

Margaret Kuo's

Restaurant & Sushi Bar

A "BEST OF PHILLY" & CRAIG LABAN'S 3 BELLS RESTAURANT

Introduces
9-Course
ROYAL BANQUET

郭夫人戊戌狗年春宴席

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| 五福拼盤 | Five Happiness Appetizer Platter
An exquisite assortment of appetizing delicacies from various regions of China |
| 芙蓉雞濛豆尖湯 | Velvet Chicken Consommé with Snow Peapod Shoots
Margaret exemplifies that contemporary culinary art can be found in traditional cooking technic. |
| 北京鴨卷 | Signature Peking Duck
For over 40 years the only authentic Peking Duck served in Philadelphia |
| 王府對蝦 | King of Prawn Paid Homage
Rare Jumbo Prawn Sautéed in a Delicate Sauce |
| 鮑貝雪菇素燴 | Maitake Mushroom Braised with Choice Vegetables and Giant Shellfish Abalone
A traditional banquet favor heightened by the rare mushroom |
| 臺北香腸蛋炒飯 | Taiwanese Sausage Fried Rice with Egg
Taiwan, the Treasure Island, is known for a delectable version of the Chinese Sausage |
| 東瀛清酒烹牛柳 | Peking Filet Mignon with Sake Infused Reduction
Japanese Sake used to further lighten a delicate sauce |
| 松子糖醋全魚 | Propitious New Year Whole Fish
As dictated by tradition, the New Year Banquet ends with a fish course to harbinger a bountiful year to come, as phonetically, in Chinese, "Fish" and "Plentifulness" are identical. |
| 年禧甜品 | Traditional New Year Dessert |

Celebrating
CHINESE NEW YEAR
4716
YEAR
OF
THE DOG



Serving a minimum of
8 people.

Priced at \$600 for a table of 8,
\$75 charged for each additional
guest, plus tax & gratuity

This Menu Served Exclusively at Margaret Kuo's Wayne Restaurant

Served through the 15th day of the Chinese New Year (Lantern Festival) when the New Year celebration reaches its crescendo. This year it coincides with March the 11th on the Western Calendar.