



D.B.A.A.A. & Rotary Club Joint Happy Hour

Rotary Clubs has conducted projects to address today's social challenges while encouraging high ethical standards in different professions and vocations. It is the pleasure of DBAAA to have a joint reception with Rotary Club of Hong Kong Island East to extend the exposure of our students and members to a wider social network.

Come and enjoy the authentic Italian specialties at Zeffirino with the fine wine, fabulous music, panoramic view and network with different cohorts of the D.B.A. Programme. All D.B.A. Alumni and students of PolyU are welcome!

6:00pm – 8:00pm

31 October, 2011 (Monday)

Zeffirino Ristorante
Regal Hongkong Hotel

88 Yee Wo Street,
Causeway Bay, Hong Kong

Three drinks and Italian snacks are available for all participants (see attached menu).

Optional dinner will follow (see attached menu).

Space is limited. R.S.V.P. by email to admin.dbaaa@polyu.edu.hk

Please reply on or before 28th October, 2011.

Payment Method:

Step 1. Please bank-in the total amount of **HK\$120 (DBAAA members)/HK\$200 (Others)** to the Account of DBAAA with details below:

Bank: HSBC

A/C No.: 173-293333-001

Account Name: "**The PolyU DBA Alumni Association Limited**"

Step 2. Please send the pay-in slip to DBAAA with your name and contact information indicated to:

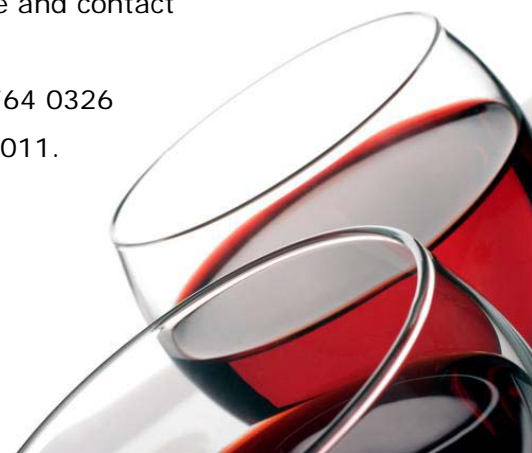
E-mail: admin.dbaaa@polyu.edu.hk OR Fax: 2764 0326

Step 3. Email confirmation will be returned before 28 Oct., 2011.

DBAAA is now available at:

<http://www.hongkongdba.com>

Facebook – HK PolyU DBAAA





Cocktail Reception Menu

Porcini Mushroom Vol-au-Vent

Italian Puff Pastry

Italian Bruschetta

Zeffirino Tiramisu

Panna Cotta

Beverage

**3 glasses serving of
Orange Juice, Soft Drink, House Beer and House Wine**



Italian Gourmet Dinner

Minestrone in Genovese Pesto

熱那亞式香草雜菜湯

Homemade Tagliatelle with Fresh Lobster & Cherry Tomato

鮮龍蝦伴自製寬條麵及櫻桃蕃茄

Or

Grilled Sirloin Steak with Italian Gravy Sauce

香燒西冷扒配意式燒汁

Zeffirino Homemade Tiramisu

自製意式芝士餅

Illy Coffee/Tea

\$328

(Price is subject to 10% service charge)

(Recommended by Chef Tamara Mattii)