



The International Wine and Food Society Jakarta (Indonesia)

Sunday, 21 Sep 2014

Chinese Wine Dinner at Ming Dine & Chill by Tung Lok

Organizers: Anto Oudang

Starter

澳州乳□胸素方伴

*Australian Smoked Duck and Crispy Beancurd Sheet
served with Pancake*

Soup

海□椰子盅

Double-boiled Seafood Soup served in Coconut

The Trio

娘惹蒸星斑件

Steamed Red Garoupa with Nyonya Sause

秘汁澳洲乳羊鞍

*Pan-fried Rack of Lamb with Rosemary and
Special Homemade Sauce*

花雕蛋白蒸

本地□□伴日本稻庭面

*Steamed Local Lobster with Chinese "Hua Tiao" Wine
and Japanese Noodles*

Dessert

雪山□枝甘露

Chilled Mango Cream with Pomelo and Ice-cream

All dishes will be paired with wines that guests bring