

晚膳任你吃

UNLIMITED CHINESE DINNER ORDER FORM



TABLE NO: _____ DATE: _____

NO. OF PERSONS: _____ TIME: _____

前菜/汤类 APPETISERS / SOUP SELECTION

- | | |
|---|--|
| <input type="checkbox"/> 五香紫菜白反鱼
Warm toss white bait with spicy five spice and seaweed | <input type="checkbox"/> 四川海味羹
Braised hot and sour soup with seafood |
| <input type="checkbox"/> 海蜇伴芝麻八爪鱼
Marinated jelly fish with baby octopus and sesame | <input type="checkbox"/> 鱼鳔冬菇炖汤
Double-boiled fish stomach both with Chinese mushroom |
| <input type="checkbox"/> 芒果酱鲍贝伴小黄瓜
Marinated mango pacific clam with Japanese cucumber | <input type="checkbox"/> 慢煮咸菜鱼粒奶汤
Slow-cooked creamily soup with fish diced and salted vegetables |
| <input type="checkbox"/> 烤烟鸭伴连藕香茅酱
Grilled smoked duck with lotus root and lemongrass dressing | |

肉类 MEAT / POULTRY

- | | |
|--|--|
| <input type="checkbox"/> 五香烧鸭
Cantonese roasted duck with five spice | <input type="checkbox"/> 金香辣酱炒鸡柳
Wok-fried chicken with spicy onion sauce |
| <input type="checkbox"/> 芝麻烧鸡伴芝麻酱
Oven-baked sesame chicken with sesame dressing | <input type="checkbox"/> 甜酱大蒜炒鸡柳
Wok-fried chicken with spicy onion sauce |
| <input type="checkbox"/> 辣酱烤鸡腿
Oven-baked spicy boneless chicken leg | <input type="checkbox"/> 四川麻辣炒牛肉片
Wok-fried sliced beef with Szechuan soya bean sauce |
| <input type="checkbox"/> 三杯鸡柳
Wok-fried chicken cube with basil leaf in Taiwanese Style | <input type="checkbox"/> 蒙古酱炒羊肉片
Wok-fried sliced lamb with Mongolian sauce |
| <input type="checkbox"/> 糖醋鸡柳
Wok-fried chicken with sweet and sour sauce | <input type="checkbox"/> 姜葱炒牛肉片
Wok-fried sliced beef with ginger and onions |
| <input type="checkbox"/> 奶油鸡柳
Wok-fried chicken with butter creamy sauce | <input type="checkbox"/> 双葱炒牛肉片
Wok-fried sliced beef with onion and leek |

海鲜/菜类/豆腐类 SEAFOOD / VEGETABLES / BEAN CURD

- 奶油咸蛋黄炒虾球
Wok-fried prawn with salted egg yolk
- 四川酱炒花枝
Szechuan wok-fried squid flower
- 清蒸斑片鱼
Steamed grouper fish fillet with ginger sauce
- 泰式酱炸斑鱼片
Deep-fried grouper fish fillet with lemongrass sauce
- 妈蜜酱炒鱼片
Wok-fried sliced fish with marmite sauce
- 夏果炒时蔬
Stir-fried lotus root with celery and sweet bean
- 蒜子炒芥兰苗
Stir-fried baby kalia with whole garlic
- 腐乳酱炒油麦
Stir-fried preserved bean curd with romaine lettuce
- 三黄蛋芫菜苗
Slow-cooked superior stock with baby spinach and trio egg
- 蚝油香港菜心
Wok-fried Hong Kong choy sum with oyster sauce
- 肉碎鱼香茄子
Braised eggplant with chili sauce and minced chicken
- 蟹肉蛋白豆腐
Braised bean curd with crab meat sauce
- 豆使酱焖豆腐时菇。
Braised bean curd with black bean sauce and mushroom

饭类/面类 RICE AND NOODLES

- 上海式虾仁焖黄面
Shanghai braised yellow noodles with shrimp and vegetables
- 咸蛋黄叉烧鸡粒虾仁炒饭
Salted egg fried rice with BBQ chicken meat and shrimp
- 扬州炒饭
Yong Zhou fried rice with shrimp and BBQ chicken meat
- 上海肉碎担担面
Shanghai 'Tan Tan' noodles with minced chicken and sheered egg
- 客家海鲜炒饭
Hakka fried rice with seafood
- 海鲜辣酱炒饭
XO fried rice with seafood
- 咸鱼粒姜碎炒饭
Salted fish fried rice with minced ginger and diced chicken
- 牛肉片干炒河粉
Wok-fried flat noodles with sliced beef and bean sprout

甜品 DESSERT

- 莲子红豆沙
Red bean soup with lotus seed and mandarin skin
- 奶油锅饼
Chinese custard pancakes
- 参须龙眼海底椰
Chilled longan with sea coconuts and ginseng
- 咸蛋雪糕
Salted egg ice cream
- 莲蓉芝麻枣
Deep-fried sesame ball with lotus paste
- 杨芝甘露
Chilled mango sago with pomelo