

Dinner Menu

TEENCAN

晚餐餐單



星期一

Monday

- 南乳烤雞翼
Roasted Chicken Wings with Fermented Red Beancurd
- 豉汁蒸豬腩排
Steamed Pork Belly Chops with Soybean Sauce
- 蒸水蛋
Steamed Water Egg
- 四季時蔬
Seasonal Vegetable

星期二

Tuesday

- 蕃茄牛腩
Beef Brisket with Tomato Sauce
- 粟米鷄球
Stir-fried Chicken with Sweet Corn Sauce
- 冬菇片粉絲蒸水蛋
Steamed Egg with Mushrooms and Mung Bean Thread
- 四季時蔬
Seasonal Vegetable

星期三

Wednesday

- 京都豬扒
Peking Pork Chops
- 栗子炆雞
Braised Chicken with Chestnuts
- 番茄雜菜湯粉絲
Mixed Vegetable with Mung Bean Thread in Tomato Soup
- 四季時蔬
Seasonal Vegetable

星期四

Thursday

- 咖喱牛腩
Beef Brisket with Curry
- 蟲草花杞子蒸雞
Steamed Chicken with Cordyceps Flower and Goji Berry
- 香菇滷豆腐卜
Marinated Tofu Puff with Mushrooms
- 四季時蔬
Seasonal Vegetable

星期五

Friday

- 洋蔥豬扒
Pork Chop with Onion Sauce
- 蒜香烤雞翼
Roasted Garlic Chicken Wings
- 香草烤薯角
Baked Potato Wedges with Herbs
- 四季時蔬
Seasonal Vegetable

星期六

Saturday

- 京蔥薯仔炒豬頸肉
Stir-fried Pork Jowl with Leek and Potatoes
- 肉碎蒸水蛋
Steamed Egg with Minced Pork
- 冬菜粉絲浸娃娃菜
Braised Baby Cabbage with Vermicelli and Preserved Vegetables
- 四季時蔬
Seasonal Vegetable

星期日

Sunday

- 蜜烤金沙骨
Roasted Spareribs with Honey
- 咖喱薯仔炆雞
Braised Chicken and Potatoes with Curry
- 蕃茄炒蛋
Tomato Egg Stir-Fry
- 四季時蔬
Seasonal Vegetable

每位 Per Person

HK \$50 HK \$60

普通份量
Normal Portion

加大份量
Large Portion

每餐包是日中湯及白飯
Each Meal Includes Daily Soup and Rice

加配時令糖水 \$10 每位
Extra sweet soup Each

8人起 Minimum 8 Servings