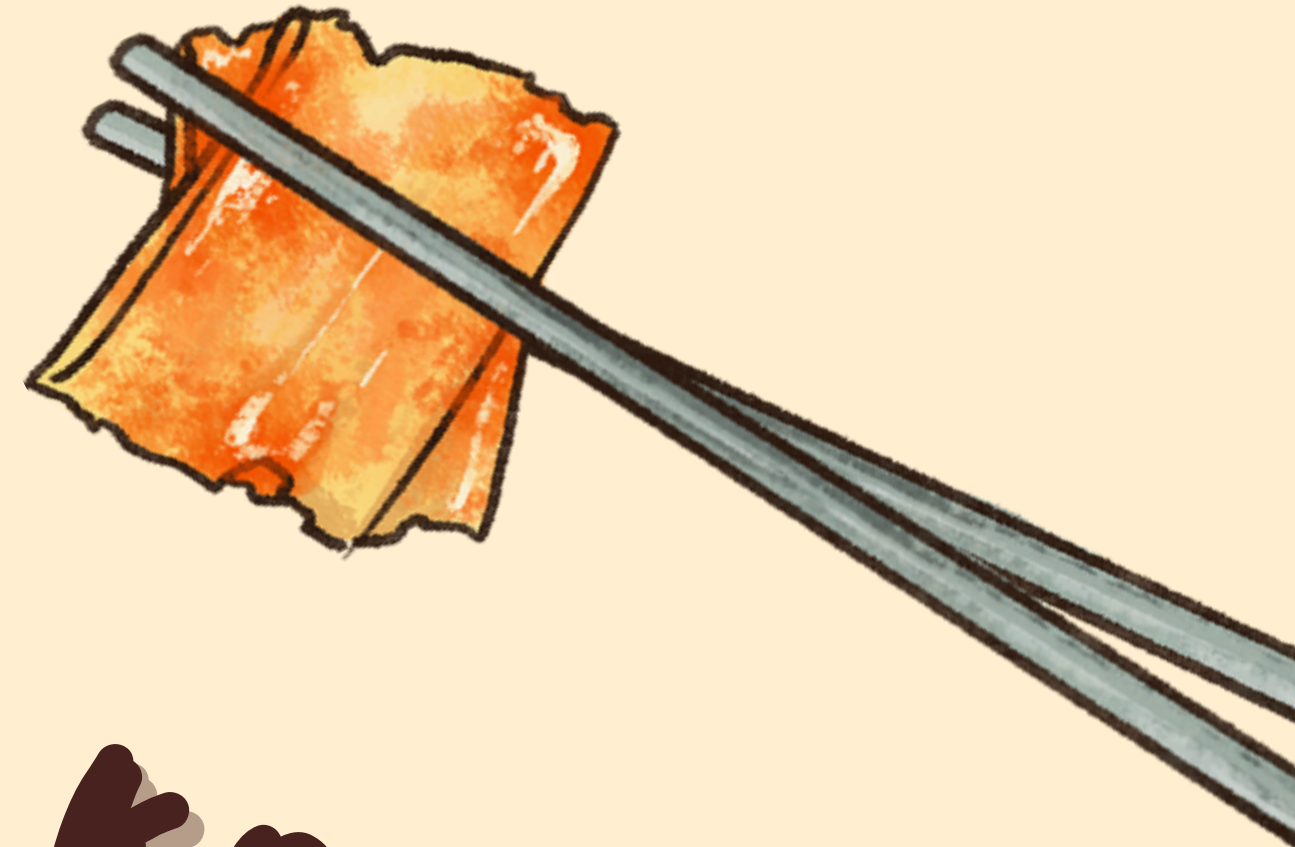
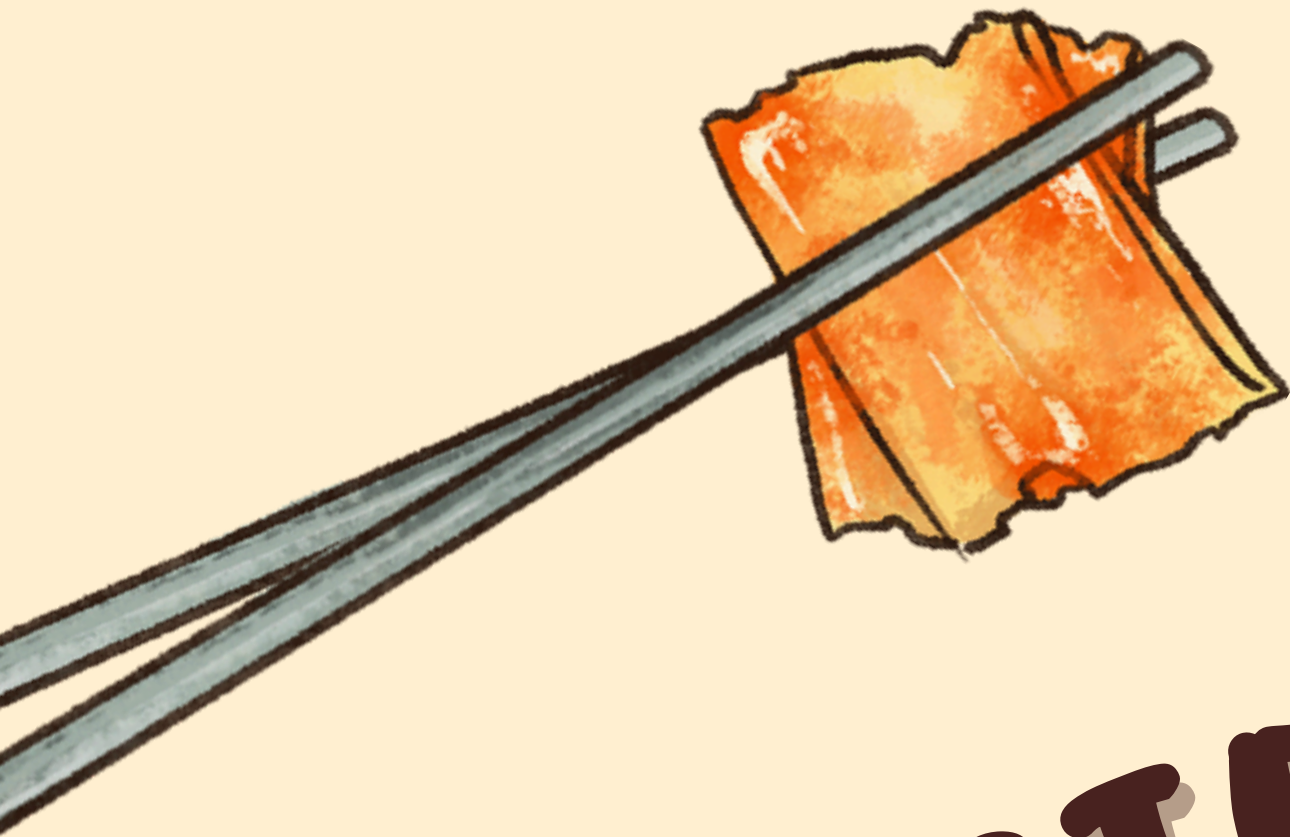
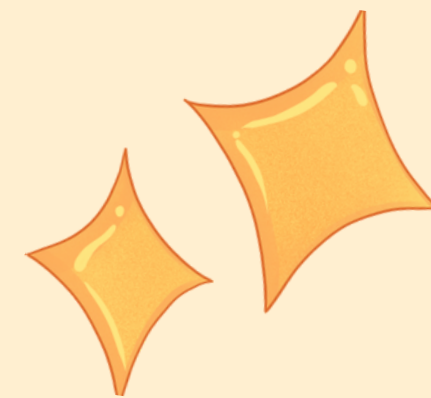
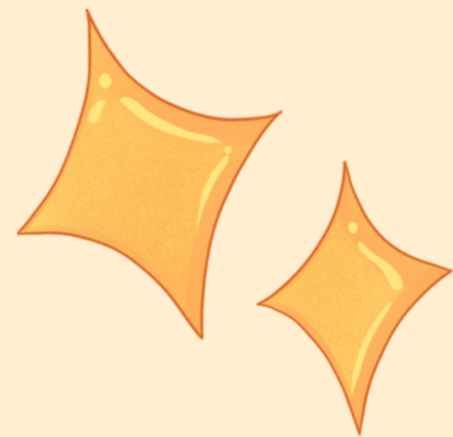
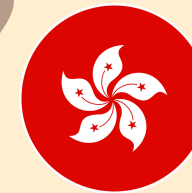

