

Conference Dinner @ Mesh

<http://www.crownpromenade.com.au>

Wednesday 8 July (8.15 – 11.00 pm)

AUS \$65 per head

Payable at AAP2009 Registration



The menu speaks for itself.

You can't miss this!

AAP 2009 Conference Dinner Menu

Seafood

Tasmania oyster
Tasmania mussel
King prawn
Fresh Water Crab

Teppanyaki

Beef skewer
Kangaroo
Blue eye cod

Roast

Lamb
Mixed vegetables

Cold Dishes

Bean salad
Pasta salad
Tabouleh
Smoked ocean trout
Smoked chicken
Make your own salad
Grilled red pepper
Grilled pumpkin

Hot Dishes

Pumpkin soup
Vegetable tom yum soup
Indian chickpea curry
Garlic potato
Steamed broccoli
Chicken cacciatore
Bass fillets
Spinach cannelloni
Steamed vegetarian dumpling
Coconut rice
Steamed basmati rice

Bread

Multi-grain roll
White dinner roll
Olive bread
Rye bread
Plain naan
Garlic naan

Cheese & Nuts

Blue stilton
Cheddar
Brie
Mixed dried fruits
Walnuts
Water crackers

Desserts

Dark chocolate fountain
Pistachio mini cake
Fresh cut fruits
Dark chocolate dome
Strawberry mouse dome
Fruit flan
Real fruit sauces
Meringue tartlets
Lemon & lime cake
Mango cheese cake
Hot apple pudding with custard
Selection of Ice-creams

Drinks

2 glasses of house wine/beer/fruit juice
Tea, coffee, still water

Farewell Lunch @ East Imperial

<http://www.eastimperial.com.au>

TUE 10 July 2008 (2 – 3.15 pm)

AUS \$30 per head

Payable at AAP2009 Registration



AAP2009 Farewell Yum Cha Lunch Menu

Premium Chinese Tea

Wasabi Prawn, Green Spinach Dumpling,
Scallop Dumpling, Stuff Eggplant,
King Prawn Dumpling, Vegetarian Dumpling,
Crab Meat & Prawn Dumpling, Shanghai Little
Dragon Bun, Chicken Sticky Rice,
Egg Custard Tart

History of Yum Cha

Originally a Cantonese custom, the Chinese tradition of *yum cha* literally means “drinking tea”. The kind of food served at yum cha is *dim sum* (點心), which literally means “touch the heart” or “order to your heart’s content”. The tradition of yum cha dates back to the tenth century and the beginning of the Sung dynasty. Both street vendors in the huge city market and established tea houses served dim sum. Tea houses became very popular in Southern China during the Sung dynasty and a large tea house could boast of more than 1,000 dim sum varieties. Dim sum is usually served during the day from mid morning to mid afternoon.