Hilton
BEIJING
北京希尔顿酒店

"CREATE-YOUR-OWN" COCKTAIL

Chilled and Pretty
开胃菜
(Please select twelve of the following)
(请选择以下十二种)

Seared Scallops with Gingered Citrus
煎带子配姜味柑桔汁
~~~
Translucent Noodles with Roast Duck
粉丝烤鸭沙拉
~~~
Tiger Prawns and Lemongrass
柠檬草虎头虾
~~~
Braised Beef and 5-spice
五味烩牛肉
~~~
Crisp Tofu with Bonito and Soy
炸豆腐配木鱼花和酱油
~~~
Pomelo with Glazed Lime and Chili
辣味柚子青柠沙拉
~~~
Chilled Crystal Glass Noodles and Seafood
海鲜粉丝沙拉
~~~
Cilantro Tossed Salmon with Lime
熏三文鱼配青柠
~~~
Peking Roast Duck "Modern"
北京烤鸭
~~~
Duck Rillette and Hua Teow
花雕鸭肉丝
~~~
Sweet Chinese Mustard and Potato
土豆芥菜饼
~~~
Cold Somen Noodles with Tofu
冷寿面配豆腐
~~~
Baby Octopus with Seaweed
小八爪鱼配海带
~~~
Wing of Scallop with Asian Spices
五香带子翼沙拉
~~~
Oolong Tea-Smoked Salmon with Roes
乌龙茶熏三文鱼配鱼籽
~~~
Citrus Crusted Shrimp on Gingered Starfruit
柑桔味虾仁和姜汁洋桃

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~~~
Marinated Beef with Sesame
腌牛肉
~~~
Cold "Noodles" of Enorki with Tofu
冷面配金针菇和豆腐
~~~
Beef "Sushi" with Somen
寿面牛肉寿司卷
~~~
Freshwater Prawns and Caramelized Melon
鲜虾和焦糖瓜沙拉
~~~
Terrine of Masala Potato
马沙拉味土豆冻批
~~~
5-Spice of Freshwater Prawns
五味虾
~~~
Prosuitto di Parma with Cantaloupe Melon
帕尔马火腿配甜瓜
~~~
Tomato Ceviche
番茄橘汁腌鱼
~~~
Flat Bread and Lavosh with Dips
面饼和小脆饼配各种小料
~~~
Marinated Olives
腌橄榄
~~~
Pepperonata
烤彩椒
~~~
Blinis with Golden Roes
俄式薄饼配黄鱼籽
~~~~~~

Hand Picked Food
小吃
(Please select four of the following)
(请选择以下四种)
Roasted Cashewnuts tossed in Cajun spice
卡真辣味干果
~~~
Crisp tortilla chips with guacamole
炸玉米片配鳄梨酱
~~~
Vegetables crudités with blue cheese dip
蔬菜条配奶酪酱
~~~
Crisp Corn chips with Tomato salsa
脆炸玉米饼
~~~
Prawns crackers with chili orange dip

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炸虾片配橙辣酱
~~~
Wasabi coated spice nut
芥末干果
~~~
Baked cheese stick
芝士面包棍
~~~
Crisp sweet potato chips
香脆甜薯片
~~~
Celery and carrot stick with avocado aioli
西芹,胡萝卜条配鳄梨蒜泥蛋黄酱
~~~~~~

