



SWISS & CHINESE DINNER

EVENING :

VENUE :

SPECIAL CONNOISSEUR

20.5.2011 TIME: 19:30

JARDINE KITCHEN

No. 2 Creasy Road Jardine's Lookout Hong Kong

MENU :

Assorted platter: jelly fish, cucumber, beef shank & tofu 錦繡四式拼盤, prawn with herb 香草玻璃蝦球, cod steak in BBQ sauce 燒汁雪魚扒, bamboo fungus stuff with bean vermicelli 紗窗艷影, baked chicken in rock salt 古法鹽焗雞, stuffed crab shell 葡汁焗釀蟹蓋, deep fried egg plant & braised pork ribs 威化茄子鎮江骨, fried rice with conpoy, dried fish & duck meat 皇子甫魚炒飯, Mango pudding 香芒奶凍

WINE :

Raventos i Blanc, Hereu brut, Imperatrice – Pinot Blanc, Aiglette – Sauvignon Blanc, Penseur – rose from Pinot Noir, La Tour Maitresse – Merlot

CHOCOLATE :

FRANCESCA: Champagne Truffle, Java Chocolate, Rosewater Heart pralines

FEES: HK\$500 (Accept bookings for table of 6 and table of 10 only)

LIMITED SEATS: 60 ONLY / EVENT (First come first served)

Bookings: **Jardine's Lookout Residents' Association** **Tel: 2890 7735**
Fax: 2577 0047 / email: info@jlra.hk

Jardine Kitchen **Tel: 2890 8983**

Finessa Swiss Wines : www.finessa.com.hk Tel: 2898 8815

FRANCESCA Chocolate: www.enrichyourpotential.com Tel: 2522 7689

