



吱喳小館

三道菜 3-Course \$380

LIME SHREDDED CHICKEN  或 OR
aromatic herbs,
Sichuan peppercorn oil & peanuts
景頗鬼雞

BAMBOO SHOOT SALAD  或 OR
with artemisia selengensis dressing
藜蒿春筍沙律

SOUP OF THE DAY
seasonal flavor
是日餐湯

MAIN COURSE 主菜

HOMEMADE MUSHROOM
PORK SAUSAGE 或 OR
with Yunnan Potato
自製菇菌豬肉香腸配雲南土豆

STEAMED SNAPPER 或 OR
with sour & spicy shrimp sauce
蒸真鯛配雲南蝦酸汁

GUIZHOU SPICY CHICKEN  
with nduja
貴州辣子雞

SUPPLEMENT 追加 \$68

RICE & NOODLES 飯或麵

YUNNAN STYLE FRIED RICE 或 OR
crispy pork fat, Yunnan ham & ganba mushroom
脆哨野蔥炒飯

DAI SOU BEEF SOUP NOODLE 
homemade noodles with braised beef & condiments
大酥牛肉麵

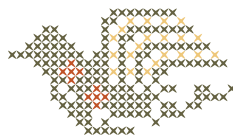
DESSERT 甜品

SUPPLEMENT 追加 \$80

UGLY APPLE BAVAROIS 或 OR
WITH SNOW FUNGUS
apple sorbet, fingerlime & apple foam
小銀耳醜蘋果巴伐露

BERRIES COMPOTE 或 OR
& VANILLA MOUSSE
with Hawthorn and Roselle jelly
雜莓雲呢拿慕絲
伴山楂洛神花果凍

YUNNAN
PARIS-BREST
choux pastry, peanut praline cream,
Seven Color peanuts
雲南巴黎 — 七彩花生布雷斯特



 VEGETARIAN 素菜

 CHILLI 辣

PRICES ARE IN HONG KONG DOLLARS | 10% SERVICE CHARGE WILL APPLY
WATER SERVICE +\$38 PER PERSON INCLUDES BELU STILL, SPARKLING & HOUSE YUNNAN TEA (HOT/ COLD)
價格以港幣計算 | 另加一服務費 | 茶水費每位港幣38元, 包含貝魯靜水, 氣泡水及招牌雲南茗茶(冷或熱)