

## "ALA CARTE" BUFFET DINNER



### **Beginning Bowls**

(Choice of **FOUR** of the following)

(请选择以下**四**种沙拉)

Asparagus, Tomatoes and Buffalo Mozzarella with Balsamic Drizzle

芦笋,番茄和奶酪配意大利香醋

~ ~ ~

Fire Roasted Corn with Edamame and Peppers

烤玉米配彩椒

~ ~ ~

Purple Potato Salad Splashed with Cilantro Pepper Dressing

土豆沙拉配芫荽胡椒汁

~ ~ ~

Spiced Asian Cabbage Slaw

亚洲卷心菜沙拉

~ ~ ~

Pasta with Artichoke and Prosciutto

意面配朝鲜蓟和意大利熏火腿

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Thai Pomelo and Beef Salad

泰式柚子牛肉沙拉

~ ~ ~

Salad of Continental Cucumber, Sprouts and Honey Citrus Vinaigrette

黄瓜,豆芽配蜜汁柑橘油醋汁沙拉

~ ~ ~

Baby Romaine Salad with Shaved Parmesan, Herb Crisp and Creamy Black Pepper Dressing

罗纹生菜沙拉配巴马森奶酪,香草和奶油黑胡椒汁

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Yellow Tomato, Buffalo Mozzarella, Basil, Niçoise Olives and Balsamic Reduction

黄番茄,奶酪,罗勒,橄榄和黑醋汁

~ ~ ~

Classic "Summer" Chopped Salad with Teardrop Tomatoes, Cucumber and Radish,

夏日蔬菜沙拉配小番茄,黄瓜和萝卜

~ ~ ~

Fruity Wedged Plums and Lotus Root Chips topped with Parsley-Red Wine Vinaigrette

洋李和莲藕配欧芹红酒醋汁

~ ~ ~

Crisp Fennel, French Beans, Mandarin Orange, Peppery Greens and Spiced Hazelnut Vinaigrette

茴香,甜豆,桔子,青椒和榛果油醋汁

~ ~ ~

Goat Cheese, Baby Beets and Asian Greens rained with Balsamic Emulsion

山羊奶酪,甜菜根和绿色时蔬配意式香醋汁

~ ~ ~

Salad of Cucumber, Romaine Leaves, Cashew Nuts, Fresh Lime and Coriander Dressing

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



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黄瓜沙拉,罗纹生菜,腰果,青柠和香菜汁

~ ~ ~

Grilled Root Vegetable and Couscous Salad

扒根菜和中东小米沙拉

~ ~ ~

Potato Salad tossed with Olive Oil and Fresh Herbs

土豆沙拉配橄榄油和鲜香草

~ ~ ~

Californian Cobb Salad with Grilled Chicken and Sherry Vinaigrette

加州沙拉配扒鸡和雪利酒醋汁

~ ~ ~

Tabbouleh Salad, Grilled Eggplant and Moroccan Sesame Dressing

塔博勒沙拉,扒茄子和摩洛哥芝麻汁

~ ~ ~

Penne Pasta, Sun-Dried Tomatoes, Basil, Parmesan and Pine Nut Salad

意面沙拉,风干番茄,罗勒,奶酪和松子

~ ~ ~

Asian Soba Noodle Salad with Crisp Vegetable and Ginger Sesame Dressing

荞麦面沙拉配炸蔬菜和姜味芝麻汁

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### **Appetizing Platters**

(Choice of **three** of the following)

(请选择以下三种开胃菜)

Chilled Salmon, Asparagus, Lemon-Dill Couscous

鲜三文鱼,芦笋,柠檬莳萝中东小麦米

~ ~ ~

Greek Style Shrimp Salad, Feta Cheese, Olives, Onions, Peppers

希腊式虾仁沙拉,飞达奶酪,橄榄,洋葱,彩椒

~ ~ ~

Provincial Roasted Vegetable Display, Marinated Olives, Red Pepper Dressing

烤时蔬,腌橄榄,红椒汁

~ ~ ~

Cold Roasted Prawns with Curry, Coconut and Tomatoes

烤大虾配咖喱,椰奶和番茄

~ ~ ~

Miso-Glazed Salmon, Crisp Vegetables, Shiitake Mushrooms, Soba Noodles,

Sesame Ginger Dressing

味噌酱三文鱼,炸时蔬,香菇,荞麦面和芝麻姜汁

~ ~ ~

Half Seared Hawaiian Big Eye Tuna, Shaved Fennel, Endive, Citrus Fruits and Nashi Pear,

