

lunar new year reunion dinner menu

cold dishes

- Mixed salad bar
- Cooked fresh shrimps
- Barbecued pork Cantonese style and chicken with scallion oil
- Assorted smoked meats
- Gravlox salmon with condiments
- Crab and couscous salad
- Marinated jelly fish salad
- Squid and celery salad in mustard vinaigrette

hot dishes

- Braised sea cucumber and pork tendons in oyster sauce with scallions
- Sautéed pig's trotters with salted egg yolk and garlic
- Fish fillets in hot chili oil
- Chef carved roasted chuck steaks
- Barbecued baby back ribs
- Chicken cacciatore
- Braised gourd sponge with bamboo fungus and ginkgo nuts in supreme soup
- Steamed glutinous rice with dried sergestid shrimps
- Penne with bacon and mushrooms in cream sauce

soup

- Buddha jumps over the wall
- Clam chowder soup

desserts

- Deep-fried red bean rice cake
- Sweet soup with red beans, dried longan, and black glutinous rice
- DIY soft serve ice cream
- Season fresh fruits

beverages

- Coke and Sprite
- Orange juice
- Americano
- Black tea

remarks

- Menu is valid on February 7, 2016
- Menu is TWD1,180 per person, subject to 10% service charge
- Menu is subject to change due to availability and seasonality of items

enquiries

+886 2 2375 2075 or ximending.dining@amba-hotels.com