



黑珍珠餐厅指南

THE BLACK PEARL RESTAURANT GUIDE

2019

 美团  大众点评

上海

SHANGHAI



人民交通出版社股份有限公司
China Communications Press Co., Ltd.



Ultraviolet by Paul Pairet

创意菜



法国名厨 Paul Pairet 酝酿十余年的前沿项目，自 2012 年面世至今一直以其史无前例、无法被定义的先锋性，成为创意料理的标杆。不对外公布的神秘地址，在每晚仅接待十位就餐者的胶囊餐室内，Paul 通过不同章节多达二十道式的感官盛宴，激发着食客的视觉、味觉、嗅觉、听觉和触觉。餐厅现设有 A、B、C 三套菜单以及相佐的酒单：A 套囊括了主厨的经典菜式，B 套呈现中流砥柱式的稳定，C 套则更致力于创意及前沿性的尝试。而不变的是餐厅的核心和灵魂：Paul Pairet，他将自己的生活记忆通过“心理味觉”传达出来，无论是他的故乡马赛，还是居住十多年的上海，抑或是加利福尼亚的海滩，食客可以轻松地从中获得趣味和共鸣。

推荐招牌菜

非常海水扇贝：扇贝、海胆、海带、酸醋汁、青柠海水雪壳

风中之烛：黑鳕鱼、以薰衣草、蜂蜜、鼠尾草、牛至叶腌制、包裹在有机蜜蜡中烹制

西班牙红虾：香煎西班牙红虾、甘草青柠虾壳

月之菇：竹笙（荪）、养乐多金万利冰沙、南瓜油豆蔻

☎ 仅接受官网预订 www.uvbypp.cc

📍 上海市黄浦区中山东一路 18 号 6 层

🕒 周二至周六 6:30（集合时间）

💰 4000 ~ 6000 元 / 人



Ultraviolet by Paul Pairet

Innovative



After ten years of contemplation, French Celebrity Chef Paul Pairet launched the avant-garde Ultraviolet in Shanghai in 2012, which has turned to be a benchmark for innovative cuisine. In the secret location that only serves 10 guests every night in a "capsule" dining room, Paul stimulates diners' sense of sight, taste, smell, hearing and touch through 20-course menu. There are three wine pairing menus: classical menu A, more inclusive menu B, and progressive menu C. The only thing that remains unchanged here is Chef Paul Pairet—the core and soul of Ultraviolet—who expresses his life memories through "mental tastes". No matter it's his hometown Marseille, or Shanghai—where he has lived for over a decade, or California beaches, dinners can easily resonate and experience the fun part from it.

Recommended Dishes

Very-Sea Sea-Scallop: Sea Urchin-
Seaweed-Lime-Sea Snow Shell
Candle In The Wind: Lavender-Honey-
Wax-Sesame Black Cod
Carabineros: Sand Shell
Lunar Mushroom: Nutmeg-Grand
Marnier-Yakult

- ☎ Online Reservations only via www.uvbypp.cc
- 📍 Gathering address: 6/F, 18 Zhongshan Dong Yi Road, Huangpu District, Shanghai
- 🕒 Tuesday—Saturday 6:30 (gathering time)
- ¥ 4000 ~ 6000 RMB/person

黑珍珠聚焦时刻

毋庸置疑，Paul Pairret 是 Ultraviolet 的绝对灵魂。在这家沪上最神秘、最具话题性的餐厅里，Pairret 淋漓尽致地表达着自己的料理：虽具实验性但令人舒适，虽前沿但不失纯粹。首创的沉浸式五感体验，是 UV 在 2012 年开业时一炮而红的关键。在每晚仅接待十位就餐者的“胶囊”餐室内，影像、音效、香氛、气流跟随着二十道菜的菜单轮番冲击和惊喜着就餐者的五感。以 UVC+ 菜单为例，在 4 个小时的晚餐过程中，食客先是被带到加利福尼亚的海滩边炭烤海鲜，接着前往雾气弥漫的森林里品尝蘑菇，再转移至新加坡小吃街“争抢”一份黑胡椒牛肉……这样的情景感和互动不断涌现，其设定者就是 Pairret 本人，而他的主要目的是为了食物能在最佳的时间和最佳的情景中被吃进嘴里。Pairret 相信，食物在基本的味觉之外，还存在着“心理味觉”，它可以是我们的当下的情绪、对于音乐和城市的记忆、甚至是周遭的餐桌、椅子，这些都会左右食物最终的味觉和触发的情感。在三套菜单中均出现的“松露炙烤汤汁面包”为例，在菜肴上桌前，环幕画面浮现出雾气浓重的森林，特制的香氛混合了松针、腐木、雨后泥土的气息，轻触肌肤的气流似乎也夹带着较高的湿度。这些铺陈让身临其境的就餐者将 100% 的注意力放在食物之上，亦令普通食材的组合有了出乎意料的魅力。



Spotlight

No doubt Paul Pairt is the soul of Ultraviolet, and at Shanghai's most mysterious and talked about eatery, Pairt has let his culinary imagination run wild, to create an experience that is as simple and comfortable as it is avant-garde and experimental. But the true reason for Ultraviolet's success, right from its 2012 opening, has been its pioneering multisensory dining experience. Everything about it—secrecy shrouding the restaurant's location, ten cover "capsule" dining room, video imagery, background music, fragranced airflow, and a 20-course menu—is designed to overload the diner's senses. The UVC+ Menu for example, that offers a four-hour dining experience takes diners on a culinary journey worldwide, from California beaches to savor grilled seafood, to misty forests for delicious mushrooms, to a Singapore food street to hustle for a platter of Sautéed Beef Fillet with Black Pepper... An immersive, interactive experience designed by Pairt himself, so that his dishes are eaten in the best possible circumstances. Pariet believes that food is about both physical and "psychological" tastes; that many parameters—mood, memories of music and cities, even tables and chairs—influence the final tastes of a dish. So, for example, before the Truffle Roast Soup Bread—a dish which features on three of the set menus—is served, scenes of foggy forests are shown on the panorama screen, while a specially-made fragrance combining odours of pine needle, rotten wood and damp earth is wafted in, creating the impression of wandering in a moist forests. Elaborate precautions like these stimulate guests' anticipation of the next dish, and by encouraging 100% focus on its flavors, are capable of rendering the effect of a combination of ordinary ingredients quite unique.