Vanilla Infused Olive Oil

煎夏威夷金枪鱼,茴香,玉兰菜,柑橘和梨

香草橄榄油汁

~ ~ ~

Lacquered Hoisin Duck Breast, Glass Noodles, Crisp Baby Bok Choy, Carrot-Ginger Dressing

海鲜酱香鸭胸,粉丝,炸小油菜,胡萝卜姜汁

~ ~ ~

Mandarin Chicken Salad, Crisp Lettuce, Cashew Nut, Asian Sprouts, Celery,

Crisp Flat Noodle, Miso-Peanut Vinaigrette

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柑桔鸡肉沙拉,生菜,腰果,豆芽,西芹  
炸脆面,味噌花生醋汁

~ ~ ~

Duck with Somen Noodles, Soy Ginger Dressing  
鸭丝寿面沙拉,酱油姜汁

~ ~ ~

Grilled Sirloin Steak Marinated with Ginger and Lemongrass, Grape Tomatoes,  
扒西冷牛排配姜和柠檬草,小番茄

~ ~ ~

Crisp Tofu, Snow Peas, Peppers and Sprouts with Soy Noodles and Ginger  
炸豆腐,荷兰豆,彩椒和豆芽配酱油姜茸面

~ ~ ~

Thai Beef Salad, Cucumber, Mint, Thai Basil  
泰式牛肉沙拉,黄瓜,薄荷,泰罗勒

~ ~ ~

Tuna Tataki with Soy and Sesame Emulsion  
生烤金枪鱼配酱油芝麻汁

~ ~ ~

Tomato and mozzarella cheese with basil dressing  
番茄和马祖里拉奶酪沙拉配罗勒汁

~ ~ ~

Blackened snapper fillet with relish  
黑煎加吉鱼柳

~ ~ ~ ~ ~

## **Boutique Composition of Crisp Greens**

Assorted Nuts, Dried Fruits and Pickled Vegetables  
Asian Vinaigrette, Creamy French and Thousand Island  
各种干果仁,水果和腌时蔬  
亚洲油醋汁,法式奶油和千岛汁

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## **Luscious Soups**

(Choice of **one** of the following)  
(请选择以下一种汤)

Soup of Crustaceans Scented with Coconut  
椰味海鲜汤

~ ~ ~

Roasted Tomato Soup, Reggiano Cheese Toast and Chive Crème Fraîche  
烤番茄汤,意大利奶酪,奶油细香葱

~ ~ ~

Miso Soup with Tofu, Wakame and Scallions  
日式酱汤配豆腐,裙带菜和青葱

~ ~ ~

Cream of Home Style Chicken and Vegetables  
奶油鸡肉蔬菜汤

~ ~ ~

Cream of Sweet Corn Soup with Crabmeat and Crisp Garlic Chips  
奶油玉米汤配蟹肉和干葱碎

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Creole Oyster Stew accompanied with Fried Okra  
烩克利奥尔蚝汤配秋葵

~ ~ ~

Authentic Thai Seafood Soup with Lemongrass  
泰式海鲜汤配香茅

~ ~ ~

Indian Cardamom infused Carrot Soup  
印度草果胡萝卜汤

~ ~ ~

Saffron Lobster Bisque with Garlic Crostini  
藏红花龙虾汤配蒜茸面包

~ ~ ~

Peking Duck Consommé with Tiny Mushrooms and Baby Leeks  
北京烤鸭清汤配蘑菇和小葱

~ ~ ~

Lemon Grass infused Coconut Prawn Bisque with Curry Leaves  
香茅味椰奶大虾浓汤配咖喱叶

~ ~ ~

English Pea Soup with Bacon Bits and Garlic Cream  
英式绿豆汤配培根和蒜茸奶油

~ ~ ~

Navy Bean Soup with Cheese Crouton  
白豆浓汤配奶酪吐司

~ ~ ~

Vine Ripened Tomato Bisque Perfumed with Basil and Sun-dried Tomato  
藤熟化番茄浓汤配香罗勒和风干番茄

