



Mid-Autumn Festival

10th September 2022

Set Dinner Menu

三色拼盤

(蜜汁叉燒、海蜇、豉油雞)

CHEF JACKY'S PLATTER

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



瑤柱竹筍海味羹

BRAISED CONPOY AND BAMBOO PITH
WITH ASSORTED DRIED SEAFOOD



廚師醬甜豆百合炒帶子

WOK-FRIED SCALLOPS WITH SUGAR SNAP PEAS AND FRESH LILY BULBS
IN CHEF'S SPECIAL SAUCE

吉列蝦球 伴 香蒜南乳五層肉

CRISPY PRAWN CUTLET

AND

PORK BELLY WITH GARLIC AND FERMENTED BEANCURD

魚湯杞子鮮淮山野菌泡時蔬

POACHED SEASONAL VEGETABLES WITH WILD MUSHROOMS, FRESH YAM
AND WOLFBERRIES IN FISH STOCK

日本南瓜度小月肉燥炒絲苗

FRIED RICE WITH JAPANESE PUMPKIN AND MINCED PORK



紅豆沙湯圓

SWEETENED RED BEAN SOUP WITH SESAME DUMPLINGS

迷你奶皇月餅 拼 椰汁桂花糕

HOMEMADE MINI EGG CUSTARD MOONCAKES

AND

CHILLED COCONUT WITH OSMANTHUS PUDDING

518 per person