

## SF&OC Annual Dinner 2024

### CHINESE DINNER

金蒜薯蓉焗帶子

BAKED SCALLOP SHELL WITH MASHED POTATO AND GARLIC

秋葵北寄貝炒蝦球

SAUTÉED PRAWN AND HOKKIGAI WITH OKRA

竹筴海參燉雞湯

DOUBLE-BOILED SEA CUCUMBER AND CHICKEN WITH BAMBOO PITH

福祿花菇原隻鮑魚

BRAISED ABALONE AND MUSHROOMS WITH SEASONAL GREENS

清蒸綠洲花尾躉

STEAMED OASIS GIANT GAROUPA

秘製薑皇龍崗雞

STEAMED CHICKEN WITH GINGER

欖菜叉燒菜粒炒飯

FRIED RICE WITH BARBECUED PORK AND PRESERVED VEGETABLES

紫菜湯魚皮餃

FISH AND PORK DUMPLING IN SUPERIOR SEAWEED SOUP

法式焦糖燉蛋撻伴橘子醬洛神花

百香果寒天及香檸雪葩

CARAMEL GRAZED CREAM BRULEE TART

CITRUS GEL, POACHED HIBISCUS, PASSIONFRUIT AGAR AND LEMON SORBET

**HK\$15,500.00 PLUS 10% SERVICE CHARGE PER TABLE OF 10-12 PERSONS,  
INCLUDING 24 GLASSES OF SOFT DRINKS, CHILLED ORANGE JUICE AND LOCAL BEER**

The above menu is valid from 01 Sep 2023 to 30 Jun 2024.

Menu price and content will be subject to review, if the number of attendance changes significantly, and/or the venue or event date is altered.

Final confirmation of the above menu price will be made one month prior to the event due to the availability of seasonal food ingredients.

We welcome information as to any specific food allergy requirements. If you have any specific dietary requirements, allergies or preferences, please consult our Event Manager, who will be happy to suggest some menu alternatives.

Sustainable food choices are also available upon request. Please consult our Event Manager for further information.

## SF&OC Annual Dinner 2024

### **CHINESE VEGETARIAN DINNER MENU A (PER PERSON)**

#### 菩提拼盤

蜜汁素叉燒 | 雪裡紅枝豆

VEGETARIAN COMBINATION PLATTER

HONEY GLAZED VEGETARIAN CHAR SIEW | GREEN BEANS WITH PRESERVED VEGETABLES

#### 鮮百合西芹炒素雞

SAUTÉED GLUTEN, CELERY AND LILY BULB

#### 菜膽黃耳燉茶花菇

DOUBLE-BOILED SOUP WITH YELLOW FUNGUS AND BRASSICA

#### 碧綠珍珠筍燴素鮑魚

BRAISED VEGETARIAN ABALONE WITH BABY CORN AND SEASONAL GREENS

#### 雙桃咕嚕猴頭菇

SWEET AND SOUR LIONS MANE WITH SWEET WALNUTS AND PEACH

#### 銀杏薏米鮮枝竹浸時蔬

POACHED BEAN CURD STICK AND SEASONAL GREENS WITH GINKGO NUT AND BARLEY

#### 素飄香荷葉飯

LOTUS LEAF WRAPPED FRIED RICE

#### 素肉雙菇炆新竹米粉

BRAISED VERMICELLI WITH MUSHROOMS AND VEGETARIAN MEAT

#### 精選甜品

DESSERT OF THE DAY

**HK\$1,075.00 PLUS 10% SERVICE CHARGE PER PERSON (FOOD ONLY PRICE 淨菜價)**

The above menu is valid from 01 Sep 2023 to 30 Jun 2024.

Menu price and content will be subject to review, if the number of attendance changes significantly, and/or the venue or event date is altered.

Final confirmation of the above menu price will be made one month prior to the event due to the availability of seasonal food ingredients.

We welcome information as to any specific food allergy requirements. If you have any specific dietary requirements, allergies or preferences, please consult our Event Manager, who will be happy to suggest some menu alternatives.

Sustainable food choices are also available upon request. Please consult our Event Manager for further information.