



## **Courtyard Bistro Launches Its 2017 Winter Menu**

**November 24, 2017, Beijing** – This week, the Courtyard Bistro, located in Red Wall Garden Hotel, launches its anticipated 2017 Winter Menu. Our team of Chefs have re-vamped the Bistro Menu and added more Hearty Fare in preparation of the colder chilly days and nights.



### **The Winter Hot Pot**

A Chinese Tradition: Meat Balls, Shrimp, Chicken and Sliced Beef served to your table with a double flamed Traditional Hot & Spicy Soup and Chinese Broth. Ready for you to simmer your ingredients at your leisure. Also served with a selection of Garden Mushrooms and Fresh Winter Vegetables.

### **Stewed Oxtail & Chinese Yam**

A QingHai specialty, slowly Stewed Beef Oxtail and Chinese Yam, served in a Specially prepared QingHai Yam and Anise Soup. Diced with Marinated Kidney Beans and served in a flaming Traditional Clay “Hot Pot”.

### **Eight Jewel Rice Duck**

If you are looking for something sweet to share, Eight Jewel Rice Duck is prepared “Chef Chen Style”. Deboned Sliced Duck Breast, roasted and then braised using Dried Dates and Chinese Peanuts. Served on a bed of Sticky Rice, Lotus Seeds, and Chopped Stir-Fried Preserved Pork.

### **Braised Bamboo Shoot with Pork & Shrimp**

It’s difficult to resist a lighter winter option with a Shanghai favorite. Braised Preserved Marble Pork, Shanghai Shrimps and Chinese Ham Lightly Stir-Fried together with Fresh Winter Bamboo and Chinese Tofu.



*The Winter Hot Pot*



*Stewed Oxtail & Chinese Yam*



*Eight Jewel Rice Duck*



*Braised Bamboo Shoot with Pork & Shrimp*

Join us for your Winter Culinary Journey as we take you through the 8 Culinary Areas of China. Bookings are, of course, essential. Please call [+86 10 5169 2222](tel:+861051692222) or email [reservation@rwghotel.com](mailto:reservation@rwghotel.com) for more information.

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### **Courtyard Bistro**

The Bistro's tranquil and peaceful setting truly is an oasis of calm in the very heart of China's capital! Located inside the award-winning Red Wall Garden Hotel, the restaurant serves great value dishes that are inspired by the eight main Culinary Areas in China - a special section of the menu is dedicated to "Beijing Street Food" which is served snack-style or as an appetizer. As is customary in China, the dishes are best enjoyed "family style" and can be shared, so patrons have the chance to experience a variety of tastes and embark on a journey through Chinese cuisine. The very popular Noodle Kitchen is an Open Kitchen where diners can watch the chefs preparing daily noodle specials and dumplings.



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