

INTERNATIONAL PLATED BREAKFAST



AUTHENTIC SELECTION

Liquid Essence

(Please select **one** of the following)
(请选择以下其中一种)

Orange, Grapefruit, Pineapple,
Apple, Tomato, V8 Vegetable Juice
橙汁,西柚汁,菠萝汁
苹果汁,番茄汁,V8 蔬菜汁

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#### Garden Picks

Display of Sliced Seasonal Fresh Fruit, Melon and Berries  
时令水果盘,瓜和莓子

(Please select **one** of the following)  
(请选择以下其中一种)

Lychee and Peach Compote  
糖浸荔枝和桃

Grape Compote  
糖浸葡萄

Apple and Cinnamon Compote  
糖浸桂皮味苹果

Melon and Star Anise Compote  
糖浸大料味香瓜

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Dairy

Selection of Natural or Fruit Yogurts
精选原味和果味酸奶

(Please select **one** of the following)

Low Fat / Skim, Raspberry, Papaya, Mango, Strawberry
(请选择以下其中一种)

低糖/无糖,树莓,木瓜,芒果,草莓

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#### Cereals

(Please select **one** of the following)  
(请选择以下其中一种)

Corn flakes, Coco pops, All Bran, Special K, Rice Krispies and Raisin Bran  
served with skim, fresh or soy milk

玉米片,可可米,全麦维,香脆麦米片,卜卜米和葡萄麦维  
脱脂牛奶,鲜奶或豆奶

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From the Pastry Ovens

(served on the table)

(摆在桌子上)

Danish Pastries, Croissants, Healthy Muffins,
White and Whole-wheat Toast and Assorted Bread Rolls

Our Chefs will be delighted to assist with any dietary requirement



Hilton

BEIJING

北京希尔顿酒店

Banana Bread and Carrot Bread

丹麦西饼,牛角包,小松饼
白和全麦吐司与小圆面包
香蕉包和胡萝卜面包

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Fruit Preserves, Marmalade, Honey, Butter and Margarine

果酱,桔子酱,蜂蜜,黄油和植物黄油

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Freshly Prepared Farm Fresh Eggs

(Please select **one** preparation from the following)

(选择以下其中一种准备)

Scrambled, Sunny Side-up, Poached Egg, Egg Benedict on Toast or Plain Omelette accompanied with

炒蛋,单面煎蛋,水波蛋,荷兰汁水波蛋与白吐司或原味蛋卷

(Please select **three** of the following)

(请选择以下其中三种)

Crisp Apple wood Smoked Bacon

苹果木熏培根

Honey Cured Ham

蜜汁火腿

Breakfast Sausages

早餐香肠

Hash Brown Potatoes

土豆饼

Baked Beans in Tomato Sauce

番茄焗豆

Sautéed Seasonal Vegetables and Mushrooms

炒时令蔬菜和蘑菇

Roasted Bell Peppers

烤彩椒

Sautéed Cherry Tomatoes

炒樱桃番茄

Griddled Shiitake Mushrooms

煎磨菇

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Asian Hot Breakfast

亚洲风味早餐

(Please select **one** of the following)

(请选择以下其中一种)

Freshly Steamed Dim Sum

(Har Gau, Siew Mai, Glutinous Rice Wrapped in Lotus Leaf and Crystal Dumplings)

广式蒸点

(虾饺, 烧麦, 荷叶糯米饭和水晶饺)

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Grilled Salmon Fillet

Teriyaki Sauce, Wilted Spinach and Rolled Sweet Omelette

扒三文鱼柳

日式烧汁,菠菜和煎蛋卷

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Stir-fried Noodles with Chinese Vegetables

中式蔬菜炒面

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Asian Seafood Fried Rice

海鲜炒饭

Our Chefs will be delighted to assist with any dietary requirement

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Chicken, Fish, Pork or Two-Egg Congee with Condiments  
鸡肉, 鱼肉, 猪肉或蛋花粥配小料  
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Recommended Additions
厨师长特别推荐

Oak Wood Smoked Salmon with Sour Cream
橡木熏三文鱼配酸奶油
45 rmb per person
每位人民币45元

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A Selection of Fine Cheeses with Traditional Condiments  
精选奶酪配传统小料  
**35 rmb per person**  
每位人民币35元

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Selection of Sliced Deli Charcuterie
Parma Ham, Coppa Ham, Pastrami and Corned Beef
巴拿马火腿, 库巴士风干火腿, 烟熏牛肉肠和盐腌牛肉
35 rmb per person
每位人民币35元

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Hot Oatmeal, Brown Sugar, Berries and Maple Syrup  
热燕麦片, 棕糖, 莓子和枫树糖浆  
**25 rmb per person**  
每位人民币25元

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Breakfast Quiche
(Please select one)
(请选择以下其中一种)

Smoked Salmon and Cream Cheese
熏三文鱼和奶油芝士派
Quiche Lorraine
奶油猪肉派
Wild Mushroom and Brie
法式奶酪野蘑菇派
Vegetable-Basil
罗勒时蔬派
30 rmb per person
每位人民币30元

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**Cream Cheese Display**  
(Please select one)  
(请选择以下其中一种)  
**25 rmb per person**  
每位人民币25元

Smoked Salmon Cream Cheese  
熏三文鱼奶油芝士  
Vegetable Cream Cheese  
蔬菜奶油芝士  
Strawberry Cream Cheese  
草莓奶油芝士

**CNY250.00+15% surcharge per person**

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