

# April 2024 Communal Dinner Menu

Tuesday 2-Apr-2024	Wednesday 3- Apr -2024	Thursday 4- Apr-2024
<p style="text-align: center;">蓮藕粟子炆雞 Braised Chicken with Lotus Root and Chestnut</p> <p style="text-align: center;">咕嚕魚塊 Sweet and Sour Fish Fillet</p> <p style="text-align: center;">梅菜蒸肉餅 Steamed Pork Patties with Preserved Vegetables</p> <p style="text-align: center;">炒雜菜 Stir-fried Vegetables</p> <p style="text-align: center;">白飯 Rice</p> <p>✔ 翠玉瓜雲耳炒豆腐乾配白飯 ✔ Stirfried Dried Tofu with Chinese Zucchini and Fungus with Rice</p> <p style="text-align: center;">生果拼盤 Fresh Fruit Platter</p>	<p style="text-align: center;"> 紅燒牛肉 Taiwanese Braised Beef</p> <p style="text-align: center;">鹽酥雞球 Salted Crispy Chicken</p> <p style="text-align: center;">台式炸豬扒 Taiwanese Fried pork chop</p> <p style="text-align: center;">台式炒油麥菜 Taiwanese stir-fried Lettuce</p> <p style="text-align: center;">白飯 Rice</p> <p>✔ 台式杏鮑菇炒椰菜配白飯 ✔ Pan-fried Taiwanese Braised Abalone Mushrooms &amp; Cabbages with Rice</p> <p style="text-align: center;">朱古力班尼 Chocolate Brownie</p>	<h1 style="font-size: 2em;">Ching Ming Festival</h1>
9- Apr -2024	10- Apr -2024	11- Apr-2024
<p style="text-align: center;">北菇蒸滑雞 Steamed Chicken with Mushrooms</p> <p style="text-align: center;">蓮藕炆排骨 Braised Spare Ribs with Lotus Root</p> <p style="text-align: center;">甜酸魚柳 Sweet and Sour Fish Filet</p> <p style="text-align: center;">蒜茸炒菜心 Stir-fried Choy Sum with Garlic</p> <p style="text-align: center;">白飯 Rice</p> <p>✔ 粉絲豆腐雜菜配白飯 ✔ Braised Tofu with Mixed Vegetables and Vermicelli with Rice</p> <p style="text-align: center;">生果拼盤 Fresh Fruit Platter</p>	<p style="text-align: center;"> 韓式柚子炸雞 Korean Fried Chicken with Honey Pomelo</p> <p style="text-align: center;">泡菜豬肉 Sautéed Pork with Kimchi</p> <p style="text-align: center;">韓醬辣魚柳 Korean Spicy Fish Fillet</p> <p style="text-align: center;">涼伴大荳芽 Seasoned Bean Sprouts</p> <p style="text-align: center;">白飯 Rice</p> <p>✔ 韓式雜菜豆腐煲 配白飯 ✔ Korean Seasoned Vegetables &amp; Tofu</p> <p style="text-align: center;">迷你朱古力曲奇 Mini Chocolate Cookies</p>	<p style="text-align: center;">香草焗魚柳 Baked Herb Crust Sole Fillet</p> <p style="text-align: center;">蒜香蘑菇烤雞扒 Grilled Chicken with Garlic &amp; Mushrooms</p> <p style="text-align: center;">俄式牛柳絲 Braised Beef Stroganoff</p> <p style="text-align: center;">百里香焗椰菜花 Baked Cauliflower with Thyme</p> <p style="text-align: center;">意粉 Spaghetti</p> <p>✔ 雜菜意式素肉丸配意粉 ✔ Mixed Vegetables &amp; Veggie Meat Balls in Italian Style and Spaghetti</p> <p style="text-align: center;">生果拼盤 Fresh Fruit Platter</p>


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Tuesday 16- Apr-2024	Wednesday 17- Apr-2024	Thursday 18- Apr-2024
<p>薯仔炆排骨 Braised Pork Ribs &amp; Potatoes</p> <p>豆腐魚肉 Steam Fish Meat with Tofu</p> <p>冬菇雲耳蒸雞 Steamed Chicken with Chinese Mushroom and Black Fungus</p> <p>蒜子娃娃菜 Sautéed Baby Chinese Cabbage with Garlic</p> <p>白飯 Rice</p> <p>✓ 時菜粟米素魚配白飯 ✓ Seasonal Vegetable Sweet Corn and Veggie Fish Fillet with Rice</p> <p>生果拼盤 Fresh Fruit Platter</p>	 <p>泰式燒雞扒 Thai-style Grilled Chicken</p> <p>泰式香葉炒肉碎 Stir-fried Minced Pork with Thai Basil</p> <p>青咖喱魚柳 Green Curry Fish Fillet</p> <p>泰式炒芥蘭 Thai-style Stir-fried Chinese Kale</p> <p>白飯 Rice</p> <p>✓ 泰式炒豆角配白飯 ✓ Stir-fried Green Beans, with Rice</p> <p>椰汁西米糕 Coconut Sago Cake</p>	<h1>Formal Hall Dinner</h1>

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