

旅行社點心套餐推廣 2019 Travel Agency Dim Sum Lunch Menu2019

Menu A

蒜泥麻辣小黃瓜拼四喜烤夫 Marinated Cucumber in Garlic Chili Sauce Preserved Bean Curd with Peanuts and Black Fungus

<u>點心拼盤</u> 西杏片炸鮮奶、蠔皇叉燒包、松茸燒賣 <u>Assorted Dim Sum Platter</u> Deep-Fried Milk Custard Coated with Almond Steamed Barbecued Pork Bun Steamed Matsutake Mushroom and Pork Dumpling

蛋白雞粒粟米羹 Sweet Corn Soup with Diced Chicken and Egg White

X.O. 醬肉碎四季豆 Stir-Fried Minced Pork and String Bean in Homemade X.O. Sauce

> 四川擔擔麵 Sichuan TAN TAN Noodle

楊枝甘露 Chilled Cream of Mango and Pomelo with Sago

8

2位起計 / Minimum 2 Persons



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Menu B

榨菜腎片紅蜇花 Marinated Jellyfish with Preserved Vegetables and Duck Kidney

點心拼盤

米网沙律海鲜卷、黑金流沙、四色蝦餃皇、松茸燒賣 Assorted Dim Sum Platter

Deep-Fried Seafood Spring Roll Steamed Sweeten Egg Yolk Bun Four Colors Shrimp Dumpling Steamed Matsutake Mushroom and Pork Dumpling

蛋白雞粒粟米羹 Sweet Corn Soup with Diced Chicken and Egg White

> 酸甜菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple

> > 欖菜燒肉崧子炒飯

Fried Rice with Roasted Pork, Preserved Vegetable and Pine Nut

楊枝甘露

Chilled Cream of Mango and Pomelo with Sago

2位以上 / Minimum 2 Persons



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Menu C

麻醬海蜇拼蜜汁叉燒 Marinated Jelly Fish with Sesames Sauce Garnished with BBQ Pork Glazed Honey Sauce

點心拼盤

炸鮮肉芋絲春卷、蠔皇叉燒包、四色蝦餃皇、松茸燒賣 <u>Assorted Dim Sum Platter</u> Deep-Fired Taro and Pork Meat Spring Roll Steamed Barbecue Pork Bun Steamed Four Colors Shrimp Dumpling Steamed Matsutake Mushroom and Pork Dumpling

> 菠菜茸鲜蝦豆腐羹 Bean Curd Soup with Shrimp and Spinach

西 檸 煎 軟 雞 Pan-Fried Boneless Chicken with Lemon Sauce

> 油鹽水浸菜心 Poached Vegetable "Choi Sum"

欖菜燒肉崧子炒飯 Fried Rice with Roasted Pork, Preserved Vegetable and Pine Nut

> 楊枝甘露 Chilled Cream of Mango and Pomelo with Sago

> > 2位以上 / Minimum 2 Persons