LILI

THE PENINSULA PARIS

LILI'S OPERA GRAND STAGE

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PRELUDE · DIM SUM

	Four-hand dim sum selection (3 pieces) Rhubarb / prawn · Crab / citrus · Snail / prawn	32
	LiLi's signature (2 pieces) Lobster / lime caviar / coral condiment	28
	Ha Kao (4 pieces) Prawn / bamboo shoot	18
	Siu Mai (4 pieces) Prawn / chicken / flying fish roe / shitake	18
	Garlic chive dumpling (4 pieces) Prawn	22
	Rhubarb dumpling (4 pieces) Prawn / ginger	28
	Zucchini dumpling (4 pieces) Prawn / lemon / coriander / pepper mint	25
⊡	Vegetarian dumpling (4 pieces) Baby vegetable / olive paste	18
	Buns (2 pieces) Barbecued pork	18
	Xiaolong Bao (4 pieces) Pluma Iberico pork / Bellota ham / pork broth	25
	Spring roll (4 pieces) Deep fried / prawn / nori / bottarga / Espelette pepper	28
⊡	Spring roll vegetarian (4 pieces) Deep fried / mustard leaf / bok choy	18

⊡ VEGETARIAN

All prices in euros.
All prices are net in euro, service included, cheques are not accepted.
All our denominations are A.O.C/A.O.P unless indicated otherwise and world wine.
Vegetarian dish or vegetarian option available.
We keep at your disposal the list of our meat's origine and allergens.

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ACT 1 · STARTERS

- Daikon radish carpaccio — 32
  Goji berry with shimeji, green apple and sesame sauce
- Oyster mushroom — 28
  With ice plant, chanterelle mushroom, daylily and sesame
- Smoked cuttlefish — 42
  Carpaccio with black tea, oyster sauce and truffle vinaigrette
- Seared tuna — 42
  Sliced black truffle, sesame seed and bok choy
- Foie gras — 42
  Served on thin crispy toast, Cantonese style duck and salted plum
- Crispy prawn with ginger — 32
  Homemade chili sauce with crispy rice and iceberg lettuce
- Crispy pork belly — 38
  With pickled vegetable
- Char siu - glazed Iberico pork — 38
  With brown mushroom and onion honey / with truffle + 20
- Pea soup — 28
  Tender Challans chicken, dried shallot, chili and pork stock
- Hot and Sour soup — 28
  Tender Challans chicken with silky tofu vermicelli and pork stock
- Traditional Cantonese soup by the season — 28
  Traditional Cantonese clear broth with bok choi and seasonal mushroom

ACT 2 · MAINS

- Blue lobster pan-fried and shelled — 85
  Xo sauce with chanterelle, mushroom, chive and ginger

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ACT 2 · MAINS · CONTINUED

	Prawn Fried with garlic, chili and Chinese spice	62
	Cod fish or Seabass Deep-fried, sweet and sour sauce, fresh pineapple and bellpepper	58 or 65
	Steamed fish or seafood (according to season) Black bean sauce with vermicelli and broccoli	32
	Challans chicken Kung Pao style	50
	Roasted Cantonese duck Breast with lettuce and plum sauce	49
	Beef tenderloin Toasted with black pepper sauce	68
	Beef tenderloin red curry Braised with okra, eggplant and Thai basil	65
	Lamb shoulder flambée with Cognac Bamboo roots, eggplant and sweet chili pepper	48
⊡	Mapo tofu Sichuan-style braised spiced bean curd with minced Iberico pork	42
⊡	Braised eggplant With Iberico pork	42
⊡	Selection of Asian vegetable Nature / garlic / chili	38
⊡	King oyster mushroom Flame-seared with Sichuan pepper	38

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CHOIR · RICE & NOODLES

Fried rice with barbecued foie gras — 48
Minced beef fillet and rice crisps

Fried rice Yangzhou style — 36 / 14
Prawn and barbecued pork loin

Wok-fried rice noodle beef or prawn — 46
With vegetable

Wok-fried noodle chicken or vegetable — 36 / 14
With bean sprout and chive in dark soy sauce

Steamed jasmine rice — 8 / bowl

BARBECUED MEAT · CLASSIC

Peking Duck — 188
To share. Choice of 2nd service: Deep-fried with garlic and chili / Sweet and sour / Wok-fried with vegetable

LE GRAND FINAL · DESSERTS

Cacahuete glacée / riz grillé — 28
Glazed peanut with puffed rice

Crème caramel / rose / feuille d'or — 24
Silky rose-infused caramel custard, delicately adorned with edible gold leaf

Fleur de mangue pochée / gelée acidulée / givré herbacé / perle de tapioca / noix de coco — 28
Mango poached in its own juice, coconut tapioca pearls and herb sorbet

Sélection de desserts cantonais — 24
Cantonese desserts selection. Crème de mangue: Chilled mango cream with pink grapefruit and sago pearls. Tartelette aux œufs: Baked organic egg tart. Perle de coco sésame noir: Lo mai chi filled with black sesame

