

精選套餐

Luncheon Menu

湯 <i>Soup</i>	(粵) 龍脷葉雪梨煲瘦肉 	(65 kcal)
南北點心 <i>Dim Sum</i>	(粵) 雞肉蒸筍糰	(52 kcal)
	(京) 菜肉煎鍋貼	(87 kcal)
燒臘 <i>Barbecued</i>	(粵) 海蜆拼燻蹄	(116 kcal)
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)
	(京) 醬爆雞丁	(113 kcal)
	(臺) 宜蘭炸卜肉	(79 kcal)
	(蘇) 瑤柱米湯浸勝瓜 	(93 kcal)
	(學) 學員創意菜式 - “松露醬素蝦蒸豆腐”	(78 kcal)
麵 <i>Noodle</i>	(京) (1) 尖椒新牛肉炒烏冬	(139 kcal)
甜點 <i>Dessert</i>	(粵) (2) 紅棗桂圓茶	(71 kcal)

Lunch menu \$160 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