

# 十手连环 10 HANDS 美味无限 CULINARY SHOWCASE: A REDISCOVERY OF CANTONESE CLASSICS



Headlined by acclaimed guest Chefs **Chan Kwok 陈国** (front row, centre), **Yim Yiu Wing 严锐荣**, **Cheng Hon Chau 郑汉州** (front row, left & right) and Min Jiang Chefs **Chan Hwan Kee 曾繁基**, **Ho Chee Hee 何志熙** (back row, left & right).

Following the success of last year's trailblazing '8 Hands Culinary Showcase', Min Jiang at Goodwood Park Hotel is raising the bar again to present an impressive collaboration of 5 culinary maestros who each have up to 50 years of experience and are well-respected in the dining scene for their distinguished careers.

This gastronomic exclusive will bring the spotlight back onto rarely-seen traditional Cantonese dishes; some with history dating back to the 60s. Highly lauded back in the day for the flavour intricacies and unique presentations, these classics require hours of elaborate preparation and masterful execution. Savour the meticulously crafted repertoire of dishes showcased in 2 exquisite set menus.

13 — 20 JULY 2023

In collaboration with **Moses Lim 林益民**, celebrity food critic with a wealth of cuisine knowledge



AVAILABLE ON 13 JULY

8-Course Dinner Menu  
\$168 per person (min. 8 to 10 persons)

AVAILABLE FROM 14 TO 20 JULY

6-Course Lunch & Dinner Menu  
\$138 per person (min. 4 to 6 persons)

8-Course Lunch & Dinner Menu  
\$168 per person (min. 8 to 10 persons)

# 6 - COURSE MENU

Available for Lunch and Dinner from 14 – 20 July



1

锦绣前程(锦卤云吞)  
Crispy Wontons with Pork and  
Seafood in Sweet and Sour Sauce

*The humble dish of deep-fried wontons is one that Moses Lim has fond memories of as a child when he first savoured them dipped into sweet and sour sauce at a 'cha chaan teng' or teahouse in Hong Kong. For this menu, he recreated it with an elevated touch; featuring Ibérico 'char siew' wrapped within wonton skin, accompanied by sweet and sour sauce chockful of ingredients.*



5

杏甫马蹄条拼D24榴梿翡翠卷  
Crispy-fried Water Chestnut  
with Apricot accompanied by  
Chilled D24 Pandan Gula Melaka  
Rice Roll

*With origins from Guangdong in China, the Cantonese dessert of water chestnut 'cake' was typically enjoyed during the summer months in Hong Kong due to its 'cooling' properties.*



6



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| <p>1 釀焗鮮蟹蓋拼香芒鴨<br/>Baked Stuffed Crab Shell<br/>Roasted Silver Hill Irish Duck with Sliced Mango<br/>in Sweet Plum Sauce</p>     | <p>陈国, 何志熙<br/>Chef Chan Kwok<br/>Chef Ho Chee Hee</p>    |
| <p>2 顺德酿鲮鱼<br/>Pan-fried Dace Fish Meat, Liver Sausage and<br/>Orange Peel stuffed in whole Dace Fish</p>                        | <p>陈国, 严锐荣<br/>Chef Chan Kwok<br/>Chef Yim Yiu Wing</p>   |
| <p>3 刺参虾子柚皮鲍甫<br/>Braised Sliced Australian Green Lip Abalone,<br/>Spiky Sea Cucumber, Pomelo Peel and Shrimp Roe Sauce</p>      | <p>陈国, 郑汉州<br/>Chef Chan Kwok<br/>Chef Cheng Hon Chau</p> |
| <p>4 上汤玉带炒香苗<br/>Fragrant Fried Rice topped with Fresh Scallop<br/>and Conpoy in Superior Stock</p>                              | <p>严锐荣<br/>Chef Yim Yiu Wing</p>                          |
| <p>5 锦绣前程(锦卤云吞)<br/>Crispy Wontons with Pork and Seafood<br/>in Sweet and Sour Sauce</p>   | <p>林益民<br/>Moses Lim</p>                                  |
| <p>6 杏甫马蹄条拼D24榴梿翡翠卷<br/>Crispy-fried Water Chestnut with Apricot<br/>accompanied by Chilled D24 Pandan Gula Melaka Rice Roll</p> | <p>曾繁基<br/>Chef Chan Hwan Kee</p>                         |

