



A La Carte Member's Gala Dinner
Wednesday, May 22, 2019

上海三小碟

Cold Dish Combination

花雕醉鸡 Drunken Chicken

无锡脆鳝 Crispy Eel

酱拍黄瓜 Baby Cucumber with Garlic and Vinegar

老上海腌笃鲜汤

Braised Beancurd Soup with Bamboo Shoot

花雕鸡油蛋白蒸生虾

Steamed Prawn with Chinese Wine on Egg White

蚝皇6头鲍鱼扣花菇

Braised Whole Abalone with Mushroom in Supreme Oyster Sauce

松香狮子头

Truffled Lion Head Meatball with Pine Nuts

葱花海参粒咸肉炒饭

Shanghainese Fried Rice with Salted Pork and Sea Cucumber

杏仁茶燕窝汤圆

Sweetened Almond Cream with Bird's Nest and Glutinous Ball

枣泥酥

Traditional Puff Pastry Filled with Red Dates

\$58 ++ per person