

大江南北晚宴

North to South Provincial Dinner Menu 5 & 12 August 2022

開胃小食

Appetisers

素伴三絲

(閩) Tossed julienne of cordyceps sprout, dried bean curd and celery

干層爽耳

(滬) Marinated pork ear terrine

蔥油蜆花

(粵) Tossed jelly fish with sesame oil and scallion

燈影牛肉

(川) Deep-fried thin slices of spiced beef

湯

Soup

迷你八寶冬瓜盅

(粵) Double-boiled winter melon soup with assorted meats, gizzards and shrimps

燒味

Barbecued

脆皮燒乳鴿

(粵) Roasted crispy squab

熱菜

Hot dishes

紫蘿炒蝦球

(粵) Sautéed prawn with pineapple and young ginger

荷香糯米骨

(雲) Steamed spare-rib with glutinous rice

野菜燒汁煎春雞

(粵) Pan-fried spring chicken with Teriyaki sauce

竹笙魚腐燴勝瓜

(川) Simmered bamboo fungus, minced fish ball and luffa gourd in fish broth

飯

Rice

上海鹹肉菜飯

(滬) Fried rice with salty pork and vegetable

甜品

Desserts

高力豆沙香蕉

(北) Deep-fried egg white custard filled with banana

時果杏仁豆腐

(北) Sweetened almond tofu with seasonal fruit

Dinner menu \$318.00 per person
Tea charge \$10.00 per person