGHAI, CHINA

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The ultimate in immersive, multi-sensory dining

Conception to creation: The launch of this restaurant took avant-garde French chef Paul Pairet 16 years to bring to fruition and when it opened in 2012, it was well worth the wait. Pairet's menus aren't whipped up lightly; each takes years to conceive. When you experience the intricacies that go into the multi-sensory experience you'll totally understand why. Sure, there are theatrics and high-tech graphics involved, but it's clear that food always comes first. The dish marks the point of genesis from which everything surrounding grows.

The menus: Three options are available: UVA (which debuted in 2012); UVB (a classic since 2013); and UVC (the latest, birthed in 2016) – are on weekly rotations. Within each, expect the unexpected delivered through 20ish courses broken into four acts (plus intermission) ranging from DIY BLT, (a picnic that allows you to piece together your own special sandwich) to Foie Gras Can't Quit, crisp fruit skin cigar stub jam-packed with foie gras that sits in an ashtray dotted with black cabbage 'ash'.

What to expect: Something extraordinary. The adventure begins at Pairet's other venue Mr & Mrs Bund. Here, diners meet and enjoy cocktails; a first bite, brief explanation and an option to peek at the night's menu (but who wants to spoil the surprise?). A van with pre-roll video shuttles guests through Shanghai to a secret non-descript location on the outskirts of the city. From there, a large door opens leading in to the main room – seemingly bare walls surround a single table with your name illuminated on your seat. What starts out as a stark room transforms in coordination with the meal as sight, sound, and smell merge as the dishes arrive, carried by well-choreographed waiters.

Calling connoisseurs: Like your wine as much as your food? Check out the extra special menu, UV8888, which combines the best of all three menus with prestige wine pairings.

On the pass

Paul Pairet

Style of food

Avant garde

Standout dish

Tomato Mozza And Again

Contact

Somewhere in Shanghai

<https://uvbypp.cc/>

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