



CHINESE  
SET LUNCH  
中式午餐

*Le* MERIDIEN

# CHINESE LUNCH CHINESE SET LUNCH

## 中式午餐 中式午餐菜譜

### MENU A

#### 菜譜一

##### Dim Sum Combination

##### 點心併盤

Steamed Prawn Dumpling with Chinese Celery  
香芹蝦餃皇

Puff Pastry Fillet with Shredded White Turnip and  
Minced Yunnan Ham  
腿茸蘿蔔絲酥餅

Steamed Pork Dumpling with Shrimp and  
Mushroom topped with Crab Roe  
蟹籽燒賣

Double-boiled Fish Maw with Black  
Mushroom  
花膠燉北菇湯

Sautéed Prawn with Vegetable  
碧綠鮮蝦球

Sautéed Diced Beef with Assorted Bell  
Peppers and Pine Nut  
彩椒崧子牛柳粒

Blanched Vegetable with Yunnan Ham in  
Supreme Broth  
上湯雲腿浸時蔬

Roasted Crispy Chicken  
南坊脆皮雞

Braised E-fu Noodle with Enoki Mushroom  
with Abalone Sauce  
鮑汁金菇炆伊麵

Chilled Sago Cream with Pomelo and Mango  
楊枝甘露

### MENU B

#### 菜譜二

##### Dim Sum Combination

##### 點心併盤

Steamed Prawn Dumpling with Chinese Celery  
香芹蝦餃皇

Steamed Preserved Minced Pork Belly Dumpling  
with Pickle Vegetable  
五柳滷肉餃

Baked Diced Chicken and Diced Mushroom  
Pastry topped with Whole Abalone  
原隻鮑魚雞粒酥

Bird's Nest and Crabmeat Broth flavoured  
with Yunnan Ham  
蟹肉燕窩羹

Sautéed Fresh Scallop and Fried Conpoy with  
Green Vegetable  
碧綠金絲炒帶子

Sautéed Prawn with Homemade XO Chilli  
Sauce  
XO醬炒鮮蝦球

Braised Asparagus in Superior Broth topped  
with Shredded Yunnan Ham  
上湯腿茸扒露筍

Steamed Chicken Fillet with Sliced Yunnan  
Ham, Black Mushroom and Green Vegetable  
金華玉樹雞

Minced Beef Fried Rice with Black Truffle,  
Seaweed and Black Pepper  
黑松露牛鬆炒飯

Chilled Fresh Mango Pudding (Vegetarian)  
芒果凍布甸(素食)