



中文 | ENGLISH

介绍

无论您的会议是怎样的规模或者主题，我们都会运用丰富的美食智慧为您打造实至名归、原汁原味的午餐、茶歇以及晚餐。比如，我们的“本地风味”菜单，以当地风土人情为灵感，独具地域特色的搭配，并采用了当地当季最时鲜的原料。而我们的“世界厨房”菜单，则充分展示了大厨们的全球智慧及经验，让世界各地的现代经典美食荟萃一堂。更重要的是，无论是哪一种菜式，我们都尽可能选择当地的、最新鲜、最天然的原料。只需在页面底部的导航条上点击您想要的菜单，即可查看相关选项。当然，我们的厨师团队将乐意与阁下合作，定制您自己的行家菜单，让回味更无穷。

要素



本地美食

以当地风土人情为灵感，独具地域特色的搭配，并采用了当地当季最时鲜的原料。



环球佳肴

以我们广博的全球智慧，精心呈现当代经典菜式。



美味佐餐



素食美味



美味佐餐

冷食

英式三文鱼薄饼配鱼子酱
洛林馅饼
鸡蛋培根泡芙

热食

日式大虾天妇罗
墨西哥辣肉酱配玉米片

比萨

辣味火腿比萨
海鲜比萨

甜食

意大利甜奶冻
干果面包
巧克力布丁

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本地美食

- 凉拌蜆皮
- 生拌活海参
- 黄瓜金针菇
- 凉拌螺片
- 三鲜焖子
- 家焖黄鱼
- 海味全家福
- 盐水海虾
- 大连炒饭
- 时令鲜果盘
- 西米露
- 拔丝苹果
- 椒盐里脊
- 大连海鲜酸辣汤

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环球佳肴

海虾，扇贝，蛤蜊，海螺配以鸡尾酒汁，柠檬和红酒醋
精选冷切肉盘
烟熏挪威三文鱼
凯撒沙拉
德式薯仔沙拉
车里番茄
川味口水鸡
什锦寿司六款
各式精选刺身配以酱油，姜片和日本芥末
蘑菇奶油汤配各式面包和牛油
孜然羊肉
洋葱猪扒
焗千层薯
糖醋赤鱼柳
葱姜炒虾

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环球佳肴

红烧排骨
季节时蔬
蘑菇焖伊面
扬州炒饭
烤特级牛眼肉
烧牛西冷
土耳其烤羊排
苹果塔
巧克力果仁蛋糕
芒果慕斯蛋糕
绿茶蛋糕
大理石芝士蛋糕
时令鲜果盘
冰激凌



