

*NU SKIN Enterprise Greater China & SEA Regional Convention (19<sup>th</sup> May)*

*NU SKIN大中華區區域大會 (五月十九號)*

*Chinese Lunch Buffet 中式美食自助餐*

*IKON Seaview Restaurant 亞景軒海景餐廳*

***Appetizer 冷盤***

*Roasted Eggplant with Sesame Paste 胡麻醬茄子*

*Marinated Beef Shank with Five Spices 五香牛展*

*Hot & Spicy Chicken in Szechuan Style 四川口水雞*

*Seared Beef Salad in Thai Style 泰式牛肉沙律*

*Cucumber with Garlic and Black Vinegar 手拍青瓜*

*Jelly Fish with Vinegar Dressing in "ShanXi" Style 山西老醋海蜇*

***Soup 湯***

*Double-boiled Ginseng Soup with Chicken 鮮人參雞湯*

***Dim Sum 點心***

*Steamed Beef Balls with Bean Curd Sheet 鮮竹牛肉球*

*Shrimp Dumpling in "Chiu Chow" Style 潮州粉粿*

*Steamed Chinese Bun 中式蒸饅頭*

*Steamed Spare Ribs with Fried Garlic and Soy Bean Paste 蒜茸麵醬蒸排骨*

*Steamed Glutinous Rice with Chicken & Conpoy 迷你珍珠雞*

*Steamed Siu Mai with Crab Coral 蟹皇燒賣*

*Pan-fried Turnip Cake 香煎蘿蔔糕*

*Deep-fried Wonton with Sweet and Sour Preserved Vegetable 酥炸錦鹵雲吞配蔬菜*

*Steamed Sugar Cane Cake 古法馬拉糕*

***Chinese Hot Pot Counter 中式邊爐檔***

*Sliced Fatty Beef, Fresh Prawn, Baby Octopus, Goose Intestine,*

*Fish Ball, Minced Beef Ball, Beef Tripe, Cuttle Fish Ball,*

*手切肥牛, 鮮蝦, 八爪魚仔, 鵝腸, 魚蛋, 牛肉丸, 牛肚, 魚蛋*

*Seasonal Vegetable 各款時蔬*

*Assorted Noodles, Shanghai Wonton, Bean-curd*

*各式粉麵, 上海雲吞, 豆腐*

### **Hot Dish 熱盤**

*Indian Chicken Curry with Roti* 印度雞肉咖喱配酥油餅

*Pan-fried Beef Tenderloin Cantonese Style* 中式煎牛柳

*Deep Fried Boneless Chicken in Preserved Bean Curd Sauce* 南乳吊燒雞

*Wok-fried Pork Neck and Honey Bean Szechuan Style* 川式豬頸肉炒蜜糖豆

*Steamed Boneless Chicken with Straw Mushrooms* 草菇蒸滑雞球

*Steamed Whole Green Garoupa* 清蒸海上鮮

*Braised Twin Mushrooms with Conpoy Sauce (Veg)* 金瑤扒雙菇 (素)

*Seasonal Vegetables in Supreme Soup (Veg)* 上湯雲耳浸時蔬 (素)

*Steamed Rice* 白飯

### **Dessert 甜品**

*Chocolate Fountain with Marsh Mallow* 棉花糖朱古力噴泉

*Sweetened Red Bean Cream* 紅豆沙

*Grand Chocolate Cake* 皇家朱古力蛋糕

*Coconut and Split Pea Pudding* 椰汁馬豆糕

*Fresh Cream Cake* 鮮忌廉蛋糕

*Deep-fried Rice Puffs* 黃金煎堆仔

*Mocha Mousse in Glass* 咖啡朱古慕絲

*Chilled Sweetened Soup with Melon and Sago* 凍蜜瓜西米露

*Fresh Fruit Salad* 鮮果沙律

*Fresh Brewed Coffee or Tea* 咖啡或茶

**每位 \*\$178 per person**

(Veg) – Vegetarian

\*Price is subject to 10% service charge 另收加一服務費

*NU SKIN Enterprise Greater China & SEA Regional Convention (20<sup>th</sup> May)*

