

BANQUET C

\$34.80 PER HEAD

MINIMUM 5 PERSONS

<p>前餐</p> <p>ENTREE</p>	<ol style="list-style-type: none">1. 酥炸素春卷 VEGETARIAN SPRING ROLLS2. 四川猪肉饺 SICHUAN PORK DUMPLINGS3. 吉利大明虾 DEEP FRIED KING PRAWN CUTLETS4. 煎香葱油饼 PAN-FRIED SPRING SHALLOT CAKES5. 明火烤鸭卷 B.B.Q DUCK ROLLS6. 鸡粒生菜包 MINCED CHICKEN BREAST, SANG CHOY BAO
<p>主餐</p> <p>MAIN COURSE</p>	<ol style="list-style-type: none">1. 包公鸡 CHICKEN ON FIRE2. 蜜花椒牛柳 STIR-FRIED DICED FILLET STEAK IN A SICHUAN NUMBING FLOWER PEPPERCORN AND HONEY3. 孜然羊肉片/香辣炸羊 CUMIN SEEDS SPICY FLAVOURED LAMB/DEEP FRIED LAMB SPARE RIBS WITH SICHUAN HOT AND SPICY SAUCE AND BULLET CHILLIES4. 一家红烧肉 BRAISED PROK BELLY WITH SPECIAL SAUCE5. 四川回锅鱼 SICHUAN DOUBLE-COOKED COD FILLETS WITH A PIGUANT RED BEAN SAUCE6. 泡红椒鱿鱼 BRAISED SQUID WITH SICHUAN RED TOMATO CHILLIES AND NUMBING FLOWER PEPPERCORN SAUCE

<p>主餐</p> <p>MAIN COURSE</p>	<p>7. 干煸四季豆/香菇扒菜胆/鱼香茄子煲 <i>STIR-FRIED FRESH RUNNER BEANS AND PICKLED VEGETABLES WITH SICHUAN DRIED CHILLIES/CHINESE MUSHROOM AND BABY PAK-CHOY IN OYSTER SAUCE/BRAISED EGGPLANT IN HOT POT</i></p> <p>8. 孜然大虾球/蒜子炒虾球 <i>CUMIN SEEDS SPICY FLAVOURED KING PRAWN FRITTERS/STIR-FRIED KING PRAWN WITH MINCED GARLIC</i></p> <p>9. 香葱软壳蟹 <i>STIR-FRIED CRABS WITH A SICHUAN HOT AND SPICY SAUCE AND BULLET CHILLIES</i></p> <p>10. 酥炸香酥鸭/啤酒焖醉鸭 <i>CRISPY AROMATIC DUCK/BEER DRUNKEN DUCK</i></p> <p>11. 姜葱蒸盲曹/豆瓣酱盲曹 <i>STEAMED BARRAMUNDI WITH GINGER AND SHALLOT/BRAISED BARRAMUNDI TOPPED WITH BROAD BEAN CHILLI SAUCE</i></p> <p>12. 丝苗白米饭 <i>STEAMED RICE</i></p>
<p>饭后点心</p> <p>DESSERT</p>	<p>大果盆</p> <p>LARGE FRUIT PLATTER</p>