欢度中国年

CHEF Chen

· CANAPES/餐前小食

煙熏雞法式小圆饼 (煙熏雞,蛋醬,西芹, Blinis法式小圆饼)

秘制叉燒肉(秘制叉燒肉,花蔥,甜麵醬,脆米粉皮)

泰牛肉色拉黃瓜盅(牛肉,魚露,香菜,黃瓜,蒜)

额外附加:皮蛋豆腐(素食者一人份)

MAINS/主菜

蒜子牛油龙虾尾(龍蝦尾,奶油醬,芝士)

水煮魚(四川特色川菜:Barramundi鮮魚片,豆芽,

白菜, 芹菜, 辣椒, 花椒)

蔥爆香嫩澳洲牧草牛肉(澳洲牧草牛柳,洋蔥,

蔥, 胡椒, 醬油, 料酒, 百里香)

鲜菇烧豆腐(豆腐,新鲜香菇,新鲜蘑菇)

年年高四川风味发糕

OTHERS/其他

瓜方魚圓(冬瓜,魚圓,奶湯)

葉兒粑(四川特色小吃,糯米,四川芽茶,豬肉餡,芭蕉葉)

咸蛋蒸茄子

清爽蛋炒飯(蔥,蛋,米飯)

DESSERT/甜品

冰汁龍眼雪梨(桂皮,雪梨,冰糖,龍眼,薄荷)



Happy Chinese New Year

CHEF Chen

CANAPES

Smoked Chicken Blinis

Chinese BBQ Pork with Sweet Bean Sauce

Thai Beef Salad Stuffed Cucumbers

Tofu with Century Egg

MAINS

Lobster Tail with Garlic, Cream Sauce, and Cheese Sichuan Style Boiled Barramundi in Hot Chili Oil with Vegetables

Stir Fry Grass-fed Australian Beef with Scallion

Braised Tofu with Mushrooms

Traditional Sichuan Sponge Cake

OTHERS

Fish Ball Soup with Winter Melon

Traditional Sichuan Steamed Buns Wrapped in Banana Leaves

Steamed Eggplant with Salted Egg

Egg Fried Rice

DESSERT

Chilled Pear and Longan Dessert Soup

