

Executive Chef Jerry Helminski & Executive Sous Chef Charles Terry
Welcome You to Experience Chinese Mardi Gras at the Tremont House

Experience China

Butler Passed

Char Su Spare Ribs
Five Spice & Red Miso Glazed

Steamed Cabbage Rolls
Ground Chicken – Sesame Flavor
Shredded Vegetables

Sesame Shrimp Toast
Fried Shrimp with Shrimp Paste

Pot Stickers
Assorted Dim Sum & Pot Stickers
Soy Dipping Soy

Cold Food

Chinese Long Bean Salad
Seasoned with Soy & Sesame
Toasted Peanuts

Asian Noodle Salad
Roasted Duck Meat & Scallion
Oyster Sauce Dressing

Shanghai Slaw
Shredded Bok Choy
Roasted Sesame Vinaigrette

Marinated Bean Sprout Salad
Beijing Style with Shredded Pork

Hot Food

Chinese Fried Rice

Egg-Scallion-Shrimp

Vegetable Chop Suey

Bamboo-Water Chestnut-Mushroom

Chow Mein Noodles

Sweet & Sour Bean Curd

Grilled Tofu & Pineapple Flavor

Eight Jewel Vegetables

Black Bean-Soy Flavor

Hot & Sour Soup

With Shrimp Wontons

Steamed Scallops

Ginger Sauce

Spicy Peanut Chicken

Kung Pao Style

Steamed Fish

Red Snapper

Black Bean Sauce & Ginger

Action Station

Roast Imperial Peking Duck

Shredded Roast Duck

Julienne Cucumber & Scallion

Hoisin Sauce

Chinese Pancakes

Dessert Station

Cherries in Snow

Sweet Milk Treat with Ruby Red Cherries

Peking Dust

Chestnut Powder over Whipped Cream

Almond Cookies

Almond Flavor

Lecyee Mousse

Lecyee Nut Flavor

Flourless Ginger-Chocolate Cake

Candied Ginger Cream

Tempura Style Bananas Foster

Tempura Fried

Red Bean Ice Cream & Coconut Ice Cream

Late Night Breakfast

Chinese Five Spice Fruit Medley

Fresh Fruit Flavored with Chinese Five Spice Powder & Sugar

Toasted Peanuts

Scrambled Eggs with Tomato & Scallion

Traditional Scrambled Eggs

Home Style Breakfast Potatoes

Bacon & Sausage

Assorted Breakfast Pastries