

# 精選套餐

## Luncheon Menu

|                         |  |  |            |
|-------------------------|--|--|------------|
| 湯<br><i>Soup</i>        | (浙)                                      | 鹹肉豆腐大白菜湯<br>Boiled Chinese cabbage soup with salted pork and bean curd   | (122 kcal) |
| 南北點心<br><i>Dim Sum</i>  | (粵)                                      | 脆皮鯪魚角<br>Deep-fried minced dace fish puff  | (33 kcal)  |
|                         | (京)                                      | 花素蒸餃 <br>Steamed fungus and vegetable dumpling  | (70 kcal)  |
| 燒臘<br><i>Barbecued</i>  | (粵)                                      | 惹味皇子鴨<br>Marinated duckling  | (115 kcal) |
| 熱菜<br><i>Hot dishes</i> | (請選擇三款菜式) ( Please select any 3 dishes ) |  |            |
|                         | (客)                                      | 客家煎釀三寶<br>Pan-fried bitter melon, eggplant and red bell pepper stuffed with minced fish  | (143 kcal) |
|                         | (川)                                      | 泡椒川蝦球 <br>Stir-fried prawn with pickled chilli  | (81 kcal)  |
|                         | (京)                                      | 京蔥爆羊肉<br>Sautéed sliced lamb with scallion in Chinese brown sauce  | (113 kcal) |
|                         | (潮)                                      | 冬菇栗子煮芥菜 <br>Braised mustard green with black mushroom and chestnut  | (126 kcal) |
|                         | (學)                                      | 學員創意菜式 - “冬陰公腐皮卷” <br>A creation dish from our students<br>Deep-fried bean curd sheet roll with shrimp and “Tom Yum spice” sauce | (187 kcal) |
| 飯<br><i>Rice</i>        | (粵)                                      | (1) 茄汁新肉絲炒飯<br>Fried rice with tomato puree and shredded “OmniPork”  | (138 kcal) |
| 甜點<br><i>Dessert</i>    | (京)                                      | (2) 鮮果西米露<br>Chilled sago cream with fresh fruit   | (184 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 綠線成員

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# 散點菜式

## A La Carte Menu

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

|                           |  |            | HK\$              |
|---------------------------|--|------------|-------------------|
| 湯<br><i>Soup</i>          | (粵) 雞茸燴燕窩 <br>(需預定)<br>Braised bird's nest soup with chicken purée<br>(Advance order is required) | (88 kcal)  | <b>165.00</b> (位) |
| 開胃小食<br><i>Appetisers</i> | (粵) 薑汁露筍<br>Tossed fresh asparagus with ginger juice   | (29 kcal)  | <b>68.00</b> (例)  |
|                           | (川) 麻辣肚絲 <br>Marinated beef tripe in spicy Sichuan pepper   | (121 kcal) | <b>58.00</b> (例)  |
| 熱菜<br><i>Hot dishes</i>   | (閩) 夏日佛跳牆<br>(需預定)<br>Braised fish maw, pig sinew, dried oyster and black mushroom and turnip in oyster sauce<br>(Advance order is required)                                       | (127 kcal) | <b>98.00</b> (位)  |
|                           | (川) 雜菜炆麵筋 <br>Braised fried gluten with vegetables  | (132 kcal) | <b>48.00</b> (例)  |
| 麵<br><i>Noodle</i>        | (滬) 翡翠蘑菇煨麵 <br>Braised noodle with mushroom and vegetable                                       | (130 kcal) | <b>48.00</b> (例)  |
| 甜點<br><i>Dessert</i>      | (粵) 合桃豆沙角<br>Baked walnut puff filled with Adzuki bean paste   | (130 kcal) | <b>28.00</b> (例)  |

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