



The best Restaurant

102 Ultraviolet SHANGHAI

It's not just the three Michelin stars that make this restaurant worth the flight. Ultraviolet, French chef Paul Pairet's acid trip of a fine-dining experience, is unlike any other restaurant on the planet. With just 10 seats and one service a night, it has a 20-course avant-garde menu, which starts with canapés on the historic Bund waterfront. From there, you're whisked

across the city to a secret location and into a high-tech immersive theatre where moody lights, film and music accompany your feast. One moment you're eating grilled oysters to the tune of the Beach Boys, the next you're dining on a peanutty pudding while watching Pac-Man race around the 360-degree screens.

It sounds gimmicky, but the quality of the cooking and the accompanying wines can't be faulted. The egg 'ravioli' with taleggio cheese is unforgettably decadent and the sea bass cooked within a baguette shows off the chefs' skills.

Star bite: Four menus appear on weekly rotation, named A, B, C and UV888, with the last being a 'greatest hits'

Special delivery: the dishes at Ultraviolet are avant-garde in taste and presentation, and served at a secret location, which adds to the mystery

collection of the first three. The only dish on all four menus is the truffle-burnt soup bread: toast infused with cigar smoke, soaked with buttery *meunière* sauce, layered with truffle and paired with scenes of a foggy forest on the big screens.

Make it happen: Reservations sell out months in advance, so book before confirming your flights, especially if you're picky about the menu (see uvbypp.cc). Dinner costs from £450pp, with wine (yep, it's a once-in-a-lifetime thing). Stay at the Peninsula, overlooking the Bund, and you're close to the meeting point (peninsula.com; doubles from £272, room only).
Alicia Miller