

## Wedding Menu 2016

£518.00 per table (plus 12.5% service charge) of 10 Guests

### Appetizer 头盘

天府樟茶鸭 金陵盐水鸭

Sichuan Style Smoked Duck (1/2 Duck) & Poached Duck in Chinese Spices (1/2 Duck)

豆豉鲮鱼

Braised Skate Fish in Black Bean Sauce

滋补甘草鸡

Chinese Herbs, Corn fed Chicken with Soy Sauce

素烧鹅

Tofu and Seasonal vegetables Rolls

烤美国大枣酿牛肉

Baked Date with Stuffed Beef

### Soup 汤

龙虾羹

Lobster Bisque (Saffron, Fish Stock, Lobster Meat and Cream)

### Main Course 正餐

花好月圆

Deep fried Prawn Mouse with Rice Paper, Fish and Vegetable Rolls

游龙戏凤

Panseared Crispy Cornish Hen Stuffed with Duck Meat, Seared shrimp with XO Sauce

麒麟龙虾

Baked Lobster tail, Halibut cheek and shitaki Mushroom with Light Miso Sauce

龙舟海中宝

Deep Fired Seabass with Sweet and Sour Sauce, Stir-Fried Scallop, Shrimp, Squid with Sea

Salt.

蒙古羊排

Mongolian Style Rock of Lamb, Shallot and Cumin Dressing.

翡翠什锦野生菇

Stir Fried Mixed Wild Mushroom with Pok Choi.

百合时蔬面

Stir Fried Egg Noodles with Lilium Petal, Leek and Mushroom.

藕香莲子荷叶饭

Lotus Root and Lotus Seeds Stir Fried Jasmine Rice on Lotus Leave.

### Desserts 甜点

美点双辉

Dessert Two Kinds