



WGS Set Menu I

From 16th to 21st April 2007

岷江特色拼

MIN JIANG NORTHERN PLATTER

~ Pan-fried Scallops with Minced Shrimp Stuffing in Special Thai Sauce

~ Duo of Beijing Duck

(Traditional Peking Wrap & Savoury Tientsin Wrap)

~ Wok-tossed Lobster Medallion Crusted in Spicy Egg Yolk Crumb

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沙鱼骨中鲍翅

DOUBLE BOILED SUPERIOR SHARK'S FIN WITH SHARK'S BONE CARTILAGE

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家乡蒸鲈鱼扒

STEAMED FILLET OF SEA PERCH WITH BLACK FUNGUS & GOLDEN MUSHROOM

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南洋鲍鱼伴翡翠豆腐

BRAISED SOUTH AFRICAN ABALONE SERVED WITH CENTURY EGG-STUFFED TOFU

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蟹钳龙须蒸面线

STEAMED THREAD NOODLES

SERVED WITH CRAB CLAW IN EGG WHITE AND CHINESE WINE

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椰青扬枝柑露雪糕

**CHILLED CREAM OF MANGO WITH SAGO POMELO & VANILLA ICE CREAM
SERVED IN YOUNG COCONUT ~*~*~**

\$98.00+++ Per Person

(Minimum for two persons)

Prices are subject to 10% service charge & prevailing taxes

Menu	Ingredients
Min Jiang Trio Appetizer Platter: ~ ~ ~ ~ ~ Pan Fried Scallops stuffed with Minced Shrimps in Thai Sauce	Scallops, Minced Shrimps, Thai Chilli Sauce
Beijing Duck wrapped with Wheat Pancake	Duck Meat, Japanese Cucumber, Leeks, Radish, Cabbage, Garlic Paste, Rock Sugar, Wheat Pancake, Sweet Sauce
Wok Tossed Lobster Medallion Crusted in Spicy Egg Yolk Crumb	Live Lobster, Salted Egg Yolk, Curry Leave, Chilli Padi
Double Boiled Superior Shark's Fin with Shark's Bone Cartilage	Superior Shark's Fin, Shark's Bone Cartilage, Pig Trotter, Chicken & Salt
Deep Fried Fillet of Sea Perch with Crispy Milk	Sea Perch, Milk Powder, Curry Leave, Chilli Padi, Butter & Salt
Braised South Africa Abalone with Home-Made Tofu and Greens stuffed with Century Egg	South Africa Abalone, Tofu, Spinach Puree, Salted Egg Yolk, Century Egg, Superior Stock
Steamed Thread Noodles with Crab Claw in Egg White and Chinese Wine	Crab Claw, Thread Noodles (Mian Xian), Egg White, Superior Stock
Chilled Cream of Mango with Sago Pomelo and Vanilla Ice Cream served in Young Coconut	Thailand Coconut, Mango, Mango Puree, Sago Pearl, Vanilla Ice Cream, Sugar