

Red Wall 1939
2019 High Tea Menu

\$59 PPL (24 Hours Booking in Advance)

Thursday - Sunday: After 13:30

Sweet Pastries

Royal Custard Cake

Creamy Sweet Kumara

Sweet Sesame Ball

Royal Red Date Cake

Selection of Handmade Sweet and
Savoury Nuts

Salty Pastries

Deep Fried Fresh Handmade
Garlic Twist

Scallop, Prawn, Siu Mai with
Salmon Carviar

Sliced Braised Pork Hock with
Fresh Handmade Pancakes

Gourmet Fried Hua Diao
Chicken Dumpling

Dessert & Drinks

Stewed Red Dates, Peach Amber

One Pot of Tea or a Coffee from
Our Drink List

奥克兰程府宴
2019下午茶菜单

\$59/每位 (需提前24小时预订)

周四至日: 13:30之后

风味甜点

宫廷奶黄酥

奶香芝士红薯

古法手工麻团

红糖枣糕

四品干果

风味咸点

蒜香小排叉

鱼籽雪带烧麦

家乡饼卷肘子

花雕鸡肉煎饺

甜品及饮品

红枣枸杞桃胶蜜

咖啡或者有机茶 (可任选一杯)

Red Wall 1939
2019 Bobo Yan Menu

\$80 PPL (24 Hours Booking in Advance)

Thursday - Sunday: 11:00 - 15:00

Canapes

Squid Ink Wafer, Fresh Tofu with
Chives, Sesame Oil, Red Capsicum

Shanghai Sautéed Kao Fu, Peanuts,
Shitake Mushrooms

Shanghai Style Smoked Market Fish

Sichuan Spicy Shredded Chicken,
Sautéed Leeks, Baked Sesame Seeds,
Crystal Chill Oil

Main Courses

Citrus Sweet and Sour Soft Shell Crabs

“Dong Po” Braised Pork Belly with
Yellow Rice Wine, Fresh Homemade Bun

Signature Beijing Crispy Duck, with
Pancakes and Condiments

Poached Fresh Greens with Vegetable Jus

Dim Sum

Scallop & Prawn Siu Mai, Salmon Carviar

Gourmet Fried Hua Diao
Chicken Dumplings

Dessert & Drinks

Stewed Red Dates, Goji Berry,
Peach Amber

One Pot of Tea or a Coffee from
Our Drink List

奥克兰程府宴
2019年第二季度饽饽宴菜单

\$80/每位 (需提前24小时预订)

周四至日: 11:00 - 15:00

四品小食

墨汁锅巴配小葱拌豆腐

上海四季烤麸

明珠熏鱼片

四川麻辣鸡丝

四品主菜

香橙糖醋软壳蟹

酒香东坡肉配手工荷叶饼

Red Wall 1939 宫廷酥香鸭配鸭饼

白灼时蔬

二品热点心

鱼籽雪带烧麦

花雕鸡肉煎饺

甜品及饮品

红枣枸杞桃胶蜜

咖啡或者有机茶 (可任选一杯)