



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

SOPA Editorial Awards for Excellence Dinner
29 May 2019
Meeting Room N101

❧ *Confirmed Dinner Set Menu* ❧

Artisan Bread
匠心烘焙

* * *

Grilled Asparagus Salad, Poached Lobster with Tarragon Dressing
Pickled Cucumber Rounds and Jalapeno Spiked Avocado
烤露筍沙律, 慢煮龍蝦香草汁

* * *

Sweet Potato and Butternut Pumpkin Veloute
Braised Chestnuts, Squash Seeds and Basil Oil
甜薯金瓜濃湯配栗子南瓜籽

* * *

Hazelnut and Herb Crusted Cod
Young Vegetables, Potato & Pumpkin Gratin
果仁香草焗鱈魚
伴忌廉馬鈴薯, 時蔬

OR

Charred Australian Beef Tenderloin
Young Vegetables, Potato & Pumpkin Gratin and Red Wine Reduction
烤牛柳伴忌廉馬鈴薯, 時蔬配紅酒肉汁

* * *

Pistachio Bavaois, Raspberry Gel and Lemon Sorbet
開心果仁奶凍, 紅桑子醬及楓糖合桃雪糕

* * *

Petits Fours
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
29 May 2019
Meeting Room N101

❧ *Confirmed Dinner Vegetarian Set Menu* ❧

Artisan Bread
匠心烘焙

* * *

Baked Tartlet of Shaved Garden Vegetables
Pickled Onions, Hazelnuts and Sorrel
焗蔬菜撻
醃洋葱, 榛子及香草

* * *

Sweet Potato and Butternut Pumpkin Veloute
Braised Chestnuts, Squash Seeds and Basil Oil
甜薯金瓜濃湯配栗子南瓜籽

* * *

Ravioli of Ratatouille
Sautéed French Mushrooms, Baby Capers and Blistered Tomato
烤雜菜雲吞
蘑菇滙, 水瓜柳及番茄醬

* * *

Pistachio Bavaois, Raspberry Gel and Lemon Sorbet
開心果仁奶凍, 紅桑子醬及檸檬雪葩

* * *

Petits Fours
Coffee or Fine Tea
小甜點
咖啡或茗茶