**\$138** per person  
for a table of minimum 4 to 6 persons



**顺德酿鲮鱼**  
Pan-fried Dace Fish Meat,  
Liver Sausage and  
Orange Peel stuffed in  
whole Dace Fish

*A time-honoured recipe from Shunde district in Guangdong, China that requires hours of elaborate preparation. The meat of dace fish; a freshwater fish popular in Hong Kong, is first skilfully removed, meticulously deboned, then blended into a fish paste, before adding orange peel and finely-diced liver sausage. This flavourful fish paste is carefully stuffed back into the dace and pan-fried till crisp.*

2

# 8 - COURSE MENU

Available for Dinner on 13 July  
Available for Lunch and Dinner from 14 – 20 July

## 燕液酿凤腿

Boneless Chicken Thigh stuffed with  
Bird's Nest and Yunnan Ham in  
Double-boiled Superior Soup

*Taking about 12 hours to prepare,  
this luxurious creation boasts of rich  
flavours with unadulterated goodness  
that is also pleasantly light on the palate.*



2

## 蟹黄菊花石榴鸡

Steamed Diced Chicken in  
Pomegranate Egg White Parcel  
with Seasonal Greens, Crab Roe  
and Superior Stock

*Aptly named for its resemblance to a  
chrysanthemum and pomegranate, this  
Cantonese delicacy is a study in refinement.  
Made from scratch with egg white and flour,  
each delicate pastry skin envelopes a  
melange of finely diced chicken, celery,  
dried shiitake and carrots.*



3



5

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| 1 | 大良炒鲜奶<br>Stir-fried Fresh Milk with Crabmeat and Egg White   | 严锐荣<br>Chef Yim Yiu Wing                             |
| 2 | 燕液酿凤腿<br>Boneless Chicken Thigh stuffed with Bird's Nest and Yunnan Ham in Double-boiled Superior Soup             | 郑汉州, 严锐荣<br>Chef Cheng Hon Chau<br>Chef Yim Yiu Wing |
| 3 | 蟹黄菊花石榴鸡<br>Steamed Diced Chicken in Pomegranate Egg White Parcel with Seasonal Greens, Crab Roe and Superior Stock | 陈国, 严锐荣<br>Chef Chan Kwok<br>Chef Yim Yiu Wing       |
| 4 | 鲍鱼酿瑶柱<br>Whole Hokkaido Conpoy stuffed in 3-Head Abalone   | 郑汉州<br>Chef Cheng Hon Chau                           |
| 5 | 香酥荔茸鸭<br>Wok-fried Crispy Silver Hill Irish Duck with Yam Paste accompanied by Mushroom Brown Sauce                | 曾繁基, 何志熙<br>Chef Chan Hwan Kee<br>Chef Ho Chee Hee   |
| 6 | 鲜荷叶云南头菜蒸鲈鱼<br>Steamed Sea Perch Fillet with Yunnan Preserved Cabbage on Lotus Leaf                                 | 严锐荣<br>Chef Yim Yiu Wing                             |
| 7 | 珍菌雪菜白玉面<br>Stewed White Jade Noodles with Wild Mushrooms and Mustard Greens  | 陈国<br>Chef Chan Kwok                                 |
| 8 | 杏甫马蹄条拼D24榴槿翡翠卷<br>Crispy-fried Water Chestnut with Apricot accompanied by Chilled D24 Pandan Gula Melaka Rice Roll | 曾繁基<br>Chef Chan Hwan Kee                            |

**\$168** per person

for a table of minimum 8 to 10 persons



6

During this promotion period, a smaller selection of dim sum will be available and regular set menus will not be served. Prices are subject to 10% service charge and prevailing government taxes. Not applicable with other promotions, discounts or vouchers, unless otherwise stated. Images are for illustration purposes. Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.