



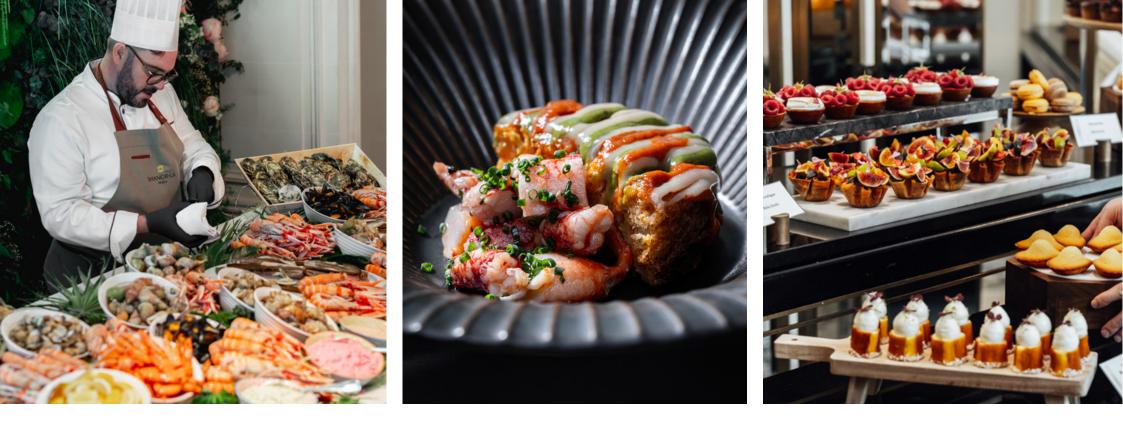
SEAFOOD BRUNCH

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

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

BOOK YOUR BRUNCH



