



SUMMER

BY
LA BAUHINIA

THE REFRESHMENTS



Bordered by cerulean hydrangeas, the sumptuous Château d'Esclans estate is located in the heart of Provence, near Saint Tropez, just a stone's throw from the Mediterranean.

Since its acquisition in 2006, Sacha Lichine's ambition has been to create one of the world's finest rosés, orchestrating the «Renaissance of Rosé».

THE ROSÉS OF CHÂTEAU D'ESCLANS



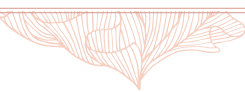
	15CL	75CL	150CL
WHISPERING ANGEL 2023	18	80	140
CHÂTEAU D'ESCLANS 2022	24	110	300
GARRUS 2022	39	298	800



WHISPERING COCKTAILS

28

SPRITZ ROSÉ
FROZEN ROSÉ



CHAMPAGNE



	15CL	75CL
VEUVE CLICQUOT NM PONSARDIN BRUT	29	140
RUINART NM BLANC DE BLANC	49	290
BOLLINGER NM BRUT ROSÉ	39	230
KRUG GRANDE CUVÉE	59	750

TO START

TUNA TATAKI 31
PONZU SAUCE

OCTOPUS CARPACCIO 29 
SPICED CONDIMENT, HERBS & LEMON

MARINATED SHRIMP 30
TOMATO & SESAME

CRISPY RICE
MARINATED & SPICY GAMBERROS TARTAR 32
TUNA TARTAR 32
TOMATO TARTAR 26

GRILLED CABBAGE 26
CAESAR SAUCE, ESPELETTE & SESAME

MARINATED RED MULLET 33 
VIRGIN SAUCE & CHILLI AJI AMARILLO

SEA BASS CRUDO 33
OLIVE OIL, YUZU & BUCKWHEAT

FRESH TOMATO 28
STRAWBERRY & TOFU CONDIMENT



FISH

THE MUST-TRIES

SEA BASS 52
SEASONAL GARNISH

SAINT-PIERRE CONFIT 52
SEASONAL GARNISH

SQUID 40
TIMUT PARSLEY

LEAN FISH 50 
BAKED IN A BANANA LEAF,
HAKE, OKRA, MANGO & SPICED RICE

LOBSTER TORTELLINI 50

CATCH OF THE DAY TO SHARE
DEPENDING ON AVAILABILITY

MEAT

BEEF ENTRECÔTE NORMANDY
PURÉE & BÉARNAISE
56

WAGYU ENTRECÔTE NORMANDY
PURÉE & BÉARNAISE
160

POULTRY
CARROTS & GINGER
48



SALADS

BUCKWHEAT NOODLE SALAD 28
SESAME & CRUNCHY VEGETABLES

LOBSTER SALAD 68

SPINACH SALAD 48
TUNA, TRUFFLE & YUZU

STUFFED VEGETABLES 42
PESTO & AIOLI

GARNISHES

12

FRENCH FRIES, LETTUCE, CRISPY RICE, VEGETABLES,
MASHED POTATOES

FOOD & WINE PAIRING

Crafted in collaboration between Quentin Testart, head chef of Shangri-La, and Bertrand Léon, oenologist of Maison Esclans

CHÂTEAU D'ESCLANS 2022 15CL.
CRISPY RICE TOMATO TARTAR 3 PIECES 38

GARRUS 2022 15CL.
CRISPY RICE TUNA CAVIAR 3 PIECES 88



MENU OF THE DAY

68

From Monday to Friday
Excluding public holidays
Lunch only

STARTERS

GRILLED CABBAGE
CAESAR SAUCE, ESPELETTE & SESAME

&

TUNA TATAKI
PONZU SAUCE

MAIN COURSE

FISH OF THE DAY



DESSERTS

BY *Maxence Barbot*

LA BAUHINIA'S SWEET OFFER IS CRAFTED
BY PASTRY CHEF MAXENCE BARBOT.
ASK FOR THE MENU!

Homemade dishes are prepared in-house from raw ingredients. If you have any allergies, intolerances, or dietary requirements, please consult our allergen list. Poultry origin: France - beef origin: France / Japan - Net prices in euros, taxes & service included. This restaurant does not accept checks.

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TASTING MENU

158

3 STARTERS
TO SHARE



MAIN COURSES

LOBSTER RAVIOLI
BISQUE AND MINISTRONE



SEA BASS
SEASONAL GARNISH



DESSERTS

BY *Maxence Barbot*

A LA CARTE



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