



Member of VTC Group
VTC 機構成員

“YUM SIK ASSOCIATION” NEWSLETTER

Academic Year 2024/2025

1st edition (for the months of September to November, 2024)

Dear Member/ Potential Member,

Thank you very much for participating in our events during the past academic years. We hope you enjoyed these previous events. In this academic year, our students will be preparing a series of Luncheons and Dinners in the Asian and International Restaurants. It will be our great pleasure to welcome you again to the association as guests in our training restaurants, as the students of **HT** need your support to achieve their educational objectives. **Please fill in the Membership Application Form for applying or renewing your membership now.**

La Cascina

An Italian farmhouse dinner will be prepared for you
by the 2nd year HT114101 students

Dates:	24 September 2024
Time:	6:30pm to 10:00pm
Venue:	International Training Restaurant
Price:	HK\$180 per person to be paid upon reservation
Reservation:	Reservation start two weeks before the date of the operation Contact telephone number 25958295 (10:00am to 12:00 noon) Bookings will be staggered at 15-minute intervals
Table size:	6-8 persons
Dress code:	Smart Casual
Capacity:	Maximum of 30 seats in the restaurant



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Lunch Menu 1

An European lunch will be prepared for you
by the 2nd year HT114109 students

Dates:	2 October 2024
Time:	12:30pm to 2:30pm
Venue:	International Training Restaurant
Price:	HK\$130 per person to be paid upon reservation
Reservation:	Reservation start two weeks before the date of the operation Contact telephone number 25958295 (10:00am to 12:00 noon) Bookings will be staggered at 15-minute intervals
Table size:	2-6 persons per table
Dress code:	Smart Casual
Capacity:	Maximum of 30 seats in the restaurant

Birdcage

An Asian wine dinner will be prepared for you
by the 2nd year HT114101 students

Dates:	29 October 2024
Time:	6:30pm to 10:00pm
Venue:	Asian Training Restaurant
Price:	HK\$270 per person to be paid upon reservation
Reservation:	Reservation start two weeks before the date of the operation Contact telephone number 25958295 (10:00am to 12:00 noon) Bookings will be staggered at 15-minute intervals
Table size:	4-8 persons per table
Dress code:	Smart Casual
Capacity:	Maximum of 30 seats in the restaurant



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Lunch Menu 2

An European lunch will be prepared for you
by the 2nd year HT114109 students

Dates:	30 October 2024
Time:	12:30pm to 2:30pm
Venue:	International Training Restaurant
Price:	HK\$130 per person to be paid upon reservation
Reservation:	Reservation start two weeks before the date of the operation Contact telephone number 25958295 (10:00am to 12:00 noon) Bookings will be staggered at 15-minute intervals
Table size:	2-6 persons per table
Dress code:	Smart Casual
Capacity:	Maximum of 30 seats in the restaurant

ST 30

A hotel coffee shop breakfast will be prepared for you
by the 2nd year HT114101 students

Dates:	19 November 2024
Time:	8:30am to 10:30am
Venue:	International Training Restaurant
Price:	Subject to the item listed individually on a menu
Reservation:	Walk-in guest only
Table size:	2-6 persons
Dress code:	Smart Casual
Capacity:	Maximum of 30 seats in the restaurant



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Lunch Menu 3

An European lunch will be prepared for you
by the 2nd year HT114109 students

Dates:	27 November 2024
Time:	12:30pm to 2:30pm
Venue:	International Training Restaurant
Price:	HK\$130 per person to be paid upon reservation
Reservation:	Reservation start two weeks before the date of the operation Contact telephone number 25958295 (10:00am to 12:00 noon) Bookings will be staggered at 15-minute intervals
Table size:	2-6 persons per table
Dress code:	Smart Casual
Capacity:	Maximum of 30 seats in the restaurant

Notes:

- ✧ Members are requested to pay a deposit or the full ticket price within 3 days of booking, whichever applies.
- ✧ Parking is available upon request.
- ✧ For further details, please call 25958295 or visit our YSA information at https://www.ive.edu.hk/cw/hosts/html/en/cw_campus_hctm_events_activities.html.



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Menu of La Cascina

La Cascina

Antipasti

Buffet di Insalate

A selection of fresh garden greens, marinated vegetables,
dressings and condiments from our salad bar

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**Minestra**

*Minestrone alla Genovese*

Hearty vegetable soup with pesto

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Piati Principali

Risotto Milanese con Carne Bovina

Creamy saffron rice with braised beef and root vegetables

~ or ~

Pizza Margherita

Handmade pizza topped with tomato, mozzarella and fresh basil

~ or ~

Dentici al Forno con Finocchio e Arancio

Baked fillet of snapper with fennel and orange, served with aioli and potatoes

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**Dolci**

*Tiramisu Tradizionale*

Marsala-scented mascarpone custard layered with savoiardi biscuits soaked in espresso,  
topped with shaved chocolate

~ and ~

*Cannoli alla Siciliana*

Sicilian-style pastry “cigar” filled with sweetened ricotta and dried fruits

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Caffè o Tè

Freshly brewed coffee or tea



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Menu of Lunch Menu 1

Menu One

Caesar Salad
Or
Minestrone Soup

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*Chicken Piccata*  
*Or*  
*Pan-fried Fillet of Sole*

