



Father's Day

16th June 2019

Set Dinner Menu

三色拼盤 (叉燒、果醋雲耳、豉油雞)

CHEF JACKY'S PLATTER

(BARBECUED PORK, BLACK FUNGUS WITH ORGANIC FRUIT VINEGAR,
POACHED CHICKEN WITH SUPREME SOYA SAUCE)



海底椰螺頭燉豬展

DOUBLE BOILED PORK SHANK
WITH SEA WHELK AND SEA PALM



黑椒蘭度牛柳炒蝦仁

SAUTEED SHRIMPS AND WAGYU BEEF WITH KALE
IN BLACK PEPPER SAUCE

翡翠蝦子柚皮伴海參

BRAISED POMELO PEEL AND SEA CUCUMBER
WITH SHRIMP ROE EMULSION

豉蒜爆炒星斑球

STIR-FRIED SPOTTED GAROUPA FILLETS
WITH GARLIC AND BLACK BEAN SAUCE

羊肚菌鮮淮山魚湯泡時蔬

SIMMERED SEASONAL VEGETABLES WITH MOREL MUSHROOMS
AND FRESH YAM IN BOUILLON

闊少爺炒飯

FRIED RICE WITH ASSORTED MEATS AND PRESERVED OLIVES



楊枝甘露

CHILLED MANGO CREAM WITH SAGO AND POMELO

雙色美點

DESSERT PLATTER

528 per person