南北晚宴菜譜

Dinner Menu

開胃小食

皮蛋酸薑 Preserved eggs with pickled ginger

Appetisers

麻辣金錢肚 Marinated beef tripe with Sichuan peppercorns

脆瓜素雞 Tossed bean curd sheet rolls with marinated cucumber

話梅仙掌 Marinated duck's webs with salted prunes

燒臘 Barbecued meat

羊肚菌燴乳鴿 Marinated pigeon with morel mushrooms

湯 Soup

竹笙燉花菰 Double-boiled bamboo pith soup with black mushrooms

熱菜 Hot dishes

富貴滿罎香 Braised dried seafood with pork sinew in casserole

鮮汁溜大蝦 Deep-fried prawns coated with mayonnaise

香煎琵琶燕 Pan-fried bird's nest and egg custard

蝴蝶冬瓜夾 Steamed winter melon with Yunnan ham

麵點 Noodles

瑤柱肉碎擔擔麵 Dan Dan noodles with minced pork and conpoy

甜品 Dessert

芒果凍布甸 Chilled mango pudding

Dinner menu \$228 per person
Tea charge \$5 per person

