



Father's Day

19th June 2022

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)



海底椰螺頭燉豬腱

DOUBLE BOILED PORK SHANK

WITH SEA WHELK AND SEA COCONUT



辣豆豉蘭度野菌炒和牛

WOK-FRIED WAGYU BEEF WITH CHINESE KALE AND WILD MUSHROOMS

IN SPICY BLACK BEAN SAUCE

脆皮蝦仁 拼 頭抽鱈魚球

CRISPY PRAWNS IN SWEET AND SOUR SAUCE

AND

PAN-FRIED COD FILLETS WITH SUPREME SOYA SAUCE

台式肉燥鮮淮山燴海參

BRAISED SEA CUCUMBER AND FRESH YAM

WITH TAIWANESE MINCED PORK

魚湯魚腐泡時蔬

SIMMERED SEASONAL VEGETABLES AND FISH BEANCURD

IN FISH BROTH

瑤柱蛋白炒飯

FRIED RICE WITH EGG WHITES AND CONPOY



鳳梨一口酥

BAKED PINEAPPLE PUFFS

楊枝甘露

CHILLED MANGO CREAM WITH SAGO AND POMELO

550 per person