

## Dear Guests!

Indulge yourselves.

Enjoy a modern culinary experience guaranteed to delight and excite both you and your guests. If catering is done properly, becoming a spectacle in its own right, your party will be a memorable event for all the right reasons.

From the decorations and flowers all the way to the menu, and from the menu card to the music: we will arrange everything in line with your party theme.

Please consider the following menu proposals as recommendations for special occasions, e.g. weddings, birthdays, stand-up receptions, business dinners and all types of parties and celebrations.

All proposals apply to groups of 20 or more persons. These recommendations have been put together by our head chef and can of course be combined freely and flexibly in accordance with your requirements. You are also welcome to create your own individual menu at any time – our team will be happy to arrange a meeting to discuss your ideas. For organisational reasons, we request that you select the same menu for all your guests. However, you are of course welcome to order additional vegetarian dishes for the main course.

Our events generally last no longer than max. 1.00 am; should you wish the restaurant to remain open beyond this official closing time, you must make appropriate arrangements with the restaurant management.

Of course we can also help you to find a solo entertainer or a band to provide music during your event.

These proposals are valid until 31/06/2010.

Please, do not hesitate to contact us: +49 89/38 38 73-14.

The Restaurant at the Chinese Tower team



## Canapées for your aperitif

- With herb cream cheese, Brie de Meaux, pear confit	€ 3.00
- With smoked salmon, red onion, dill	€ 2.80
- With Italian ham, rocket, tomato	€ 2.80
- Salmon tartare, shallot, dill	€ 3.00
- Angus beef tartare with lime and olive oil	€ 3.00
- Tuna tartare, olive, chervil	€ 3.50
- Salami, artichoke, parsley	€ 2.80
- Light duck paté, melon, mint	€ 3.00
- Bavarian cheese spread, monastery cheese, radishes	€ 2.80
- Tomato, Mozzarella, basil	€ 2.80
- Radish cream cheese, Coulommier, apple-ginger confit	€ 3.00
- With duck rilette, duck breast, mango	€ 3.50
- Rocket cream cheese and Brie de Meaux	€ 2.80
- Ham, pickled sweet peppers, chives	€ 2.80

## Finger food for your aperitif

- Grissini wrapped in raw ham	€ 2.80
- Mini choux pastry doughnuts with cream cheese and nuts	€ 2.80
- Prawn in tempura batter with sweet and spicy chilli sauce	€ 3.00
- Mini spring rolls stuffed with vegetables	€ 2.80
- Seafood deli, small seafood-stuffed pastries	€ 2.80
- Samosa, triangular vegetable-filled pastries	€ 2.80
- Yakitori, chicken skewer on Asian salad	€ 3.00
- Rockefeller rock oyster au gratin on leaf spinach	€ 4.00

All the food is served on platters or small plates. At least 20 servings of each item should be selected. Depending on the duration of the aperitif, we recommend 3-5 items per guest.



## Menu 1

**Mixed greens in a Hippenbrick bowl  
with young sprouts and smoked duck breast** € 11.00

Tomato essence  
with small ravioli  
served in a glas  
EXTRA COURSE € 5.50

**Filet of Dorade Royal  
on rice with vegetables and duo of sauces** € 12.00 / € 18.50

**Fried beef loin, medium rare  
with cep jus, gratinated potatoes  
and stuffed romana** € 18.50

Coulommier  
French soft cheese  
with apple-ginger confit  
EXTRA COURSE € 6.50

**Duo of chocolate mousse  
with cherry ice cream and Amaretto foam** € 7.00



## Menu 2

**Carpaccio of air-dried beef loin  
with Parmesan cheese and small antipasti** € 10.50

Minestrone made with fresh vegetables  
with pesto and Parmesan cheese  
EXTRA COURSE € 5.50

