

# Feb 2019 (I) Communal Dinner Menu

Tuesday 05-Feb-2019	Wednesday 06-Feb-2019	Thursday 07-Feb-2019
<h2 style="font-size: 2em;">Lunar New Year Vacation</h2>	<h2 style="font-size: 2em;">Lunar New Year Vacation</h2>	<h2 style="font-size: 2em;">Lunar New Year Vacation</h2>
Tuesday 12-Feb-2019	Wednesday 13-Feb-2019	Thursday 14-Feb-2019
<p style="text-align: center;">金針雲耳蒸雞 Steamed Chicken with Cloud Fungus &amp; Lily Buds 魚香茄子鍋 Braised Eggplant &amp; Minced Pork Casserole 甜酸魚塊 Sweet &amp; Sour Fish Fillet ✓ 蒜子浸菜芯 ✓ Broiled Mixed Vegetable in Vegetarian Stock 蓮藕綠豆章魚豬骨湯 Lotus Root, Green Bean, Dried Octopus Pork Bone Soup 三色飯 Tri-color Rice</p> <p style="text-align: center;">*****</p> <p>✓ -家鄉豆乾炒銀針粉 (配羌汁菜芯) ✓ Fried Needle Noodles with Shredded Egg, Dried Tofu (Served with Ginger Choy Sum)</p>	<p style="text-align: center;">香煎龍脷柳忌廉酸子 Pan-Fried Sole Fillet with Creamy Capers 牛油磨菇汁香燒雞扒 Roasted Chicken Steak with Buttered Mushroom Gravy 匈牙利燴豬柳 Braised Pork Goulash ✓ 欖油炒青長豆甘荀條 ✓ Olive Oil Spring Bean &amp; Carrot Stick 絲苗白飯/牛油意粉 Jasmine Rice/ Buttered Pasta 生果拼盤 Fruit Platter</p> <p style="text-align: center;">*****</p> <p>✓ -西班牙雞心豆飯釀甜椒 ✓ Stuffed Capsicum with Vegetarian Paella with Chick Peas</p>	<p style="text-align: center;">✓ 車厘茄粟米沙律 ✓ Cherry Tomato &amp; Corn Kernel Salad 香脆龍脷魚柳蕃茄沙沙 Baked Sole Fillet with Orange Cream Gravy 墨西哥蕃茄肉丸 Mexican Tomato Beef Meat ball 卡真燒雞腿 Roasted Cajun Chicken Steak 牛油香草意粉 / 白飯 Buttered Pasta/ Steamed Rice 香蕉蛋糕 Banana Cake</p> <p style="text-align: center;">*****</p> <p>✓ 牛油果雜菌漢堡配薯條 ✓ Mushroom &amp; Guacamole Burger &amp; Fries</p>

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# Feb 2019 (II) Communal Dinner Menu

