



News

THE PORTMAN RITZ-CARLTON

SHANGHAI

Connie YIP
Assistant Director of Marketing Communications

connie.yip@ritzcarlton.com
+86-21-6279 8888

Rebecca Ye
Assistant Marketing Communications Manager

rebecca.ye2@ritzcarlton.com
+86-21-6279 8888 *5884

THE SOUK SUNDAY BRUNCH RETURNS WITH A VERITABLE MEDITERRANEAN FEAST HIGHLIGHTING NEW SPANISH AND MOROCCAN DISHES



The Souk Sunday Brunch at Portman's Restaurant

Shanghai, China – October, 2019 – The Souk Sunday Brunch returns at Portman's Restaurant with a veritable Mediterranean feast for all ages, highlighting new Spanish and Moroccan dishes. Guests are open to a lavish selection of all-time favorites – from freshly shucked oysters, chilled seafood, healthy salads and antipasto, cold and hot tapas, 16 assorted European cheeses, Moroccan soup, to hot main dishes such as octopus and red wine stew, black mussels steamed in white wine, cassoulet selections, to name a few. The brunch variety goes extra miles with baked rock salt whole seabass, steamship beef round, roasted whole lamb and suckling pig at the carving station, foie gras live station, barbeques, doner kebabs and a stunning spread of around 20 authentic Mediterranean desserts.

“The Souk means the market in French or Arabic for traditional ingredients and a place to sit down and enjoy local meals and snacks prepared and served with an exotic flair,” said Executive Chef Fabio. “As we continuously seek opportunities to innovate and improve The Ritz-Carlton experience, we’re very excited to introduce the essence of Mediterranean cuisine with a food market concept – where guests will be delighted with the freshness, flavors, variety of ingredients and authentic Mediterranean dishes.”

Oysters, Poached Prawns, Marinated Green Shell Mussels and Clams, Steamed Crab and Spicy Tomato Gazpacho.

Cheese lovers will be amazed with up to 16 selections of **Assorted European Cheese** and an extensive choices of **Bread** such as Country Bread, Ciabatta, Cranberry and Walnut Bread, French Baguette, Onion and Cheddar Focaccia, Olive Bread, Apricot Hazelnut Sour Dough Bread, Pretzel and Grissini, complementing with a **Morocan Harira**.



Amidst the comfortable ambience of the restaurant, an extensive spread of tantalizing **Hot Dishes** awaits. Highlights include Octopus and Red Wine Stew, Black Mussels Steamed in White Wine, Skewered Lamb with Coriander Yogurt, Beef Stew with Macaroni, Free Range Chicken Breast Stuffed with Morels, Cassoulet with Duck Breast and White Beans, Baked Zucchini Stuffed with Goat Cheese and Mint, Egyptian Rice with Lentils, Spanish Potatoes, Sautéed Green Bean with Plum Tomato and Chard Grilled Peppers with Artichokes and Parsley. A **Carving Station** offers Baked Rock Salt Whole Seabass, “SteamShip” Beef Round, Roasted Whole Lamb, Sucking Pig and Foie Gras Live Station. At the **BBQ Pork Station**, the chef will serve guests with BBQ Pork Baby Back Ribs, Pork Belly Skewers marinated in Soya, Pork Sausages and Selection of Cold Cuts. A nicely-made **Doner Kebab** will also be served à la minute.



Tiramisu

Éclairs

Baklava

The dining experience is replete with a mix of traditional and creative Mediterranean **Sweet Indulgences** such as Baklava, Chocolate Hazelnut Tartlet, Caramelized Vanilla Millefeuille, Old Fashion Pumpkin Pie, Salted Caramel Chocolate Cake, Macarons, Éclairs, Tiramisu, Mango Panna Cotta, Date and Almond Tart, Berry Brulee Tart, etc. **Hot Desserts** include Churros, Date Sticky Toffee Pudding, Ice Cream Counter, Salted Cameral Sauce and Selection Candy.

In addition, guests can enjoy generous beverage options with unlimited Moët & Chandon Imperial Brut, weekly crafted cocktails, wine, beer and soft drinks.



Weekly Hand-crafted Cocktails

From 8 September to 15 December 2019

Sundays, 12noon to 3pm

RMB 338 with unlimited coffee, tea and soft drinks

RMB 438 with unlimited house wine, beer and weekly rotation cocktails

RMB 538 with unlimited house beverages, weekly cocktails and unlimited Moët & Chandon Imperial Brut

Enjoy 30% savings early bird offer on WeChat eShop (ID: rportmanSH) :



**Food adjustments would be made according to seasonal changes.*

Reservations:

+86-21- 6279 7166

rc.sharz.portmans@ritzcarlton.com

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About The Portman Ritz-Carlton, Shanghai

The Portman Ritz-Carlton, Shanghai is a 610-room luxury hotel located in the Shanghai Centre retail, dining and entertainment complex on the renowned Nanjing West Road. Situated in the heart of the commercial, shopping and entertainment district of the city, the luxury hotel features unparalleled service, exquisite dining experiences including The Ritz Bar & Lounge and spacious accommodations. An extensive health club with swimming pool and gym are also featured at the downtown Shanghai hotel.

About The Ritz-Carlton Hotel Company, LLC

The Ritz-Carlton Hotel Company, L.L.C., of Chevy Chase, MD., part of Marriott International, Inc., currently operates more than 100 hotels and over 45 residential properties in 30 countries and territories. For more information or reservations, visit the company web site at www.ritzcarlton.com, for the latest company updates, visit news.ritzcarlton.com and to join the live conversation, use #RCMemories and follow along on [Facebook](#), [Twitter](#), and [Instagram](#). The Ritz-Carlton Hotel Company, L.L.C. is a wholly-owned subsidiary of Marriott International, Inc. (NASDAQ:MAR). The Ritz-Carlton is proud to participate in Marriott Bonvoy, the new name of Marriott's travel program replacing Marriott Rewards®, The Ritz- Carlton Rewards®, and Starwood Preferred Guest® (SPG). The program offers members an extraordinary portfolio of global brands, experiences on Marriott Bonvoy Moments and unparalleled benefits including earning points toward free hotel stays and nights toward Elite status recognition. To enroll for free or for more information about the program, visit MarriottBonvoy.marriott.com.

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