



Mother's Day  
12<sup>th</sup> May 2019

Set Dinner Menu

三色拼盤 (海蜆、叉燒、燒腩仔)  
CHEF JACKY'S PLATTER  
(JELLY FISH, BARBECUED PORK, ROASTED PORK BELLY)



雞茸燕窩羹  
BRAISED BIRD'S NEST WITH MINCED CHICKEN



原隻鮑魚扣日本花菇  
BRAISED WHOLE ABALONE WITH SHITAKE MUSHROOMS

野菜香芒蝦球拼桂花黑豚腩  
DEEP-FRIED PRAWNS WITH FRESH MANGO DRESSING &  
IBERICO PORK WITH OSMANTHUS SAUCE

廚師醬露筍雲耳炒帶子  
SAUTÉED SCALLOPS, ASPARAGUS, BLACK FUNGUS  
WITH HOMEMADE SPECIAL SAUCE

油鹽水蛋白泡莧菜  
SIMMERED CHINESE SPINACH IN BOUILLON  
WITH EGG WHITES

黑松露金菇炆伊麵  
BRAISED E-FU NOODLES WITH SHAVINGS OF BLACK TRUFFLE  
AND ENOKI MUSHROOMS



萬壽果雪耳燉桃膠  
DOUBLED BOILED PAPAYA WITH SNOW FUNGUS  
AND SNOW GUMS

美點雙輝  
DESSERT PLATTER

568 per person