素食美味

开胃菜

地中海式扒蔬菜盘
法式蔬菜批
蔬菜条
日式豆腐
意式番茄芝士盘

汤

意式蔬菜汤
法式洋葱汤

主菜

普罗旺斯意面
西班牙红花饭
多菲内焗土豆
中式炒素面



素食美味

主菜

意大利蔬菜千层面

甜品

皇家巧克力蛋糕

美式芝士蛋糕

草莓慕斯

樱桃派

餐后点心



美味佐餐

冷食

生蚝金字塔

意大利火腿配薄脆

蔬菜酥皮挞

~

甜食

马卡龙甜饼

水果塔

玛德琳蛋糕

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本地美食

大连特色哈喇周打汤

~

香煎三鲜焖子

~

大馅海螺水饺

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环球佳肴

奶油蘑菇汤配菌油

~

烤牛柳配芥末土豆泥什锦蔬菜和小蘑菇小洋葱汁

~

柠檬巧克力挞配香草汁，咖啡和茶

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素食美味

地中海式扒蔬菜盘

~

蘑菇卡布奇诺

~

意大利蔬菜千层面

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素食美味



美味佐餐

千层三文鱼配鱼子酱青葱

~

意大利火腿配薄脆

~

牛肝菌馅饼

~

马卡龙甜饼, 水果塔, 玛德琳蛋糕

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本地美食

凉拌海蜇

~

紫菜蛋花汤

~

蒜茸开边大虾海鲜酱窝蛋饭

~

豆沙春卷

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环球佳肴

店制烟熏三文鱼配海胆鱼子酱青苹果沙拉

~

鹅肝花菜汤

~

烩澳洲牛脸肉配意大利面和蔬菜

~

意式焦糖香草奶冻配焦糖樱桃香橙汁，咖啡或茶

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素食美味

地中海式扒蔬菜盘

~

蘑菇卡布奇诺

~

意大利蔬菜千层面

~

皇家巧克力蛋糕, 餐后点心

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四式佳肴

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



LIGHT

Cold Selection

Norwegian Smoked Salmon on Scones with Carviar and Sour Cream

Quiche Lorraine

Egg and Bacon Puff

Hot Selection

Prawns Tempura

Chilli Con Carne with Corn Chips

Pizza

Diavola

Di Mare

Dessert

Panna Cotta

English Fruit Cake

Chocolate Pudding



LOCAL DISHES

- Jelly Fish Salad
- Marinated Sea Cucumber
- Cucumber and Mushroom Salad
- Sliced Sea Snail with Ginger
- Panfried Potato Jelly with Seafood
- Braised Yellow Fish
- Dalian Seafood Casserole
- Poached Prawn with Sea Salt
- Fried Rice Dalian Style
- Seasonal Fruit
- Sago
- Apple in Hot Toffee
- Deep-fried Pork Chop in Salt & Peper Powder
- Dalian Seafood Hot & Sour Soup

INTRODUCTION | BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS



WORLD KITCHEN

Prawns, Sea Scallop, Clams, Sea Snail
With Cocktail Sauce, Lemon Vinegrette
Selection of Charcutiere
Smoked Salmon Platter
Caesar Salad
Potato Salad with Crispy Bacon
Roasted Cherry Tomato
Sichuan Poached Chicken with Chili Peanut Sauce
Caesar Dressing, Thousand Island, Balsamic, Mayonnaise
Crouton, Crispy Bacon, Pickled, Olive, Cocktail Onion and Lemon
Sushi Bar
Sashimi Selection
Soy Sauce, Pickled Ginger and Wasabi
Wild Mushroom Cream Soup
Homemade Bread and Butter
Wok-fried Lamb with Cumin
Panfried Pork Chop Onion Pepper Sauce
Gratin Dauphinoise
Stir Fried Fish in Sweet and Sour Sauce
Sautéed Dalian Prawns with Ginger and Leek

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WORLD KITCHEN

Red Braised Pork Ribs
Seasonal Vegetable
Braised E-Fu Noodle with Mushroom
Yangzhou Fried Rice
Roasted Prime Beef Ribeye
Roasted Beef Sirloin
Roasted Rack of Lamb
Black Pepper Sauce and Mustard
Apple Tart
Chocolate Nuts Cake
Mango Mousse Cake
Green Tea Cake
Marble Cheese Cake
Seasonal Sliced Fruit
Ice Cream Station



VEGETARIAN

Appetizer

Extra Vinegar Olive Oil Marinated Vegetable Mediterranean Style
Vegetable Terrine
Vegetable Crutide with Chips
Japanese Tofu with Soya Sauce
Tomato & Mozzarella

Soup

Minestrone
French Onion Soup

Main Course

Linguin Sauce Provencale
Saffron Risotto
Gratin Potato
Fried Noodle with Vegetable

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VEGETARIAN

Main Course

Overbaked Vegetable Lasagne

Dessert

Royal Chocolate ruffle Cake T

Marble Cheese Cake

Strawberry Mousse

Cheery Pie

Petits Fours



LIGHT

Cold Selection

Oyster Pyramid

Rosemary Bread with Prociutto

Vegetable Puff Pastry

~

Dessert

Macaroon

Fruit Tart

Madeleine

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LOCAL ORIGINS

Dalian Clam Chowder

~

Pan-fried "Men Zi"

~

Dumpling of Dalian Sea Snail

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WORLD KITCHEN

Truffle Scented Cream of Wild Mushroom

~

Roasted Beef Tenderloin

Wasabi Butter Mash Potato ,Vegetable Bandole, Marchand De Vin Sauce

~

Lemon Cream Chocolate Tart with Vanilla Sauce

Freshly Brewed Coffee and Tea

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VEGETARIAN

Grilled Marinated Vegetable Mediterranean Style

~

Mushroom Cappuccino

~

Vegetable Lasagne

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LIGHT

Millefeuille of Smoked Salmon with Caviar and Chives

~

Rosemary Bread with Prociutto

~

Porcini Mushroom Quiche

~

Macaroon. Fruit tart. Madeleine

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LOCAL ORIGINS

Jelly Fish Salad

~

Nori Egg Soup

~

Casserole Rice with Prawns

~

Red Bean Paste Spring Roll

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WORLD KITCHEN



Homemade Smoked Salmon
With Sea Urchin, Salmon Roe and Green Apple Salad

~

Velouté of Cauliflower
With Foie Gras and Herb Oil

~

Braised Australian beef Cheek
With Fresh Pasta and Vegetable

~

Vanilla Pana Cotta
Caramelize Cherry and Orange Couli

~

Coffee or Tea

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VEGETARIAN

Extra Olive Oil Marinated Vegetable Mediterranean Style

Mushroom Cappuccino

Vegetable Lasagne

Royal Chocolate Truffle Cake

Petits Fours

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