*NU SKIN大中華區區域大會 (五月二十號)*

*Chinese Lunch Buffet 中式美食自助餐*

*IKON Seaview Restaurant 亞景軒海景餐廳*

***Appetizer 冷盤***

*Cucumber Curry Salad 咖喱青瓜沙律*

*Shredded Chicken with Cucumber and Sesame Sauce 手撕芝麻雞*

*Marinated Beef Shank with Five Spices 五香牛展*

*Pig Ear Salad with Chilli Spicy Sauce 香麻豬耳沙律*

*Chinese BBQ Meat Platter 中式燒味拼盆*

*Shredded Potato with Chili Oil and Black Vinegar (Veg) 麻辣土豆絲(素)*

***Soup 湯***

*Boiled Sea-Wealk Soup with Spare-ribs 螺頭煲排骨*

***Dim Sum 點心***

*Steamed Beef Balls with Bean Curd Sheet 鮮竹牛肉球*

*Shrimp Dumpling in "Chiu Chow" Style 潮州粉粿*

*Delicious Chinese BBQ Pork Bun 中式叉燒包*

*Steamed Chinese Bun 中式蒸饅頭*

*Steamed Spare Ribs with Fried Garlic and Soy Bean Paste 蒜茸麵醬蒸排骨*

*Steamed Glutinous Rice with Chicken & Conpoy 迷你珍珠雞*

*Pan-fried Turnip Cake 香煎蘿蔔糕*

*Steamed Sugar Cane Cake 古法馬拉糕*

*Deep-fried Vegetable Spring Roll 黃金炸春卷*

***Chinese Hot Pot Counter 中式邊爐檔***

*Sliced Fatty Beef, Fresh Prawn, Baby Octopus, Goose Intestine,  
Fish Ball, Minced Beef Ball, Beef Tripe, Cuttle Fish Ball,  
手切肥牛, 鮮蝦, 八爪魚仔, 鵝腸, 魚蛋, 牛肉丸, 牛肚, 魚蛋*

*Seasonal Vegetable 各款時蔬*

*Assorted Noodles, Shanghai Wonton, Bean-curd*

*各式粉麵, 上海雲吞, 豆腐*

**Hot Dish 熱盤**

*Wok-fried Beef Tenderloin with Orange Sauce* 橙汁一口牛柳

*Wok-fried Lamb Meat with Chinese Leeks* 京蔥爆羊肉

*Deep-fried Green Chilli with Soy Sauce* 炸虎皮尖椒

*Sliced Beef Tenderloin with Chopped Chilli* 炒剝椒牛柳肉

*Sweet & Sour Pork* 拔絲咕嚕肉

*Seasonal Vegetables in Supreme Soup* 上湯雲耳浸時蔬 (素)

*Sauteed Bamboo Piths and Mixed Vegetables (Veg)* 竹筴扒雙菇 (素)

*Fried Rice with Roasted Eel in Teriyaki Sauce* 鰻魚炒飯

*Steamed Rice* 白飯

**Dessert 甜品**

*Chocolate Fountain with Marsh Mallow* 棉花糖朱古力噴泉

*Sweetened Beancurd* 豆腐花

*Black Forest Cake* 黑森林蛋糕

*Red Bean Pudding* 飄香紅豆糕

*Sweetened Papaya and Snow Fungus* 木瓜雪耳糖水

*Fresh Cream Cake* 鮮忌廉蛋糕

*Mocha Mousse in Glass* 咖啡朱古慕絲

*Ginger Crème Brulee* 薑味焦糖燉蛋

*Fresh Fruit Salad* 鮮果沙律

*Fresh Brewed Coffee or Tea* 咖啡或茶

**每位 \*\$178 per person**

*(Veg) – Vegetarian*

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