

## Brunch menu

Saturday 11<sup>th</sup> April 2026

Time 11:30AM - 3:00PM

Primus Executive Lounge

### Appetizer 开胃菜

Vitello Tonnato Vitello Tonnato 薄切牛仔肉配吞拿鱼汁  
Caprese salad 意式奶酪番茄沙拉  
Smoked Salmon with horse radish sour cream, caper 烟熏三文鱼，辣根酸奶油，水瓜柳  
Assorted cold cuts selections with pickles 精选冷切配腌菜  
Mortadella – Salami – Copa –cooked Ham  
莫泰台拉香肠-米兰沙拉米-库巴火腿-风干牛肉-布拉格火腿  
Assorted Cheese Station with Dried Apricot / Walnuts / Grapes / Pears and Crackers  
芝士档配杏脯/核桃/提子/香梨/苏打饼干  
Gruyere cheese 古老耶奶酪 Emmenthal 大孔芝士 Appenzeller cheese 阿彭策尔乳酪  
Camembert 金文笔芝士 Feta cheese 飞达芝士

### Salad 沙拉

Potato Salad 土豆沙拉 Carrot Salad 胡萝卜沙拉  
Asparagus and Egg Salad 芦笋鸡蛋沙拉 Beetroot 红菜头沙拉  
Sausage and Cheese salad 肠仔芝士沙拉

### Salad bar 沙拉吧

Mix Lettuce- Rosso – Frisee – Butter – Endive – Romaine  
混合沙拉-罗罗生菜-锯齿生菜-黄油生菜-苦苣生菜-罗马生菜  
Onion / Carrot / Cherry tomatoes / Cucumber / Blanched Broccoli / Cauliflower  
洋葱圈/胡萝卜/樱桃番茄/黄瓜/西兰花/花菜

### Dressing and Condiments 酱汁及配料

Vinaigrette / French Dressing / Baby Onions / Green Olive  
Capers /Black Olive / Olive Oil / Egg / Balsamic Vinegar  
油醋汁/法汁/鸡尾洋葱/青橄榄/水瓜柳/黑橄榄/橄榄油/鸡蛋角/意大利黑醋

### Bread and Butter 面包和黄油

No. 100 Lane 1588, ZhuGuang Road, Xujing Town, Qingpu District, Shanghai, P.R. China  
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Brown Bread 黑麦包/ Sour Dough Bread 酸面包/ Pretzel 布雷结面包  
Semmel 德式餐包 / French 法棍  
Chicken Liver Pate 鸡肝酱  
Portion Butter / Olive Oil / Balsamic in the bottle small sauce dishes on the side  
份装黄油/橄榄油/黑醋小碟子装

### Soup – Hot 汤

Beef goulash soup 匈牙利牛肉汤  
German Lentil Soup with sausage 德式扁豆汤配维也纳香肠

### Action station 现场制作

Pork saltimbocca on spaghetti with tomato sauce 煎猪肉火腿卷配茄汁意大利面  
Wiener Schnitzel – Lemon wedges 维也纳小牛排-柠檬角

### Grilled 烧烤

Beef Medallion 牛排 Lamb Chops 羊排  
Bratwurst 自制德国烤肠 Käsekrainer 奶酪烟熏肠  
Dill marinated salmon fillet 刁草腌三文鱼柳  
Mustards 第戎芥末-芥末籽酱-旗牌芥末

### Raclette 拉克雷特奶酪

Raclette Cheese / 2 Raclette oven provided by organizer  
拉克雷特奶酪/2\*烤奶酪机器由组织者提供  
Boiled Baby Potatoes 煮土豆仔  
Gherkins and Cocktail Onions 酸黄瓜/鸡尾洋葱



### Hot Dishes 热菜

Sliced Veal Tenderloin Zürich Style 苏黎世烩小牛柳  
Pork Knuckle on Sauerkraut with Mustard 脆皮咸猪手配酸椰菜  
Fleischlaberl on Mash Potato with Mustard 肉饼配土豆泥及芥末酱  
Pan-fried red mullet fillet on Leek Ragout 香煎红鲷鱼排配炖韭葱  
Tafelspitz with Veggies 维也纳清炖牛肉配时蔬  
Stewed red Cabbage 烩紫椰菜  
Spätzli 德式面根  
Rösti 瑞士土豆饼

### Kids Corner 儿童角

Fish finger 手指鱼柳  
Mini beef burger 迷你牛肉汉堡  
Bacon and swiss cheese quiche 培根大孔奶酪乳蛋饼

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Chocolate fountain with assorted fruit skewer, marshmallow, madeleines  
巧克力喷泉配各种水果串及棉花糖, 玛德琳

### Desserts 甜品

Linzer Tart 林茨馅饼                      Carrot Cake 胡萝卜蛋糕  
Sacher Cake 萨赫蛋糕                      Cheese Cake 芝士蛋糕  
Small Berliner 一口柏林果酱包  
Apple Strudel with Warm Vanilla Sauce 德式苹果卷配香草汁

### Action Station 现场操作

Kaiserschmarrn 皇帝松饼  
Ice Cream station 冰淇淋及配料

### Seasonal fruits 时令水果

Sliced seasonal fruits platter 时令水果盘

**Above items as well as 3 hours free-flow of soft drinks, fresh juice and tea are included in the ticket prices.**

**上述内容以及 3 小时软饮, 果汁及茶水畅饮均包含在票价内。**

**3 hours free flow of alcoholic beverage drinks, guests may purchase with hotel staffs directly on the day.**

**The prices are:**

**如需享受 3 小时酒水畅饮, 您可在活动当天按需直接向酒店工作人员购买。价格如下:**

**RMB 50 / pax for local beer; 50 元本地啤酒畅饮**

**RMB 100 for local beer + house red & white wine; 100 元本地啤酒+店红&店白畅饮**

**RMB 120 for local beer + house red & white wine + sparkling wine; 120 元本地啤酒+店红&店白+气泡酒畅饮。**