



米其林指南

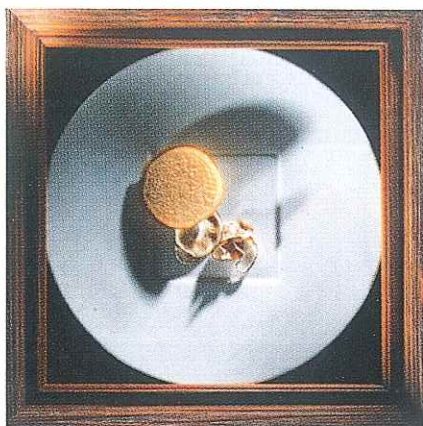
THE
MICHELIN
GUIDE

上海 | **SHANGHAI**

5th EDITION



MICHELIN



ULTRAVIOLET BY PAUL PAIRET

创新菜·前卫

Innovative · Trendy

要参与这场非一般的餐饮体验，必须提前在官方网站订座，并在预定日期和地点，搭乘商务专车抵达神秘之地。等待着的不仅是同桌的陌生人、二十道风味创新的菜式，更是结合美食、餐酒、灯效、影像及音乐的感官盛宴。每道菜从味道至呈现方式皆由团队精心设计，充满热诚的服务员更会带动现场气氛，为客人留下难忘回忆。

This multi-sensory experience at a secret location that combines a 20-course meal with lights, sounds and scents will give you quite an adrenaline rush. After the success of Mr & Mrs Bund, chef Paul Pairet created this clever concept where 10 lucky diners are taken on an interactive culinary journey beyond their wildest dreams. Be dazzled by the creative mix of tastes, unconventional presentations and enthusiastic service, all enhanced by imagination.



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

■ 价钱 PRICE

晚膳 Dinner
套餐 Set Menu ¥ 4,000-8,888

■ 营业时间 OPENING HOURS

晚膳 Dinner 18:30-19:00

■ 休息日期 ANNUAL AND WEEKLY CLOSING

农历新年7天、周日及周一休息
Closed 7 days Lunar New Year,
Sunday and Monday