

## WESTERN "DO-YOUR-OWN" PLATED LUNCH



**Please select your choice of Amuse Bouche**

请选择以下的小吃

Lobster Spring Rolls, Soured Asian Sauerkraut

龙虾卷,亚洲腌时蔬

Or 或

Peppered Beef Fillet, Enoki Mushroom and Tukuwan

胡椒牛柳,金针菇和日式黄萝卜

Or 或

Seared Tuna Tataki and Seaweed

生烤金枪鱼

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**Please select your choice of Appetizer**

请选择您的开胃菜

**High Life**

Seared Scallops on Truffled Parsnip Puree,  
Pea Shoots and Raspberry Vinegar Emulsion

香煎带子和黑菌防风草泥

豆苗沙拉和莓子醋汁

or 或

**3-Lines of Red**

Sweet Water Prawn "Trio" and Tomato Confit in Olive Oil,  
Spanish Sherry with Almond Vinaigrette

三味甜虾和橄榄油浸番茄

西班牙雪利酒汁配杏仁油醋汁

or 或

**Baby Poulet**

Fennel and Coriander enclosed Baby Chicken Roulade,  
Grilled Eggplant Salad, Lemon Oil and Tahini Sauce

茴香和芫荽鸡肉卷

扒茄子沙拉,柠檬油和芝麻酱汁

or 或

**From The Farm**

Lacquered Balsamic Duck Breast and Red Wine Pear  
Goose Liver Terrine and Brioche

Crisp Frisee Salad, Reduced Beet Juice

香醋鸭胸和红酒梨

鹅肝冻批和法式黄油糕

花叶生菜沙拉和根菜汁

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**Please select your choice of Soup**

请选择您的汤

**Our Chefs will be delighted to assist with any dietary requirement**

**"Red"**

Roasted Tomato Soup with a Reggiano Cheese Crouton, Chive Crème Fraîche  
烤番茄浓汤配奶酪面包丁和奶油香葱  
or 或

**"Green"**

English Pea Soup, Sautéed Button Mushroom, Green Garlic Cream  
青豆汤配炒蘑菇和奶油蒜沫  
or 或

**"White"**

Warmed Leek and Potato Gazpacho, Somen Noodles and Almond Cream  
西班牙大葱土豆汤, 寿面和杏味奶油  
or 或

**"Yellow"**

Sweet Corn Soup, Crab Rilette Ravioli, Saffron Bubbles  
甜玉米汤, 蟹肉意式馄饨, 藏红花沫  
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**Please select your choice of Main Course**

请选择您的主菜

**Roast**

Petit Filet of Tenderloin  
Pea Mash and Forest Mushroom, Roast Potatoes and Pinot Noir Reduction  
烤牛柳  
青豆泥, 蘑菇, 烤土豆和葡萄酒汁  
or 或

**Roasted Range**

Roasted Free Range Chicken Marinated with Herbs and Lemon  
Buckwheat Polenta and Portobello with Pistachio and Braised Endive  
香草柠檬烤鸡  
荞麦玉米饼和蘑菇配开心果和烩玉兰菜  
or 或

**Fresh Catch**

Pan Seared Sea Bass Crusted with Almonds  
Artichoke Purée and Chive Tossed Tiny Mushrooms, Portwine Infused Jus  
杏仁煎鲈鱼  
洋蓟芯泥和香葱蘑菇, 红酒汁  
or 或

**Farmed**

Roasted Australian Lamb Loin  
Zucchini Sautéed in Mint, 4-Cheese Gnocchi Gratin and Ratatouille-Pepper Sauce  
烤澳洲羊柳  
炒西葫芦, 四种奶酪炒土豆球和胡椒汁  
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**Please select your choice of Dessert**

请选择您的甜点

**Choco-Bananas**

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Manjari Chocolate Torte, Praline Rum Mousse,  
Caramelized Bananas and Maple Sauce

巧克力挞,朗姆酒慕司  
焦糖香蕉和糖稀  
or 或

**3-Berries**

Raspberry Cheese Cake and Strawberry - Vanilla Tart,  
Blueberry Compote and Large Croutons

树莓奶酪蛋糕和草莓香草挞  
蓝莓腌果和脆饼  
or 或

**Cherry and Thyme**

Cherry Clafouti Tart, Lemon Thyme Crème Fraîche,  
Black Tea Drizzle and Lime Zest

樱桃水果挞,奶油柠檬百里香  
黑茶青柠汁  
or 或

**Fruits of the Field**

Inverted Peach Polenta Cake,  
Almond Brittle on the side

Blueberry Coulis  
鲜桃玉米糕  
杏仁脆饼和蓝莓浆果

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**Hilton Fine Selection of Homemade Pralines**

希尔顿精选夹心巧克力

**Freshly Brewed Coffee and Hilton Selection of Teas**

**Cookies~Biscotti**

鲜磨咖啡和茶  
意式饼干

**380.00 RMB plus 15% taxes**

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