

## CHEF JACKY'S TASTING MENU



芝麻醬萵筍伴鹽燒和牛  
MARINATED CELTUCE IN SESAME SAUCE  
AND  
PAN-FRIED WAGYU BEEF IN ROCK SALT



松茸螺頭燉花膠  
DOUBLE BOILED FISH MAW  
WITH SEA WHELK AND MATSUTAKE MUSHROOM



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

藤椒醬蘭度百合炒東星斑球  
STIR-FRIED SPOTTED GAROUPA FILLET  
WITH KALE AND FRESH LILY BULBS  
IN GREEN VINE PEPPER SAUCE

羊肚菌竹筍杞子扒菜苗  
BRAISED MOREL MUSHROOMS  
WITH PEA SPROUTS AND BAMBOO PITH



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



每位  
888 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/0124

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蜜汁叉燒 併 陳醋海蜇  
HONEY GLAZED BARBECUED PORK  
AND  
MARINATED JELLY FISH WITH BALSAMIC VINEGAR



瑤柱海皇羹  
BRAISED SEAFOOD AND CONPOY SOUP



一品乾燒黃玉海參  
BRAISED SEA CUCUMBER WITH MINCED PORK AND CELERY  
IN BROWN SAUCE

脆皮帶子伴秘製欖角骨  
DEEP-FRIED SCALLOPS  
AND  
WOK-FRIED PORK RIBS WITH CHINESE BLACK OLIVES

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



楊枝甘露 併 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  
508 PER PERSON

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