



**Master Chef Joe Poon's American, Chocolate Fusion Dinner 15<sup>th</sup> February**

**Appetizers**

Five Spiced Crispy Asian –Design Calamari & Honey Bourbon glazed Chicken  
Red Caper Spring mix, Basil, Cilantro and ginger sesame vinaigrette

**Intermezzo**

Fresh Lemon Sorbet with Crystal Ginger

**Second Course**

Peking Duck with Spicy pickled Lotus Roots & Crispy Chicken Tenderloin with Cilantro  
& Tangy Hershey Chocolate Essence

**Third Course**

Mango Flavored Moonshine Tiger Prawns Asparagus Lemon Sauce & Grated Organic Chocolate

**Desserts**

Steamed Hershey Dark Chocolate & Mango Samosa in phyllo dough with  
Hawaiian Macadamia nuts & Hershey White Chocolate Dip

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Brown Rock Sugar Chrysanthemum Tea or  
Starbuck Coffee Scharffenberger Chocolate

\$ 55.00 ++

**14<sup>th</sup> February**

**HERSHEY LODGE Valentine Surprise**  
**“Playing & Having Fun with Food”**  
by Master Chef Joe Poon

Chocolate, Fruits, Vegetable carvings, lots fun in learning to have fun with food  
Followed by Fusion Cocktail Reception  
Including Valentine Surprises for couples

\$22.00 ++

*\*Menu and pricing are subject to change without notice.*