~ ~ ~

Classical Potato, Leek and Bacon Soup  
大葱土豆培根汤

~ ~ ~

Szechuan Hot and Sour Seafood Soup  
四川海鲜酸辣汤

~ ~ ~

Herbal Essence of Chicken  
草本鸡肉汤

~ ~ ~

Chinois Style Sweet Corn Soup with Egg Drops  
中华风格蛋花粟米羹

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## **Hearty Bread of Flavors**

Selection of Soft and Hard Rolls  
精选软和硬面包

Accompanied with French Butter, Sunflower Margarine  
伴有法式黄油,植物黄油

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## **Main Entrees of Asian Woks and European Pans**

亚洲和欧洲美食

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

**Reds ~ Meat**

(Choice of **TWO** of the following)  
(请选择以下**两种**)

**Wok-Fried Sliced Beef Fillet**

Oyster Glaze and Wolfberries  
蚝油苟杞炒牛柳

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**Simmered Beef Flank and Potatoes**

Slow Braised with Miso and Kombu  
海带味噌汁烩牛肋和土豆

~ ~ ~

**Oven Braised Flank Steak with Asian Spices**

Maui Onion Relish  
亚洲香料烩牛肋

~ ~ ~

**Hoisin Glazed Duck Breast**

Sesame Seeds and Sauteed Green Onions  
蜜制海鲜鸭胸  
芝麻和炒绿洋葱

~ ~ ~

**Macadamia Crusted Rack of Lamb**

Ratatouille Vegetables  
坚果羊排  
烩时蔬

~ ~ ~

**Wok-Fried Tender Beef Dice**

with Black Pepper, Spring Onions and Hang Jiao Chili  
炒牛肉粒  
黑胡椒,洋葱和杭椒

~ ~ ~

**Herb Roasted Boneless Leg of Lamb**

Seated on Roasted Lyonnaise Potatoes  
香草烤无骨羊腿  
烤洋葱土豆

~ ~ ~

**Braised Beef Short Ribs with Tamarind**

Stir Fried Pea Shoots with Soy and Sesame  
罗望子烩牛小排  
芝麻酱汁炒豌豆

~ ~ ~

**Confit of Beef Skirt Steak**

Spiced Pepper Sauce  
油浸牛排  
五香胡椒汁

~ ~ ~

**Tea Smoked Crispy Duck Breast**

Orange Lemongrass Sauce  
茶熏鸭胸  
橙味柠檬草汁

~ ~ ~

**Stir-Fried Lamb Slices with Spring Onions**

Soy Sauce and Szechuan Pepper

洋葱爆羊肉  
酱油和四川花椒

~ ~ ~

**Char-grilled Tenderloin of Beef,  
Braised Pearl Onion and Balsamic Jus**

碳扒牛柳  
烩洋葱和香醋汁

~ ~ ~

**Wok-Fried White Pepper Beef**

Ginger and Spring Onions

白胡椒炒牛肉  
姜和洋葱

~ ~ ~

**Grilled Medallion of Lamb**

Vegetable Ratatouille and Thyme Sauce

扒羊柳  
烩蔬菜和百里香汁

~ ~ ~

**Wok-Fried Venison Fillet**

Fermented Black Bean

豆豉炒鹿肉

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**Whites ~Meat**

(Choice of **TWO** of the following)

(请选择以下两种)

**Oven-Roasted Thigh of Free Lance Chicken**

Grilled Portobello Mushrooms, Shallot Thyme Jus

烤鸡腿  
扒蘑菇,干葱百里香汁

~ ~ ~

**Parmesan Crusted Chicken Breast**

Scented with Rosemary and Roasted Garlic

烤奶酪鸡胸  
迷迭香烤蒜汁

~ ~ ~

**Roasted Baby Chicken with Lemon, Sage and Brown Butter**

Rested on Buttered Zucchini

烤春鸡配柠檬,鼠尾草和黄油  
黄油西葫芦

~ ~ ~

**"Fresh Blend" Coffee Glazed Pork Loin**

Grilled Pineapples

煎咖啡味猪柳  
扒菠萝

~ ~ ~

**Hong Kong Roasted Chicken**

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Accompanied with Dark Soy and Honey

港式蜜汁烤鸡

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**Chinese Style Spare Ribs**

