



SENIOR COMMON ROOM
THE UNIVERSITY OF HONG KONG

總廚推介

EXECUTIVE CHEF'S RECOMMENDATION

開胃前菜 APPETIZERS

話梅車厘茄 	MARINATED CHERRY TOMATOES IN PLUM SAUCE 	\$68
惹味五香燻魚	SMOKED FISH IN SHANGHAI STYLE	\$168
椒鹽鮑魚 (四隻) 	ABALONES WITH SALT & PEPPER (4PCS) 	\$228

窩心暖湯 SOUP

(每位 PER PERSON)

松茸海螺燉雞湯	DOUBLE-BOILED CHICKEN SOUP WITH MATSUTAKE MUSHROOM & CONCH	\$158
花膠北菇燉菜膽 	DOUBLE-BOILED CHINESE CABBAGE SOUP WITH FISH MAW & BLACK MUSHROOMS 	\$158

肉類 MEAT

香辣黑蒜鮑魚滑雞煲 	SPICY CHICKEN & ABALONE WITH BLACK GARLIC IN POT 	\$288
脆皮鹽焗雞 (需一天前預訂)	ROASTED SALTED CHICKEN (PLEASE RESERVE AT LEAST ONE DAY IN ADVANCE)	\$398



素菜 VEGETARIAN



可轉素菜 VEGETARIAN AVAILABLE



辣 SPICY

加一服務費 10% SERVICE CHARGE APPLIES



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甜品 DESSERTS

香滑蛋白杏仁茶	SWEETENED ALMOND CREAM WITH EGG WHITE	\$58
楊枝甘露	CHILLED SAGO CREAM WITH MANGO & POMELO	\$48
芒果糯米糍 (四粒)	MANGO GLUTINOUS RICE DUMPLINGS (4PCS)	\$78
香芒布甸 (杯)	MANGO PUDDING (CUP)	\$58
棗皇糕	STEAMED RED DATES PUDDINGS	\$58

茶芥 TEA CHARGE \$15

開瓶費 CORKAGE (每瓶 PER BOTTLE)

標準瓶葡萄酒 STANDARD WINE \$200

烈酒 / 大瓶裝 SPIRITS / MAGNUM \$350

切餅費 CAKE-CUTTING FEE \$100

訂座 RESERVATIONS +852 3910 2933

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