

THE WINE & FOOD SOCIETY PRESENTS IT'S

Fortieth Dinner

Tiger Tiger South

March 3, 1970

The famous "FLYING PHOENIX" was first presented to the Empress Tzu Hsi inside the Forbidden City of Peking. This feast consists a menu ranging from 2 soups, 3 hot appetizers, 2 cold plates, 5-9 main courses, desserts and the traditional pot of hot Chrysanthemum Wulung Tea served at the end of the long meal.

Due to the number of courses, the secret of enjoying a complete Chinese feast is "pacing". One should taste and fully savor each dish and course, yet has appetite left for the very last piece of dessert.

"THE FLYING PHOENIX"

SOUPS

San Sian Tong - Three Precious Flavors
Shark Fin Float - Shredded Chicken, shark fins
very delicate-

APPETIZERS

Four Season Dumpling - Colorful, clover-leaf
shaped dumplings, steamed-
Sesame Shrimp Toast - Bits of shrimp, crushed
waterchestnuts on toast,
deep fried to golden brown-
Hsido Crab Puff - Crab meat stuffed in crispy puffs.

COLD PLATES

Pom Pom Chicken - The only authentic Chinese
salad coming out of Tsuchuan.
A bit spicy.
Butterfly Basket - Five-Flower cold cuts at its best,
Shanghai style.

MAIN COURSES

Mushuro Supreme - Most favorable dish in the house ,
ten ingredients; wrap Mushuro
in hot doilies, eat with hands.
From Tientsin.
Snowflake Chicken - Tender chichen in egg white float,
tastes like lobster!
Three Fairy Sizzling Rice - It sizzles and crackles,
from Shanghai, three distinct
seafood and meat flavors.

Duck Song Soo - From Peking, this duck dish goes through three cooking processes and 12 hours. The result is a crisp delicious duck served with scallions and blackbean sauce.

Taasmi Beef - From the border town of Lanchow comes this beef dish with Muslim influence.

Monk's Delight - A relief from heavy meat dishes, this all-vegetable treat is light, delicate and delicious.

Roro Shrimp - Fluffy crisp shrimp balls, deep fried and topped with roasted almonds with Shanghai style sweet and sour sauce.

Lobster Soong - Chunks of lobster meat cooked in delicious wine sauce with diced Chinese vegetables served on bed of lettuce.

- Pot of Chrysanthemum Wulung Tea -