



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

二零零九至二零一零年度迎新晚宴

為歡迎新入職會員，本會將舉辦年度迎新晚宴，詳情如下：

日期：二零零九年十月二十八日（星期五）
時間：七時開始登記，七時三十分入席
地點：***Q Club***
尖沙咀諾士佛臺金巴利廣場 3 樓前座

費用：會員 \$275
新會員 \$250

報名及查詢可與以下協會代表聯絡：

代表	電話號碼	電郵地址
曾淑敏小姐	9731-7820	shirleytsang@emsd.gov.hk
李凱琳小姐	9030-8071	karenlie@emsd.gov.hk

請 各會員踴躍參加！

附件：

附件 1 – 菜單



Set Dinner Menu

Starter

凱撒沙律

KNUTSFORD CAESAR SALAD

Chopped romaine hearts tossed with our homemade Caesar dressing, bacon bits, anchovies
quail egg yolk and garlic croutons

or

焗鮮露筍風腿卷配檸檬香艾草蛋皇汁

PROSCIUTTO WRAPPED ASPARAGUS

Baked green asparagus shoots wrapped with prosciutto laced with béarnaise sauce

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Soup

芝士焗紅洋蔥湯

BAKED RED ONION SOUP

or

煎鵝肝香菌忌廉湯

PAN-SEARED FOIE GRAS ATOP CREAM OF MUSHROOMS

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Main Course

焗三文魚卷蟹肉檸檬香蛋皇汁

SALMON BEARNAISE

Baked salmon filet topped with fresh crab meat and béarnaise sauce
complimented with freshly sautéed vegetable ratatouille

or

橙酒丁香玉桂焗鴨胸

ROASTED DUCK BREAST

Oven-baked boneless duck breast marinated with nutmeg, tarragon
brown sugar, brandy, finished with Grand Marnier flambé, served with rice pilaf

or

夏威夷果汁燒春雞

SPRING CHICKEN HONALULU

Slow roasted whole spring chicken stuffed with herbal rice pilaf
complimented with fresh fruit and citrus au jus

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Dessert

天拿美素

Tiramisu Petite