

ICGS Hotel 35 Anniversary Set Menu

菜譜

Menu Proposal

三式小花碟

(瑪瑙水晶片, 茶香燻素鵝, 秘製豬手片)

(Chilled Beef Sinew Jelly, Smoked Vegetarian Goose Wrapped in Bean Curd, Sliced Pork Shank)

南瓜茸海鮮羹

Braised Seafood and Pumpkin Soup Broth

水晶牛肋肉

Braised Beef Brisket Stuffed in Pear

2012 年度 金獎名菜 Gold Award

陳皮沙薑雞

Deep-Fried Chicken with Lemon Grass, Ginger and Preserved Mandarin Orange Peel

2010 年度 銀獎名菜 Silver Award

菌香翠竹蔬

Braised Turnip Rolls with Assorted Mushrooms

2015 年度 銀獎名菜 Silver Award

鴛鴦糯米飯

Pan Fried Glutinous Rice with Chicken, Mushroom topped with Taro Ball

2011 年度 金獎名菜 Gold Award

蛋白杏仁露

Homemade Almond Cream with Egg-White

泮塘山渣卷

Chilled Hawthorn Rolls

每位 HKD \$350 per person (兩位起 Minimum Two Persons)

另加一服務費

All prices are subject to 10% service charge

以上菜譜不適合任何折扣優惠

Discount is not applicable

閣下如對某種食物出現過敏反應，請於確定菜式前知會我們經理。

If you have any food allergies or concerns, please inform our managers prior to menu confirmation.
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