

# 大江南北晚宴

## North to South Provincial Dinner Menu

19 & 26 April 2024

### 開胃小食

皮蛋伴酸薑

鎮江水晶肉

青瓜海蜇花

醉香鮮鮑魚

### Appetisers

(粵) Thousand-year egg with pickled ginger

(滬) Braised minced pork shank with broth jelly

(浙) Tossed jelly fish with cucumber with dark vinegar and sesame oil

(閩) Marinated abalone in yellow wine sauce

### 湯

石斛貢棗燉雪雁

### Soup

(粵) Double-boiled snow goose with dendrobium and giant date

### 燒味

柚子蜜烤金沙骨

### Barbecued

(粵) Roasted spare-rib with honey-glazed pomelo sauce

### 特色熱菜

西蘭花炒龍躉球

川式辣子爆雞丁

燒汁蘆筍牛肉卷

黑舞茸浸紫淮山

### Regional hot dishes

(粵) Sautéed giant garoupa fillet with broccoli

(川) Stir-fried chicken dices with dried chilli and Sichuan pepper

(粵) Pan-fried beef fillet rolled with asparagus in BBQ sauce

(滇) Poached black maitake fungus with purple yam

### 飯

黃金蛋蝦仁炒飯

### Rice

(粵) Golden fried rice with shrimp

### 甜品

鴛鴦桂花椰汁糕

草莓忌廉西米露

### Desserts

(滬) Chilled osmanthus and coconut milk layer cake

(粵) Sweetened sago and strawberry cream

Dinner menu \$368.00 per person

Tea charge \$10.00 per person



Member of VTC Group  
VTC 機構成員

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