

中國名菜雜錦 - 李文基大師
承傳廚藝、重塑佳餚

Authentic Chinese Cuisine – Master Chef Lee Man-kei

31-03 - 2023

晚宴席珍 Dinner Menu

炸蠔仔韭菜春卷

Deep-fried Oyster with Chives Spring Roll

☞ ☞ ☞

家鄉拆骨魚雲羹

Home-style Boneless Fish Head Soup with Vegetable Julienne

☞ ☞ ☞

堂灼過橋豬腰片

Poached Sliced Pig's Kidney in Broth

☞ ☞ ☞

墨魚膠釀花膠筒

Steamed Minced Cuttlefish Stuffed in Fish Maw with Fungus

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脆炸南乳香酥骨

Deep-fried Spare Rib with Preserved Red Bean Curd

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醬爆油條龍躉扣

Stir-fried Fish Gizzard with Deep-fried Dough Strick in Black Bean Sauce

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蝦子柚皮扣大鴨

Stewed Duckling in Brown Sauce with Pomelo Skin

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攪角火腩炒絲苗

Fried rice with BBQ Pork and Preserved Olive

☞ ☞ ☞

桑寄生鴿蛋甜茶

Boiled "Sang Ji Sheng" Herbal Tea with Pigeon Egg

Dinner menu \$518 per person

Tea charge \$10 per person



中華廚藝學院
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Member of VTC Group
VTC 機構成員