

Embark on a Chinese Culinary Journey with Celebrated Master Chef — PAUL WONG

與城中頂級中菜 黃亞保師傅展開一趟美味旅程

Discover the wonders of Chinese cuisine with a live demonstration by the most renowned Master Chef – Mr Paul Wong, he will prepare a scintillating menu to craft a unique dining experience for diners. Combining traditional French cuisine with Asian cooking techniques, dishes are well presented and bring you extraordinary dining enjoyment.

為了讓客人有嶄新的餐飲體驗,本會邀請了星級大廚-黃亞保師傅精心策劃 一場美食盛宴,他擅長透過時令食材,揉合法國傳統料理與亞洲烹飪技術, 將菜式演繹得淋漓盡致,為您帶來非凡的餐饗享受。

慢煮鮑魚配竹炭豆腐 Slow Cooked Abalone with Charcoal Beancurd

> 爵士美國黃螺頭燉湯 Double Boiled Sea Whelks Soup

法式脆蟹肉伴南瓜忌廉汁 Crispy Crab Meat with Pumpkin Cream Sauce in French Style

亞保遠年陳皮香酥豚肉片 Deep Fried Sliced Pork with Dried Tangerine Peel

避風塘原隻軟殼龍蝦 Deep Fried Whole Lobster with Crispy Garlic, Black Beans & Chili

杞子濃雞湯浸時蔬 Poached Chicken Soup with Seasonal Vegetables and Wolfberries

> 海膽炒洋薏米飯 Fried Pearl Barley Rice with Sea Urchin

法國玫瑰冰粉啤梨
French Poached Pear with Rosewater

Date 日期: 2022-7-16 (Saturday 星期六) Time 時間: Starts from 7:00pm 晚上七時起

Price 價錢: \$1,288 per person 每位

◆ TVB Cooking Advisor

- ◆ TVB "Home Chef" and "Kitchen on Fire" Guest Host TVB「疫境廚神」及「煮場爭霸」嘉賓主持
- ◆ TVB "Cook War" Cooking Competition 參與TVB「煮戰」烹飪比賽節目
- ◆ Speaker of HKU SPACE 香港大學持續進修學院客席講師
- ◆ Chinese Culinary Institute Master Professional Diploma 中華廚藝學院大師級專業文憑
- ◆ Senior Culinary Division of Chinese Cuisine 國家中式烹飪高級技師
- ◆ Vice Chairman of The Association for Hong Kong Catering Services Management Ltd 香港餐務管理協會副主席
- ◆ Preliminary Champions of "Apprentice Chef Series" 「大廚出馬」初賽冠軍

Enjoy 10% discount for the booking with 8 persons or above 8人或以上之預訂 可享 9折優惠

A deposit of \$300 per person is due upon reservation. 預訂座位時,每位賓客需繳付300元作訂金。

The Club would monitor and follow the social distancing rules for seating arrangement.
本會將密切留意最新社交距離措施以作適當座位安排。

For reservations, please contact our Reception at 2808 2288. 如需訂座·請致電本會接待處 2808 2288。