



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

APEEMSD Welcome Dinner 2009-10

To express a warm welcome to our new members, APEEMSD has organised a Welcome Dinner on 28 October 2009 (Wednesday). You are cordially invited to join the function:

Date : 28 October 2009 (Wednesday)
Time : 7:00pm registration for 7:30pm dinner
Dinner : Western Style Set Meal (Menu Attached)
Venue : **Q Club** (http://www.mhihk.com/qclub_shop.html)
2nd Level, 15 Knutsford Terrace, Tsim Sha Tsui, Kowloon
Fee : \$ 275 for member;
\$ 250 for new member;
(Including Lucky Draw & Game Prize)
Deadline : 27 October 2009 (Tuesday) noon
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	29902129	27854702	shirleytsang@emsd.gov.hk
Karen LIE	24686115	90308071	karenlie@emsd.gov.hk

Encl.
Annex 'I' - Menu



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