



INTERCONTINENTAL®  
LIJIANG ANCIENT TOWN RESORT  
丽江和府洲际®度假酒店

## Chinese Food Banquet set menu 中式套餐菜单 3500 元 A

### Appetizer

云南六彩碟

Assorted Chinese Special Cold Appetizer 6 Kinds

### Flavored soup

黄酒花菇炖丽江鸡

Steamed Free Range Chicken with Mushrooms in Yellow Wine

### Hot dishes

皇家卤水拼盘

Marinated Food Platter

西芹翡翠爆螺片

Wok-fried Sliced Whelk Meat with Celery and Fresh Pepper

玉龙铁板虾

Pan-fried Shrimp with Dry Chili and Spicy Sauce

水煮牦牛肉

Poached Yak Fillet and Lettuce in Spicy Sauce

古法炭烧猪颈肉

Wok-fried Pork Neck in Special Sauce

清蒸锦绣江鱼

Steamed Lijiang River Fish with Spring Onion and Wild Mushroom

云腿烧汁杏鲍菇

Braised Almond Mushroom and Yunnan Ham in Teriyaki Sauce

上汤浸时蔬

Poached Seasonal Vegetable in Superior Soup

### Din Sum

和府洲际特式炒饭

Intercontinental Fried Rice

### Dessert

滇味美点

Yunnan Style Dessert

### Fruit platter

季节鲜果盘

Fresh Fruit Platter



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## Chinese Food Banquet set menu 中式套餐菜单 3500 元 B

### Appetizer

古城六彩碟

Assorted Chinese Special Cold Appetizer 6 Kinds

### Flavored soup

滋补滇菌老鸭汤

Double Boiled Duck Soup with Yunnan Wild Mushroom

### Hot dishes

吉祥潮州拼盘

Marinated Meat Platter with Soy

荷香灼海中虾

Poached Shrimp with Soy and Lotus Leaf

泡椒丽江蛙

Wok-fried Bull Frog with Pickle Chili in Spicy Sauce

古城飘香骨

Braised Pork Rib with Spring Onion

秘制酱肉蒸江鱼

Steamed Lijiang Fish with Seasoned Pork and Soy

歌乐山辣子鸡

Wok-fried Chicken Wing with Spring Onion and Dry Chili

板烧黑椒牦牛肉

Pan-fried Sliced Yak Beef and Mushroom with Black Pepper Sauce

清炒田园时蔬

Sautéed Garden Vegetable

### Din Sum

束河古巷炒饭

Fried Rice in Lijiang Style

### Dessert

精美点心

Chinese Petit Fours

### Fruit platter

应时果盘

Seasonal Fresh Fruit Platter



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## Chinese Food Banquet set menu 中式套餐菜单 3500 元 C

### Appetizer

七彩风味六小碟

Selection of Yunnan Cold Specialists 6 Kinds

### Flavored soup

琼瑶老鸡汤

Double Boiled Chicken Soup with Chinese Herbs

### Hot dishes

粤港大拼盘

Cantonese and HongKong Style Barbeque Meat Platter

玉龙锦绣金虾球

Sautéed Shrimp with Cashew Nuts and Celery

香蒜和府牦牛粒

Wok-fried Yak Beef with Garlic

韩式美味杏鲍菇

Stir-fried Almond Mushroom with Maggi Sauce

花枝爆凤球

Wok-fried Sliced Cuttlefish and Chicken with Celery

云腿芽菜蒸江鱼

Steamed Lijiang River Fish with Yunnan Ham and Vegetable

京城四喜丸子

Stewed Pork Ball with Mushroom and Water Chestnut

白灼芥兰

Poached Chinese Green Vegetable

### Din Sum

鲜菌酱炒饭

Fried Rice with Fresh Mushroom Sauce

### Dessert

丽江美点

Lijiang Style Dessert

### Fruit platter

环球水果拼

Fresh Fruits Platter