

# 精選套餐

## Luncheon Menu

湯 <i>Soup</i>	(雲) 姬松茸燉螺頭 	Double-boiled sea whelk consommé with blaze mushroom	(61 kcal)
南北點心 <i>Dim Sum</i>	(粵) 水晶蝦餃	Steamed shrimp dumpling	(47 kcal)
	(京) 新豬肉煎鍋貼	Pan-fried minced "OmniPork" turnover with vegetable	(92 kcal)
燒臘 <i>Barbecued</i>	(粵) 脆皮燒腩仔	Roasted crispy pork belly	(137 kcal)
熱菜 <i>Hot dishes</i>	(請選擇三款菜式) ( Please select any 3 dishes )		
	(粵) 野菌炒鴨胸	Stir-fried duck breast with assorted fungus	(67 kcal)
	(湘) 左宗棠雞球 	Sautéed chicken fillet with dark vinegar sauce	(87 kcal)
	(川) 乾燒魚塊 	Wok-fried fish fillet with garlic and Chinese celery	(52 kcal)
	(川) 金湯五秀蔬 	Stewed assorted vegetable in pumpkin broth	(46 kcal)
	(學) 學員創意菜式 - “燒汁山珍豚肉卷”	A creation dish from our students Pan-fried pork and mushroom roll with Teriyaki sauce	(72 kcal)
飯 <i>Rice</i>	(滬) (1) 田園燕麥炒飯 	Fried rice with oat and assorted diced vegetable	(81 kcal)
甜點 <i>Dessert</i>	(粵) (2) 椰林甘栗露	Hot sweetened chestnut cream with coconut	(155 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 成員機構

22 Winter lunch menu D

# 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) Braised bird's nest soup with chicken purée (Advance order is required)	(88 kcal)	<b>168.00</b> (位)
開胃小食 <i>Appetisers</i>	(湘) 醬汁牛腱 Marinated beef shank in supreme brine sauce	(56 kcal)	<b>68.00</b> (例)
	(川) 涼拌海帶  Tossed seaweed with sesame oil	(53 kcal)	<b>38.00</b> (例)
熱菜 <i>Hot dishes</i>	(閩) <b>滋補佛跳牆</b> (需預定) 鮑汁炆花膠、海參、沙井蠔、豬蹄筋、鮑貝、 花菇及大根 Braised fish maw, sea cucumber, dried oyster, pig sinew, giant clam, Shiitake mushroom and turnip in abalone sauce (Advance order is required)	(130 kcal)	<b>168.00</b> (位)
	(順) 蜆蚶鮫魚球 Deep-fried dace fish ball with preserved clam sauce	(74 kcal)	<b>88.00</b> (例)
麵 <i>Noodle</i>	(滬) 雪菜肉絲炒年糕 Sautéed glutinous rice cake with shredded pork and preserved vegetable	(104 kcal)	<b>58.00</b> (例)
甜點 <i>Dessert</i>	(滬) 桂花酒釀湯丸 Sweetened glutinous rice dumpling in osmanthus rice wine soup	(214 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