



Annual
Easter Sunday Brunch
at Mutianyu Great Wall
With Live Jazz

Sunday 24 April 2011
Served 11:00-15:00

Start with Complimentary Freshly Squeezed Orange Juice Served at Your Table

The Schoolhouse Groaning Board

Cold Dishes

Arugula From Our Kitchen Garden
Tossed with Grape Tomatoes & Parmesan Cheese
Red and White Slaw with Ganlan Cai
Schoolhouse Greens
With Choice of Homemade Dressings
Antipasto Platter
Smoked Trout, Duck Breast, Rabbit Terrine, Olives, Local Duck Liver Pate, Grilled Vegetables
Cheese Board

Soups

Minestrone
Mushroom Soup

Hot Dishes

Carved Easter Ham
Eggs-to-Order Station
Homemade Sausage and Bacon, Homemade Hash Browns, Grilled Tomatoes
Peasant-style Stewed Pork with Chestnuts
Curried Chicken
Braised Cabbage with Mushrooms
Garlic sautéed Seasonal vegetables
Shao Bing with Five-Flavored Beef
Steamed Rice
Pasta with Puttanesca Sauce
Anchovies and Sun-dried Tomatoes

Homemade Schoolhouse Desserts

Including Ice Cream Sundaes

Fresh and Homemade Breads, Muffins, and Pastries

With Assortment of Butters, Jams, and Preserves

Soft Drinks, Local beer, Water and Coffee Americano
Other Beverages Charged Separately

Rmb 288 per adult, Rmb 138 per child age 4-12, under 4 no charge

+86 10 6162-6506 info@theschoolhouseatmutianyu.com

Free Easter Egg Hunts and Face Painting for Kids at 11:00 and 14:00