

發財春茗鮑撈起夜宴

Chinese New Year and Spring Dinner

28 February 2025

席珍 Menu

旗開得勝

(夫妻肺片、煙燻鴨胸、話梅串茄、金沙淮山)

Marinated beef tripe, ox tongue with garlic and spicy sauce

Smoked duck breast

Marinated cherry tomato with dried plum sauce

Fried yam coated with salted egg yolk

鮑你撈起

(鮑魚絲撈玉鴛鴦)

Tossed julienned abalone, chicken, roasted duck and jelly fish with shredded carrot, peppers and cucumber in dark vinegar and sesame sauce

獨佔鰲頭

(姬松茸豬腱燉螺頭)

Double-boiled pork shank and sea whelk soup with agaricus blazei

得心應手

(海參扣鵝掌)

Stewed goose web with sea cucumber

游龍獻瑞

(川式宮保蝦球)

Stir-fried prawn in chilli sauce

常年有餘

(糟溜桂魚片)

Braised mandarin fish fillet with wine lees

金銀遍地

(肘子扒娃娃菜)

Braised pork knuckle with young cabbage

盆滿鉢滿

(章魚雞粒飯)

Fried rice with diced chicken and dried octopus in casserole

黃袍加身、紅棉盛放

(宮廷豌豆黃、雪蛤燉紅蓮)

Steamed pea cake

Sweetened double-boiled hasma soup with red date

Dinner menu \$448 per person

Tea charge \$10 per person



中華廚藝學院
CCI

Member of VTC Group
VTC 機構成員

