



A VERY TRB HOLIDAY SEASON

祝福与思念, TRB 的年底盛宴





Enjoy the music and spirit of Christmas
Enjoy the people you are with
The love and warmth is truly in the air
You see the Santa and you know its truly there
The spirit of Christmas is finally here
Merry Christmas
Spread across the cheer
Christmas time is almost here

享受圣诞节的音乐和精神
享受你所拥有的人
爱和温暖真的在空中
你看到圣诞老人, 你知道它真的在那里
圣诞精神终于到了
圣诞快乐 传遍欢呼声
圣诞节时间几乎在这里

DEAR FRIENDS AND FAMILY OF TRB

The time for holiday gift shopping, light hanging and of course, a bit of gastronomic indulging is finally around the corner.

Here at TRB Hospitality Group, December means we are here ready and eager to assist our guests on what we do best: elevating each dining experience from simply a meal to a thoroughly memorable occasion, and by all means, we could all use a little bit of extra treats and warmth at the end of the year.

We wish to thank you for your support throughout the year, and we look forward to celebrate this joyous season together with you.

TRB Hospitality Group,
Ignace Lecleir, Founder and Owner TRB

每到年底这个时节，我们似乎特别容易感到饥饿。是怪罪于干冷的气候，还是因劳心力了一整年而感到血糖低下，或是你单纯只是想要和爱的人一起彼此喂食？无论让你感到格外饥肠辘辘的原因为何，我们都诚心希望由TRB好客集团准备的佳节美食能够为你带来一股暖流，以美食载你一程，让你心满意足的迎接即将来的精彩和未知。我们衷心感谢您一整年以来的支持，也希望以最可口的方式，陪你一起鼓励年底的感官丰收。

TRB Hospitality Group,
Ignace Lecleir, Founder and Owner TRB 好客集团创始人



TRB HUTONG & TRB FORBIDDEN CITY

预约 2018 的好运, 就从风光告别 2017 开始

12 Days of Xmas 圣诞十二味 (Dec. 12-23)

Xmas Brunch 圣诞早午餐 (Dec. 23-24-25)

Xmas Dinner 圣诞晚餐 (Dec. 24)

New Year's Dinner 跨年晚餐 (Dec. 31)

New Year's Day Brunch 元旦早午餐 (Jan. 1)



TRB CATERING

外宴服务

Anytime, anywhere, we will come to you

Festive take away menu available

无论何时, 不管何地, 我们要用美食与爱陪你过节,
满足你压抑了一年的欲望



12 DAYS OF XMAS

December 12-23

Oyster / Grapefruit / Champagne
生蚝 / 葡萄柚 / 香槟

Salmon / Avruga Caviar / Pickles
三文鱼 / 阿鲁巴岛鱼子酱 / 酸黄瓜

Halibut / Potato / Watercress
比目鱼 / 马铃薯 / 西洋菜

Golden Chicken / Yam / Crayfish
珍珠鸡 / 山药 / 小龙虾

Home Made Christmas Log



Christmas Season Special Menu 圣诞季精选菜单
688 RMB Per Person / 每位

Wine Pairing
配酒额外酌收
5 Pours: 468 RMB

A 15% Service Charge is Added
额外酌收百分之十五的服务费

XMAS BRUNCH

December 23-24-25

Seafood Selection

Salmon / Caviar / Grapefruit

三文鱼 / 鱼子酱 / 葡萄柚

Burned Mackerel / Ponzu / Yuzu / Radish

香烤马鲛鱼 / 柑橘 / 柚子 / 白萝卜

Sea Urchin / Rice / Avocado / Seaweed (Sup 50 RMB)

海胆 / 大米 / 鳄梨 / 海苔 (额外收:50元)

Oyster / Elderflower / Pickles (Sup 58 RMB / pc)

生蚝 / 接骨木花 / 酸黄瓜 (额外收:58元 / 只)

Soup

Pumpkin Soup / Sour Cream / Parmesan

南瓜汤 / 酸奶油 / 帕玛森芝士

Classics With a Twist

Granola / Mixed Berries / Yoghurt

格兰诺拉麦片 / 什锦莓 / 酸奶

Foie Gras Terrine / White Chocolate / Green Apple (Sup 30 RMB)

鹅肝派 / 白巧克力 / 青苹果 (额外收:30元)

Pasta

Gnocchi / Mushroom / Onion Puree

意式通心粉 / 蘑菇 / 洋葱汁

Rigatoni / Foie Gras / Artichoke Puree / Hazelnut (Sup 20 RMB)

