



Winter Solstice
22nd December 2022

冬至套餐
Set Dinner Menu

三色拼盤

(蜜汁叉燒、金牌燒腩仔、果醋雲耳青瓜)

CHEF JACKY'S PLATTER

(BARBECUED PORK WITH HONEY, ROASTED PORK BELLY WITH CRACKLING AND
FRESH CRUNCHY PICKLED CUCUMBER WITH BALSAMIC VINEGAR)



羊肚菌蟲草花螺頭燉豬腱

DOUBLE BOILED PORK SHANK

WITH SEA WHELK, CORDYCEPS AND MOREL MUSHROOM



廚師醬甜豆百合炒帶子牛柳粒

SAUTÉED SCALLOPS, BEEF CUBES, LILY BULBS AND HONEY BEANS
WITH HOMEMADE SPECIAL SAUCE

翡翠蝦子海參扣原隻南非鮑

BRAISED WHOLE SOUTH AFRICAN ABALONE

WITH SEA CUCUMBER, SHRIMP ROE AND VEGETABLES

羊城蔥油雞

POACHED CHICKEN WITH SPRING ONIONS AND SHALLOTS
IN SUPREME SOYA SAUCE

鮮魚湯黃耳靈芝菇杞子泡豆苗

PEA SPROUTS, REISHI MUSHROOM, YELLOW FUNGUS AND WOLFBERRIES
IN FISH BOUILLON

黑松露瑤柱蛋白炒飯

FRIED RICE WITH BLACK TRUFFLE, EGG WHITES AND CONPOY



杏仁茶湯丸

SWEETENED FRESH ALMOND CREAM WITH EGG WHITES
AND SESAME DUMPLINGS

椰汁桂花糕 拼 柚子脆麻花

COCONUT AND OSMANTHUS PUDDING
AND

CRISPY TWISTED DOUGH STICKS COATED IN KOREAN POMELO HONEY

580 per person
(minimum 4 persons)