

November 2019 Communal Dinner Menu

Tuesday	Wednesday	Thursday
5-Nov-2019	6-Nov-2019	7-Nov-2019
<p>椒鹽金沙骨 Salted and Pepper Pork Ribs</p> <p>羅定豆豉雞 Braised Chicken with Black Soy Bean</p> <p>鮮茄滑蛋牛肉 Sautéed Sliced Beef with Scrambled Eggs and Tomato</p> <p>✓ 栗子炆芥菜 ✓ Braised Chestnuts with Leaf Mustard</p> <p>紅米飯</p> <p>Red Grain Rice</p> <p>節瓜眉豆煲唐排湯</p> <p>Hairy Gourd and Black Eyed Beans Pork Ribs Soup</p> <p>✓ 時菜素獅子頭配紅米飯 ✓ Seasonal Vegetable, Veggie Meatballs with Brown Sauce Served Red Grain Rice</p>	<p>台式肉燥鹵蛋 Taiwanese Minced Pork and Marinated Egg</p> <p>鹽酥雞球 Salted Crispy Chicken</p> <p>台式燴牛肉 Taiwanese Stewed Beef</p> <p>✓ 台式泡菜 ✓ Taiwanese Pickled Vegetables</p> <p>珍珠飯</p> <p>Pearl Rice</p> <p>蛋花大菜糕</p> <p>Egg Agar Jelly</p> <p>✓ 時菜三杯杏鮑菇配珍珠飯 ✓ Seasonal Vegetable And Taiwanese Three-cups Abalone Mushroom Served Pearl Rice</p>	<p>雜菜燴牛肉 Assorted Vegetable Stewed Beef</p> <p>香草燒雞 Herbs Roasted Chicken</p> <p>吉列魚柳 Fish Fillet Cutlet</p> <p>✓ 雜菜沙律 ✓ Mix Vegetable Salad</p> <p>紅米飯</p> <p>Red Grain Rice</p> <p>生果拼盤</p> <p>Fresh Fruit Platter</p> <p>✓ 素菜漢堡配沙律 ✓ Vegetarian Hamburger Served Fries and Salad</p>
12-Nov-2019	13-Nov-2019	14-Nov-2019
<p>南乳藕片炒豬肉 Sautéed Sliced Pork with Lotus Root in Red Fermented Bean Curd</p> <p>蝦醬雞翼 Dried Shrimp Paste Chicken Wings</p> <p>粟米滑蛋魚柳 Stir-fried Fish Fillet with Sweet Corn and Scrambled Eggs</p> <p>✓ 梅菜蒸勝瓜 ✓ Steamed Angled Luffa with Preserved Vegetable</p> <p>紅米飯</p> <p>Red Grain Rice</p> <p>粟米甘筍煲唐排湯</p> <p>Sweet Corn, Carrot and Pork Ribs Soup</p> <p>✓ 時菜粟米素魚柳配紅米飯 ✓ Seasonal Vegetable, Veggie Fish Fillet with Sweet Corn Served Red Grain Rice</p>	<p>香草燒雞 Herbs Roasted Chicken</p> <p>燒烤醬烤排骨 Roasted Pork Ribs with BBQ Sauce</p> <p>意式雜菜燴牛肉 Sautéed Italian Beef with Assorted Vegetable</p> <p>✓ 雜菜沙律 ✓ Assorted Vegetable Salad</p> <p>蒜香意粉 / 白飯 Garlic Pasta/ Steamed Rice</p> <p>朱古力泡芙 Chocolate Puff</p> <p>✓ 雜菜紅腰豆燴意粉 ✓ Assorted Vegetable and Red Kidney Bean Spaghetti</p>	<p>冬菜菇絲蒸魚柳 Steamed Fish Fillet with Mushroom and Preserved Vegetable</p> <p>蜜汁叉燒 Honey Glazed BBQ Pork</p> <p>西檸雞球 Crispy Chicken with Lemon Sauce</p> <p>✓ 清炒芥蘭 ✓ Stir-Fried Chinese Kale</p> <p>紅米飯</p> <p>Red Grain Rice</p> <p>生果拼盤</p> <p>Fresh Fruit Platter</p> <p>✓ 時菜雜菌扒豆腐配紅米飯 ✓ Seasonal Vegetable, Assorted Mushroom and Tofu Served Red Grain Rice</p>

