



The Master of Michelin-Starred Chinese Cuisine: Imperial Treasure Opens in Paris

Imperial Treasure, one of Asia's most admired Chinese restaurant groups, and holder of five Michelin stars, makes its French debut in rue de Bassano, right next to the Champs-Élysées.

Following the December 2018 opening of its London restaurant, Imperial Treasure is venturing into the French capital with the opening of a 77 seats restaurant accompanied by the Liu Ling bar, offering an impeccable selection of wine, cocktails and also Chinese liquor.

The restaurant and bar, located at the five-star Serviced Residence La Clef Champs-Élysées Paris, are designed by Jean-Philippe Nuel. Nuel designed the spaces to perfectly complement the hotel whilst exuding a warm and refined atmosphere, showcasing an exquisite blend of French architecture with hints of Chinese culture. The restaurant emanates sophistication throughout, whether you visit the main dining hall, the private salon or the Liu Ling bar.

Imperial Treasure's restaurant in Paris is located a stone's throw from the most beautiful avenue in the world and aims to elevate authentic Chinese food with quality ingredients and balanced flavours to the French diners. Award-winning restaurateur, Alfred Leung has spent a significant amount of time choosing only the best seasonal ingredients, sustainably sourced fish and live seafood to serve his customers, including cod from Brittany, Ibérico pork and caviar from Madagascar. There is even a fish tank in the kitchen to provide the freshest seafood.

A variety of tasting menus offer eight auspicious courses and showcase the inventiveness of the kitchen, whilst the specialty of the house is Imperial Treasure's Peking Duck. Matured for an average of 40 days, each duck is expertly carved at the table with thin sheaves of crispy skin followed by perfectly presented slices of meat, with just the right ratio of fat and flavour, served in paper thin homemade pancakes.

Other signature dishes include egg white and ROVA caviar, Ibérico pork bao and the smoked eel with Pu Er tea leaves. The restaurant also serves exquisite dim sum with authentic flavours - steamed pork dumpling "Xiao Long Bao", pan fried beef bun, deep fried vegetarian spring roll and the baked Ibérico pork & ham pastry should not be missed.

In the kitchen, one can only hear Chinese speaking: the group has gathered the Chef and his team from Shanghai especially for the restaurant. More than 20 people work daily in the huge spotless kitchen, ready to prepare the dishes, down the minute.

The wine menu gives prominence to French vineyards and offers prestigious names from Burgundy and Bordeaux such as Château Margaux, Château d'Yquem, Domaine Armand Rousseau, with some bottles over 50 years old. With more than 15 wines on the glass and wine bottle prices starting at €30, the wine cellar remains welcoming. Champagnes are from famous houses such as Roederer, Bollinger and Krug. Cocktail fans will enjoy the bold cocktails inspired by Asian flavours. Imperial Treasure Group is recognised for its authentic Chinese food. The Shanghai restaurant has two Michelin stars, with Singapore, Guangzhou and Hong Kong each holding one star. The Group also has restaurants in London and South

Korea. These achievements sit alongside more than 50 other industry accolades including Asia's 50 Best Restaurants and the World Gourmet Summit Awards of Excellence.

Imperial Treasure Fine Chinese Cuisine Paris offers a luxurious and modern tasting experience of Chinese cuisine, make sure to have your chopsticks ready for refined tasting moments!

Imperial Treasure Fine Chinese Cuisine Paris
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Restaurant open daily from 12pm to 2.30pm for lunch; 7pm to 10.30pm for dinner

Bar open daily from 11am to 11pm

Lunch set menu from €48

Dinner set menu from €98

A la carte menu average €80 to €110 per person

For more information, please contact Lise Guyonnet : lise.guyonnet@imperialtreasure.com