**Prawns on a lemongrass skewer  
on tomato and basil fettuccine  
with lime froth** € 11.50 / € 21.00

**Saddle of lamb with a herb crust,  
mashed potatoes with garlic  
and small ratatouille** € 19.00

Goat's cheese fried in raw ham  
with pear confit  
EXTRA COURSE € 6.50

**Amarettini parfait with bitter chocolate sauce  
and mixed berries** € 5.50



## Menu 3

**Smoked salmon tartlet with tomato jelly,  
lemon crème fraîche,  
frisée and lamb's lettuce** € 11,00

Consommé with old sherry  
and small goose liver dumplings  
EXTRA COURSE € 5.50

**Filet of pike-perch on pepper-courgette pearl barley  
with herb Riesling sauce** € 11.50 / € 17.50

**Saddle of veal medallion  
with mushroom tagliatelle  
and mixed vegetables** € 21.50

Brie de Meaux  
French soft cheese  
with baked sage  
EXTRA COURSE € 5.50

**Tonka bean mousse with pastry,  
sour cream and chili flavored ice cream** € 6.50



## Menu 4

**Variation of Mediterranean vegetables  
and Vitello tonnato with fried caper blossoms** € 11.50

Mushroom cream soup  
with purple crisps  
EXTRA COURSE € 6.50

**Filet of John Dory on leaf spinach  
with curry-cocos foam and steamed rice** € 11.00 / € 17.00

**Fried duck breast, medium rare  
with green beans, tomatoes  
and potato roll** € 16.50

Two kinds of cheese  
with flambéed grapes and almonds  
EXTRA COURSE € 5.50

**Apple tart with bourbon vanilla sauce,  
mixed berries and walnut ice cream** € 6.50



## **Menu Vegetarian**

**Vegetable terrine  
with marinated cream cheese,  
yoghurt foam and arugula-tomato salad** € 10.50

Herb cream soup  
with vegetable pearls  
EXTRA COURSE € 4.50

**Baked Dim Sum  
with spicy wok vegetables** € 10.00 / € 15.50

**Spinach crêpe  
with light gorgonzola sauce,  
fried oyster mushrooms and buttered potatoes** € 12.50

**Apricot-curd strudel  
with fruit sauce and vanilla ice cream** € 6.00



## **Menu 1 Bavarian**

**Carpaccio of prime boiled veal  
with vinaigrette of shallots and radishes  
and mixed greens** € 10.00

Beef consommé  
with slices of pancake and chives  
EXTRA COURSE € 4.00

**Crispy fried filet of pike perch  
on watercress pearl barleys** € 11.50 / € 18.00

**Braised cheeks of beef  
with glazed vegetables  
and mashed potatoes** € 16.00

**Curd cheese mousse with vanilla foam  
and marinated raspberries** € 6.00



## **Menu 2 Bavarian**

**Jelly of prime boiled beef  
on red radish and mixed watercress** € 9.50

Essence of oxtail with old sherry  
under a puff pastry crust  
EXTRA COURSE € 6.50

**Poached filet of arctic char  
with Riesling foam and vegetable rice** € 11.00 / € 17.00

**Saddle of suckling pig with Bavarian cabbage  
and bread dumpling** € 17.00

**Cream cheese strudel with vanilla ice cream** € 6.00



## **Menu 3 Bavarian**

**Mousse of smoked trout with pastry  
and mixed greens**

**€ 10.50**

Turnip cabbage cream soup  
with mixed watercress and croutons  
EXTRA COURSE € 5.50

**Mushrooms in cream sauce  
with pretzel dumpling**

**€ 8.00 / € 11.00**

**Prime boiled beef  
with horseradish sauce,  
parsley potatoes and root vegetables**

**€ 14.50**

**Marbled Bavarian Cream  
with marinated berries**

**€ 6.00**



## Put your own menu together from the following dishes

### Starters

Mixed greens in a Hippenbrick bowl with sprouts and smoked duck breast	€ 11.00
Variation of Mediterranean vegetables, Vitello tonnato, fried caper blossoms	€ 11.50
Smoked salmon tartlet with lemon crème fraîche, frisée and lamb's lettuce	€ 11.00
Carpaccio of air-dried beef loin with Parmesan and small antipasti	€ 10.50
Mixed greens with fried mushrooms, bacon and croutons	€ 8.50

### Entrée / Main Course

Filet of John Dory with spinach and curry-coconut foam and steamed rice	€ 11.00 / € 17.00
Filet of Dorade Royal on rice with vegetables and duo of sauces	€ 12.00 / € 18.50
Prawns on a lemongrass skewer, tomatoes and fettuccine	€ 11.50 / € 21.00
Filet of pike perch, pepper-courgette pearl barleys, herb Riesling sauce	€ 11.50 / € 17.50
Baked Dim Sum with spicy wok vegetables	€ 10.00 / € 15.50

### Main Course

Saddle of veal medallion with mushroom tagliatelle and mixed vegetables	€ 21.00
Duck breast with beans, tomatoes and potato roll	€ 16.50
Medallions of pork with vegetable tartlet and mushroom tagliatelle	€ 15.00
Back of lamb with a herb crust, mashed potatoes with garlic and ratatouille	€ 19.00
Prime boiled beef with horseradish sauce, parsley potatoes, root vegetables	€ 14.50

### Dessert

Apple tart with bourbon vanilla sauce, mixed berries and walnut ice cream	€ 6.00
Apricot-curd strudel with fruit sauce and vanilla ice cream	€ 6.00
Duo of chocolate mousse with cherry ice cream and Amaretto foam	€ 7.00
Amarettini parfait with bitter chocolate sauce and mixed berries	€ 5.50



