# 精選套餐

## Luncheon Menu

湯 Soup 黨參紅棗燉烏雞 🎇

(杭) Double-boiled silky fowl consommé with pilose asiabell root and red date

(144 kcal)

南北點心 Dim Sum

(粤) 芝士蟹肉酥 Baked crabmeat and chicken puff with cheese

(119 kcal)

(滬) 新素肉煎鍋貼
Pan-fried minced "OmniPork" turnover with vegetable

(98 kcal)

燒臘 Barbecued

(粤) 潮州滷水鵝 Simmered goose in supreme soy sauce

(52 kcal)

熱菜

(請選擇三款菜式) (Please select any 3 dishes)

Hot dishes

(京) 京式宮保蝦球 **少** Stir-fried prawn in sweet and spicy sauce

(92 kcal)

(粤) 彩虹西芹雞柳 Stir-fried chicken fillet with celery and bell pepper

(61 kcal)

原籠粉蒸排骨 **少**Stoamed pork spare ribs coated with somelina

(268kcal)

Steamed pork spare-ribs coated with semolina

(粤) 靈芝菇扒翡翠 >>> Braised giant lucid fungus with vegetable

(62kcal)

學員創意菜式 - "黑椒蘆筍牛肉粿"

344

(學) A creation dish from our students

Deep-fried beef dumpling with asparagus in black pepper

(104kcal)

麵

(粤) (1) 豉油皇龍鬚炒麵

(260kcal)

Noodles

Fried noodle with shredded squid in supreme soy sauce

甜點

(2) 芝麻栗子煎堆

Dessert

(粤) Deep-fried sesame glutinous rice dumpling filled with minced (117kcal) chestnut

#### Lunch menu \$160 per person Tea charge \$10 per person

(1) & (2) 食物份量可因應要求加多或酌量減少 (1) & (2) Portion size can be refilled or reduced on request

300

: The dish has less fat or oil, salt and sugar

: The dish has more fruit and/or vegetable

: The dish contains chilli and is spicy



23 Winter lunch menu B

Member of VTC Group VTC 機構成員

# 散點菜式

## A La Carte Menu

Welcome to supplement your set menu with any of the following dishes.

HK\$

湯

(粤) 雞茸燴燕窩

(需預定)

(88 kcal)

168.00(位)

Soup

Braised bird's nest soup with chicken purée

(Advance order is required)

開胃小食

桂花蜜梨

(72 kcal)

38.00(例)

**Appetisers** 

Poached pear with osmanthus

榨菜腎片

(24 kcal)

48.00(例)

Marinated gizzards with pickled mustard

熱菜

(閩) 滋補佛跳牆 (94 kcal)

180.00(位)

Hot dishes

**鮑汁**炆花膠、海參、沙井蠔、豬蹄筋、鮑魚、

花菇及大根 (需預定)

Braised fish maw, sea cucumber, dried oyster, pig sinew, abalone, Shiitake mushroom and turnip in abalone sauce (Advance order is required)

(客) 蘿蔔香芹煮魚崧



(71 kcal) 68.00(例)

Braised turnip with fish cake and celery

飯

(蘇) 揚州炒飯 (143 kcal)

58.00(例)

Rice

Yangzhou fried rice with shrimp, Chinese ham and chicken

甜點

(京) 雪菊杞子燉桃膠 (118 kcal)

28.00 (例)

Dessert

Double-boiled peach gum with snow chrysanthemum and barbary wolfberry

食物份量可因應要求而酌量減少 所有食物無添加味精

Portion size can be reduced on request No msg (monosodium glutamate) is added to our dishes



The dish has less fat or oil, salt and sugar, meeting the 3 less requirements.



: The dish has more fruit and/or vegetable.

凡惠顧任何一款「蔬果之選」或 「3少之選」,即送精美健康蔬果小食一客。

Free healthy appetiser with fruit and vegetable when you order any

"Fruit and Vegetables" or "3 less" dish

23 Winter a la carte menu B