Leeks, Spring Onions and Sesame Seeds

中式煎排骨

大葱,洋葱和芝麻

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**Sweet Soy-Ginger Glazed Free Range Chicken Breast**

Sautéed Udon Noodles and Onions

蜜姜汁鸡胸

炒乌冬面和洋葱

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**Stir Fried Chicken "Kung Poh"**

Snow Peas and Cashew nuts

宫保鸡丁

荷兰豆和腰果

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**Chicken Breast Stuffed with Wild Mushrooms and Pine Nuts**

Saffron Spinach and Roasted Tomato Coulis

鸡胸酿野蘑菇和松子

藏红花菠菜和烤番茄

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**Double Cut Pork Chop with Red Onion Jam**

Roasted Garlic Sauce

猪排配红洋葱酱

烤蒜汁

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**Roasted Pork Tenderloin**

Gingered Sweet Potatoes

烤猪柳

甜姜土豆

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**Tandoori Barbecued Cornish Game Hen**

Cardamom Pilaf Rice

印度烤鸡

小豆蔻肉菜烩饭

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**Honey Glazed Orange Chicken**

Pearled Couscous, Niçoise Olives, Raisins and Pine

蜜汁橙子鸡

中东小米,橄榄,葡萄干和松子

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**Medallions of Veal Tenderloin**

Cèpes Mushroom Reduction

煎小牛柳

牛肝菌蘑菇汁

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**Healthy Vegetables**

(Choice of **one** of the following)

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(请选择以下一种健康时蔬)

**Steamed Broccoli with Seafood**

Egg white "Nest"

海鲜蒸西兰花

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**Hong Kong Baby Kailan**

Home Made Special 'XO' Sauce

特制 XO 酱炒芥兰

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**Braised Cabbage with Sweet Beancurd Sticks**

Dried Shrimp and Carrots

烩卷心菜配豆腐

海米和胡萝卜

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**Asparagus with Roes of "Gold"**

Sauvignon Buerre Blanc

芦笋配鱼籽

白葡萄酒黄油汁

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**Prew Wan Pak**

A Vegetarian Medley - Hot and Sour

酸辣炒杂菜

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**Oven Baked Mushrooms of the Forest**

Truffle Olio Drizzle

烤蘑菇配黑菌橄榄油

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**Ragout of Spring Vegetables**

Cepes Mushroom Jus

烩时蔬

牛肝菌蘑菇汁

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**Ratatouille of Vegetables**

Braised Tomato Coulis

烩时蔬

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**Chaffing of Artichoke and Tomato**

Honey and Balsamic Jus

朝鲜蓟炒番茄

蜂蜜香醋汁

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**Composition of Beans and Lentils**

White Truffle Aioli

什锦烩豆

白菌蒜泥蛋黄酱

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**"Bouillabaisse" of Spring Vegetables**

Saffron Perfume and Garlic

烩蔬菜浓汤

藏红花和蒜

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### **Tua Yao Pad Prik Pow**

Stir-Fried Long Beans with Roasted Chili Sauce and Thai Basil  
炒豇豆配烤辣酱和泰式罗勒

~ ~ ~

### **Pad Pak Prik**

Fresh Vegetables Stir Fried with Garlic and Chili with Soya Sauce  
蒜茸辣椒炒时蔬

~ ~ ~

### **Braised Chinese Mushrooms**

Black Moss and Dark Soy  
烩什锦蘑菇

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### **Garden Picked Asparagus**

Buerre Blanc Gratin  
黄油芦笋批

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### **Starchy Works**

(Choice of **ONE** of the following)

(请选择以下一种)

Pumpkin Mousseline with Toasted Pumpkin Seed

南瓜慕司配香烤南瓜籽

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Pan-fried Garlic Polenta Cake with Fresh Herbs and Cheese

