



CLASSIC REJUVENATED

EXCLUSIVE MENU FOR HKU REUNION PROGRAMME

IN COLLABORATION WITH
SENIOR COMMON ROOM

SAVOURY TEMPTATION

Salt & Pepper Abalone, Braised Spicy Beef Shank, Accompanied with
Coriander, Black Fungus and Cucumber Salad with Black Vinegar

STIR-FRIED PIGEON FILLET, CRISPY JINHUA HAM WITH BROCCOLI

Tribute to "Pate with Quail and Ham"

GROUPER TOAST

Tribute to "Fried Garoupa, Egg and Milk Sauce"

BRAISED PARTRIDGE SOUP WITH SNOW SWALLOW

Tribute to "Bird Nest Group" and "Partridge Gruel"

STIR-FRIED CHOY SUM WITH PORK LARD

MALA SPICY CHICKEN WITH ABALONE IN SIZZLING POT

Tribute to "Chicken Cutlets"

FRIED RICE WITH GOOSE FAT IN YANGZHOU STYLE

STIRRED NOODLES WITH SHRIMP ROE, FISH MAW, GINGER & SPRING ONION SAUCE

SWEET SOUP OF MULBERRY, LOTUS SEEDS & EGGS

BAKED SAGO CUSTARD PUDDING WITH LOTUS SEED PASTE

HKD7,800 PER TABLE OF 10-12 PERSONS

SERVICE CHARGE WAIVED

FREE CORKAGE FOR ONE BOTTLE OF WINE

十

焗蓮蓉西米布甸

九

桑寄生蓮子蛋茶

八

蝦籽花膠薑葱撈粗麵

七

鵝油揚州炒飯

六

鮑魚麻辣雞煲

五

豬油渣炒菜心

四

雪燕鷓鴣羹

三

鍋貼星斑夾

二

燒雲腿西蘭花炒鴿甫

一

前菜薈萃
椒鹽鮑魚、辣鹵牛展及香菜木耳小黃瓜

每席十至十二人 港幣七千八百元正

免茶芥及加一服務費

免開瓶費(一瓶)