## **Chinaturm Brunch € 32.50**

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**Brunch is served between 10.30 am and 2.00 pm**

### Breakfast

Beverages: Coffee specialities, tea and hot chocolate  
Croissant and Danish pastry  
Baguette, bread baked in a wood-fired oven, pretzels and rolls  
Butter and cream cheese  
Various jams and honey  
Sausage and ham specialities  
Selection of cheeses with grapes  
Munich veal sausage with sweet mustard  
Fried and scrambled eggs either with ham or fresh herbs

### Starters

Tomato and Mozzarella with basil  
Selection of hams with radishes  
Prawn cocktail with pears and calypso sauce  
Marinated vegetables

### Salads

Potato salad, cucumber salad, cabbage salad, carrot and pineapple salad  
Mixed leaf salad with Italian dressing



**Chinaturm Brunch € 32.50**  
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Hot dishes

Rolled suckling pig roast with dark beer sauce  
Slices of turkey in a creamy mushroom sauce  
Ravioli stuffed with ricotta and vegetables in sage butter  
Medallion of salmon on leaf spinach with Riesling sauce

Side dishes

Potato dumplings, buttered spaetzle, parsley potatoes,  
mixed vegetables

Desserts

Apricot strudel with vanilla sauce  
Salad of seasonal fruits and berries  
Marbled Bavarian Cream

**Brunch is served between 10.30 am and 2.00 pm**



## **Bavarian Buffet € 39.00**

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### Starters

Greaves dripping, butter, Bavarian cheese spread, radishes  
Bavarian sausage and ham specialities  
Smoked Chiemsee trout and smoked salmon  
Regensburg sausage salad

### Salads

Potato salad, cabbage salad, tomato salad with red onions,  
cucumber salad, beetroot salad

### Soup

Beef consommé with slices of pancake



## **Bavarian Buffet € 39.00**

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### Hot dishes

Grilled Nuremberg sausages with sauerkraut  
Boiled beef with root vegetables  
Pork roast with caraway jus  
Fried filet of pike perch with spinach

### Side dishes

Potato dumplings, cheese spaetzle, steamed savoy cabbage,  
parsley potatoes

### Desserts

Bavarian Cream with fruit sauce  
Cream cheese strudel  
Salad of seasonal fresh fruits and berries

### Cheese

Selection of Bavarian cheese with grapes  
and various kinds of bread



## **Chinaturm Buffet € 45.00**

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### Starters

Terrine variation

Smoked salmon terrine, galantine of guinea fowl, pheasant terrine, light duck paté with pears

Antipasti – various Italian starters

Marinated courgettes, aubergines, artichokes, sweet peppers, olives, mushrooms, sardines

Prawn and pear cocktail  
with calypso sauce

From the beechwood smokery:

Salmon, trout, pepper mackerel, char

Selection of Bavarian ham  
with radishes and fresh horseradis

### Salads

Carrot and pineapple salad, Greek farmer's salad, noodle salad, potato and spring onion salad, tomato salad with mozzarella balls, mixed greens with a duo of dressings



## **Chinaturm Buffet € 45.00**

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### Hot dishes

Prime ribs of Angus beef with pepper sauce  
Corn-fed chicken and duck breast  
Fried pike perch and salmon with leaf spinach  
Mezzalune stuffed with ricotta and cheese in sage butter and tomatoes

### Side dishes

Gratinated potatoes, vegetable rice, mixed vegetables

### Desserts

Tiramisu  
Salad of seasonal fresh fruits and berries  
Ice cream pyramid with chocolate wafers  
Chocolate mousse variation  
Apricot and curd cheese strudel with fruit sauce

### Cheese

Selection of international cheeses with grapes  
and various kinds of bread



<b>Bavarian</b>	<b>International</b>	<b>Fitness</b>	<b>Asian</b>
<p>Roast beef Butcher's ham Brawn Bavarian cheese spread pressed smoked sausages pork neck smoked salmon trout sausage salad</p> <p>Greaves dripping on bread Cucumbers peppers</p>	<p>Raw ham Pineapple marinated vegetables Tête de Moine Tartare duck liver terrine smoked halibut cheese and pear salad</p> <p>Baguette Radishes tomatoes</p>	<p>Greek farmer's salad noodle salad tomatoes with mozzarella Mexican salad courgette salad with sweetcorn cheese and pear salad carrot and pineapple salad beef salad</p> <p>Baguette with raw or cooked ham</p>	<p>Prawns in tempura mini skewers in tempura Dim Sum spring rolls Beansprouts Okra Banana leaf bowls</p> <p>Sweet and spicy chilli sauce</p>
€ 12.00	€ 13.00	€ 11.50	€ 13.00