

# 十手大師內蒙古草原全羊宴

## CCI Master Chefs Inner Mongolia Lamb Feast Dinner Menu

### 席珍 Dinner Menu

#### 特色四式前菜

怪味脆香一口羊(陳兆嘉) 、 粉皮白切羊肉卷(顏奕新)

魚子水晶羊肉凍(施超群) 、 雜錦沙律酸奶酪(沈依紅)

*Deep fried crispy lamb loin, Shredded lamb wrapped in mung bean sheet  
Marinated lamb in aspic with caviar, Tossed salad with milk vinegar dressing and goat cheese*



施大師燒羊肉串(施超群)

*Lamb shank skewer with cumin and spices*



內蒙古羊什濃湯(梁權森)

*Double boiled lamb soup with lamb offals*



紅燒內蒙古羊架(沈依紅)

*Roasted Mongolia lamb chop*



天山魚羊天蠶配(陳兆嘉)

*Steamed seabass with shredded lamb, mushroom, Chinese ham and aged tangerine peel*



支竹馬蹄羊腩煲(顏奕新)

*Braised lamb belly with beancurd sheet and water chestnut in casserole*



五光十色羊肉餃(王志誠)

*Steamed multi-colour minced lamb dumpling*



雙皮羊奶脆米餅(周少文)

*Steamed double-layered goat milk custard*

*Crispy rice cake with mixed nuts*

**Menu \$ 398 per person  
Tea Charge \$10 per person**

