



機電工程署專業工程師協會
Association of Professional Engineers of
Electrical & Mechanical Services Department

APEEMSD Welcome Dinner 2008-09

To express a warm welcome to our new members, APEEMSD has organised a Welcome Dinner on 28 October 2008 (Tuesday). You are cordially invited to join the function:

Date : 28 October 2008 (Tuesday)

Time : 7:00pm registration for 7:30pm dinner

Dinner : Thailand Style Set Meal (Menu Attached)

Venue : *La Cuisine de Mekong*
2/F, Kimberley Plaza Arcade, Knutsford Terrace, Tsim Sha Tsui

Fee : \$ 320 for member;
\$ 260 for new member;
(Including Lucky Draw & Game Prize)

Deadline : 24 October 2008 (Friday)
for
Registration

2. For those who are interested, please contact the following persons for registration:

<u>Contact Person</u>	<u>Tel.</u>	<u>Fax</u>	<u>E-mail address</u>
Shirley TSANG	2990 2129	2785 4702	shirleytsang@emsd.gov.hk

Encl.
Annex 'I' - Menu



Set Dinner Menu

Appetizer

泰式鳳尾蝦炸餅

Siam Crispy Butterfly Shrimp Cake

越式酥炸萬金葉春卷

Vietnamese Crispy Spring Rolls with Lettuce Wraps

脆炸椒鹽軟殼蟹

Crispy Fried Baby Soft Shell Crabs with Wild Chili and Peppers

青芒果楊桃沙律

Shredded Green Mango and Star Fruit Salad with Fresh Tomato,
Thai Eggplant and Green Bean

Soup

冬蔭功

Tom Yum Goong

Main Course

胡志明鐵皮芒果牛柳粒

Wok-fried Diced Beef and Mango with Cherry Tomato, Cashew Nut,
serve in Sizzle plate

南亞香辣醬爆河魚球

Wok-fried River Fish Fillet with an Exotic Chili and Herb Paste

金不換炒肉崧生菜包

Wok-fried Minced Pork with Basil and Garlic served with Crispy Lettuce Wrappings

招牌脆香吊燒雞

Crispy Chicken with Nan-yu Sauce

馬拉盞飛天通菜

Stir-fried Morning Glory with an Exotic Chili and Herb Paste in Clay Pot

招牌蝦醬炒飯

Signature Fried Rice with Thai Shrimp Paste

Dessert

香茅奶凍

Lemongrass Panna Cott

At HK\$320 net per person

(Inclusive of 1 glass of soft drink, chilled orange juice, beer or
house red/white wine per person)