

# BRUNCH BAUHINIA

Our two Michelin-starred Chef, Christophe Moret,  
suggests a selection of genuine Asian dishes.  
In order to respect their authenticity,  
please be informed that some dishes may be quite spicy.

**CLASSIC BRUNCH** .....108 €

Coffee, tea or old-fashioned hot chocolate  
Freshly squeezed juice  
Appetizer buffet, cold cuts buffet and asian specialties  
One egg selection and one dish from the menu «à la carte»  
Cheese platter and dessert buffet

**Served with a glass of Champagne or a glass of wine** .....126€

**CHILDREN'S BRUNCH**(under 12 years old).....58 €

LEON'S BURGER

FISHERMAN'S CATCH

(grilled fish filet and choice of garnishes\*)

MISTER CHICKEN

(roasted chicken and choice of garnishes\*)

*\*Green beans, mashed potatoes, french fries or plain rice*

## THE SOMMELIER SELECTION

### CHAMPAGNE

BRUT

ROSÉ

### WHITE WINE

SAUVIGNON BLANC

2017 SANCERRE - Domaine Vacheron

### RED WINE

CABERNET SAUVIGNON / CABERNET FRANC / MERLOT

2014 MARGAUX - S de Siran

Dishes «homemade» are prepared on site from raw materials.  
Origin of our veal, pork and chicken : France - Origin of our beef: Ireland

Net prices in Euro, tax & service included  
Please note that cheques are not accepted for payment



@ShangriLaParis

# BRUNCH BAUHINIA

Contemporary restaurant offering French and South-East Asian cuisine



Mild



Hot



Very Hot



Vegan: Contains no animal products

## THE BOCAGE FARM EGGS

### EGG BENEDICT

Salmon or ham, hollandaise sauce and black truffle

### CODDLED EGGS FLORENTINE STYLE

Young spinach leaves and croutons

### CRISPY FRIED SOFT EGG

Basquaise piperade, black olive powder

### EGGS PREPARED TO YOUR LIKING

Fried, boiled, poached, scrambled or omelette

## À LA CARTE

### ASIAN DISHES



#### SHRIMP PAD THAI *Thailand*

Sautéed rice noodles, shrimp, scrambled egg, soy bean sprouts, Tamarind juice, daikon radish, white cabbage, peanuts, garlic and lime



#### IKAN GURRY *Indonesia*

Monkfish fricassée with ginger & lime, «nasi lemak» rice



#### «CRYING TIGER» *Thailand*

Marinated Black Angus steak, papaya / green mango tagliatelles, Cucumber salad, sticky rice and «crying tiger» sauce

### OUR CLASSICS

#### BEEF FILET

Charlotte potatoes feuille à feuille, choron sauce

#### CONFIT COD

Mixed green leaves, haddock fish, beurre blanc sauce



#### RISOTTO CARNAROLI

Summer truffle and parmesan 36 months