



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

SOPA Editorial Awards for Excellence Dinner 2016

15 June 2016

Meeting Room N101

Confirmed Western Set Dinner Menu

Artisan Bread

匠心烘焙

* * *

Iberico Ham and Melon Duo

西班牙火腿香蜜瓜

* * *

Slow-cooked Langoustine with Orange in Crab and Leek Bouillon

香橙文燴小龍蝦伴蟹肉青蒜湯

* * *

Grass-fed Aussie Beef Tenderloin, Artichoke Sauce

澳洲草飼牛柳配洋薊汁

OR

Braised Chilean Seabass Tranche with Jerusalem Artichoke, Almond Aioli

燴海鱸魚配菊芋，香蒜杏仁汁

* * *

Caramelized Apple Feuille e Feuille, Peach Gelato

焦糖蘋果薄脆層疊，香桃雪糕

* * *

Friandises

Coffee or Fine Tea

小甜點

咖啡或茗茶



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

SOPA Editorial Awards for Excellence Dinner 2016
15 June 2016
Meeting Room N101

Confirmed Western **Vegetarian Dinner Menu**

Artisan Corn Bread

匠心烘焙

* * *

Brochette of Squash, Broccoli and Fungus with Dates and Baobab Timbale

烤蔬菜及蕈菇伴蜜棗及生命果凍糕

* * *

Hokkaido Pumpkin Soup

北海道南瓜湯

* * *

Baked Portabella Mushroom and Pumpkin
Kale and Spanish Dumpling with Pumpkin Sauce, Ratatouille

焗南瓜蘑菇

蘭葉菜及菠菜雲吞伴法式燴蔬菜

* * *

Fruit with Mint and Cacao Sherbet

時鮮水果伴薄荷啞咕雪糕

* * *

Friandises

Coffee or Fine Tea

小甜點

咖啡或茗茶