KELOMPOK 2
XIIC1

TASTE OF HONG KONG



TODAY'S MENU

Main



Claypot Rice
煲仔飯

Side



Tomato Scrambled Eggs
番茄炒鸡蛋

Dessert



Mango Sago
杨枝甘露

CLAYPOT RICE

Origin

A traditional Cantonese dish that originated in Southern China, especially Hong Kong and Guangdong. Popular since the 19th century as a comforting street food during cool seasons.

The claypot creates a crispy rice crust at the bottom called "socarrat" or "fan jiu", loved for its texture. It combines smoky aroma, chewy rice, and savory toppings in one pot, served hot directly from the pot for a homey, authentic taste.

How it's made

- Rice is cooked in a claypot over open flame or charcoal.
- Toppings like Chinese sausage, chicken, pork ribs, or salted fish are added on top.
- A special soy sauce mixture is poured in after cooking for extra flavor.



TOMATO SCRAMBLED EGGS



Origin

Originally a Chinese home-style dish from the early 20th century, it became popular in Hong Kong during the post-war era because it was cheap, easy to cook, and full of flavor. Often served in Hong Kong cha chaan tengs (tea cafés), where Western and Chinese cooking styles mix. Shows Hong Kong's fusion food culture – combining Chinese stir-fry with the Western idea of scrambled eggs, creating sweet, tangy, and savory dish with simple ingredients but rich in flavor.

How it's made

- Eggs are beaten, seasoned with salt, and scrambled until soft and fluffy.
- Tomatoes are cooked until juicy, then mixed with the eggs.
- Some recipes add ketchup or sugar for a sweet-sour balance, typical of Hong Kong taste.
- Served hot with steamed rice or instant noodles for a quick, comforting meal.

Origin

Hong Kong Mango Sago (杨枝甘露) was created in the 1980s by Lei Garden, a famous Hong Kong restaurant. Inspired by tropical fruits, it mixes mango, pomelo, sago, and coconut milk into a sweet, creamy dessert. Its name comes from a legend meaning “sweet dew,” symbolizing refreshment. Today, it’s a popular Hong Kong dessert known for its bright color and fruity taste.

How it's made

- Sago pearls (small tapioca balls) are boiled until translucent.
- Mixed with mango purée, coconut milk, and evaporated milk for a creamy base.
- Topped with fresh mango cubes and pomelo pulp for sweetness and a slight citrus bite.
- Served chilled for a refreshing taste.

MANGO SAGO



THANK YOU!

