



The International Wine and Food Society Jakarta, Indonesia

Thu, 13 Aug 2015

**Imperial Feast Wine Dinner at Suncity Luxury Club
by Tung Lok**

Organizers: Kartika and Elvi

古法佛跳墙

Buddha Jumps Over The Wall: Irresistible Fragrant Soup made out of abalone fish maw, dried scallops and sea cucumber.

烟肉带子

Scallop wrapped in crispy bacon accompanied with mayo dressing

盐烧乳鸭

Roasted tender and juicy baby duck sprinkled with fragrant salt

清蒸筍壳鱼柳

Steam live marbled goby fish in traditional Hongkong style (Ikan Malas)

蒙古牛扒

Mongolian style Slow Roasted Lamb Ribs

金瓜珊瑚虾

Prawn cooked in milk and yellow pumpkin sauce

罗漢布袋

Braised assorted mushroom wrapped in money bag style beancurd skin

铁板扬州炒饭

Teppanyaki performed fried rice cooked in Yangzhou style

雪山香茅爱玉冰

Jelly Sereh Ice Putar

All dishes will be paired with wines that guests bring

Members : Rp 750K net
Non Members: Rp 1,250K net