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Tuesday	Wednesday	Thursday
<p>19-Nov-2019</p> <p>北菇蒸滑雞 Steamed Chicken with Mushroom 脆皮燒腩仔 Roasted Crispy Pork Belly 豉椒炒牛肉 Stir-fried Beef with Black Soy Bean and Bell Pepper ✓ 蒜茸菜心 ✓ Stir-fried Choy Sum in Garlic 紅米飯 Red Grain Rice ✓ 青紅蘿蔔栗子湯 ✓ Carrot, Green Turnip and Chestnuts Soup ✓ 素魚香茄子配紅米飯 ✓ Fried Sautéed Minced Mushroom and Eggplant Served with Red Grain Rice</p>	<p>20-Nov-2019</p> <p>🌶️ 香辣非洲雞 African Spicy Chicken 葡式紅豆豬手 Sautéed Portuguese Pork Trotter and Red Bean 錫紙雜菜焗魚柳 Tin Foil Baked Fish Fillet with Assorted Vegetable ✓ 葡式沙律 ✓ Portuguese Salad 香草燒薯 / 白飯 Herbs Potato/ Rice 木糠布甸 Serradura ✓ 素魚柳飽配沙律 ✓ Veggie Fish Fillet Bun with Salad</p>	<p>21-Nov-2019</p> <p>榨菜蒸肉餅 Steamed Pork Patty with Preserved Vegetable 玫瑰豉油雞 Soya Sauce Chicken 蘿蔔魚蛋豬皮 Sautéed Fish Ball with Turnip and Fish's Skin ✓ 鮮腐竹浸菜苗 ✓ Sautéed Baby Vegetable with Tofu Stick and Broth Soup 紅米飯 Red Grain Rice 生果拼盤 Fresh Fruit Platter ✓ 素三絲豆腐乾上海粗炒 配時菜 ✓ Dried Tofu and Assorted Veggie Fried Shanghai Noodles Served Seasonal Vegetable</p>
<p>26-Nov-2019</p> <p>咖喱薯仔雞球 Curry Chicken with Potato 麵醬肉片茄子 Sautéed Sliced Pork with Eggplant in Sweet Soy Bean Paste 蜜桃沙拉魚柳 Sautéed Fish Fillet with Peach in Salad Dressing ✓ 冬菇粉絲紹菜 ✓ Sautéed Chinese Cabbage with Glass Vermicelli and Chinese Mushroom 紅米飯 Red Grain Rice 粉葛赤小豆湯 Arrowroot and Red Bean Soup ✓ 咖喱雜菜雞心豆配紅米飯 ✓ Curry Assorted Vegetable and Chicken Peas Served Red Grain Rice</p>	<p>27-Nov-2019</p> <p>蝦米粉絲蒸水蛋 Steamed Egg with Glass Vermicelli and Dried Shrimps 翠玉瓜炒雞柳 Stir-fried Chicken Fillet with Chinese Zucchini 咕嚕魚柳 Sweet and Sour Fish Fillet ✓ 素鮑魚扒時菜 ✓ Sautéed Seasonal Vegetable with Imitation Veggie Abalone 白飯 Steamed Rice 生果拼盤 Fresh Fruit Platter ✓ 時菜素蝦仁扒豆腐配白飯 ✓ Seasonal Vegetable, Veggie Shrimp and Tofu Served Rice</p>	<p>28-Nov-2019</p> <p style="text-align: center;">Formal Hall Dinner</p>

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