

中華廚藝學院

「沸騰澎湃、浩浩蕩蕩」大師班回饋晚宴

鄧浩宏大師及關浩文大師

2022年8月19日及26日

開胃小食

沙薑牛腩
木魚大根
麻辣摩芋

Cold Appetisers

Marinated sliced beef shank in sand ginger sauce
Simmered Daikon in Japanese dashi broth
Tossed Konjac in spicy Sichuan pepper

負責大師/
Prepared by

關浩文大師
Chef Kwan

湯

蜜瓜瑤柱櫻桃肉

Soup

Double-boiled honeydew melon soup with conpoy and frog leg

鄧浩宏大師
Chef Tang

熱前菜

攪菜辣子爆墨漿茄子

Hot Appetisers

Deep-fried spicy eggplant coated with minced cuttlefish

鄧浩宏大師
Chef Tang

熱菜

金榜醬玻璃蝦球伴黃金饅頭

Hot Dishes

Sautéed Crystal Prawn with Superior Sauce accomplish with
Deep-fried Bun

鄧浩宏大師
Chef Tang

煎釀花姿遼參配香蔥海苔汁

Pan-fried sea cucumber stuffed with minced squid in scallion
seaweed sauce

關浩文大師
Chef Kwan

濃湯魚肚珊瑚泡時蔬

Simmered Julienen of fish maw and coral clam with garden
green in supreme chicken broth

鄧浩宏大師
Chef Tang

飯

章魚雞粒炆脆米炒飯

Rice

Twin fried rice with diced of octopus, duck, chicken and
Shitkita mushroom

關浩文大師
Chef Kwan

甜品

川貝柚子蜜水晶梨凍

Desserts

Chilled marinated pear with citrus honey and tendril

鄧浩宏大師
Chef Tang

杏脯百合杞子燉銀耳

Double-boiled snow fungus with dried apricot, lily bulb and
medlar

關浩文大師
Chef Kwan

Dinner menu \$618.00 per person

Tea charge \$10.00 per person



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