

大江南北晚宴

North to South Provincial Dinner Menu

14 & 21 April 2023

開胃小食

萬筍珍珠耳
煙燻茶葉蛋
椒鹽炸鮑魚
西芹伴鴨舌

Appetisers

(徽) Tossed celtuce salad and black fungus with sesame oil
(川) Soft-boiled egg flavored with smoked tea leave
(閩) Fried abalone in spicy salt
(粵) Marinated duck tongue with celery

燉湯

牛蒡雪耳燉螺頭

Soup

(粵) Double-boiled sea whelk consommé with burdock root and snow fungus

滷味

圍村五味雞

Marinated

(港) Simmered chicken in supreme soy sauce and fried shallot

特色熱菜

XO 醬小炒皇

京蔥黃瓜爆肉絲

蘿蔔清湯牛腩

板栗燒津白

Regional hot dishes

(粵) Stir-fried mixed seafood and cashew nut with XO sauce
(京) Sautéed sliced pork with scallion and cucumber in bean paste
(粵) Stewed beef brisket and turnip in broth
(滬) Poached Chinese young cabbage with chestnut

麵點

雜菌乾燒伊麵

Noodle

(粵) Braised E-fu noodle with chive and mushroom

甜品

忌廉紫薯水晶包

茉莉花、雪梨菊蜜茶

Desserts

(粵) Steamed crystal bun with creamy purple potato
(粵) Sweeten boiled jasmine and pear with chrysanthemum honey
Tea

Dinner menu \$318.00 per person

Tea charge \$10.00 per person