



Father's Day

21ST June 2020

Set Dinner Menu

三色拼盤 (叉燒、海蜇、豉油雞)

CHEF JACKY'S PLATTER

(BARBECUED PORK, JELLY FISH, POACHED CHICKEN WITH SUPREME SOYA SAUCE)



松茸螺頭燉豬腱

DOUBLE BOILED PORK SHANK

WITH SEA WHELK AND MATSUTAKE MUSHROOMS



XO 醬蘭度野菌炒和牛

WOK-FRIED WAGYU BEEF WITH CHINESE KALE AND WILD MUSHROOMS
IN XO SAUCE

杭州黑豚肉 拼 吉列脆帶子

"HANGZHOU STYLE" CRISPY PORK FILLET

AND

DEEP-FRIED SCALLOPS WITH SWEET AND SOUR SAUCE

原隻日本花菇扣海參

BRAISED SEA CUCUMBER WITH SHIITAKE MUSHROOMS
IN BROWN SAUCE

高湯羊肚菌榆耳浸時蔬

SIMMERED MOREL MUSHROOMS, ELM FUNGUS AND
SEASONAL VEGETABLES IN BOUILLON

闊少爺炒飯

FRIED RICE WITH ASSORTED MEATS AND PRESERVED OLIVES



鳳梨一口酥

BAKED PINEAPPLE PUFFS

楊枝甘露

CHILLED MANGO CREAM WITH SAGO AND POMELO

538 per person