

NU SKIN Enterprise Greater China & SEA Regional Convention

NU SKIN大中華區區域大會

IKON Dinner Menu 亞景軒晚餐菜譜

Appetizers 前菜

<i>Marinated Beef Shink in "Szechwan" Style</i>	川鹵牛展粒	\$42
<i>Marinated Duck Tongue in Rose Wine</i>	醉酒鴨舌	\$42
<i>Sautéed Lotus Roots with Minced Pork and Preserved Bean Curd Paste</i>	南乳肉碎蓮藕片	\$42
<i>Sliced Pork Belly on Mashed Garlic</i>	蒜泥白肉	\$42
<i>Deep-fried Wonton with Pickles Vegetable</i>	五柳香脆雲吞	\$32
<i>Deep-fried Smoked Salmon and Pineapple Spring Roll</i>	煙三文魚菠蘿春卷	\$44

Chinese Barbecue 中式燒味

<i>Barbecued Suckling Pig</i>	化皮乳豬件	\$93
<i>Barbecued Pork</i>	蜜味叉燒	\$73
<i>Barbecued Pork Ribs in Honey Sauce</i>	蜜糖金沙骨	\$73
<i>Deep-fried Baby Pigeon</i>	秘制黃金鴿	\$73
<i>Barbecued Meat Combination (Two Types)</i>	燒味雙拼	\$98
<i>Barbecued Meat Combination (Three Types)</i>	燒味叁拼	\$138

Soup 熱湯

<i>Daily Double-boiled Soup (per person)</i>	精選老火湯(每位)	\$42
<i>Conpoy Broth with Fish Maws and Chives (per person)</i>	花膠瑤柱羹(每位)	\$52
<i>Double-boiled Whole Papaya with Seafood (per person)</i>	四寶燉萬壽果(每位)	\$78

Chinese Specialties 廚師精選

<i>Baked Stuffed Sea Whelk with Portuguese Sauce (per piece)</i>	葡汁焗響螺(每隻)	\$78
<i>Wok-fried Chicken in "Szechwan" Style</i>	川椒雞件	\$88
<i>Crystal Sweet & Sour Pork</i>	拔絲咕嚕肉	\$88
<i>Sautéed Chicken Fillet with Mango and Bellpepper</i>	彩椒香芒雞柳	\$98
<i>Wok-fried Beef Tenderloin with Chinese Gravy</i>	秘制牛柳粒	\$98
<i>Sautéed Beef Tenderloin in Chinese Style</i>	中式牛柳	\$98
<i>Sautéed Clams with Sweet Beans, Lily Bulbs in XO Sauce</i>	XO醬甜豆百合炒桂花蚌	\$118
<i>Wok-fried King Prawns with Wild Mushrooms</i>	燒野菌伴玉簪蝦球	\$118
<i>Wok-fried King Scallop with Green Vegetable</i>	碧綠帶子	\$128
<i>Wok-fried King Scallop with Yellow Fungi</i>	富貴帶子	\$138
<i>Deep-fried Chicken with Garlic (half)</i>	大漠風沙雞(半隻)	\$148
<i>Sautéed King Prawn on Steamed Egg White with Thai Asparagus</i>	金龍雲騰	\$168

Pan-fried Sliver Cod in Soy Sauce
Steamed Whole Brown Marbled Garoupa

Vegetables 蔬菜

Wok-fried Kale with Ginger Sauce
Poached Cabbage with Dried Shrimps in Fish Soup
Tsin Tsing Cabbage with Dried Shrimps and Dried Scallops
Braised Bean Curd with Fungi in Brown Sauce
Wok-fried Spinach in Pumpkin Sauce
Wok-fried Wild Mushrooms in Chinese Gravy

蔥燒銀雪魚 \$168
原條清蒸老虎斑 (約 10兩) \$230

薑汁炒芥蘭 \$48
魚湯浸大白菜 \$58
瑤柱蝦乾浸娃娃菜 \$68
羅漢齋扒豆腐 \$68
南瓜汁莧菜 \$68
燒汁炒野菌 \$78

Rice and Noodles 飯、麵

Poached Wonton in Superior Soup
Steamed Glutinous Rice Wrapped with Egg
Fish Maw and Seafood with Vermicelli in Soup
Fried Rice with Conpoy and Egg White
Fried Rice with Smoked Salmon and Spring Onion
Fried Rice Flat Noodles with Sliced Beef in Swiss Sauce
Fried Rice Flat Noodles with Abalone and Seafood in XO Sauce

上湯雲吞 \$68
蛋包糯米飯 \$78
魚肚海鮮湯米粉 \$88
金瑤蛋白炒絲苗 \$88
薑粒煙三文魚炒絲苗 \$98
瑞士汁干牛河 \$88
鮑魚海鮮 XO 醬炒河粉 \$138

Dessert 甜品

Fresh Fruit Platter (per person)
Sweetened Red Bean Cream with Aged Mandarin Peels
Crispy Tortoise Jelly
Tiramisu in Glass
Panna Cotta with Mocha
Hokkaido Milk Pudding with Red Bean
Chilled Mango Pudding
Glutinous Rice Dumplings stuffed with Strawberry Filling
Sweetened Almond Cream with Egg White and Green Tea Macaroon
Chilled Mango Cream with Sago and Pomelo in Whole King Coconut

鮮果盤 (每位) \$25
陳皮紅豆沙 \$35
炸龜苓膏 \$35
意式芝士杯 \$35
咖啡奶凍 \$35
北海道紅豆牛奶布甸 \$35
芒果布甸 \$35
香莓糯米糍 \$35
蛋白杏仁茶配綠茶杏仁餅 \$38
原個椰皇楊枝金露 \$48

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