



## 冬至套餐 WINTER SOLSTICE MENU

December 22, 2018

*The Dongzhi Festival, also known as the Winter Solstice Festival, celebrates the season's turning point toward the warmer, lighter days of spring. It's a time during the depths of winter to enjoy a hearty, fortifying family meal that raises hopes for spring's arrival.*

人參藥材雞湯

Herbal chicken soup with dong shum, astragali, Chinese yam, goji berry, red dates and ginseng  
*This soup is slow-boiled with chicken and health-giving Chinese herbs to warm and balance the body*

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秘制琵琶鴨

Signature Roasted Pei Pak duck with classic spice

金銀蒜清蒸比目魚

Steamed halibut with garlic and soy sauce

豉油王大明蝦

Fresh water prawns with superior soy sauce

薑汁芥蘭

Stir-fried Chinese kale with ginger

荷葉飯

Fried rice with shrimp, pork and spring onion wrapped in lotus leaf

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三色湯圓

Sweetened glutinous dumplings with three different fillings - red bean, peanut and sesame  
*In Chinese culture, glutinous dumplings symbolise "a whole and happy family". The dessert is a perfect dish for festive and important family meals.*

**£78 per person**

Should you have specific allergies or intolerances, please inform a member of the team who can offer advice

All prices include 20% VAT. A discretionary service charge of 12.5% will be added to your bill

**DUDELL'S**

都參利會館