



LA BAUHINIA

SEAFOOD BRUNCH

The sea weaves its captivating narrative at La Bauhinia, as the iconic brunch now unveils a renewed journey of flavors: sweet, savory, and distinctly briny.

Here, the ocean is for sharing. Chef Quentin Testart showcases a facet of his culinary world, presenting a selection of dishes to share (or not), serving as a teaser to La Bauhinia's restaurant new menu.

Among the Chef's suggestions, which vary according to season and inspiration, enjoy the *Lobster French Toast with sage, lemon, bisque and herb condiment*, the *Grilled Octopus with lemon cream and pimentons*, the *Tuna Tataki with amazu and ponzu sauce* or the fish of the day. Add to this a caviar tasting, a stop at the oyster bar... and then it's Maxence Barbot turn to take the stage.

The Palace's Pastry Chef elegantly concludes this Sunday *rendez-vous* with his signature finesse, offering a delightful array of his creations. A Sunday ritual that promises joyful moments.



INFORMATION & BOOKING

Brunch is served every Sunday at lunchtime at La Bauhinia restaurant.

158€ per person

including unlimited access to buffets, and two dishes per person (vegetarian option available)

178€ per person with a glass of champagne

labauhinia.slpr@shangri-la.com | www.labauhiniarestaurant.com | + 33 (0)1 53 67 19 91

BOOK YOUR BRUNCH



 [@shangrilaparis](https://www.instagram.com/shangrilaparis)