

Sunday 3rd February 2008
Remy Martin Dinner

Orchid



restaurant and bar



Mixed Special selection Orchid Starters
Duck rolls, Sichuan Lamb satay, soft shell crab and Singapore
prawns

Rémy Martin VSOP on the rocks

Thai Soup Tom Ka Scallops
Spiced coconut and chicken broth served with skewered chargrilled
scallops

Rémy Martin Extra chilled

Japan Usuyaki Beef
Rolled sirloin filled with garlic and mushrooms served with Japanese
mustard dip and crispy vegetable tempura

Rémy Martin XO³

Hong Kong Man Wah Special
Wok fried fillets of dover sole with Sichuan black bean sauce served
on a bed of crispy fish bones

Rémy Martin VSOP Frozen

Hong Kong XO Noodles
E Fu noodles braised with king crabs in spiced XO sauce

Rémy Martin XO chilled

Orchid Soufflé with a touch of ginger

Coeur de Cognac over crushed ice

Freshly brewed coffee

Louis XIII de Rémy Martin Grande Champagne Cognac