

中華廚藝學院
大師級中廚師課程畢業生
陳智斌及梁廣輝
「熱情斌至、再創輝煌」
大師廚藝分享及主題晚宴
2022年10月7日



席珍

凉拌窩笋、油醋河蝦

Tossed Shredded Celtuce with Scallion Oil, Deep-fried Crispy Shrimp with Vinegar
(梁廣輝大師 Master Chef Water **Leung**)

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松茸響螺燉水鴨

Double-boiled Sea Whelk and Teal Duck with Matsutake in Broth
(陳智斌大師 Master Chef Ben **Chan**)

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松露野菌帶子皇

Pan-fried Giant Scallop with Fungus and Truffle Sauce
(梁廣輝大師 Master Chef Water **Leung**)

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海皇鮑魚釀鳳翅

Honey-graced Chicken Wing Stuffed with Diced Abalone and Dried Seafood
(陳智斌大師 Master Chef Ben **Chan**)

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麻婆豆腐龍躉球

Sautéed Fillet of Garoupe with “Mapo Tofu” Sauce
(梁廣輝大師 Master Chef Water **Leung**)

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陳皮欖蓉冬瓜枕

Stewed Winter Melon with Olive Puree and Aged Tengerine Peel
(陳智斌大師 Master Chef Ben **Chan**)

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香煎黃金兩面黃

Pan-fried Crispy Egg Noodle served with Icing Sugar and Dark Vinegar
(梁廣輝大師 Master Chef Water **Leung**)

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冰花銀耳燉雙雪、潮式糕燒甜三寶

Double-boiled Snow Fungus and Pear with Medlar. Caramelized Taro, Sweet Potato and Ginkgo
(陳智斌大師 Master Chef Ben **Chan**) , (梁廣輝大師 Master Chef Water **Leung**)

Dinner menu \$618.00 per person