

## 元宵彩燈薈

### Chinese Lantern Festival Dinner

3 February 2023

#### 席珍 Menu

##### 一門四傑喜臨門

(四喜烤麩、芥末鴨舌、蔥油海蜇、菠蘿醋骨)

Braised wheat gluten with mushrooms

Tossed duck tongue in mustard sauce

Tossed jelly fish in sesame oil and spring onion

Braised spare rib in sweet and sour sauce with pineapple

##### 日日喜洋洋

(日月貝松茸燉豬腱)

Double-boiled pork shank consommé with dried moon scallop and agaricus blazei

##### 彩燈高高掛

(紅燒脆皮乳鴿)

Roasted crispy pigeon

##### 甜蜜常歡笑

(蜜桃百合炒蝦球)

Stir-fried prawn with lily bulb and peach

##### 牽手成佳偶

(紅燒走油元蹄)

Stewed pork knuckle with sweet dark vinegar and bean curd sauce

##### 鸞鳳唱和鳴

(左宗棠雞)

Fried and braised chicken fillet with dark vinegar sauce

##### 龍鳳喜雙雙

(鮑角冬筍扒豆苗)

Stir-fried pea sprout with bamboo shoot and abalone

##### 金盒藏珍寶

(京式三鮮餃子)

Boiled minced meat dumplings with scallop and shrimp

##### 萬種風情夜

(紫薯軟棗, 元寶酥)

Deep-fried sweetened purple potato dumpling with date

Bake lotus seed paste puff with salted egg

##### 年宵慶新春

(薑茶雨花湯丸)

Ginger tea with glutinous rice flour dumpling

Dinner menu \$318 per person

Tea charge \$10 per person

吉祥如意