


精選套餐

Luncheon Menu

湯 Soup

- 紅棗烏雞養生湯 
(北) Double-boiled silky fowl consommé with pilose asiabell root and red date (114 kcal)

南北點心 Dim Sum



- 蜂巢香芋角 (132 kcal)
(粵) Deep fried taro paste puff with pork and mushroom
鮮蝦一品餃 (101kcal)
(滬) Steamed pork and shrimp dumpling

燒臘 Barbecued

- 桂花蜜汁燒脆鱈 (199 kcal)
(粵) Roasted eel with honey-glazed osmanthus scented barbecued sauce

熱菜 Hot dishes


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

- 野菌炒牛柳粒  (156 kcal)
(滇) Stir-fried beef cubes with mushrooms
東江煎釀豆腐 (155 kcal)
(客) Braised bean curd stuffed with minced dace fish and pork
筍乾炆肉排 (171 kcal)
(蘇) Braised pork rib with dried bamboo shoot
學員創意菜式 -“鍋包鳳尾蝦球” (159 kcal)
(學) A creation dish from our students
Deep-fried prawn with sweet and sour sauce
香芹海味泡菜苗  (86 Kcal)
(粵) Simmered young vegetable with dried seafood and celery

麵 Noodle




- 西紅柿雞絲伴麵 (131 kcal)
(川) Tossed noodles with shredded chicken and tomato

甜點 Dessert

- 銀耳馬蹄燉蓮子  (58 kcal)
(粵) Double boiled fox nuts, lily bulbs and water chestnuts

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

25 Winter set lunch menu B

散點菜式

A La Carte Menu

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

		HK\$
湯 <i>Soup</i>	(粵) 雞茸燴燕窩  (需提前 48 小時預定) Braised bird's nest soup with chicken purée (48 hours advance order is required)	168.00 (位) 113 kcal
	花雕醉雞 Poached chicken marinated in Chinese yellow wine	68.00 (例) 139 kcal
開胃小食 <i>Appetisers</i>	油燜冬筍 Stewed bamboo shoot in sesame oil and oyster sauce	38.00 (例) 39 kcal
	(粵) 滋補佛跳牆 鮑汁炆花膠、海參、沙井蠔、豬蹄筋、鮑魚、 花菇及大根 (需提前 48 小時預定) Braised fish maw, sea cucumber, dried oyster, pig sinew, abalone, Shiitake mushroom and turnip in abalone sauce (48 hours advance order is required)	218.00 (位) 207kcal
熱菜 <i>Hot dishes</i>	(順) 小欖炸鯪魚球 Deep fried dace fish ball with clam sauce	108.00 (例) 114 kcal
	(客) 客家酸菜炒飯 Hakka style fried rice with pork belly and salted vegetable	68.00 (例) 233 kcal
飯 <i>Rice</i>	(京) 桂花拉糕 Steamed glutinous rice cake with osmanthus	28.00 (例) 127 kcal
甜點 <i>Dessert</i>		

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



凡惠顧任何一款「蔬果之選」或「3少之選」，即送精美小食一客。

Free appetiser when you order any "Fruit and Vegetables" or "3 less" dish