煎蒜味玉米饼配鲜香草和奶酪

~ ~ ~

Oven-Roasted Red Skin Potato with Rosemary and Olive Oil

烤土豆配迷迭香和橄榄油

~ ~ ~

Buttermilk Mashed Russet Potato

奶油土豆泥

~ ~ ~

Steamed Jasmine Rice with Lemongrass

蒸香茅茉莉香米饭

~ ~ ~

Classic Butter Rice Pilaf with Vegetables

精典黄油蔬菜烩饭

~ ~ ~

Baked Three Cheese Macaroni Pasta

三味奶酪焗通心粉

~ ~ ~

Sourdough Bread Pudding with Savory Herbs

香草发酵面包布丁

~ ~ ~

Vegetarian Yang Chow Fried Rice

扬州蔬菜炒饭

~ ~ ~

Mushroom Pasta with Sautéed Spinach

蘑菇炒意面配菠菜

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Vegetable Cannelloni with Roasted Fennel and Basil Sauce

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意式蔬菜卷配烤茴香和罗勒汁

~ ~ ~

**Pad Thai Mangsawirat**

泰式面配蔬菜豆腐,青柠和花生

~ ~ ~

**Trio Cheese Potato au Gratin**

三味奶酪焗土豆

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**Grilled Tofu and Portobello Mushroom**

扒豆腐和蘑菇

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**Herbed Celeriac and Pumpkin Puree**

香草根芹南瓜泥

~ ~ ~

**Sausage Rice Pilaf with Fresh Herbs and Peppers**

香肠烩饭配鲜香草和彩椒

~ ~ ~

**Potato Dauphinoise**

奶酪焗土豆批

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**Braised Ee Fu Noodles with Enoki and Leeks**

烩金针菇伊夫面和大葱

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## **On the Fishing Lines**

(Choice of **ONE** of the following)

(请选择以下一种鱼)

### **Pan-fried Fillet of Malabar Snapper**

Tomato Compote and Saffron Cream Sauce

煎加吉鱼柳

番茄酱和藏红花奶油汁

~ ~ ~

### **Confit of Norwegian Salmon with Liquorice**

Cherry Tomato and Fennel

甘草油浸挪威三文鱼配樱桃番茄和茴香

~ ~ ~

### **Dill Marinated Escalope of Chilean Seabass**

Cilantro Oil, Carrot Emulsion

煎刁草腌鲈鱼

芫荽油和胡萝卜汁

~ ~ ~

### **Steamed Fillet of Snapper**

Lemongrass and Shiitake Mushrooms

香茅蘑菇蒸加吉鱼柳

~ ~ ~

### **Seared Fillet of Salmon with Asian Spices**

Spicy Eggplant Puree

亚洲香料煎三文鱼柳

香辣茄泥

~ ~ ~

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**Baked Halibut with Olive Compote**

Roasted Artichoke and Veal Jus

焗比目鱼配橄榄酱

烤洋蓍芯和小牛汁

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**Seared Snapper with Arugula**

Shaved Fennel and Citrus Vinaigrette

煎炸加吉鱼配芝麻菜

茴香和柑橘油醋汁

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**Nori Crusted Fillet of Salmon**

Green Tea Beurre Blanc

日式紫菜三文鱼柳

绿茶黄油汁

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**Fillet of Seabass with Crispy Nut Crust**

Curry Carrot Emulsion

煎海鲈鱼柳

咖喱胡萝卜汁

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**Seared Red Snapper on Pearled Saffron Couscous**

Mediterranean Vegetables

煎加吉鱼配藏红花中东小米和地中海时蔬

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**Grilled Tuna**

Mixed Greens, Roasted Potatoes

扒金枪鱼

混合蔬菜,烤土豆

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**Seared Swordfish Steak with Grilled Pineapple**

Passionfruit Vinaigrette

煎旗鱼排配扒菠萝

热情果油醋汁

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**Orange Glazed Black Grouper**

Stir Fried Baby Bok Choy

蜜橙石斑鱼柳

炒小油菜

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**Baked Fillet of Seabass**

Buttered Zucchini and Glazed Carrots

烤鲈鱼柳

黄油西葫芦和胡萝卜

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**Miso and Honey Glazed Chilean Sea Bass**

Cha Soba and Konbu Dressing

味噌蜜汁煎鲈鱼

茶荞麦面和海带汁

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**In the Seafood Haul**

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(Choice of **ONE** of the following)  
(请选择以下一种海鲜)

**Crispy Breaded Prawns**

Deep Fried Curry Leaves

炸脆虾~炸咖喱叶

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**Stir Fried Clams with "XO Sauce"**

Chinese Broccoli

XO酱炒蛤蜊

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**Red Thai Curry with Seafood**

