

大江南北晚宴

North to South Provincial Dinner Menu

23 & 30 September 2022

開胃小食

醬汁鮮魷
四喜烤麩
糖醋排骨
燈影藕片

Appetisers

(閩) Simmered squid in supreme brine sauce
(滬) Braised wheat gluten with mushroom
(蘇) Marinated pork rib in sweet vinegar sauce
(川) Deep-fried thin slices of spiced lotus root

湯

雪蓮子麥冬燉螺頭

Soup

(粵) Double-boiled sea whelk consommé with dendrobium nobile and honey locust fruit

燒味

五香牛腩拼海蜆

Barbecued

(粵) Marinated sliced beef shank with tossed jellyfish

熱菜

富貴石榴雞
五彩炒魚絲
四川樟茶鴨
鮮菇扒芥膽

Hot dishes

(潮) Egg white crepe wrapped with diced of abalone, shrimp, scallop, chicken and vegetable
(杭) Sautéed shredded Mandarin fish with assorted bell pepper
(川) Home-smoked marinated duckling with camphor tea leave
(粵) Braised mustard green with fresh shiitake mushroom

麵

新豬肉炒粗麵

Noodle

(滬) Shanghaiese style fried noodle with shredded "OmniPork", Chinese cabbage and mushroom

甜品

蜂蜜奶皮卷
紅棗桂圓燉桃膠

Desserts

(粵) Sweetened honey milk roll
(京) Double-boiled peach gum with red date and dried longan

Dinner menu \$318.00 per person

Tea charge \$10.00 per person



Member of VTC Group
VTC 繼續發展

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