

# 大江南北晚宴

## North to South Provincial Dinner Menu

### 17 & 24 May 2024

#### 開胃小食

椒鹽軟殼蟹  
金沙紫淮山  
酒糟香妃雞  
話梅串串茄

#### Appetisers

(粵) Deep-fried soft shelled crab with spicy salt  
(滇) Fried purple yam with salted egg-yolk  
(杭) Marinated chicken in wine lees  
(京) Tossed cherry tomato in dried plum sauce

#### 湯

川貝枇杷果燉鱷魚肉

#### Soup

(粵) Double-boiled crocodile meat consomme with fritillary and loquat

#### 燒味

鴻運燒乳豬

#### Barbecued

(粵) Roasted suckling pig

#### 特色熱菜

二弄鴛鴦大蝦球  
川式摩芋啤酒鴨  
翡翠黑椒煎牛柳  
濃湯海味浸菜苗

#### Regional hot dishes

(粵) Sautéed prawns in two styles with macadamia nuts  
(川) Braised duck breast with konjac "SiChuan" style  
(粵) Pan-fried beef fillet in black pepper sauce  
(滇) Simmered young vegetable with assorted dried seafood in broth

#### 麵

雪菜素肉炒年糕

#### Noodle

(粵) Sautéed glutinous rice cake with shredded "OmniPork" and preserved vegetable

#### 甜品

水雲桂花蜜糖糕  
紅棗桂圓杞子茶

#### Desserts

(滬) Chilled osmanthus jelly with mozuku seaweed and honey  
(粵) Hot dried longan tea with red date and barbary wolfberry

Dinner menu \$368.00 per person  
Tea charge \$10.00 per person