Thai Sweet Basil Leaves and Coconut Milk

泰式红咖喱炒海鲜~罗勒叶和椰奶

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**Kung Thord Krathiem Prik Thai**

Fried River Prawns with Garlic and Pepper

蒜茸胡椒炒大虾

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**Shellfish with Braised Leeks**

Chablis Wine and Tomato

白葡萄酒番茄烩海鲜

~~~

**Goong Tawd Gratiem Priktae**

Garlic-Peppered Shrimp

炸蒜茸胡椒虾卷

~~~

**Chinese Herbal Mussels**

Aged Hua Teow

中式香草花雕烩海虹

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**Broccoli Phad Plamuek**

Sautéed Broccoli with Squid in Oyster Sauce

蚝油炒西兰花和鱿鱼

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**Seafood Bouillabaisse with Saffron**

Baby Potatoes and Dill

藏红花烩海鲜~小土豆和刁草

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**Steamed Blue Mussels**

with Chablis Wine and Herbs

香草白酒蒸海虹

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**Cereal Coated Scallops**

Wok Fried Sugar Peas

麦片带子炒甜豆

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**Wok-Fried Squid with Lime Leaf**

Spring Onion Bulbs and Ginger

炒鱿鱼配柠檬叶~小洋葱和姜

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**Steamed Butterfly Prawns**

Our Chefs will be delighted to assist with any dietary requirement



# Hilton

BEIJING

北京希尔顿酒店

with Minced Garlic and Cilantro

蒜茸芫荽蒸蝴蝶虾

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### **Clam, Mussel and Oyster Nage**

Sake, Root Vegetables and Japanese Seaweed

蛤蜊,海虹和生蚝

日式米酒,根菜和日式紫菜

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### **Italian Seafood Casserole**

Flavored with Fresh Herbs and Cheese

意大利烩海鲜

鲜香草和奶酪

### **From the Pastry Shop**

(Choice of **EIGHT** of the following)

(请选择以下八种甜点)

Coconut Tart with Cream

奶油椰子挞

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Mango Mille Feuille

芒果千层酥

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Toasted Strawberry Panna Cotta

草莓意式糕

~~~

Manjari Chocolate Torte

巧克力塔

~~~

Ginger Crème Brûlée, Cinnamon Twist

姜味焦糖布丁

~~~

Key Lime Pie with Hazelnut Tuile

柠檬派配榛果脆饼

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Creamy Passion Fruit and Pineapple Tart with Mascarpone Cream

奶油热情果菠萝塔配马斯卡布尼奶酪

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Black and White Mousse with Toasted Pecan Crust and Raspberry Caramel

双色慕司配山核桃和焦糖树莓

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Caramelized Apple Almond Tartlet with Candied Pine Nuts

焦糖苹果杏仁塔配蜜糖松子

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Strawberry and Ivory Chocolate Charlotte, Passion Fruit Jam

草莓巧克力水果布丁,热情果酱

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Bread and Butter Pudding with Lemongrass Scented Vanilla Cream

黄油面包布丁配柠檬草香草奶油

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Salted Caramel Chocolate Tart

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



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BEIJING

北京希尔顿酒店

咸味焦糖巧克力塔

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Coconut Cream Pie and Mango Glazed Bananas

奶油椰茸派配芒果和香蕉

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Pineapple Cheese Cake with Candied Macadamia Nuts

菠萝奶酪蛋糕配蜜糖坚果

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Red Dates and Vanilla Panna Cotta

红枣香草意式糕

~ ~ ~

Almond Blueberry Tea Cake

杏仁蓝莓茶味蛋糕

~ ~ ~

Mini Apple Strudel

迷你苹果卷

~ ~ ~

Ricotta Cheese Cake with Strawberries

意大利奶酪蛋糕配草莓

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Truffle Chocolate Cake with Caramel Mousse

黑菌巧克力蛋糕配焦糖慕司

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Inverted Apricot Polenta Cake

杏味玉米糕

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Cherry Tart with Lemon Thyme Crème Fraîche

樱桃挞配奶油柠檬百里香

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Refreshing Tropical and Seasonal Fruits

新鲜时令水果盘

**Freshly Brewed Coffee, Decaffeinated Coffee  
Hilton Fine Selection of Teas**

**RMB 320 + 15% surcharge per guest**

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