



Father's Day

21st June 2026

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 SEA WHELK

WITH PORK SHANK AND SEA COCONUT



蝦子甜豆鮮百合炒帶子

STIR-FRIED SCALLOPS WITH SHRIMP ROE, SUGAR SNAP PEAS
AND FRESH LILY BULBS

脆皮蝦仁拼燒汁鱈魚球

CRISPY PRAWNS IN SWEET AND SOUR SAUCE

AND

PAN-FRIED COD FILLETS WITH TERIYAKI SAUCE

翡翠海參扣柚皮

BRAISED SEA CUCUMBER, POMELO PEEL
AND SEASONAL VEGETABLES

魚湯鮮淮山黃耳泡時蔬

SIMMERED SEASONAL VEGETABLES, FRESH YAM AND YELLOW FUNGUS
IN FISH BROTH

大澳鮮蟹肉炒飯

EGG FRIED RICE

WITH CRAB MEAT IN "TAI O" SHRIMP PASTE



鳳梨一口酥

BAKED PINEAPPLE PUFFS

楊枝甘露

CHILLED MANGO CREAM WITH SAGO AND POMELO

668 PER PERSON