



HUA TING

Restaurant

*World Gourmet Summit Feature Activity Menu
12 April 2008*

钟立辉主管私房菜
Chung Lap Fai Private Home Cooking Dishes

炭烧猪颈肉拼脆皮凤肝卷
Charcoal grilled pork neck accompanied with crispy chicken liver roll

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*2006 Hardy's Collection Semillon Chardonnay*

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京式鸡煲翅  
Double-boiled shark's fin with chicken in mini claypot 'peking style'

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羊肚菌煮本地开边龙虾  
Braised live local lobster with air flown french morel mushroom

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NV Laurent Perrier Brut

鲜番茄煮香港黄花鱼
Braised hong kong yellow fish with fresh tomatoes
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*2005 Rosemount Show Reserve Mudgee Chardonnay*

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XO酱干炒带子茸面  
Wok fried scallop paste noodle served with homemade xo sauce

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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

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\$118.00++ (without wine pairing)  
\$148.00++ (with wine pairing)