



**Casserole Cooking Class**  
**Yan Toh Heen**  
**Saturday, March 26, 2011**

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**廚師點心拼盆**

甘筍崧子韭菜餃, 水晶南瓜帶子菠菜餃, 麵醬雜菌鱈魚批

Breakfast Dim Sum Combination

Steamed Carrot, Pinenuts and Chives Dumpling

Steamed Scallops, Pumpkin and Spinach Dumpling

Baked Cod Fish with Young Ginger, Assorted Mushrooms and Miso Sauce in Puff Pastry

2007 Sancerre Domaine Chatelain Selection

**原隻鮑魚海鮮脆芋盒**

Braised Whole Abalone and Seafood on a Crispy Taro Net

**花膠燉響螺**

Double Boiled Fish Maw and Sea Whelk

**籠仔蒸翡翠斑球**

Steamed Garoupa Fillet with Green Vegetables

served in Bamboo Basket

2007 Chardonnay Kumeu River Kumeu Auckland

**香蒜鹽焗雞**

Baked Salty Chicken

2008 Chateauneuf – Du – Pape Clos De L'Oratoire Des Papes

**鵝肝和牛肉餅煲仔飯**

Steamed Rice with Goose Liver and Minced Wagyu Beef

served in a Casserole

**楊枝甘露**

Chilled Mango and Sago with Pomelo

**繽紛糯米糍**

草莓, 藍莓, 蜜瓜, 芋茸, 黑芝麻

Glutinous Rice Dumpling Combination

Strawberry, Blueberry, Honey-dew Melon, Taro and Black Sesame

**HK\$1288 Per Person**

**All Price are subject to 10% Service Charge**