意大利通心粉 / 鹅肝 / 洋蓟汁 / 榛子 (额外收:20元)

Eggs

Duck Egg / Leek / Onion

鸭蛋 / 韭葱 / 洋葱

Quail Egg / Pumpkin / Smoked Eel / Caviar

鹌鹑蛋 / 南瓜 / 烟熏鳗鱼 / 鱼子酱

Sunny Side Up Egg Florentine Style

太阳蛋佐佛罗伦萨

Fish Main Course

Seabass / Green Peas And Juice
海鲈鱼 / 青豆佐青豆汁

Halibut / Potato / Watercress
比目鱼 / 马铃薯 / 西洋菜

Crayfish / Cauliflower (Sup 50 RMB)
小龙虾 / 花椰菜 (额外收:50元)

Meat Main Course

Seared Wagyu Beef (80g / 160g) / Salsify
80g: Sup 70RMB / 160g: Sup 140RMB
香煎和牛 (80克 / 160克) / 婆罗门参
80克额外收:70元 / 160克额外收:140元

Chicken / Yam / Crayfish (Sup 50 RMB)
鸡肉 / 山药 / 小龙虾 / 榛子 (额外收:50元)

Lamb / Saddle & Shoulder / Zucchini / Porto Sauce
羊肉 / 羊鞍&羊肩 / 节瓜 / 波尔图调味汁

Dessert

Home Made Christmas Log

Milk & Pineapple / Crispy Meringue /
Yoghurt Mousse / Caramelized Pineapple
牛奶&凤梨 / 香脆蛋白饼 / 酸奶慕斯 / 焦糖凤梨

Chocolate Feuillantine / Kumquat Confit / Tonka Ice Cream
香酥巧克力蛋糕 / 油封金桔 / 香豆冰淇淋

A House Selection of Our Fine Cheese (Sup 50RMB)
精选奶酪拼盘 (额外收:50元)



5 Picks RMB 388
Wine Pairing 228 / 配酒额外酌收:
5 Pours RMB 228

A 15% Service Charge is Added
外加百分之十五的服务费



XMAS DINNER

December 24

Oyster / Elderflower / Avruga Caviar
生蚝 / 接骨木花 / 阿鲁巴岛鱼子酱

Foie Gras / Cherry
鹅肝 / 车厘子

Lobster / Pumpkin / Truffle
龙虾 / 南瓜 / 松露

Halibut / Truffle / Celeriac
比目鱼 / 接骨木花 / 根芹

Seared Wagyu Beef / Sunchoke / Foie Gras
香煎和牛 / 耶路撒冷洋蓟 / 鹅肝

Chocolate / Pear / Tonka
朱古力 / 香梨 / 香豆



6 Course Menu 六道菜精选菜单
1288 RMB Per Person / 每位

Wine Pairing
配酒额外酌收
5 Pours: 588 RMB

A 15% Service Charge is Added
额外酌收百分之十五的服务费



NEW YEAR'S DINNER

December 31

Yellowtail / Avocado / Pomelo
黄尾鱼 / 鳄梨 / 柚子

Mussels / Watercress / Egg Yolk
青口贝 / 西洋菜 / 蛋黄

Seabass / Chestnuts / Celeriac / Champagne
海鲈鱼 / 栗子 / 根芹

Short Ribs / Salsify / Capers
牛肋排 / 婆罗门参 / 水瓜柳

Chocolate / Cherry / Amaretto
朱古力 / 车厘子 / 苦杏酒



5 Course Menu 五道菜臻选菜单
988 RMB Per Person / 每位

Wine Pairing
配酒额外酌收
5 Pours: 468 RMB

A 15% Service Charge is Added
额外酌收百分之十五的服务费

NEW YEAR'S DAY BRUNCH

Seafood Selection

Salmon / Caviar / Grapefruit
三文鱼 / 鱼子酱 / 葡萄柚

Burned Mackerel / Ponzu / Yuzu / Radish
香烤马鲛鱼 / 柑橘 / 柚子 / 白萝卜

Yellowtail / Avocado / Pomelo (Sup 50 RMB)
黄尾鱼 / 鳄梨 / 柚子 (额外收:50元)

