



## PAUL PAIRET



Paul Pairet  
Dezember 2009 at "Ikarus":  
Paul Pairet  
"Mr & Mrs Bund"  
Shanghai  
China

## THE GLOBETROTTER



M. Klein, E. Witzigmann, P. Pairet, R. Trettl, O. Kovar

Paul Pairet is a man who wants to conquer the world. His weapons for the attack: pots, pans and an unbelievable flair for devising creative new recipes. His greatest source of inspiration is his experience which he acquired on his various culinary travels. But let's start at the beginning:

Pairet grew up in a suburb of Marseille in the South of France. After training as a chef at various restaurants, he moved to Paris – the city of gastronomy. His first placement was at Café Mosaic on the Seine before he moved to the Frères Costes as culinary advisor. Pairet then began a period of travel from continent to continent which he is still engaged in today: from the Restaurant Cam at the Ritz Carlton in Istanbul he moved to Asia, Hong Kong and Sydney.

He always managed to leave behind a lasting impression, regardless of the type of restaurant. The press described the Frenchman as a genius and critics praised his enthusiasm and unique interpretations, winning him lots of awards. His travels and experiences have inspired both him and his style of cooking. The smells, textures, aromas and flavours of his travels have stayed with him and help him to find ever more ideas for his culinary compositions. The former mathematics student has a simple philosophy: "A dish is only ready when there is nothing more to add or take away".

In 2006, the Frenchman moved to Shanghai and was overwhelmed by this booming city. Here, he has transformed the Restaurant Jade On 36 des Pudong Shangri-La Hotel Shanghai into one of the top culinary addresses in the metropolis. The greatest accolade of Pairet's achievements – in addition to his satisfied guests – is the great number of awards he has won. His cooking has won almost all the awards there are to win in Asia, starting with the 'Best Restaurant in Shanghai' (2005, Shanghai Tatler) as well as being elected into

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the 'Hall of Fame' in the 6th Readers Food & Drink Award (2008, That's Shanghai) and being named 'Best Fusion Restaurant' (2008, City Weekend, Readers Choice Award). The excellent reputation of the Jade On 36 is also causing a stir in Europe: Pairet has been awarded the honour of being one of a very few chefs to be invited back to the Gastronomy Congress in San Sebastian and Madrid several times in a row.

But Paul Pairet would not be who he is today if he were content with these achievements. His culinary creations such as Agar Pomelo Raviolo, Passion-Choco Foie Gras Opera, Jumbo Shrimp Citrus Jar, Short Rib Rib Teriyaki, Black Cos Hon Kong and Lemon & Lemon Tart will no longer be served at the Jade On 36 in future. Instead Pairet is planning a new and even more exceptional project although he is not giving away any further details at present. He will only say this: the project will be based in Shanghai.

Pairet's Avant-garde cuisine is simply indescribable. If forced to attempt a description, words such as 'quirky, classic, contrary, ironic, natural, surreal and exaggerated' would certainly come into it. As Paul Pairet himself says, "In the end, it is the feeling evoked by the dish that counts – so it needs to be interesting, new, daring, perhaps a little shocking, beautiful and above all fun!" Pairet's latest culinary weapon with which he captures his guests' palates – how could it be otherwise? – is the Mr & Mrs Bund.

## TRETTL IN ... SHANGHAI



Roland Trettl @ Paul Pairet

**Steak and French fries, lemon tart, cucumber lollies – it sounds simple. But take note: behind the simple names, Frenchman Paul Pairet hides perfect craftsmanship and a great deal of thought. In his "Mr & Mrs Bund" restaurant he creates great food that is completely detached from the ebb and flow of fashion and which he simplifies down to the very essence of perfection. Trettl was impressed.**

Recorded by Christoph Schulte • Photos: Kar Fai Tong/Red Bull Photofiles

Having knowledge that gives you a hold over other people can really be fun! The kind of knowledge that others would give their eye teeth to know, but that they'll just have to keep wanting! For six years now I have travelled all over the world and in the process have visited over 70 top international chefs, but only after this visit to Paul Pairet's "Mr & Mrs Bund" in Shanghai do I truly feel that I'm the keeper of a genuine secret. I'm talking about his sensational lemon tart dessert recipe, which even his most highly decorated colleagues would love to set eyes upon.

