

George's Restaurant Introduces a New Semi-Buffet Lunch Experience

[Beijing - November 1st, 2023] Elevate your midday dining experience at Hotel Éclat Beijing George's Restaurant, where a new semi-buffet lunch awaits, bringing a taste of the world to your table. Each meal is a journey through the seasons, allowing you to savor the rich flavors of European delicacies.



George's Restaurant at Hotel Éclat Beijing Introduces a New Semi-Buffet Lunch

Upon entering George's Restaurant, bathed in warm sunlight and adorned with hues of crimson and gold, you'll embark on a culinary adventure like no other. The semi-buffet spread features a delightful selection of seasonal vegetables, appetizers, and salads, paired with a variety of delectable sauces to awaken your taste buds. A daily special soup adds the perfect touch to your meal.





Dried Aged Duck Breast

One highlight of this lunch experience is the tender and succulent slow-cooked rainbow trout, paired with pea puree and cheese sauce that leaves a delightful aftertaste. The dry-aged duck breast, creatively cooked with blueberry sauce, is a harmonious blend of flavors that will leave you delighted.

For those seeking a hearty and flavorful option, the wild mushroom and marinated pork Italian rice combines richness with a playful texture, offering a satisfying and joyful dining experience. And let's not forget the classics, with the Rossini beef and signature "Longjiang" beef tartare, elevating your midday dining to a whole new level.



Wild Mushroom & Pancetta Risotto





To sweeten the deal, the George Restaurant's lunch dessert selection embraces the seasonal spirit. The hazelnut tower showcases a rich and intricate layering, while the Uji matcha mousse delivers a refined and refreshing taste with its delicate presentation. The sweet corn ice cream is a delightful interplay of sweetness and freshness that will leave your taste buds singing.



Hazelnut Tart

Nestled within the city's central oasis, George's Restaurant invites you to savor the flavors of autumn. This semi-buffet lunch experience captures the essence of each season and brings it to your plate.

For reservations and more information, please visit: www.eclathotels.com/beijing/eat-drink/george-s-restaurant

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About Hotel Éclat Beijing

As part of the Hong Kong Parkview Group, Hotel Éclat Beijing with 100 rooms and suites offers a unique opportunity to experience world - class art while enjoying stylishly inviting accommodations, outstanding cuisine, intuitive yet non-intrusive guest services, and a spectacular Mall where you can shop till you drop - all within its unique architectural complex. With the signature 'Éclat Essentials' for guests to enjoy, Éclat re-defines the upscale hotel experience, bringing you the art of contemporary luxury and the luxury of contemporary art. Hotel Éclat Beijing is also a member of the exclusive *Small Luxury Hotels of the World*TM.





About Parkview Green FangCaoDi

Parkview Green FangCaoDi, the multi-use complex in which Hotel Éclat Beijing is situated, is also home to various high-level grade offices, luxury retail outlets, art galleries, and even state-of-the-art Cineplex. Parkview Green FangCaoDi was the first LEED® platinum certified integrated commercial project in all of China. The award-winning structure uses innovative environmental technologies resulting in energy use 50% lower than other buildings of similar size.

About Small Luxury Hotels of the WorldTM

Small Luxury Hotels of the World (SLH), the champion of small, luxury, independent hotels, has a collection of over 520 hotels in 80 countries. They are constantly on the road getting the first glimpse of the latest openings, game-changing hotel concepts and the most far-flung destinations.

Hotel Éclat Beijing Official WeChat Account



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