



WGS Set Menu II

From 16th to 21st April 2007

岷江东方拼

MIN JIANG ORIENTAL PLATTER

~ Crispy Diced Chicken with Sichuan Peppercorn

~ Duo of Beijing Duck

(Traditional Peking Wrap & Savoury Tientsin Wrap)

~ Deep-fried Prawn in Crispy Beancurd Skin

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翡翠蟹皇石榴翅

SHARK'S FIN POMEGRANATE EGG WHITE PARCEL ON BED OF SPINACH CREAM

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蜜汁香茅局排骨

GRILLED TENDER SPARE RIBS IN LEMON GRASS INFUSED HONEY SAUCE

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海宝黄金袋

BRAISED SOUTH AFRICAN ABALONE

WITH SEA CUCUMBER, FISH MAW & BLACK MUSHROOM IN BEANCURD POCKET

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龍蝦撈面

BRAISED LOBSTER NOODLES

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川貝雪梨菊花凍

CHILLED TIENTSIN PEAR, CHRYSANTHEMUM JELLY & FRITILLARIA BULBS

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\$138.00+++ Per Person

(Minimum for two persons)

Prices are subject to 10% service charge & prevailing taxes

Menu	Ingredients
Min Jiang Trio Appetizer Platter: Crispy Diced Chicken with Sichuan Peppercorn	Chicken, Sichuan Pepper Corn, Sliced Ginger, Sliced Garlic, Chilli Oil
Beijing Duck wrapped with Wheat Pancake	Duck Meat, Japanese Cucumber, Leeks, Radish, Cabbage, Garlic Paste, Rock Sugar, Wheat Pancake, Sweet Sauce
Deep Fried Prawns in Crispy Beancurd Skin	Beancurd Skin, Tiger Prawns, Egg Yolk, Sour Plum Sauce, Parsley
Shark's Fin Pomegranate Egg White Parcel on a Bed of Spinach Cream	Superior Shark's Fin, Spinach Puree, Crab Roe, Minced Ham, Egg White, Spring Onion, Superior Stock
Grilled Tender Spare Ribs in Lemon Grass Infused Honey Sauce	Spare Rib, Light Soya Sauce, Fish Sauce, Lemon Grass, Sugar, Japanese Teriyaki Sauce, Flour
Braised South Africa Abalone with Sea Cucumber, Fish Maw and Black Mushroom served in Beancurd Pocket	South Africa Abalone, Sea Cucumber, Fish Maw, Black Mushrooms, Beancurd Pocket, Asparagus, Superior Stock
Braised Lobster Noodles	Live Lobster, Egg Noodles, Ginger, Spring Onion, Superior Stock
Chilled Tientsin Pear and Fritillaria Bulbs With Chrysanthemum Jelly	Tientsin Pear, Fritillaria Bulbs, Reds Dates, Gelatin, Almond Bitter, Chrysanthemum, Lime, Water