CHEF JACKY'S TASTING MENU

◆

海蜇花 伴 東坡牛肉
MARINATED JELLY FISH HEAD WITH VINTAGE VINEGAR
AND
BRASIED BEEF IN HANGZHOU STYLE

◆

蟲草花螺頭燉花膠
DOUBLE BOILED FISH MAW
WITH SEA WHELK AND CORDYCEPS FLOWERS

◆

原隻南非鮑魚扣柚皮
BRAISED WHOLE SOUTH AFRICAN ABALONE
WITH POMELO PEEL

XO醬蘭度百合炒東星斑球
STIR-FRIED SPOTTED GAROUPA FILLET
WITH KALE AND FRESH LILY BULBS
IN XO SAUCE

高湯羊肚菌竹笙露筍卷
STEAMED BAMBOO PITH ROLLS
STUFFED WITH MOREL MUSHROOMS AND ASPARAGUS
IN SUPREME BROTH

◆

蛋白杏仁茶 拼 鳳梨一口酥
SWEETENED FRESH ALMOND CREAM WITH EGG WHITES
AND
BAKED PINEAPPLE PUFFS

◆

每位
918 PER PERSON

如客人對任何食物有過敏反應，請通知服務員。
Please inform our staff if you have any food allergies and/or intolerances.

A/0326

CHEF JACKY'S TASTING MENU

◆

金牌燒腩仔 併 香辣醬墨魚仔
ROAST PORK BELLY WITH CRACKLING
AND
JAPANESE SQUID IN SPICY SAUCE

◆

魚湯白玉鮮蟹肉羹
FISH SOUP WITH CRAB MEAT AND BEANCURD

◆

蝦籽花菇海參扒時蔬
BRAISED SEA CUCUMBER WITH BLACK MUSHROOMS AND SEASONAL VEGETABLES IN SHRIMP ROE

脆皮蝦仁 伴 頭抽鱈魚球
DEEP-FRIED PRAWN
AND
DEEP-FRIED COD FILLETS
IN SUPREME SOYA SAUCE

素菇湯榆耳鮮淮山浸菜苗
POACHED VEGETABLE SPROUTS WITH ELM MUSHROOMS AND FRESH YAM IN MUSHROOMS BROTH

◆

楊枝甘露 拼 鮮柚子香蜜脆麻花
CHILLED MANGO CREAM WITH SAGO AND POMELO
AND
CRISPY DOUGH STICK TWISTS
COATED WITH FRESH POMELO SYRUP

◆

每位
538 PER PERSON

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