

YOU ARE IN Home > Blog > Culinary Stops > The Chop Chop Club by Paul Pairet

8 SHIPPING CONTAINER



8 ROMANTIC RESTAURANTS IN



INSIDE ONE OF TOKYO'S BEST UNAGI



28 FOOD AND DRINK DESTINATIONS FOR



BLOG

CULINARY STOPS

THE CHOP CHOP CLUB BY PAUL PAIRET

BY TOM JENKINS ON MARCH 13, 2017



—BLOG SECTIONS—

- 50 Best Restaurants News
- Agenda
- Culinary Stops**
- Curious Bites
- Food & Drinks
- News & Trends
- Out of the Blue
- Points of View
- The Art Of Hosting



If you're lucky enough to nab one of the 10 covers at French chef **Paul Pairet's** secretive two Michelin star restaurant *Ultraviolet* in Shanghai then you'll be treated to one of the most unique, multi-sensory dining experiences of your life, complete with visual and smell projectors, and more speakers than a mid level gig venue.

But head to Pairet's newest culinary offering in the city and all thoughts of the avant garde will dissipate to be replaced by, well, getting your hands dirty with meat – and lots of it.

The Chop Chop Club at the city's UNICO venue offers a carvery menu of largely sharing portions of both meat and fish, all scheduled to come off the pass at regular intervals (see a sample menu and timings below), with some larger pieces of meat to be shared between different, unconnected tables. Dishes include whole leg of lamb, and roasted and grilled turbot. And you've got to be quick – hence the name.

—FOLLOW US—



KEEP UPDATED WITH THE FDL NEWSLETTER

[Sign up now](#)



			RMB
			PORTION/WHOLE
7:30	VINEYARD CHARGILLED "COTE DE BOEUF" BEARNAISE (FOR 2-4 GUEST) <i>recommended with Asparagus Essential</i>	酒园特色烤肉眼 蛋黄酱 <i>建议搭配特大号芦笋</i>	650/1300
7:45	GRILLED SEABASS PASTIS AIOLI, VIERGE <i>recommended with Spinach Sesame or Mash</i>	香烤鲈鱼 蛋黄酱, 油醋 <i>建议搭配芝麻菠菜或土豆泥</i>	150/800



STORY OF THE DAY

10
MAY

MANISH MEHROTRA:
'MY PROGRESSIVE INDIAN FOOD'



8:00	ROASTED-GRILLED XL TURBOT ESSENTIAL (PORTION FOR 2) <i>recommended with Spinach Sesame or Mash</i>	烤多宝鱼 主厨推荐 <i>建议搭配芝麻蔬菜或土豆泥</i>	260 / 1500
8:00	CHARGILLED CHICKEN "AMÉRICAIN" LEMON & GARLIC (PORTION FOR 2) <i>recommended with Lettuce Pancetta</i>	美式烤鸡 柠檬, 大蒜 <i>建议搭配黄油生菜及意式熏肉</i>	180 / 340
8:15	VINEYARD CHARGILLED "COTE DE BOEUF" BEARNAISE (FOR 2-4 GUEST) <i>recommended with Asparagus Essential</i>	酒园特色烤肉眼 蛋黄酱 <i>建议搭配特大号芦笋</i>	650 / 1300
8:30	ROASTED LEG OF LAMB SEASONED <i>recommended with Plain Couscous or Grilled Eggplant</i>	烤羊腿 季节供应 <i>建议搭配非洲小米或火烤茄子</i>	180 / 950
8:45	BERTHA CHARRED OXTAIL TERIYAKI SESAME, CORIANDER <i>recommended with Pomelo Ginger</i>	烤牛尾 芝麻, 香菜 <i>建议搭配姜汁柚子</i>	170 / 450
8:45	BLACK PEPPER SHORT RIB RACK SINGAPORE (PORTION FOR 2) <i>recommended with Pomelo Ginger</i>	黑胡椒汁烤牛肋排 新加坡风味 <i>建议搭配姜汁柚子</i>	550 / 1500
9:00	GRILLED SEABASS PASTIS AIOLI, VIERGE <i>recommended with Spinach Sesame or Mash</i>	香烤鲈鱼 蛋黄酱, 油醋 <i>建议搭配芝麻蔬菜或土豆泥</i>	150 / 800
9:15	ROASTED-GRILLED XL TURBOT ESSENTIAL (PORTION FOR 2) <i>recommended with Spinach Sesame or Mash</i>	烤多宝鱼 主厨推荐 <i>建议搭配芝麻蔬菜或土豆泥</i>	260 / 1500
9:15	CHAR-ROASTED CHICKEN LEMON & GARLIC (PORTION FOR 2) <i>recommended with Lettuce Pancetta</i>	炭火烤鸡 柠檬, 大蒜 <i>建议搭配黄油生菜及意式熏肉</i>	180 / 340
9:30	VINEYARD CHARGILLED "COTE DE BOEUF" BEARNAISE (FOR 2-4 GUEST) <i>recommended with Asparagus Essential</i>	酒园特色烤肉眼 蛋黄酱 <i>建议搭配特大号芦笋</i>	650 / 1300
9:45	CHARGILLED CHICKEN "AMÉRICAIN" LEMON & GARLIC (PORTION FOR 2) <i>recommended with Lettuce Pancetta</i>	美式烤鸡 柠檬, 大蒜 <i>建议搭配黄油生菜及意式熏肉</i>	180 / 340

皆需另收10%服務費

"It's the reverse of Ultraviolet," says Pairet. "It's a very simple idea, very much like the Sunday meal with your family. It's an interesting way of cooking that you don't find in many fine dining restaurants. The sharing of food, I love it. I love to cook it."