*Served with Lemon Caper Butter Sauce,  
Boiled Chateau Potatoes, Asparagus and Cauliflower*

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Panna Cotta
Or
Strawberry Zabaglione

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*Tea or Coffee*



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Menu of Birdcage

**Birdcage**

Grilled chicken lemongrass skewer  
*Anshin*

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Seared Scallop with Lily Bulb
Deep-fried Prawn with Mandarin Sauce
Sautéed Bitter Melon with Goji Berries
Casa Bianca Prosecco Spumante Brut NV

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Supreme Soup of Pumpkin with Crabmeat

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Steamed Fillet of Atlantic Halibut
Gunderloch Jean Baptiste Riesling Kabinett

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Dongpo-style pork belly  
*Jean-Louis Chave Selection Saint-Joseph Offerus*

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Braised E-fu Noodles with Wild Mushrooms

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Sweetened Almond Soup  
Sesame Ball Filled with Dark Chocolate  
*Graham Fine Ruby Port*



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Menu of Lunch Menu 2

**Menu Two**

*Niçoise Salad*

*Or*

*Mushroom Purée Soup*

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Roasted Spring Chicken

Or

Baked Salmon Fillet

*Served with Dill-Honey Mustard Cream,
Whipped Potato, Baby Carrots and Haricots Vert*

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*Lemon Curd Tart*

*Or*

*Raspberry Financier*

*Served with fresh berries and fresh cream*

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Tea or Coffee



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Menu of ST30

ST30 Breakfast Menu

ST30 Breakfast Corner	HK\$	Side Selections	HK\$
Continental Breakfast	30.00	Hash Brown	20.00
<i>Seasonal Fresh Fruits</i>		Smoked Farm Ham	20.00
<i>Freshly made omelette/egg white omelette with your choice of mushroom, cheddar cheese, ham, bacon, or sausage (choose any two), with butter and marmalade</i>		Crispy Bacon Rashers	20.00
<i>Your choice of specialty teas or freshly brewed coffee</i>		Veal Sausages	20.00
Omelette Breakfast	65.00	Assorted Cold Cuts with Cheese	20.00
<i>Fruit Juice (apple juice or orange juice)</i>		From The Bakery	HK\$
<i>Freshly made omelette/egg white omelette with your choice of mushroom, cheddar cheese, ham, bacon, or sausage (choose any two)</i>		English Muffin	15.00
<i>Served with hash brown, and your choice of freshly baked croissant, Danish pastry, or toast, with butter and marmalade</i>		Croissant	15.00
<i>Your choice of specialty teas or freshly brewed coffee</i>		White Toast	15.00
European Breakfast	40.00	Danish Pastry	15.00
<i>Seasonal Fresh Fruits</i>		Healthy Alternatives	HK\$
<i>Assorted cold cuts with cheese</i>		Seasonal Fresh Fruits	25.00
<i>Served with freshly baked croissant, Danish pastry, or toast, with butter and marmalade</i>		Fruit Yoghurt	25.00
<i>Your choice of specialty teas or freshly brewed coffee</i>		Porridge, with brown sugar, honey, and dried fruits	25.00
Full Breakfast	60.00	Swiss Muesli	25.00
<i>Fruit Juice (apple juice or orange juice)</i>		Hot Beverage Selections	HK\$
<i>Fresh farm eggs cooked sunny side up, over easy, scrambled, soft boiled, or hard boiled</i>		Freshly Brewed Coffee	15.00
<i>Smoked farm ham, bacon, or sausage (choose any two)</i>		Specialty Coffee (Cappuccino, Espresso, Latte)	15.00
<i>Served with hash brown, and your choice of freshly baked croissant, Danish pastry, or toast, with butter and marmalade</i>		Hot Chocolate	15.00
<i>Your choice of specialty teas or freshly brewed coffee</i>		Fresh Milk	15.00
Eggs and Specialties	HK\$	English Breakfast Tea	15.00
Fresh Farm Egg	15.00	Herbal Tea (Camomile, Peppermint, Rosehip)	15.00
<i>Sunny side up, over easy, scrambled, soft boiled, or hard boiled</i>		Fruit Juices	HK\$
Freshly Made Omelette/Egg White Omelette	45.00	Apple Juice	15.00
<i>With your choice of mushroom, cheddar cheese, ham, bacon, or sausage (choose any two), and hash brown</i>		Orange Juice	15.00
Eggs Benedict, Eggs Florentine or Eggs Forestier	50.00		
<i>Served with hash brown</i>			

Hong Kong Institute of Vocational Education
Department of Hotel, Service and Tourism Studies



Ver. Sep-2324



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Menu of Lunch Menu 3

Menu Three

*Mesclun Salad with Pear, Blue Cheese,
Candied Walnut and Balsamic Reduction*

Or

French Onion Soup

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*Pan-seared Duck Breast with Orange Glaze*

*Or*

*Pork Belly Roulade and Whisky Peach Sauce*

*Served with Herb-roasted Potato,  
Cherry Tomatoes and Sautéed Brussels Sprouts*

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Crème Brûlée

Or

Chocolate Fondant

Served with Macerated Fresh Berries and Chantilly Cream

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*Tea or Coffee*