

CHEFS



Paul Pairet | Scott Wright of Limelight Studio



Ultraviolet by Paul Pairet | Temple Lanterns Room | Scott Wright of Limelight Studio



Lemon & Lemon Tart PP | Mr & Mrs Bund



Mr & Mrs Bund



Paul Pairet

Born and trained in France, Chef Paul Pairet runs two restaurants of widely different natures in Shanghai - A popular French modern eatery “Mr & Mrs Bund”, and an avant-garde, experimental restaurant “Ultraviolet”.

Paul first came of notice at Paris’s Cafe Mosaic, where the influences of his wandering career – by that point, Hong Kong, Sydney, and Jakarta – began to crystallize into a French-but-not-French style all his own. He then took his talents to the Ritz-Carlton’s Cam, where he turned the hotel outfit into the city’s first cutting-edge restaurant. He was to repeat the task in Shanghai in 2005 to open Jade on 36. Under his guidance and in three years only, he staked out an international reputation for his “highly personal and completely original cuisine: often exaggerated, highly technical plays on texture, temperature, and preconceived expectations”.

Recent years have seen Pairet circle the earth to present his unique vision at gatherings of the world’s culinary heavyweights. From San Sebastian’s Lo Mejor de la Gastronomía (The Best of Gastronomy) in 2007, Madrid Fusion in 2008 – where, at both, Pairet was the sole Asia-based chef invited to speak – the World Gourmet Summit 2008 in Singapore, which saw him present a culinary master class, to the participation in December 2009 in the most acknowledged and cosmopolitan “Guest Chef Concept” by Ikarus of Hanger-7, Salzburg, and to the latest Omnivore Food Festival Pairs 2013,

Pairé continues to share with no reservations his belief and study in food.

In April 2009 Pairé brought to Shanghai “Mr & Mrs Bund – Modern Eatery by Paul Pairé”. This French Eatery perched on the historic Bund, more significantly, is a quite different expression of the chef’s passion.

Within four months of opening, *That’s Shanghai* declared Mr & Mrs Bund the “Best French” restaurant in the city. Since then, it has gone on collecting a slew of awards and international accolades. This popular French eatery might have been a u-turn for the “Avant-Garde” chef. Until Ultraviolet opened in 2012.

Conceived by Paul’s for over 15 years and supported by his long-time back-up VOL Group, Ultraviolet by Paul Pairé is the first restaurant of its kind attempting to unite food with multi- sensorial technologies, in order to create a fully immersive dining experience. In short, a single table of 10, a 20-course avant-garde set menu, 5 senses, and a fully immersive dining experience. Supported by the multi sensorial technologies, each course is enhanced with its own taste-tailored atmosphere, including visual, audio and olfactory compositions. Almost instantly, Ultraviolet wows Shanghai, and has been blessed with passionate reviews from the diners, trade and critics, and described as, simply, “the best dining experience ever”.

Since its opening, Ultraviolet has caused quite a stir by being ranked No. 8 in Asia’s 50 Best Restaurants 2013 & 2014, eventually entering The World’s Best Restaurants top 100 being No. 58 in 2014. It becomes the 2nd restaurant from Mainland China, right after Mr & Mrs Bund’s entry in 2012, that made into the list.

Being recognized for his “talent, innovation and contribution to Asia’s restaurant industry”, Pairé received the first ever Lifetime Achievement Award by Asia’s 50 Best Restaurants. Like his experimental and avant-garde project, Pairé could be “turbulent, unpredictable, unconventional” for some in the culinary world. “In the end”, says Pairé, “It is the feeling, emotion that evoked by the dish that counts.”

FOUR Questions with Paul

Describe your culinary philosophy in 4 words...

Bold-tasted, precise, daring and innovative.

What is your greatest inspiration?

My dog - he always agrees with my late night ideas - popular hit food is as well a must of endless inspiration.

If you could take a plane ride to any restaurant in the world, just for one meal, where would you go?

I would like to go back to 11 Madison Park again. And visit Noma, The French Laundry and Faviken for the first time. Otherwise, Ultraviolet is the shortest ride to what I like the most.

What four things would you take to a desert island?

Swiss Army Knife, Encyclopedia Universalis hard cover full edition, a Dupont lighter and refill and an alambic.

Awards

- Les Grandes Tables du Monde 2015 | Ultraviolet by Paul Pairé
- #58 | The World’s 50 Best Restaurants 51-100 list | Ultraviolet by Paul Pairé
- #8 | Asia’s 50 Best Restaurants | Ultraviolet by Paul Pairé
- The Gold Standard Restaurants | Condé Nast Traveller UK, 2013 | Ultraviolet by Paul Pairé
- Best New Restaurant 2012 | SmartShanghai.com and That’s Shanghai | Ultraviolet by Paul Pairé
- Lifetime Achievement Award 2013 | Asia’s 50 Best Restaurants
- Best Chef 2012, 2013 | That’s Shanghai
- #76 | The World’s 50 Best Restaurants | Mr & Mrs Bund
- #11 | Asia’s 50 Best Restaurants | Mr & Mrs Bund



#FOURASIA | Paul Pairet's Instagram #ChefTakeover on FOUR Magazine

Paul Pairet will elevate your experience of fine dining to a whole new level of sensory perception when he takes over FOUR's Instagram today...

ChefTakeover

Explore the avant garde and learn more about Paul Pairet's completely innovative approach to sensory dining. Find out more about Pairet's choice of Shanghai as the debut for his unique psycho-culinary dining phenomenon...

Never satisfied with the ordinary, Pairet constantly seeks out to refresh and impress his clientele and the world at large. High achieving Pairet always looks for new ways to engage his diners. He has world-wide experience, having worked accross the continents. Pairet has not been afraid to use traditional and new techniques to make his dining venues notable. Paul's Ultraviolet in Shanghai has been ranked eighth best restaurant in Asia by Asia's 50 Best Restaurant's list. Find out more about Paul [here](#).

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