

*China Sourcing Fairs 2010*  
環球資源電子產品及零件採購交易會  
*IKON Lunch Menu*  
亞景軒午餐菜譜

廚師推介  
*Chef's Special*

花膠瑤柱羹  
*Conpoy Broth with Fish Maw*

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原隻鮮鮑扣海參配白飯  
*Braised Whole Abalone with Sea Cucumber  
served with Steamed Rice*

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原個椰皇楊枝甘露  
*Chilled Mango Cream with Sago and Pomelo  
in Whole King Coconut*

每位 \*HK \$208 per person

另收加一服務費  
*Price is subject to 10% service charge*

中式二人套餐  
*Chinese Set Lunch for 2*

精選點心拼盤  
*Dim Sum Luxury Basket*

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自選湯或羹壹款  
(精選老火湯 / 花膠瑤柱羹)  
*Choice of Soup*  
(*Daily Double Boiled Soup or*  
*Conpoy Broth with Fish Maw*)

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自選廚師精選餸菜二款  
*Choice of Two Chinese Specialties from the Menu*

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蛋白杏仁茶配綠茶杏仁餅  
*Sweetened Almond Cream with Egg White*  
*and Green Tea Macaroon*

每位 \*HK \$188 per person

另收加一服務費  
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## A-La-Carte Menu 自選菜譜

### Appetizers 前菜

<i>Smoked Duck Breast with Preserved Egg and Young Ginger</i>	煙鴨胸伴皮蛋紫薑	\$42
<i>Marinated Duck Tongue in Rose Wine</i>	醉酒鴨舌	\$42
<i>Sautéed Lotus Roots with Minced Pork and Preserved Bean Curd Paste</i>	南乳肉碎蓮藕片	\$42
<i>Sliced Pork Belly on Mashed Garlic</i>	蒜泥白肉	\$42

### Dim-sum 點心

<i>Steamed Shrimp Dumplings</i>	笋尖鮮蝦餃	\$32
<i>Steamed Beef Balls with Bean Curd Sheet</i>	山竹陳皮牛肉球	\$32
<i>Shrimp Dumpling in "Chiu Chow" Style</i>	潮式粉粿	\$32
<i>Steamed Siu Mai with Crab Coral</i>	蟹籽燒賣皇	\$32
<i>Deep-fried Wonton with Pickles</i>	五柳香脆雲吞	\$32
<i>Steamed Rice Roll with Minced Beef</i>	荷塘牛肉腸粉	\$32
<i>Steamed Rice Roll with Scallop</i>	翡翠帶子腸粉	\$44
<i>Deep-fried Smoked Salmon and Pineapple Spring Roll with Wasabi Mayo</i>	煙三文魚菠蘿春卷	\$44

### Chinese Barbecue 中式燒味

<i>Barbecued Suckling Pig</i>	化皮乳豬件	\$93
<i>Barbecued Pork</i>	蜜味叉燒	\$73
<i>Barbecued Pork Ribs in Honey Sauce</i>	蜜糖金沙骨	\$73
<i>Deep-fried Baby Pigeon</i>	秘制黃金鴿	\$73
<i>Barbecued Meat Combination (Three Types)</i>	燒味叁拼	\$138

### Soup 熱湯

<i>Daily Double Boiled Soup (per person)</i>	精選老火湯(每位)	\$42
<i>Conpoy Broth with Fish Maws and Chives (per person)</i>	花膠瑤柱羹(每位)	\$52
<i>Double Boiled Whole Papaya with Seafood (per person)</i>	四寶燉萬壽果(每位)	\$78

## Chinese Specialties 廚師精選

<i>Baked Stuffed Sea Whelk with Portuguese Sauce (per piece)</i>	葡汁焗響螺(每隻)	\$78
<i>Steamed Garoupa Brisket with Pickled Thai Chili and Black Bean Sauce</i>	野生椒豉汁蒸斑頭腩	\$118
<i>Sautéed Chicken Fillet with Mango and Bellpepper</i>	彩椒香芒雞柳	\$88
<i>Deep-fried Pork Ribs with Balsamic and Soy Bean Chili Paste</i>	香辣黑醋生炒骨	\$88
<i>Sautéed Clams and String Beans</i>	乾燒四季豆桂花蚌	\$108
<i>Sautéed Clams with Sweet Beans, Lily Bulbs in XO Sauce</i>	XO醬甜豆百合炒桂花蚌	\$118
<i>Wok-fried Garoupa Fillet with Baby Green</i>	翡翠炒斑球	\$108
<i>Wok-fried King Prawns with Wild Mushrooms</i>	燒野菌伴玉簪蝦球	\$118
<i>Sautéed Beef Fillet (Chinese Style)</i>	中式牛柳	\$88

## Vegetables 蔬菜

<i>Wok-fried Kale with Ginger Sauce</i>	薑汁炒芥蘭	\$48
<i>Braised Bean Curd with Fungi in Brown Sauce</i>	羅漢齋扒豆腐	\$68
<i>Wok-fried Winter Melon Ball with Preserved Black Olive</i>	欖菜玉珠	\$58
<i>Poached Cabbage with Dried Shrimps in Fish Soup</i>	魚湯浸大白菜	\$58
<i>Sautéed Egg White on Green Asparagus</i>	炒蛋白露筍	\$68
<i>Tsin Tsing Cabbage with Dried Shrimps and Dried Scallops</i>	瑤柱蝦乾浸娃娃菜	\$68

## Rice and Noodles 飯、麵

<i>Poached Wonton in Superior Soup</i>	上湯雲吞	\$68
<i>Pan-fried Glutinous Rice Wrapped with Egg</i>	蛋包糯米飯	\$78
<i>Fish Maw and Seafood with Vermicelli in Soup</i>	魚肚海鮮湯米粉	\$88
<i>Fried Rice with Conpoy and Egg White</i>	金瑤蛋白炒絲苗	\$88
<i>Fried Rice Noodles with Abalone and Seafood in XO Sauce</i>	鮑魚海鮮 XO醬炒河粉	\$128

## Dessert 甜品

<i>Deep-fried Green Apple with Sugar Syrup</i>	拔絲蘋果	\$35
<i>Chilled Mango Pudding</i>	芒果布甸	\$35
<i>Glutinous Rice Dumplings stuffed with Strawberry Filling</i>	香莓糯米糍	\$35
<i>Sweetened Almond Cream with Egg White and Green Tea Macaroon</i>	蛋白杏仁茶配綠茶杏仁餅	\$38
<i>Chilled Mango Cream with Sago and Pomelo in Whole King Coconut</i>	原個椰皇楊枝金露	\$48

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