



香港會議展覽中心
Hong Kong Convention and Exhibition Centre

SOPA Editorial Awards for Excellence Dinner 2018
13 June 2018
Meeting Room N101

❧ *Confirmed Dinner Set Menu* ❧

Artisan Bread

匠心烘焙

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Young Chicken, Grilled Cauliflower, Almond Crumb and Tossed Brussels Sprout Leaves
燒春雞配烤菜花杏仁碎及小椰菜沙律

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Heirloom Consommé, Confit Tomato and Olive Oil Poached Cucumber

番茄清湯，油封番茄及橄欖油青瓜

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*Australian **Beef**, Paris Mash, Roasted Butternut and Forrest Mushrooms*

澳洲牛柳配馬鈴薯，燒金瓜及蘑菇

OR

*Chilean **Sea Bass**, Chorizo-Caper Crushed Potato, Roasted Vine Tomato and Chive Butter*

海鱸魚伴西班牙香腸肉馬鈴薯，燒番茄及香蔥牛油汁

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Lemon Tartlet, Italian Meringue, Coconut Sorbet and Roasted Sesame

檸檬撻拼蛋白酥，椰子雪葩及芝麻脆

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Petits Fours

Coffee or Fine Tea

小甜點

咖啡或茗茶



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☞ *Confirmed Dinner* **Vegetarian** *Set Menu* ☞

Gluten Free Bread Basket

無麩質烘焙

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Heart of Palm and Tomatoes Caviar in Avocado

葵心及蕃茄籽釀牛油果

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Heirloom Consommé, Confit Tomato and Olive Oil Poached Cucumber

蕃茄清湯, 油封蕃茄及橄欖油青瓜

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Lasagnette of Ratatouille, Butternut Pumpkin Puree and Sous Vide Baby Vegetables

意式雜菜層麵, 金瓜茸及低溫烹菜蔬

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'Young Coconut'

Compressed Yubari, Picked Flowers, Orange Blossom Floss and Lychee Pearls

椰子滙

日本甜瓜及香花伴香橙糖絲及荔枝珍珠

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Petits Fours

Coffee or Fine Tea

小甜點

咖啡或茗茶