

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

高湯羊肚菌竹筍露筍卷
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
898 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/0325

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 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
518 PER PERSON

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