Tuesday 19-Feb-2019	Wednesday 20-Feb-2019	Thursday 21-Feb-2019
<p style="text-align: center;">椰香咖喱豬柳 Coconut Curry Pork Pieces</p> <p style="text-align: center;">泰式魚餅/  素春卷 Thai Fish Cake /  Vegetarian Spring Roll</p> <p style="text-align: center;">海南雞 Hainanese Chicken</p> <p style="text-align: center;"> 面醬炒京菜  Stir-fried Green Cabbage with Sweet Bean Paste</p> <p style="text-align: center;"> 蕃茄薯仔甘荀粟米湯  Tomato, Potato, Carrot &amp; Corn Soup</p> <p style="text-align: center;">三色飯 Tri-color Rice</p> <p style="text-align: center;">*****</p> <p style="text-align: center;"> -日式照燒豆腐炒烏冬麵 配面豉炒雜菜</p> <p style="text-align: center;"> Japanese Terriyaki Tofu Udon Noodles Fried with Miso Fried Vegetable</p>	<p style="text-align: center;">吉列海鮮籃 Seafood Cutlet Basket</p> <p style="text-align: center;">紅酒燉牛肉 Braised Beef in Red Wine Sauce</p> <p style="text-align: center;">香草燒全雞 Herb Roasted Whole Chicken</p> <p style="text-align: center;"> 粟米青瓜蕃茄燴  Corn, Zucchini, And Tomato Skillet Sauté</p> <p style="text-align: center;">絲苗白飯/牛油意粉 Jasmine Rice/ Buttered Pasta</p> <p style="text-align: center;">生果拼盤 Fruit Platter</p> <p style="text-align: center;">*****</p> <p style="text-align: center;"> 焗紅腰豆素肉醬意粉 配欖油多士  Baked Red Kidney Bean Vegetables Bolognese Spaghetti with Olive Toasted</p>	<p style="text-align: center;">咕嚕肉 Sweet &amp; Sour Pork</p> <p style="text-align: center;">葱爆炒鴨胸 Stir-fried Duck Breast with Leek</p> <p style="text-align: center;">黑椒西蘭花炒牛柳絲 Black Pepper Broccoli with Shredded Beef</p> <p style="text-align: center;"> 南乳上素雜菜煲  Bean Curd Vegetable in Casserole</p> <p style="text-align: center;">蓮子黑糯米紅豆沙 Lotus Seed Black Sticky Rice Red Bean Sweet Soup</p> <p style="text-align: center;">三色飯 Tri-color Rice</p> <p style="text-align: center;">*****</p> <p style="text-align: center;"> -海綿豆腐什菌鍋 (配三色飯)  -Braised Sponge Tofu with Assorted Mushroom Hot Pot (Served with Tri-Color Rice)</p>
Tuesday 26-Feb-2019	Wednesday 27-Feb-2019	Thursday 28-Feb-2019
<p style="text-align: center;"> 素咖喱角 /  香脆薄餅 (素)  Vegetarian Samosa/ Papadum</p> <p style="text-align: center;">牛油雞 Buttered Chicken</p> <p style="text-align: center;"> 紅醬燴牛肉  Beef Rogan Josh</p> <p style="text-align: center;"> 黃羌薯仔椰菜花  Aloo Gobi</p> <p style="text-align: center;"> 香胡蘿蔔湯  Spice Carrot Soup</p> <p style="text-align: center;">羌黃飯 Ginger Pilaf</p> <p style="text-align: center;">*****</p> <p style="text-align: center;"> -三角豆丸雜菜咖喱燴(拼羌黃飯)  Maili Kofta with Ginger Pilaf</p>	<p style="text-align: center;">馬蹄蒸肉餅 Steamed Water-chestnut with Pork Cake</p> <p style="text-align: center;">酸菜魚塊鍋 Braised Fish Fillet with Pickled Mustard Casserole</p> <p style="text-align: center;"> 山根醬油扒西蘭花  Flour Puff Braised Broccoli</p> <p style="text-align: center;">沙羌菜胆雞 Ginger Chicken with Seasonal Vegetable</p> <p style="text-align: center;">三色飯 Tri-color Rice</p> <p style="text-align: center;">生果拼盤 Fruit Platter</p> <p style="text-align: center;">*****</p> <p style="text-align: center;"> -羅漢齋炒麵 Lo Han Fried Noodle</p>	<p style="text-align: center;">四喜丸子 Broiled Pork Meatball in Shanghai Style</p> <p style="text-align: center;">羌葱醬油燴鴨 Braised Duck with Ginger &amp; Spring Onion in Brown Sauce</p> <p style="text-align: center;">沙茶醬洋蔥炒魚柳 Satay Onion Stir-Fried with Fish Fillet</p> <p style="text-align: center;"> 五色素菜麵醬鍋  Five Vegetable in Miso Casserole</p> <p style="text-align: center;">三色飯 Tri-color Rice</p> <p style="text-align: center;">椰汁紅豆糕 Coconut and Red Bean Pudding</p> <p style="text-align: center;">*****</p> <p style="text-align: center;"> -四寶烤夫(拼珍珠飯)  Sautéed Mushroom , Lily Bubs and Yellow Bean with Sponge Dough (Served with Pearl Rice)</p>

= 辣, Spicy dish

= 素食, Vegetarian dish which is also suitable for vegan

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