



Mid-Autumn Festival

17th September 2024

Set Dinner Menu

三色拼盤

(蜜汁叉燒、香麻海蜇、豉油雞)

CHEF JACKY'S PLATTER

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



瑤柱竹筴海味羹

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 頭抽鱈魚球

DEEP-FRIED PRAWN WITH SWEET AND SOUR SAUCE
AND
PAN-FRIED COD FILLET WITH SUPREME SOYA SAUCE

魚湯杞子鮮淮山羊肚菌泡時蔬

POACHED SEASONAL VEGETABLES WITH MOREL 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

538 per person