Take a look at some of the dishes below. The Chop Chop Club is the well-travelled Pairet's third restaurant in Shanghai, after Ultraviolet and *Mr & Mrs Bund*. "I didn't think I would settle, but Shanghai's magnetic. After 12 years it's nearly home!" he says.

[Take a look at the inaugural Michelin Guide to Shanghai here.](#)

The Chop Chop Club @ UNICO,

Three on the Bund, 2nd Floor No.3 Zhong Shan Dong Yi Road,

Shanghai Crossing Guang Dong Road

皆需另收10%服務費



“It’s the reverse of Ultraviolet,” says Pairet. “It’s a very simple idea, very much like the Sunday meal with your family. It’s an interesting way of cooking that you don’t find in many fine dining restaurants. The sharing of food, I love it. I love to cook it.”

Take a look at some of the dishes below. The Chop Chop Club is the well-travelled Pairet’s third restaurant in Shanghai, after Ultraviolet and *Mr & Mrs Bund*. “I didn’t think I would settle, but Shanghai’s magnetic. After 12 years it’s nearly home!” he says.

[Take a look at the inaugural Michelin Guide to Shanghai here.](#)

The Chop Chop Club @ UNICO,

Three on the Bund, 2nd Floor No.3 Zhong Shan Dong Yi Road,

Shanghai Crossing Guang Dong Road



jocelyn_tastytrip
UNICO Shanghai

Follow



♥ 12 likes 💬 0 comments

Chicken à la Americaine . Newly opened "The chop chop club by Paul Pairet ".
#tastytrip_shanghai #shanghai #bund3 #unicoshanghai #thechopchopclub
#paulpairet #gourmet #china

MARCH 4

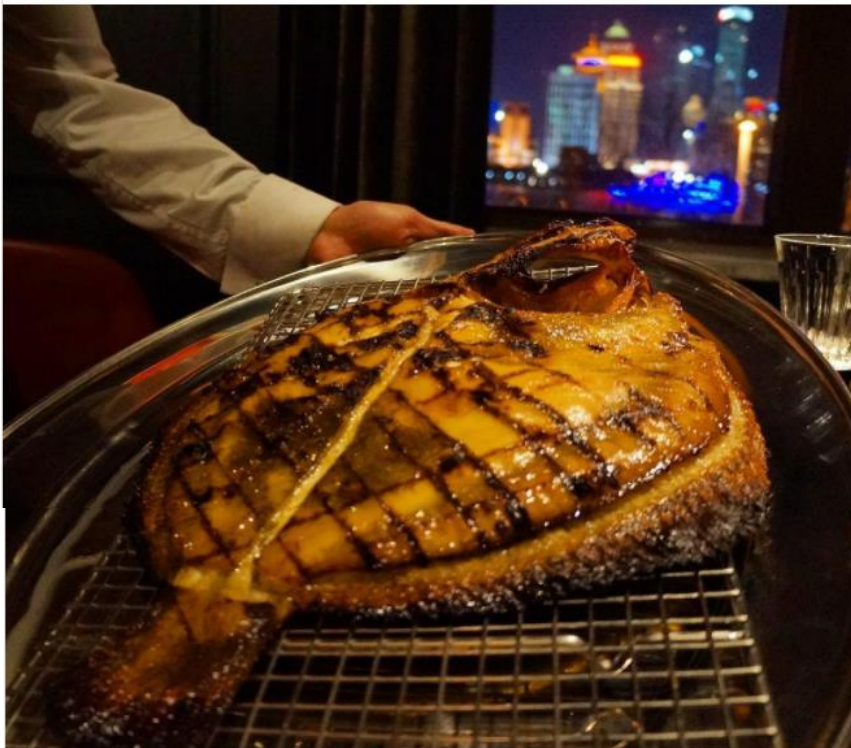




94 likes 0 comments

Chef Paul Pairet's new restaurant ChopChop Club! Already super excited!!!
#chopchopclub #ccc #shanghai

FEBRUARY 25



17 likes 3 comments

Newly opened "The chop chop club by Paul Pairet ".Grilled turbo ,XL size, around 2 kg.Paul Pairet has been the legend of our time. He is nearly a luxury brand to the dining industry , all the people I know who used to work with him all admire him so much ... nearly brainwashed . Now he presents you his life journey of home cooking. #tastytrip_shanghai #shanghai #bund3 #unicoshanghai #thechopchopclub #turbofish #paulpairet #gourmet #china

MARCH 4