Oyster / Elderflower / Pickles (Sup 58 RMB / pc)
生蚝 / 接骨木花 / 酸黄瓜

Soup

Pumpkin Soup / Sour Cream / Parmesan
南瓜汤 / 酸奶油 / 帕玛森芝士

Classics With a Twist

Granola / Mixed Berries / Yoghurt
格兰诺拉麦片 / 什锦莓 / 酸奶

Foie Gras Terrine / White Chocolate / Green Apple (Sup 30 RMB)
鹅肝派 / 白巧克力 / 青苹果 (额外收:30元)

Foie Gras / Cherry (Sup 30 RMB)
鹅肝 / 车厘子 (额外收:30元)

Pasta

Gnocchi / Mushroom / Onion Puree
意式通心粉 / 蘑菇 / 洋葱汁

Rigatoni / Foie Gras / Artichoke Puree / Hazelnut (Sup 20 RMB)
意大利通心粉 / 鹅肝 / 洋蓟汁 / 榛子 (额外收:20元)

Eggs

Duck Egg / Leek / Onion
鸭蛋 / 韭葱 / 洋葱

Quail Egg / Pumpkin / Smoked Eel / Caviar
鹌鹑蛋 / 南瓜 / 烟熏鳗鱼 / 鱼子酱

Sunny Side Up Egg Florentine Style
太阳蛋佐佛罗伦萨

Fish Main Course

Seabass / Chestnut / Champagne
海鲈鱼 / 栗子 / 香槟

Halibut / Potato / Watercress
比目鱼 / 马铃薯 / 西洋菜

Crayfish / Cauliflower (Sup 50 RMB)
小龙虾 / 花椰菜 (额外收:50元)

Meat Main Course

Wagyu Beef (80g / 160g) / Salsify
80g: Sup 70RMB / 160g: Sup 140RMB
香煎和牛 (80克 / 160克) / 婆罗门参
80克额外收: 70元 / 160克 额外收:140元

Chicken / Yam / Crayfish (Sup 50 RMB)
鸡肉 / 山药 / 小龙虾 / 榛子 (额外收:50元)

Pork Belly / Winter Vegetables
猪腩肉 / 冬季时蔬

Dessert

Milk & Pineapple / Crispy Meringue /
Yoghurt Mousse / Caramelized Pineapple
牛奶&凤梨 / 香脆蛋白饼 / 酸奶慕斯 / 焦糖凤梨

Chocolate Feuillantine / Kumquat Confit / Tonka Ice Cream
香酥巧克力蛋糕 / 油封金桔 / 香豆冰淇淋

A House Selection of Our Fine Cheese (Sup 50 RMB)
精选奶酪拼盘 (额外收:50元)

Home Made Christmas Log



5 Picks RMB 388
Wine Pairing / 配酒额外酌收:
5 Pours RMB 228

A 15% Service Charge is Added
外加百分之十五的服务费



Call us to order:
+86 159 1068 3857
or scan the QR code
and place your order
by sending dishes code



FESTIVE CATERING MENU

December 12-25

To Start

RMB

1. Home made Chestnut Soup, 1 liter (4 servings) 98
2. Wild Forest Mushroom Soup
with Truffle Cream, 1 liter (4 servings) 98
3. Home made Pumpkin Soup, 1 liter (4 servings) 88
4. TRB Signature Gravlox with classic condiments 108
5. Home made Pate with Pickels 108
6. Lobster / Celeriac / Truffle / Apple / Walnut
(1 piece of Lobster) 280

Christmas Roasts

7. Stuffed Christmas Turkey
with Cranberry Gravy (6 kg) 988
8. Turkey Meatloaf (2 kg) 280
9. Rib Eye (600 g) 800
10. Whole Stuffed Suckling Pig (3 kg) 788
11. Honey Glazed Ham (1 kg) 198

Christmas Garnitures

12. Truffle Mashed Potatoes (500 g) 68
13. Brussels Sprouts and Pecan (500 g) 68

Desserts

14. Home made Christmas Log (2-4 servings) 138
15. Home made Pecan Pie (6-8 servings) 128
16. Home made Pumkin Pie
with Merengue (6-8 servings) 118

48 hours in advance to be ordered
All orders are subjected to availability



LOCATIONS & CONTACTS

TRB Hutong

#23, Shatan Beijie, Dongcheng District, Beijing

Tel: +86 10 8400 2232

meet@trb-cn.com



TRB Forbidden City

#95, Donghuamen, Dongcheng District, Beijing

Tel: +86 10 6401 6676

forbidden@trb-cn.com



TRB Catering

Call us to order: +86 159 1068 3857
or scan the QR code and place your order
by sending dishes code:



MERRY
Christmas



HAPPY NEW YEAR



UNVEILING SOON