

精選套餐

Luncheon Menu

| | | |
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| 湯 <i>Soup</i> | (粵) 龍脷葉雪梨煲瘦肉  | (65 kcal) |
| | Boiled pork lean meat soup with longliye and pear | |
| 南北點心 <i>Dim Sum</i> | (粵) 雞肉蒸筍糰 | (52 kcal) |
| | Steamed diced chicken and bamboo shoot dumpling | |
| | (京) 菜肉煎鍋貼 | (87 kcal) |
| | Pan-fried minced pork and vegetable turnover | |
| 燒臘 <i>Barbecued</i> | (粵) 海蜆拼燻蹄 | (116 kcal) |
| | Marinated minced pork trotter with tossed jelly fish | |
| 熱菜 <i>Hot dishes</i> | (請選擇三款菜式) (Please select any 3 dishes) | |
| | (粵) 西蘭花炒雙魷 | (87 kcal) |
| | Sautéed dried and fresh squid with broccoli | |
| | (京) 醬爆雞丁 | (113 kcal) |
| | Stir-fried diced chicken with bean paste sauce | |
| | (臺) 宜蘭炸卜肉 | (79 kcal) |
| | Deep-fried and braised pork fillet | |
| | (蘇) 瑤柱米湯浸勝瓜  | (93 kcal) |
| | Simmered luffa gourd with conpoy in rice broth | |
| | (學) 學員創意菜式 - “松露醬素蝦蒸豆腐” | (78 kcal) |
| | A creation dish from our students | |
| | Steamed bean curd with vermicelli and truffle | |
| 麵 <i>Noodle</i> | (京) (1) 尖椒新牛肉炒烏冬 | (139 kcal) |
| | Pan-fried Udon with “BeyondBeef” and green chilli | |
| 甜點 <i>Dessert</i> | (粵) (2) 紅棗桂圓茶 | (71 kcal) |
| | Sweetened dried longan tea with red date | |

Lunch menu \$140 per person

Tea charge \$10 per person

(1) & (2) 食物份量可因應要求加多或酌量減少 (1) & (2) Portion size can be refilled or reduced on request



: The dish has less fat or oil, salt and sugar



: The dish has more fruit and/or vegetable



: The dish contains chilli and is spicy



Member of VTC Group
VTC 繼續發展

22 Summer lunch menu F

散點菜式

A La Carte Menu

Welcome to supplement your set menu with any of the following dishes.

| | | | HK\$ |
|---------------------------|--|---|-------------------|
| 湯 <i>Soup</i> | (粵) 雞茸燴燕窩 (需預定) |  (88 kcal) | 165.00 (位) |
| | Braised bird's nest soup with chicken purée (Advance order is required) | | |
| 開胃小食 <i>Appetisers</i> | (川) 拌千層峰 | (152 kcal) | 48.00 (例) |
| | Marinated pork ear terrine | | |
| | (臺) 話梅紅柿  | (39 kcal) | 38.00 (例) |
| | Tossed cherry tomato with dried plum | | |
| 熱菜 <i>Hot dishes</i> | (閩) 夏日佛跳牆 (需預定) | (127 kcal) | 98.00 (位) |
| | Braised fish maw, pig sinew, dried oyster and black mushroom and turnip in oyster sauce (Advance order is required) | | |
| | (粵) 肉丸扒時蔬  | (98 kcal) | 88.00 (例) |
| | Simmered garden green with meat ball | | |
| 飯 <i>Rice</i> | (粵) 冬瓜肉粒湯泡飯 | (185 kcal) | 48.00 (例) |
| | Poached rice with winter melon and assorted meat in soup | | |
| 甜點 <i>Dessert</i> | (京) 芝麻軟棗 | (136 kcal) | 28.00 (例) |
| | Pan-fried sweetened glutinous rice dumpling coated with sesame | | |

食物份量可因應要求而酌量減少
所有食物無添加味精

Portion size can be reduced on request

No msg (monosodium glutamate) is added to our dishes



: The dish has less fat or oil, salt and sugar, meeting the 3 less requirements.



: The dish has more fruit and/or vegetable.



凡惠顧任何一款「蔬果之選」或「3少之選」，即送精美小食一客。
Free appetiser when you order any "Fruit and Vegetables" or "3 less" dish