Warm at Heart
热菜
(Please select ten of the following)
(请选择以下十种)
Summer Roll and Mango
芒果卷
~~~
Steamed Shellfish Mousse and Tobiko
蒸海鲜慕司和鱼籽
~~~
Hoisin Chicken Skewer
海鲜鸡肉串
~~~
Crispy Prawn Wonton
炸大虾云吞
~~~
Barbequed Lamb with Blue Ginger
烧烤羊肉
~~~
Sesame Duchess au Gratin
焗芝麻味土豆
~~~
Salmon Kebab and Cilantro
三文鱼串
~~~
Fire-seared Tuna with Pepper Emulsion
香煎金枪鱼
~~~
Asparagus with Sesame and Lime
芦笋配青柠芝麻汁
~~~
Seafood and Crab Claw Crisp
炸海鲜和蟹钳
~~~
Poached "Live" Prawns and Cucumber
水煮大虾
~~~
Hoisin Marinated Chicken and Garlic Braised Eggplant
海鲜酱腌鸡肉和蒜茸烩茄子

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Grilled Pineapple "Thai" Style
泰式扒菠萝
~~~
"Satay" of Beef with Sesame
芝麻牛肉沙爹
~~~
Asian Chicken Yakitori with Soy-Sesame
亚洲式鸡肉串配酱油芝麻汁
~~~
"Char Siew" Rack of Lamb
叉烧羊排
~~~
Crispy Golden Pumpkin and Scallions
青葱黄金南瓜饼
~~~
Miniature Crustaceans "Bouillabaisse"
藏红花味烩海鲜
~~~
Crispy Prawn Fritters with Sweet Chili Dip
虾饼配甜辣酱
~~~
Skewer of Chicken with Soy and Ginger
鸡肉串配酱油姜汁
~~~
Cilantro and Shellfish in Crispy Beancurd Skin
炸豆皮海鲜卷
~~~
Nori Wrapped Fillet of Seabass
鲈鱼卷
~~~

Sweets for My Sweets
甜品
(Please select ten of the following)
(请选择以下十种)
Prune Kueh Lapis
马来西亚千层糕
~~~
Basil Shortcake
罗勒蛋糕
~~~
Chocolate Spring Rolls
巧克力卷
~~~
Coconut Crème Brulee
椰味焦糖布丁
~~~
Vietnamese Avocado Shot
越南鳄梨糕
~~~
Chocolate-Ginger Meuille Feuille
姜味巧克力千层饼
~~~
Peach Tartin
桃子挞
~~~
Air of Coconut – Pandan

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班兰椰奶
~~~
Red Dates and Vanilla Panna Cotta
红枣香草意式糕
~~~
White Fungus "Espresso"
特浓咖啡银耳
~~~
Pralines and Macaroons
夹心巧克力和蛋白杏仁饼
~~~
Aloe Vera Jelly in Tea Cups
芦荟果冻
~~~
Marsala Perfumed Tiramisu
马沙拉味提拉米苏
~~~
White Wine and Citrus Martini
柑桔凝胶
~~~
Symphony of Fruit Tartlets
各种水果挞
~~~
Rice Cake with Black Sesame
黑芝麻米糕
~~~
Kumquat and Rice Wine Jelly
金橘米酒冻
~~~
Chocolate Mousse Tart and Candied Gingko Nut
巧克力慕司挞和银杏果糖
~~~
Spoon of Tangerine and Gel
桔子凝胶
~~~
"Pu Er" Tea Brulee
蒲耳茶布丁
~~~
Iron Buddha Tea and Pistachio Cake
铁观音茶味开心果蛋糕
~~~
Glutinous Rice Balls and Condiments
糯米球
~~~
Red Bean Pudding
红豆布丁
~~~
Chocolate-Orange Feullintine
橙味佛仑天
~~~
Pandan-Coconut Layer
班兰椰子千层糕
~~~
White Fungus and Rock Sugar
冰糖银耳
~~~
Tangerine Shooters
鲜橙杯

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Show Theatres
(Please select one from the following)
(请选择以下一种)

Theatre of Sushi
Nigri Sushi and Gunkan
Wasabi, Kikkoman and Pickled Ginger
握寿司
日式芥末,酱油和姜片

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Harvest Beyond the Fence
Oven-roasted Beef Loin
Bread Rolls and Rainbow-Pepper Jus
烤牛柳
面包卷和彩椒汁

~~~

Tim Sum
2 Types of Steamed Premium Hong Kong Delicacies
2 Types of Exclusive Crispy Hong Kong Tim Sum
两种港式蒸点
两种港式炸点

~~~

Suzette
Freshly Prepared Crepe Suzette
Chocolate, Berries and Fruits
蛋奶薄饼
巧克力,莓子和水果

CNY380.00+15% surcharge per person

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