

**SHA TIN CLUBHOUSE - BANQUET
MEETING PACKAGE - CHINESE LUNCH MENU SELECTION**

沙田會所 - 會議中式午宴菜譜選擇

Please select ONE item from each course (A-H) as the set luncheon for
the whole group on event day.

請從A到H的項目內，於每一項目挑選一款菜式以作為當天的午宴菜譜：

A. APPETIZER 頭盤

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| <p>1. () Barbecued Combination
Roasted Crispy Pork Belly
Simmered Chicken in Spiced Soya Sauce
Barbecued Pork glazed with Honey
Marinated Premium Sea Blubber with Cucumber</p> | <p>旺灣燒味拼盤
化皮燒腩肉, 桶子招牌豉油雞,
蜜汁靚叉燒, 珊瑚青瓜海蜇頭</p> |
| <p>2. () Appetizer Combination
Marinated Duckling with Chinese Herbs and Chinese Wine
Marinated Pork Knuckle with Five Spices and Aromatic Ginger
Smoked Marinated Carp Fish with Spices and Honey Sauce
Marinated Beef Tongue Cubes with Water Bamboo and Chilli Sauce</p> | <p>旺灣南北拼盤
鹽水花雕鴨, 鮮砂薑燻蹄,
五香蜜汁燻魚, 川汁牛舌粒</p> |
| <p>3. () Assorted Dim Sum Combination</p> | <p>三式精美點心</p> |

B. HOT DISH 熱葷

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| <p>1. () Sautéed Coral Clams and Shrimps with Mushrooms
in Black Truffle Sauce</p> | <p>黑松露醬蘑菇蝦仁珊瑚蚌</p> |
| <p>2. () Braised Pork Spare Ribs with Shallots and Garlic
in Preserved Peanut Sauce</p> | <p>宮庭秘製錦醬骨</p> |
| <p>3. () Sautéed Beef Short Ribs with Assorted Mushrooms
in Teriyaki Sauce</p> | <p>翡翠燒汁珍菌牛仔骨</p> |

C. SOUP 湯類

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| <p>1. () Braised Crabmeat Soup with Lily Bulbs and Millet</p> | <p>鮮百合小米蟹肉羹</p> |
| <p>2. () Double-boiled Chicken Soup with Geoduck Clams,
Shredded Conpoy and Matsutake Mushrooms</p> | <p>姬松茸瑤柱象拔蚌燉雞</p> |
| <p>3. () Soup of the Day</p> | <p>時令老火湯</p> |

D. SEAFOOD 海鮮

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| <p>1. () Deep-fried Marble Goby Fillet with Spring Onions in Soy Sauce</p> | <p>香蔥油浸筍殼魚</p> |
| <p>2. () Steamed Fillet of Sabah Giant Garoupa
with Preserved Bean Sauce</p> | <p>銀稔黃豆醬蒸沙巴龍躉球</p> |
| <p>3. () Sautéed Green Garoupa with Basil and Fermented Yellow Beans</p> | <p>金不換豆酥青斑球</p> |

E. HOT DISH (VEGETABLES) 熱葷 (蔬菜類)

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| 1. () Braised Seasonal Vegetables with Assorted Mushrooms,
Cordyceps Flowers and Bamboo Fungus | 蟲草花竹筍鮮菌扒時蔬 |
| 2. () Sautéed Kale with White Fungus, Walnuts and Black Garlic | 白玉木耳合桃芥蘭度 |
| 3. () Braised Black Mushrooms with Bean Curd Sheet and Pomelo Skins | 蝦籽千層柚皮鮮冬菇 |

F. POULTRY 家禽

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| 1. () Deep-fried Chicken with Deluxe Soy Sauce | 豉油皇吊燒黃油雞 |
| 2. () Deep-fried Duckling coated with Mashed Taro | 鳳梨無錫酒香鴨 |
| 3. () Deep-fried Crispy Pigeons | 大漠風沙脆皮鴿 |

G. RICE AND NOODLES 飯麵類

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| 1. () Fried Rice with Diced Chicken, Salted Fish and Preserved Eggs | 咸魚皮蛋雞粒炒飯 |
| 2. () Fried Rice with Assorted Seafood and Garlic | 金蒜海皇炒飯 |
| 3. () Fried Shanghainese Noodles with Sliced Chicken, Ham
and Vegetables in Sweet Soy Sauce | 甜醬油三絲炒上海麵 |

H. DESSERT 甜品

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| 1. () Sweetened Red Bean Cream with Lotus Seeds and Fresh Lily Bulbs | 蓮子鮮百合紅荳沙 |
| 2. () Sweetened Almond Cream with Egg White | 蛋白杏仁茶 |
| 3. () Sweetened Pumpkin Cream with Almond Flakes and Fresh Milk | 杏片鮮奶南瓜露 |