

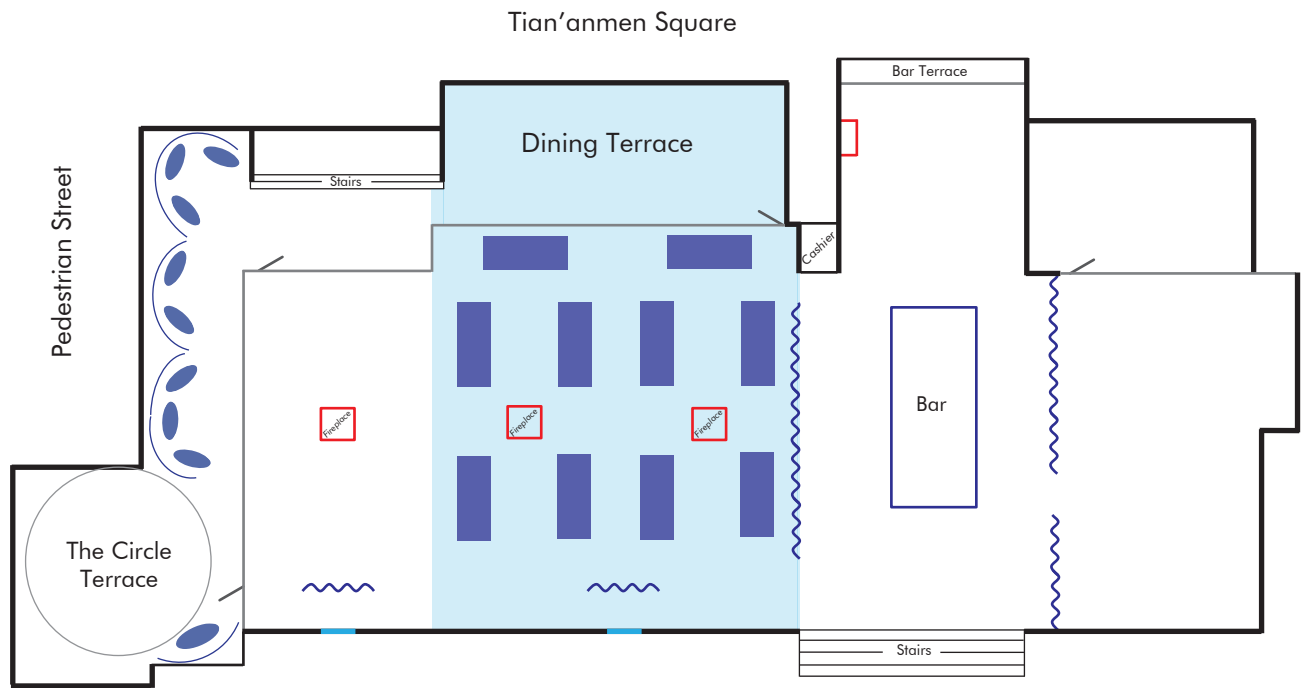


## *Dining Room*

Capacity

Dinner 120 persons

For further information please contact  
[events@capital-m-beijing.com](mailto:events@capital-m-beijing.com)



Capital M Dining Room  
Banquet Layout for 120 persons



# *Food and Beverage*

Our Function Menus are based on our seasonal a la carte menus.

We have a variety of options from three courses

to our seven course Chef's Degustation Menu

Of course we would be happy to create a tailored menus for your function.

We are able to print your chosen menu with whatever

heading or logos you wish for the event.

Capital M has an extensive wine list and are happy to help you

choose a wine to match your chosen menu.

We also have a range of beverage packages.

Please feel free to contact our Restaurant Managers for advice.

Please contact [events@capital-m-beijing.com](mailto:events@capital-m-beijing.com) to discuss

which options would be most suitable for your event.



If you wish to have some pre dinner drinks and canapés, we can reserve an area of the bar or set up part of the dining room as a lounge for you and your guests.

Please see the menu below as an example of the canapes we can offer

Scallop Ceviche ~ served on the half shell, just like Venus

Gravlax of Salmon w/ Espen's sauce & Melba's toasts

Pork Cracklings w/ crisp Rosemary, fennel salt & a sharp Mustard sauce

Bolinhos a Bacalao, w/ Aioli and peppery Rocket

Crispy Whitebait, a good mayo & lemon wedges

M's spicy Fish Cakes w/ coriander pesto

Baby Baked Potatoes filled w/ Sea Urchin cream

Poached Oysters ~ gratin'd w/ Hollandaise & topped w/ salmon eggs

Wild Mushrooms piled onto M's Toasted Sourdough

Sweet Potato Latkes sprinkled w/ Zaatar

Kashagari Chicken Skewers

Roast Beef Crostini w/horseraddish cream

Gorgonzola Crostini w/ roasted figs

Foie Gras on toasted brioche

Mandarin Beluga Caviar served on Blinis or little new potatoes with sour cream