



HUA TING

Restaurant

*World Gourmet Summit Set Lunch and Dinner Menu
7 - 26 April 2008*

烟肉盞拼串烧带子

Sautéed minced bacon with vegetables in pastry cup
accompanied with grilled fresh scallop skewer

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*2005 Sancerre Georges Vernaud White*

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珊瑚石榴翅

Braised shark's fin wrapped in egg pomegranate  
topped with fresh crab meat and egg white

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韭黄蜜豆炒螺片

Sautéed chilean sea whelk with honey pea and yellow chive

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2002 Chablis D. Demeocq

蒜子焖牛尾

Stewed oxtail with whole garlic in brown sauce

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*2004 Chateauneuf du Pape Charles Costier*

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淡水大虾墨汁拉面

Braised fresh water tiger king prawn with ramen in squid ink sauce

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2004 Sancerre Georges Vernaud Red

香芒糯米卷拼炬椰丝挞

A combination of chilled glutinous rice flour rolled with fresh mangoes and
baked homemade coconut tart

\$98.00++ (without wine pairing)

\$138.00++ (with wine pairing)