

&lt; No. 40

The List

No. 42 &gt;



## Ultraviolet by Paul Pairet

Shanghai, China

41

Groundbreaking multisensory experience from a French culinary mastermind

**Accept no imitations:** In a world packed with novel and surprising restaurant experiences, Ultraviolet by Paul Pairet is the original and by far the most unique. A meal here may be a thrilling show of lights, sounds and feasts for the senses but one thing remains true throughout – every bite tastes phenomenal.

**All about the psychotaste:** When chef Paul Pairet ate the best peach of his life as a teenager in the south of France, he realised delicious food depends on the context around it. With the concept of psychotaste, he now controls the sounds, smells and sights around each dish so that each diner experiences his food in exactly the same way.



ON THE PASS  
Paul Pairet

**Immersive experience:** After booking into Ultraviolet, guests are picked up from Pairet's other restaurant, Mr & Mrs Bund, and driven in a blacked-out minibus to a mystery location. All 10 guests then sit down together to explore 20 courses of the chef's avant-garde cuisine.

**Menu decoded:** Ultraviolet offers three different menus on different dates, each priced the same and labelled UVA, UVB and UVC. Highlights include Tomato Mozza And Again, where two versions of the same dish are served side by side – one sweet, one savoury – and Foie Gras Can't Quit, an edible cigarette made from crisp red fruit skin, filled with foie gras mousse and served in an ash tray sprinkled with cabbage ash.

### Contact

📍 A secret location, somewhere in Shanghai

📌 [Visit Ultraviolet by Paul Pairet on Facebook](#)

📷 [Visit Ultraviolet by Paul Pairet on Instagram](#)