



Mid-Autumn Festival

21st September 2021

Set Dinner Menu

三色拼盤

(蜜汁叉燒、海蜇、豉油雞)

CHEF JACKY'S PLATTER

(BARBECUED PORK WITH HONEY, 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 PALM



芝士白汁焗釀鮮蟹蓋

GRATINATED CRABMEAT, BUTTON MUSHROOMS AND ONIONS

脆皮蝦仁 伴 日式醬油牛仔柳

CRISPY-FRIED SHRIMPS

AND

SAUTEED BEEF FILLET IN TERIYAKI SAUCE

高湯瑤柱竹筍浸時蔬

BRAISED SEASONAL VEGETABLE WITH BAMBOO PITH AND CONPOY
IN BOUILLON

芥蘭粒欖菜肉碎炒飯

FRIED RICE WITH ASSORTED MEATS, 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

498 per person