



CHINESE LUNCHEON MENUS



MENU A

豆腐海鮮羹
Thickened Broth with Seafood & Beancurd
三式點心拼盆
Dim-Sum Basket
椒鹽肉排
Deep-fried Spare Ribs with Spicy Salt
薑葱霸王雞
Stewed Chicken with Spring Onion
上湯杞子浸菜芯
Poached Choy Sum with Dates
in Supreme Broth
XO醬揚州炒飯
Fried Rice in "Yeung Chow" Style
with XO Sauce
生果拼盤
Fresh Fruit Platter

MENU B

宋嫂鮮魚羹
Thickened Broth with Minced Fish,
Egg White and Parsley
三式點心拼盆
Dim-Sum Basket
豉汁龍脷球
Sautéed Sole Fillet in Black Bean Sauce
茶皇燻雞
Smoked Crispy Chicken
with Supreme Tea Leaf
雪裡紅鮮竹泡翠瓜
Braised Cucumber with Fresh Bean Curd
Sheet and Preserved Vegetable
啫啫鱒魚雞粒飯
Stewed Rice with Dried Octopus
and Chicken
美點雙輝
Chinese Petits Fours

MENU C

鮮蟹肉粟米羹
Thickened Broth with Crab Meat & Sweet Corn
三式點心拼盆
Dim-Sum Basket
中式牛柳
Sautéed Beef Fillet in Chinese Style
玫瑰豉油雞
Marinated Chicken with Soy Sauce
鮮菇扒西蘭花
Sautéed Broccoli with Mushrooms
菠蘿雞粒炒飯
Fried Rice with Diced Chicken & Pineapple
楊枝甘露
Chilled Sago with Mango & Pomelo

MENU D

海鮮菠菜羹
Thickened Broth with Seafood & Spinach
三式點心拼盆
Dim-Sum Basket
菠蘿咕嚕肉
Sweet and Sour Pork with Pineapple
脆皮炸子雞
Deep-fried Crispy Chicken
雜菌扒時蔬
Stewed Seasonal Vegetables
with Assorted Mushrooms
豉油皇炒麵
Fried Noodles in Supreme Soy Sauce
陳皮紅豆沙
Sweetened Red Bean Cream with Dried
Tangerine Peel

