

Outdoor Catering - THE Star - performing Arts Centre

## MODERN CHINESE MENUS

Modern Chinese Menu A \$60 per person Capacity Minimum Maximum (\*Weekdays Only) 20 tables 49 tables **Modern Chinese Menu B** \$70 per person Modern Chinese Menu C \$80 per person

## **Modern Chinese Menu A**

\$60 Per Person

鲜虾火龙果沙律

Chilled Live Prawn with Dragon Fruit Salsa

鱼鳔金菇海鲜羹

Braised Fish Maw with Enoki Mushroom in Seafood Broth

盐焗樱花鸡脯

Baked Sakura Chicken Fillet Marinated with Fine Salt

黄焖蟹肉泡米线

"Tanjia" Style Braised Mee Sua with Crabmeat

杨枝甘露豆花布甸

Chilled Soya Bean Pudding with Mango Pomelo Cream

## **Modern Chinese Menu B**

\$70 Per Person

烟三文鱼金橘酱沙律

Smoked Salmon Trout Salad with Kumquat Dijon

海鲜竹笙羹

Seafood Broth with Bamboo Pith and Dried Scallop

鲍鱼汁焖牛脸颊

Braised Beef Cheek in Abalone Broth

飘香荷叶饭

Fragrant Fried Rice Wrapped with Dried Shrimp and Diced Chicken In Lotus Leaf

香茅芦荟冻伴酸柑雪糕

Chilled Lemongrass Jelly with Assorted Berries, Aloe Vera and Lime Sorbet

## **Modern Chinese Menu C**

\$75 Per Person

日本金橘酱味噌波斯敦龙虾

\*Weekdays: Mondays to Thursdays

Boston Lobster with Miso Shiso And Japanese Kumquat Dressing

黄焖蟹肉翅

Braised Shark's Fins with Crabmeat in Noble Tanfu Broth

泡椒豉味蒸雪鱼

Steamed Cod And Capsicum Wrapped with Chinese Cabbage and dashed With Blackbeans

Pan Seared Chicken in Smoky Sauce

X.O海鲜炒饭

XO Fried Rice With Seafood

金瓜紫米露伴香草雪糕

Chilled Cream Of Pumpkin with Purple Glutinous Rice and Vanilla Ice Cream

All prices stated are subjected to Service Charge, GST and Prevailing Government Taxes.