Liqueurs de thés Chinoises - Maison Lianzhou Province du Shandong — 16
Fleur de Jasmin ou Fleur d'Osmanthus. 7 cl

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LUNCH MENU LILI

Write your own composition from three courses

THREE COURSES · PER GUEST

68

STARTER · CHOOSE ONE

Daikon radish carpaccio
With goji berry, shimeji, green apple, truffle and sesame sauce

Glazed barbecued Iberico pork
With brown mushroom and onion honey

Pea soup
With Challans chicken, pork stock, dried shallot and chili

DIM SUM · CHOOSE ONE

Steamed dumpling of baby vegetables
With olive paste

Steamed dumpling with rhubarb, prawn and ginger

Siu Mai
Steamed prawn and chicken dumpling with flying fish roe and shitake mushroom

MAIN COURSE AND SIDE DISH · CHOOSE ONE

Challans chicken
Kung Pao style

Marinated and fried mackerel
With sweet and sour sauce

Flame-seared king oyster mushroom
With Sichuan pepper

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LUNCH MENU LILI

MAIN COURSE AND SIDE DISH · CHOOSE ONE · CONTINUED

Yangzhou style fried rice or vegetarian fried rice

DESSERTS

Glazed peanut 28
Gianduja / toasted puffed rice

Poached mango flower 28
Poached mango in its own juice and herbal accents

Creme caramel 24
Rose / gold leaf

Cantonese dessert selection 24
Chilled mango cream with pink greapefruit and sago pearl. Baked organic egg tart. Lo mai chi filled with black sesame

Chinese Tea Liqueurs - Maison Lianzhou, Shandong Province 16
Jasmine Flower or Osmanthus Flower. 7 cl

Available everyday for lunch except on Saturday. A la carte menu and vegetarian options available.

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MENU DÉGUSTATION

disponible jusqu'a 22h / available until 10pm

PER GUEST	PARTITION DES SENS EN 5 TEMPS
168	98

MENU DÉGUSTATION

RAVIOLI COURGETTE
Bouchée vapeur / Crevette / Citron / Coriandre / Menthe poivrée. Steamed zucchini dumpling with prawn, lemon, coriander and peppermint

CARPACCIO DE RADIS DAIKON
Pomme verte / Shimeji / Baie de Goji / Marinade acidulée / Sésame / Truffe. Daikon radish carpaccio with goji berry, shimeji, green apple, truffle and sesame sauce

ÉCHINE DE PORC PLUMA IBÉRIQUE
Laquée / Champignon brun / Miel d'oignon. Glazed barbecued pluma Iberico pork with brown mushroom and onion honey

BAR FRIT
Sauce aigre-douce / Ananas / Poivron frais. Deep-fried seabass with sweet and sour sauce

HOMARD BLEU SAUTÉ DÉCORTIQUÉ XO
Chanterelle / Cébette / Gingembre. Blue lobster pan-fried with XO sauce chanterelle mushroom, chive and ginger

FILET DE BOEUF SAUTÉ
Sauté / Torréfié / Poivre noir. Beef tenderloin with black pepper sauce

RIZ JASMIN AU FOIE GRAS
Laqué / Boeuf / Riz soufflé. Barbecued foie gras rice with minced beef fillet and rice crips

FLEUR DE MANGUE POCHÉE
Gelée acidulée / Sorbet herbacé. Poached mango in its own juice, coconut tapioca pearl and herb sorbet

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MENU TRADITION

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ENTRÉES / STARTERS

Méduse en salade acidulée / celtuce / piment doux / cebette — 39
Marinated jellyfish salad / celtuce / sweet chili / spring onion

Volaille de Challans pochée / aromate / alcool de riz « Hua Diao » — 36
Poached Challans chicken / aromatics / « Hua Diao » rice wine

Lo Mai Gai / traditionnel riz gluant / en papillote végétale — 25
Traditional Lo Mai Gai / sticky rice / wrapped in lotus lea

Ravioli pékinois / poulet / chou chinois / sauce sichuanaise — 23
Beijing-style dumplings / chicken / Chinese cabbage / Sichuan sauce

PLATS / MAINS

Cuisse de volaille vapeur / feuille de lotus / datte rouge / shitaké — 48
Steamed farm chicken leg / lotus leaf / red date / shiitake

Soupe hot and sour / concombre de mer / champignon noir — 32
Hot and sour soup / sea cucumber / black mushroom

Tofu / crevette en cocotte / sauce haricot noir — 38
Tofu / prawn / clay pot / black bean sauce

Lotte pochée / bouillon épicé / façon sichuanaise — 58
Poached monkfish / spicy broth / Sichuan style

Notre vivier sélection de poisson / crustacé / coquillage (selon arrivage)
Live seafood selection / fish / shellfish / crustacean (subject to availability)

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