

BRUNCH BAUHINIA

Your 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 BRUNCH108 €

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 Champagne126€

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



BAMBOO'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

VEUVE CLIQUOT PONSARDIN BRUT

BOLLINGER ROSÉ

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, cooking juice

CONFIT COD

Young spinach leaves, confit tomatoes & olives, beurre blanc



RISOTTO CARNAROLI

Pumpkin mousseline, confit chestnuts, almond milk emulsion and cazette flower