

# TASTE OF WALDORF ASTORIA 赏味华尔道夫

*Last year, five emerging James Beard Foundation chefs  
headed to Waldorf Astoria properties in The Roosevelt New Orleans,  
Orlando, Amsterdam, Jerusalem, Beijing, where they collaborated  
with a Master Chef to create a signature recipe for the new Taste of Waldorf Astoria.*

*The winning dish from Waldorf Astoria Beijing, “Jing Roll” is now  
presented with original recipe to be tasted by gourmets at  
Brasserie 1893 with specially designed menu featuring the signature dishes.*

2016年，第二届“赏味华尔道夫”国际美食烹饪大赛拉开序幕，  
詹姆斯比尔德基金会的五位新锐大厨前往华尔道夫酒店及  
度假村位于罗斯福新奥尔良、奥兰多、阿姆斯特丹、耶路撒冷、  
北京五座城市的酒店，与酒店大厨共同协作，创造出新的赏味华尔道夫菜品。

经过层层角逐，来自北京华尔道夫酒店的“紫玉京味卷”问鼎冠军菜肴，  
这道菜品风味十足，精致独特。北京华尔道夫酒店的冠军主厨更  
结合各式招牌佳肴，精心定制赏味华尔道夫套餐，为宾客缔造味蕾的奢享时光。

## *Taste Of Waldorf Astoria Set Menu* 赏味华尔道夫套餐菜单

RMB 1560\* / two person  
人民币 1560\* 元 / 双人臻享套餐

### COLD APPETIZER

ASPARAGUS AND FETA CHEESE SALAD, Mache / Cucumber / Feta / Avocado /  
Raspberries / Toasted Linseed / Lemon Ginger Dressing  
芦笋芝士沙拉，玉米菜 / 黄瓜 / 飞达芝士 / 鳄梨 / 蔓越莓 / 薄荷 / 柠檬姜味亚麻籽汁

### WARM APPETIZER

JING ROLL, 2016 Taste of Waldorf Astoria Winning Dish by Executive Chef Benoit Chary  
Napa Cabbage Wagyu Beef Roll / Black Mushrooms / Hoisin Sauce / Salted Duck Egg / Purple Sweet Potato  
紫玉京味卷，“2016年赏味华尔道夫”冠军菜品  
和牛 / 黑木耳 / 中式海鲜酱 / 咸蛋黄 / 山药松露茸 / 芝麻脆饼

### MAIN COURSE

CHILEAN SHORT RIB WAGYU BEEF MB8, Roasted Vegetable / Truffle Potato / Tomato Veal Jus  
智利 8 级和牛牛肋排，时令蔬菜 / 松露土豆泥 / 牛肉原汁  
BOSTON LOBSTER FLAMBÉ, Brandy Potato Fondante / Bisque / Tomato Casserole  
波士顿龙虾，黄油土豆 / 龙虾番茄汁

### DESSERT

CHOCOLATE SOUFFÉ, Raspberry Panna Cotta / Vanilla Ice Cream  
巧克力蛋奶酥，树莓意大利香草布丁 / 香草冰淇淋

INCLUDING 2 GLASSES OF LOUIS ROEDERER CHAMPAGNE  
畅享两杯路易王妃香槟