

Baroque Arts in Asia Ltd

Presents

At Hibaldi's Table

Dinner Menu September 2, 2003

Cocktail

Canapés

Moët & Chandon Brut Impérial

Western Menu

Autumn – Concerto in F Major

Terrine of duck with caramelised pears and Piedmont truffle dressing

Chardonnay, Piave

Winter – Concerto in F Minor

Pan fried fillet of cod with braised savoy cabbage and puy lentil sauce and leccino olive nage

Spring – Concerto in E Major

Oven roasted loin of veal “primavera” with a ragout of spring vegetables and a light herb sauce

Merlot, Piave 2001

Summer – Concerto in G Minor

Summer berry pudding with sparkling Prosecco zabaglione and caramelized red current

Prosecco, Moscato

Tea, coffee

Biscotti

Dinner Menu September 3, 2003

Cocktail

Canapés

Moët & Chandon Brut Impérial

Oriental Menu

Autumn – Concerto in F Major

Four seasons variation platter

Roasted Hong Kong duck with hoisin gravy, freshly shucked oyster with sharks-fin vinaigrette, spicy soft shell crab, shao shin scallop with XO salad cream

Chardonnay, Piave

Winter – Concerto in F Minor

Winter mushroom dumpling with spinach, cai chi and superior stock

Spring – Concerto in E Major

Steamed red grouper on wok-fried tuo miao sprouts, asparagus roll and soya gravy

Merlot, Piave

Summer – Concerto in G Minor

Mango and lychee tartar with black roasted sesame and shaved jasmine ice

Prosecco, Moscato

Chinese Tea

Caramelized walnut

To Reserve Please Call:

Baroque Arts in Asia Ltd

CHARITY REGISTRATION NO. 01686

Tel: 6735-0930 Hp: 9677-7123 Fax: 6735-0430 Email: desiree@baroquearts.com

Tel: 6736-0430 Hp: 9617-3357 Fax: 6736-1437 Email: anna@baroquearts.com

