



Hua Ting WGS Celebratory Menu 2009

1 April to 30 May 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

## 冻迷你龙虾

Chilled baby lobster served with home-made sauce

## 南瓜茸海鲜中鲍翅

Braised baby superior shark's fin with assorted seafood in cream of pumpkin

# 上汤高丽带子

Fresh scallop wrapped in egg white puff braised in superior stock

### 脆皮炸春鸡

Crispy roasted baby chicken

# 鲜虾辣虾米酱干炒面线

Wok-fried 'mian xian' with fresh prawn in home-made dried shrimp spicy sauce

#### 西米香芒球

Glutinous rice stuffed with custard garnished with mango purée

\$\$98 \*Minimum two persons dining-in

标价需另加10%服务费及政府消费税

All prices are subject to 10% service charge and 7% GST Citibank cardmembers are entitled to 10% off.

Held In:

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