



米其林指南

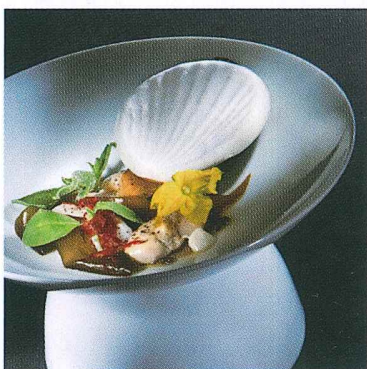
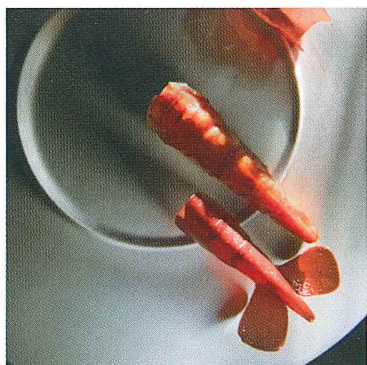
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## ULTRAVIOLET BY PAUL PAIRET

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.



TEL. N/A

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](http://www.uvbypp.cc)

■ 价钱 PRICE

晚膳 Dinner

套餐 set ¥ 4,000-8,888

■ 营业时间 OPENING HOURS

晚膳 Dinner 从 From 18:30

■ 休息日期 ANNUAL  
AND WEEKLY CLOSING

周日及周一休息

Closed Sunday and Monday