

# 精選套餐

## Luncheon Menu

湯 <i>Soup</i>	(粵) 赤小豆粉葛煲豬腱 	(154 kcal)
南北點心 <i>Dim Sum</i>	(粵) 北菇燒賣	(20 kcal)
	(京) 生煎三鮮包	(80 kcal)
燒臘 <i>Barbecued</i>	(粵) 廣東燒腩仔	(137 kcal)
熱菜 <i>Hot dishes</i>	(請選擇三款菜式) ( Please select any 3 dishes )	
	(蘇) 青椒牛柳絲	(70 kcal)
	(湘) 剁椒蒸鱸魚球 	(60 kcal)
	(客) 麵醬梅子炆鴨胸	(136 kcal)
	(粵) 蟲草花炒小豆苗 	(77 kcal)
	(學) 學員創意菜式 - “蛋白素菜石榴粿” 	(91 kcal)
麵 <i>Noodle</i>	(京) (1) 京式打滷麵	(168 kcal)
	(粵) (2) 黑杞子燉桃膠	(55 kcal)

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 D

# 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 	(88 kcal)	<b>165.00</b> (位)
	(需預定) Braised bird's nest soup with chicken purée (Advance order is required)		
開胃小食 <i>Appetisers</i>	(川) 榨菜腎片	(52 kcal)	<b>48.00</b> (例)
	Marinated gizzards with pickled mustard		
	(滬) 涼拌萵筍 	(14 kcal)	<b>38.00</b> (例)
	Tossed celtuce salad with sesame oil		
熱菜 <i>Hot dishes</i>	(閩) 夏日佛跳牆	(127 kcal)	<b>98.00</b> (位)
	(需預定) Braised fish maw, pig sinew, dried oyster and black mushroom and turnip in oyster sauce (Advance order is required)		
	(粵) 香芒炒蝦仁	(58 kcal)	<b>88.00</b> (例)
	Sautéed shrimp with mango		
飯 <i>Rice</i>	(粵) 攪菜新素肉炒飯 	(111 kcal)	<b>48.00</b> (例)
	Fried rice with "OmniPork" and preserved olive		
甜點 <i>Dessert</i>	(京) 水雲桂花糕	(71 kcal)	<b>28.00</b> (例)
	Chilled osmanthus jelly with mozuku seaweed		

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