

Tony Xu unveils his news creations at Shang Palace, the only Chinese Michelin Star restaurant in France

Paris, August 2024 — In the sumptuous setting of Shangri-La Paris, the new Executive Chef of Shang Palace, Tony Xu, unveils his new creations at the only Michelin-starred Chinese restaurant in France.

A new chapter for Michelin-Star restaurant Shang Palace



Joining Shang Palace restaurant in June 2024, 36-year-old chef Tony Xu, originally from Chengdu in China, introduces his new creations, setting to elevate the restaurant's offerings while preserving its rich heritage, excellence and traditions that have contributed to the restaurant's French and international acclaim since 2011, which aims to become one of the benchmarks of Chinese gastronomy in Europe.

At Shang Palace, and with great respect for Chinese tradition, Chef Xu creates some new dishes and revisits eggplant with sweet and sour sauce stuffed with shrimp and fish, unveiling new flavours. He introduces crispy pork belly, whose perfect balance between crunchiness and tenderness delights the palate with every bite as well as the traditional Szechuan Mapo Tofu, reinterpreted in his own way with tender beef Wagyu or Porcini Mushrooms, playing with the various textures to bring unparalleled savours.

His innovative approach combines traditional Chinese techniques with modern culinary practices, focusing on the refinement of flavours and presentation. Signature dishes like the Peking duck, served in multiple courses, showcase his expertise in the art of carving and modern cooking methods.

His goal for Shang Palace is to minimize high-temperature cooking and favor low-temperature methods for better precision and to enhance flavour, a technique he has mastered to perfection. By maintaining the generosity that characterizes his cuisine, he succeeds in making his dishes lighter while preserving the richness of their flavours.

He also pays particular attention to plate presentation, combining elegance and precision. Moreover, Chef Tony Xu emphasizes lightness in his creations, incorporating delicate ingredients such as "ice plant" salad enhanced with sesame sauce, contributing to a healthy yet flavourful dining experience. Tony Xu Reveals: *"What a pride it is to perpetuate the tradition of Shang Palace's signature dishes and to realize my vision of Chinese cuisine in Paris, France, the ultimate gastronomic destination that has shone for centuries! It is also with great emotion that I reunite with the Shangri-La family, which allowed me to take on my first position as Chef a few years ago in my hometown."*



Tony Xu: from a Michelin-Starred journey to Shang Palace

Chef Xu, 36, began his culinary journey at an early age, inspired by his grandmother's traditional Chinese cooking. His career has been marked by a commitment to mastering both Chinese and French cuisines, reflecting his admiration for France's culinary creativity and refinement. His experience includes working with major international hotel groups and earning his first Michelin star in 2022 for his Sichuan-inspired vegetarian cuisine at the Mi Xun Teahouse in the luxury Hotel *Temple House* in Chengdu.

Tony Xu's arrival at Shang Palace marks a new era for the restaurant, as it continues to be a beacon of Chinese gastronomy in Europe.

Julien Bardet, General Manager of the hotel, explains: *"Today, we have new ambitions for our restaurant. With Chef Tony Xu, we aim to dazzle our guests with a new vision of haute Chinese gastronomy, characterized by an as-yet-unknown richness. These culinary treasures will be elevated by Tony Xu, accompanied by his team, and we can't wait to unveil the new story of Shang Palace that we are writing together."*

A Commitment to Sustainability

Under Chef Xu's leadership, Shang Palace is also embracing a more sustainable approach to dining. He is committed to working with local producers to minimize the restaurant's carbon footprint, reducing reliance on imported products.

"The respect I bring to food reflects my respect for the planet. It offers us such a wealth of products, and it is up to us to change habits together."

This eco-responsible philosophy extends to the kitchen and service teams, who are dedicated to upholding these principles in daily operations.

The Shang Palace Team dedicated to excellence

In collaboration with the Restaurant Manager, Jérémie Chemama, formerly Director and Head Sommelier of a Michelin-starred restaurant in the Paris region, Tony Xu and his brigade are dedicated to creating new, unique memories for each guest of Shang Palace. Together, they work daily towards a common goal focused on excellence: excellence in culinary execution, excellence in hospitality and service, where every day is an opportunity to leave a memorable emotional imprint.

Meanwhile, Chef Tony Xu has already forged connections with Executive Chef Quentin Testart and Pastry Chef Maxence Barbot, who have warmly welcomed him: *"Quentin introduced me to the local farmers they work with daily; he took me to the market near the hotel in Rungis, as well as in Normandy and Brittany. This allows me to imagine new dishes using products that are not traditionally part of Chinese cuisine. I am also collaborating with Maxence to create new dessert offerings for the Shang Palace menu."*

An immersive experience in a traditional décor



At Shang Palace, the journey to China begins as soon as guests arrive at the restaurant, where they are welcomed into the intimate atmosphere of a classic and elegant décor.

Behind the magnificent openwork mahogany screens, the dining room, adorned with exceptional materials, is revealed. Sculpted jade paintings from China, impressive crystal chandeliers, and numerous porcelain vases take each guest on a journey to Asia, where time seems to have stood still. The omnipresence of gold on the ceiling, the fabrics of the chairs, the carpets, and the silk tapestries reflects prosperity, an essential value in Chinese culture, while jade, in Chinese symbolism, is a stone associated with the emperor, representing absolute power and luxury.

About Shangri-La Paris

Formerly the private mansion of Prince Roland Bonaparte, located in the very chic 16th arrondissement of Paris, Shangri-La Paris represents the quintessence of Asian hospitality and French art de vivre. This French architectural gem, dating back to the 19th century, has been listed as a Historic Monument since 2009. The Palace's 100 rooms and suites offer breathtaking and unique views of the Eiffel Tower and major Parisian landmarks.

Its two restaurants offer French or Asian cuisine. The Botanist Bar, both convivial and intimate, is a favorite meeting spot for Parisians. Its four historic reception rooms host the most prestigious events. Finally, Chi, The Spa, with its 17-meter pool bathed in natural light, is an invitation to relaxation and serenity.

These assets make Shangri-La Paris one of the most elegant addresses in the capital, at the heart of cultural Paris and just minutes from the Champs Elysées and Avenue Montaigne.

For more information or to make a reservation, please contact:

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Opening Hours:
Thursday to Monday
12:00 PM to 2:00 PM, then 7:00 PM to 10:00 PM

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