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Hotel Éclat Beijing Celebrates 3rd Anniversary with Exquisite Caviar Dinner in Collaboration with Kaluga Queen

【Beijing, July 4th】Hotel Éclat Beijing, is excited to announce its highly anticipated 3rd Anniversary Caviar Dinner in partnership with the internationally acclaimed Kaluga Queen. This exclusive culinary event, exquisitely presented by Executive Chef Ray in the prestigious Éclatant Presidential Suite, promises an unforgettable gastronomic experience for discerning guests in capital city.



Hotel Éclat Beijing Presents 3rd Anniversary of Caviar Dinner with Kaluga Queen

Mr. Dany Lützel, General Manager of Hotel Éclat Beijing, expressed his excitement about the 3rd Anniversary Caviar Dinner, stating, "We are thrilled to celebrate this significant milestone with such a remarkable culinary experience. Through our partnership with Kaluga Queen and the extraordinary talent of Executive Chef Ray, we aim to create an unforgettable evening that seamlessly combines art, design, culture, and gastronomy."



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中国北京市朝阳区东大桥路9号 北京侨福芳草地 100020
Parkview Green, No.9, Dongdaqiao Road, Chaoyang District, Beijing, P.R.China 100020
电话 Tel: 86-10-8561 2888 传真 Fax:86-10-8561 6700

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The 3rd Anniversary Caviar Dinner at Hotel Éclat Beijing will take guests on an enchanting gastronomic journey where art, design, and culture are seamlessly intertwined with Éclat's signature luxury experience. Each meticulously crafted dish, expertly curated by Executive Chef Ray, showcases the delicate flavors and textures of this prized delicacy, perfectly complemented by bespoke accompaniments.

The menu starts with aged Hybrid sturgeon caviar 9 Years pairing with a tantalizing Palmilord Foie Gras Terrine, flavoured with micro herbs, apple purée, apple compote, onion chutney, brioche. Experience the elegance of Siberian sturgeon caviar 7 Years, perfectly complemented by the richness of South African Blue Lobster. Indulge in a true celebration of culinary excellence and delight in the harmonious combination as you savor with fava bean, ricotta ravioli and a luxurious lobster bisque.



Hybrid sturgeon caviar 9 Years pairing Palmilord Foie Gras Terrine

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Siberian sturgeon caviar 7 Years, South African Blue Lobster

Embark on a gastronomic journey with Russian sturgeon caviar 10 Years with exquisite Lotus Leave Infused Sea Bass Fillet, harmonized with fennel, pea purée and a tang white wine sauce. Delight in the exquisite dish as well as a masterpiece of flavors and textures. Fresh up and get ready for the next chapter of bursting flavors with Lemon Sorbet.

As the “tiny pearls” burst on your tongue, be captivated by Amur sturgeon caviar 8 Years, Live Smoked Charcoal Dutch Veal Loin with its buttery richness and subtle hints of the sea, accompanying by a luscious beef marrow sauce, mashed potato, pimento, shitake, asparagus only to reveal a delicacy that embodies sophistication and refinement.



Amur sturgeon caviar 8 Years pairing Live Smoked Charcoal Dutch Veal Loin

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Elevate your dessert experience with enchanting Litchi Mousse, as each bite is a balance of fruity decadence and the aromatic allure of Pu'er tea. Get ready to delight in an array of exquisite petit fours and get both your eyes and taste buds dazzled.



Litchi Mousse, Pu'er tea

A luxurious momentous occasion to celebrate, a world of unparalleled indulgence to memorize. In the future, Hotel Éclat Beijing will continue to excite food connoisseurs with its impressive gastronomic journeys to create Éclat's gastronomy legacy.

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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*™.

About Parkview Green

Parkview Green, 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 was the first integrated commercial project awarded the LEED Green Building Rating System Platinum Certification. The award-winning structure uses



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innovative environmental technologies resulting in energy use 50% lower than other buildings of similar size.

About Small Luxury Hotels of the World™

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



Media Contact:

Angel Deng

Director of Marketing & Communications

Angel.Deng@eclathotels.com

Tel: (86)10 8561 2888 ext. 2825

Summer Wang

Manager of Marketing & Communications

Summer.Wang@eclathotels.com

Tel: (86)10 8561 2888 ext. 2895

For more information, please visit: www.eclathotels.com/beijing



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