



LA BAUHINIA

## SHANGRI-LA PARIS 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 three dishes per person (vegetarian option available)*

178€ per person with a glass of champagne

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