

CREATE LASTING MEMORIES

Classic Rejuvenated

1. Deep-fried Garoupa Toast with Milk & Egg Batter

Tribute to "Fried Garoupa, Egg and Milk Sauce"

\$ 268 for 6 pcs
2. Stir-fried Pigeon Fillet with Crispy Jinhua Ham

Tribute to "Pate with Quail and Ham"

\$ 268
3. Braised Partridge Soup with Snow Swallow

Tribute to "Bird Nest Group" and "Partridge Gruel"

\$ 88 per serve
4. Mala Chicken with Abalone in Sizzling Pot

Tribute to "Chicken Cutlets"

\$ 268
5. Steamed Egg White with Bamboo Fungus & Crabmeat in Yellow Wine Sauce

Tribute to "Pigeons' Egg"

\$ 218
6. Crispy Eels with Honey and Pepper Sauce

\$ 268
7. Stir-fried Crabmeat, Conpoy, and Egg

\$ 238
8. Sago Pudding with Lotus Seed Paste

\$ 68

捌

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焗蓮蓉西米布甸

柒

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桂花瑤柱炒蟹肉

陸

-

蜜椒脆鱈球

伍

-

紅梅竹影

肆

-

鮑魚麻辣雞煲

叁

-

雪燕鷓鴣羹

貳

-

燒雲腿炒鴿甫

壹

-

窩貼星班夾



MING PAVILION

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This menu pays tribute to the historic banquet held at the opening of the University of Hong Kong in March 1912, over a century ago. While the original recipes remain lost, Chef Rex Cheung has rejuvenated the spirit of that momentous occasion by blending traditional Chinese culinary techniques with his modern expertise. Through these reimagined dishes, the menu honours the legacy of the past while crafting new flavours and memories for the HKU community, bridging history and the present in a celebration of heritage.



MING PAVILION