The first word that comes to mind to describe Paul is "intelligent". He has a cool style, and, big and powerful as he is, an impressive physical presence. He also has an infectious sense of humour. But nevertheless, his intelligence is what impresses you most. And luckily for us, it's an intelligence you can eat! As an example I'd like to pick out a dish that not only sounds simple – "steak and French fries" – but also looks simple on the plate: a portion of raw tuna, French fries and mustard ice cream. But if you think that anyone could do it, then you're very much mistaken. Because the dish that sits so harmlessly on the plate is, from the point of view of craftsmanship alone, a fabulous performance. After all, the French fries prove to be homemade – from an artistically drawn out potato mass with nothing to bind it together. Before the chef can fry it to crisp perfection, in addition to the ideal potato there has to be a range of precise cutting and drying processes. The thought that goes into this in advance is matched only by the accuracy of the craftsmanship. That it is possible to succeed in achieving a dish that blends that melt in the mouth sensation with such crispness and freshness is frankly astonishing.

Before he settled down in Shanghai, Frenchman Paul Pairet had seen a lot of the world: Paris, Istanbul, Hong Kong, Sydney and Jakarta. Today he allows himself the liberty of simply cooking whatever he feels like cooking. For example, it is perfectly possible for this Frenchman in China to serve a Turkish

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classic – which he's sure to do in his own individual way. Aubergines that have been roasted over an open flame almost beyond recognition are skinned, pressed, sliced and skewered. Everything is placed in a mixture of yoghurt and white sesame paste and then given a crispy effect that took my breath away. Veal tendons, cooked for hours and then frozen in to a terrine, cut in to wafer thin slices, dried and deep-fried. By some distance the crispiest that I have ever had the privilege to taste.

I know how simple it all sounds. But don't let anyone make the mistake of equating simple with banal. Quite the contrary. With this food it's a question of simple in the sense that the chef has thought out and resolved all of the complicated issues beforehand in his head. From a certain level of ability, great cuisine is no longer just a matter of coordinating a complex list of extremely complicated steps but rather of reducing them as far as possible to the absolute essential. Paul's aubergine is a simple Turkish classic that has been thought through to create a compelling dish.

His cucumber lollipop is also a great idea, which, in the French tradition, is served between the main courses in place of the usual sorbet. Wafer thin cucumber slices filled with a peanut butter vinegar cream, frozen, then coated with dill oil, sprinkled with nuts, dill, ginger and coriander seeds, frozen again and then served. The combination of texture, juiciness, sourness and crispness has to be tasted to be believed.

As a young man, Paul studied mathematics. It is clear that he has taken on board from this time that math problems cannot be solved by wildly blundering about, but instead that it is crucial first of all to arrange the right formula in one's head. And then to apply this formula one step at a time. Not for nothing did he press a folder into my hands when we met – containing all of his dishes, ingredients and methods. And if that was not enough, every hand movement was recorded on film. It will be a pleasure for us here at Hangar-7 to bring the dishes to the table by following the instructions contained in these little films as faithfully as possible.

No, I haven't forgotten the lemon tart dessert. But I promised Paul upon my word of honour that I wouldn't give his truly sensational recipe away. So I can only tell you this much: it consists of lemons that are hollowed out until they are paper thin and then filled again with a citrus Chantilly crème. But enough for now! Anyone who wants to know more will have to travel to Shanghai – or visit the "Ikarus".

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## VIDEO

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## PAUL PAIRET'S GUEST CHEF MENUES AT THE HANGAR-7



Stuffed lemon

### Menu 1 Paul Pairet

AMUSE BOUCHE

ANCHOVY IN A CAN

FOIE GRAS – STRAWBERRY CIGARETTE

### MENU

AUBERGINE

roasted aubergine, Tahini-yoghurt, crispy tendon

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Cuttlefish

Cuttlefish noodle

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TOMATO PEACH

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no shark fin soup  
\*\*\*  
CANADIAN LOBSTER  
with jelly of crustaceans  
\*\*\*  
CUCUMBER  
fresh peanut lollipop  
\*\*\*  
GRILLED SHORT RIB  
Teriyaki style  
\*\*\*  
FILLED LEMON  
\*\*\*  
LYCHEE  
raspberry-rose-dandelion

**Menu 2 Paul Pairet**  
AMUSE BOUCHE  
ANCHOVY IN A CAN  
FOIE GRAS – STRAWBERRY CIGARETTE

**MENU**

TUNA  
tuna-sashimi, steak frite  
\*\*\*  
ROASTED BREAD  
with black truffle  
\*\*\*  
TOMATO PEACH  
no shark fin soup  
\*\*\*  
JUMBO PRAWNS  
with citrus fruits and vanilla  
\*\*\*  
CUCUMBER  
fresh peanut lollipop  
\*\*\*  
BLACK COD  
Hong Kong in a foil  
\*\*\*  
LIQUID CHOCOLATE TARTE  
\*\*\*  
LYCHEE  
raspberry-rose-dandelion

**MR & MRS BUND - MODERN EATERY BY PAUL PAIRET**



Mr & Mrs Bund

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