



RESTAURANT OF THE WEEK

1 August 2008

Maison Boulud à Pékin

Sophisticated, international restaurant for a luxury epicurean experience to rival Paris, London or New York.

Maison Boulud recently opened its stately doors in a reincarnation of the most significant European buildings in Beijing during the last years of the Chinese Empire – the former U.S. Embassy to the Qing Dynasty, in a walled compound round the corner from *Tiananmen Square*.

The setting is formal, lavish and on a grand scale, with high ceilings, décor of predominantly white, black and grey, magnificent murals and a central staircase: the cuisine classically based contemporary French, created by Master Chef, Daniel Boulud of the Michelin starred *Daniel/ Café Boulud* in New York.

Go here for tingling taste sensations - a progressive journey from delicate to robust.

Dine on the highest quality, fresh Chinese ingredients in inspired marriages of flavour, texture and design; *Crab and Mango Salad*; *Caramelised Sea Scallops with Orange glaze*; a dish popular in Café Maison in New York of *Sea Bass with Morel Mushrooms and Lentils*; *Salmon served on a glittery plate with Horseradish Sauce*; *divine desserts and perfect petit fours*.

Service is fittingly polished, with simultaneous uncovering of dishes at tables, à la France.

Make sure you allow time for a pre-dinner aperitif in the glamorous, sexy bar or linger for a liqueur after your magnificent repast.

Maybe you have time to stroll round the corner of the compound to browse the *Beijing Center for the Contemporary Arts*.

Open daily 11am – 11pm

23 Qiananmen Dajie

Dongcheng

T. 6559 9200

www.maisonboulud.com