



## INVITATION TO CHINESE NEW YEAR 2014

PLACE: Mr. WONG

ADDRESS: 8 BRIDGE LANE, SYDNEY. NSW

DATE: Thursday 6th February 2014

TIME: 6.30 PM for 7.00PM

DRESS: Smart Casual

COST: \$200.00

(Note: 10 Wines and top of the line banquet preparation is expensive)

SUBSCRIPTION: See attached



### Chinese New Year:

Chinese New Year is a time for feasting, family reunions and fun! Each year, Asians throughout the world spend weeks preparing for the 15-day celebration, officially called the Spring Festival. In 2014, Chinese New Year falls on January 31st. It is the year of the Horse according to the Chinese lunar calendar.



Food plays a major role in Chinese New Year celebrations. Families hand out oranges, prepare harmony trays filled with lychee nuts and other snacks to symbolize good fortune, and enjoy a meal with fish and other "lucky" foods on the night before Chinese New Year.

# Banquet Menu

1. Mixed dim sum selection

Raventós 1 Blanc Cava 'L'Herau Reserva' - Penèdes, Sp

2. Yellowfin tuna, kohlrabi, sweet wasabi, soy and ginger dressing

Cape Mentelle Sauvignon Blanc/Semillon - Margaret River, WA

3. Salad of poached chicken and jellyfish

Levin Vin de Pays du Val de Loire - Loire valley, Fr

4. King prawn wonton with soy chilli dressing

Best's - Great Western, Vic

5. Stir fried black pepper prawns

42° South - South East Coast, Tasmania

6. Sweet and sour pork hock

Mac Forbes 'Dixons Creek' - Yarra valley, Vic

7. Mr. Wong's crispy Shandong chicken

Bloodwood 'Schubert' - Orange, NSW

8. Live mudcrab cooked in chilli

Main Divide by Pegasus Bay - Canterbury

9. Four types of braised mushrooms with sautéed baby spinach and lettuce

Le Renjarde 'Pure Garrigue' Côtes-du-Rhône

10. Salt and pepper lamb cutlets

Chateau Musar 'Musar Jeune' - Bekaa valley, Lebanon

## SIDE

Fried rice and steamed rice

## DESSERT

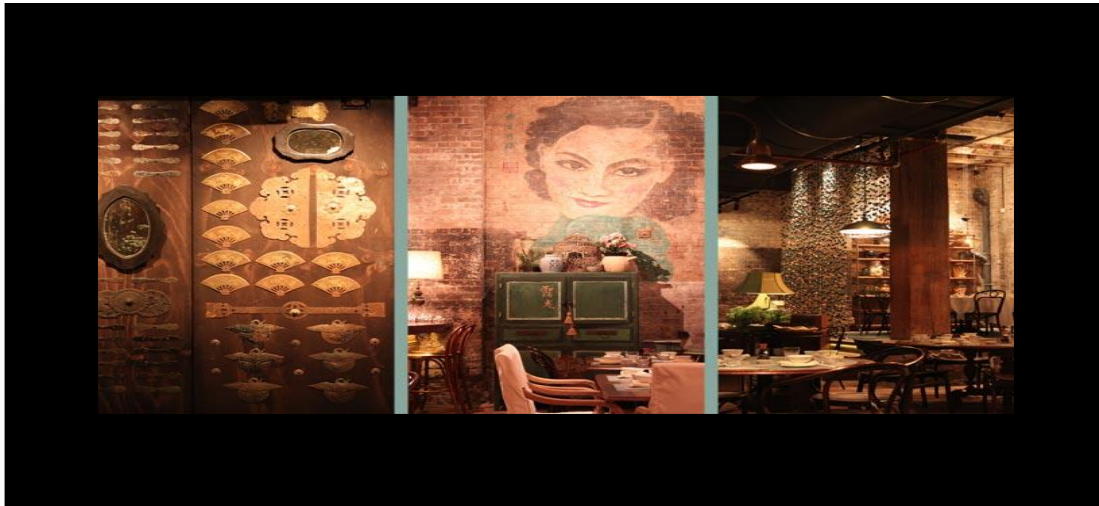
2 desserts to share

Lychee and ginger ice, coconut sorbet, pineapple, water chestnuts and herbal jelly

## AND

Mango pudding, passionfruit granita, pomelo and pearls

Tea or Coffee



## **Symbolic Chinese Foods**

What gives a certain food symbolic significance? Sometimes it is based on appearance. For example, serving a whole chicken during the Chinese New Year season symbolizes family togetherness. Noodles represent a long life; an old superstition says that it's bad luck to cut them. Both clams and Spring Rolls symbolize wealth; clams because of their resemblance to bouillon, and Spring Rolls because their shape is similar to gold bars.

On the other hand, a food may have special significance during Chinese New Year because of the way the Chinese word for it sounds. For example, the Cantonese word for lettuce sounds like rising fortune, so it is very common to serve a lettuce wrap filled with other lucky food.

Tangerines and oranges are passed out freely during Chinese New Year as the words for tangerine and orange sound like luck and wealth, respectively. And let's not forget pomelos.

This large ancestor of the grapefruit signifies abundance, as the Chinese word for pomelo sounds like the word for "to have."

Fish also play a large role in festive celebrations. The word for fish, "Yu," sounds like the words both for wish and abundance. As a result, on New Year's Eve it is customary to serve a fish at the end of the evening meal, symbolizing a wish for abundance in the coming year. For added symbolism, the fish is served whole, with head and tail attached, symbolizing a good beginning and ending for the coming year.

And what about the sweet, steamed cakes that are so popular during the Chinese New Year season? Cakes such as Sticky Rice Cake have symbolic significance on many levels. Their sweetness symbolizes a rich, sweet life, while the layers symbolize rising abundance for the coming year. Finally, the round shape signifies family reunion.