

精選套餐

Luncheon Menu

湯

Soup

南北點心

Dim Sum

- (潮) 檸檬燉陳皮鴨湯 (68 kcal)
Double-boiled duck soup with aged tangerine peel and salted lemon
- (粵) 香芒炸蝦筒 (150 kcal)
Deep-fried spring roll with shrimp and mango
- (京) 三鮮肉蒸餃 (101 kcal)
Steamed pork dumpling with shrimp and scallop

燒臘




Barbecued

- (粵) 海蜇拼燻蹄 (116 kcal)
Marinated pork trotters with jelly fish

熱菜


Hot dishes

(每枱請選擇三款熱菜) (Please select any 3 dishes for **each table**)

- (川) 宮保蝦球  (72 kcal)
Wok-fried prawn in dark vinegar with cashew nut
- (潮) 潮式炒川椒雞  (70 kcal)
Sautéed chicken slices with Sichuan peppers and fried garden green
- (魯) 蔥爆牛仔肉 (82 kcal)
Sautéed beef fillet with leek in Chinese brown sauce
- (學) 學員創意菜式 - “拔絲黑醋咕嚕肉” (97 kcal)
A creation dish from our students
Sweet and sour pork with pineapple in dark vinegar sauce
- (粵) 鼎湖上素卷  (150 kcal)
Braised beancurd sheet rolls with yellow fungus, elm fungus and vegetable

飯

Rice

- (粵) 鮮菠蘿海鮮炒飯  (151 kcal)
Fried rice with fresh pineapple and assorted seafood

甜點

Dessert

- (北) 紅豆涼糕 (96 kcal)
Chilled Adzuki beans pudding

Lunch menu \$160 per person

Tea charge \$10 per person



: 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



Member of VTC Group
VTC 機構成員

24 Summer set lunch menu A