



International Wine & Food Society Kuala Lumpur

“Contemporary Chinese Cuisine”

Appetiser

Trio Combo

Combination of Wasabi Prawn, salt & Pepper Shimeji Mushroom and Hurricane Bay Scallop

[Morton Brut Methode Traditionale NV](#)

Soup

Special Double Boiled Escargot Soup

Double Boiled Soup with Escargot, Dried Scallop, Red Date, Chinese herbs, Dry Fig, Black Chicken and Chicken feet

[Torbreck Roussanne Marsanne Viognier 2009](#)

Salad

Aromatic Smoked Duck Breast with Fruit Salad

Delicately Smoked Duck Breast with a dash of English Mustard and crusted with Garlic.
Served with Black Pepper Coulis and Fruit Salad

[Villa Maria Cellar Selection Marlborough Pinot Noir 2009](#)

Main Course 1

Pan Seared Black Angus Tenderloin

Served with Carrot, broccoli, Onion and Barbecue sauce

OR

Slow Braised Chicken Drumstick with Chinese Herbs

[Voyager Estate Cabernet Merlot 2001](#)

Main Course 2

Four Seas Sang Har Mee

Hong Kong Noodles dry fried with Fresh Water Prawns

[Pierro Semillon Sauvignon Blanc 2010](#)

Dessert

Lemongrass Jelly