

## Welcome to Red Wall 1939

In 2018, the Auckland Rose Garden Family Cheng's Banquet Restaurant opened in the beautiful Parnell Rose Garden white house. New Zealand is one of the purest countries in the world and a model for the safety of food ingredients in the whole world.

"Family Cheng's Banquet" first overseas restaurant settled in beautiful New Zealand because we have an inextricable link to Auckland. On the first morning of our trip, the Family Cheng's Banquet team arrived at the hotel opposite the Rose Garden. The beautiful rose garden is our first impression of New Zealand, and the white house is the first memory of New Zealand life in our photos. We named the overseas "Family Cheng's Banquet" restaurant "Red Wall 1939". With all Chinese national feast dishes, combined with pure New Zealand ingredients, "Red Wall 1939" will be presented in perfect interpretation.

The grey display plate is one of the main tableware of the restaurant. Its theme is derived from the well-known Chinese Southern Song Dynasty famous painting "The Thousand Miles of Rivers and Mountains." The clouds and fog in the whole set of tableware embody our concept of advocating nature and a leisurely mood. The entire set of cutlery is refined and pleasing to the eye. The new Chinese cuisine will also bring an extraordinary food experience along with beautiful cutlery.

## Red Wall 1939 2019 Chinese New Year Dinner Menu

### Chinese New Year Appetizers

Fresh and Harmony: Fresh Seasonal Fruits

Seasoning Greeting: Selections of Sweet and Savory Nuts

Harvest Wishes: Red Wall Saffron Bread with signature Butter

### Chinese New Year Starter:

Good Fortune: Signature Quail eggs, seafood, garden greens, signature home made tapenade

### Chinese New Year Mains

Oolong tea braised fresh crayfish with oolong noodle and Golden dough stick  
——we selected our organic oolong tea from NZ local Zealong Tea Estate Hamilton

Beaming Sweet: Watermelon, Mint sorbet

Family Joy: Red Wall signature braised combinations of seafood, meat ball with quinoa

Wealthy wishes: Sichuan Style Braised Market Fish with Rice rolls

### Chinese New Year special dish

Lucky Dumplings

### Chinese New Year Dessert

Taro mouse, golden Osmanthus jelly, caramelized hawthorn berry

### Tasting Price: 238 per person include GST

Limited supplied: three days only, from 03 Feb to 5 Feb 2019.

**Note: Reserve before 26 January 2019. Deposit 50% of the full payment could get discount to \$188 per person at the dinner.**

## Red Wall 1939 2019新春春节菜单

### 新春开胃小菜

和和睦睦 (国宴四鲜果)

四季平安 (国宴四干果)

五谷丰登 (国宴中国面包配秘制黄油)

### 新春头盘

鸿运当头 (鸿运冷头盘)

### 新春主菜

龙凤呈祥 (Zealong 乌龙茶油焖野生龙虾配乌龙茶面与黄金油条)

喜喜洋洋 (西瓜薄荷冰沙)

全家福寿 (程府全家福)

年年有余 (干烧笋壳配团圆饭团)

### 新春主食

华夏骄子 (水饺)

### 新春甜品

花开富贵 (甜品)

### 品鉴价格: \$238/位 (含税)

仅限: 2019年2月3日—5日三天。

注: 于2019年01月26日前预定并交付50%定金可享受\$188每位。