

大同皇廷酒家
Summer Palace
Martell Gala Dinner 4th May 2012

MENU

葡国汁帶子拼干絲锈球

Summer Palace Two Combination Platter
Scallop with Baby Cabbage & Deep-fried Prawn and Fish Paste

椰皇海味炖马来雞

Double-boiled Village Chicken Soup with Dried Seafood in Whole Coconut

波浪油泡蒜香海斑

Two Varieties of Sea Grouper

港式避风塘草蝦

Prawn with Dried Chilli & Minced Garlic in Hong Kong Style

意式烧焗塞外骨

Baked Ribs in Italian Style

沙汁枸杞烩白玉

Stewed Winter Melon with Wolfberry and Shark's Bone Stock

暹罗珍珠蒸香飯

"Siam" Style Fried Rice

金瓜芋茸提子露

Sweetened Pumpkin, Yam & Grape Paste

玲珑酥拼糯尖卷

Two Varieties of Desserts

RM1388.00nett per table of 10 persons