

# 晚宴菜譜

## Dinner Menu

### 開胃小食

滷汁香蒜  
汾酒牛肉  
香辣銀魚  
蝦乾莴筍

### Appetisers

Marinated black mushrooms  
Marinated beef in Chinese wine  
Deep-fried whitebait with spicy salt  
Tossed celtuce with dried shrimps

### 燒臘

香燒琵琶鴨

### Barbecued meat

Roast duckling with barbecue sauce

### 湯

決明子日月魚燉豬腱

### Soup

Double-boiled pork shank with *ri yue* and Chinese herb

### 熱菜

仿膳賽螃蟹  
白果百合炒蝦仁  
湖南炒子雞  
魚湯浸莧菜

### Hot Dishes

Scrambled egg white with fish meat  
Sautéed shrimps with lily bulb and ginkgo  
Sautéed Hunan-style spring chicken  
Simmered Chinese spinach in fish stock

### 特式飯點

海皇荷葉飯

### Rice

Fried rice with seafood in lotus leaf

### 甜品

雪蛤燉紅蓮

### Dessert

Double-boiled sweetened hasma and lotus seeds

**Dinner menu \$228.00 per person**  
**Tea charge \$5 per person**



Member of VTC Group  
VTC 機構成員