



Mid-Autumn Festival

Set Menu

(Available on 3rd, 4th and 6th October 2025)

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)



海底椰螺頭燉豬腱

DOUBLE BOILED PORK SHANK
WITH SEA WHELK AND SEA COCONUT



芝士白汁焗釀鮮蟹蓋

GRATINATED CRAB MEAT, BUTTON MUSHROOMS AND WHITE ONIONS

蝦子甜豆百合帶子炒花枝片

WOK-FRIED SLICED SQUID, SCALLOPS, SUGAR SNAP PEAS AND LILY BULBS
WITH SHRIMP ROE

脆皮蝦仁 拼 岩鹽蒜片牛柳粒

CRISPY SHRIMPS IN SWEET AND SOUR SAUCE

AND

WOK-FRIED BEEF CUBES WITH GARLIC AND ROCK SALT

高湯瑤柱竹筍浸時蔬

BRAISED SEASONAL VEGETABLE WITH BAMBOO PITHS, CONPOY IN BOUILLON

芥蘭粒欖菜肉碎炒飯

FRIED RICE WITH MINCED PORK, KALE AND PRESERVED OLIVES



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

588 per person