



吱喳小館

五道菜 5-Course \$590

JJJA PICKLES TRIO 吱喳酸腌菜
seasonal house pickled vegetables

APPETIZER 前菜

CHICKEN LIVER PARFAIT
served with scallion foccacia
雞肝醬配蔥油包

RUSHAN CHEESE SPRING ROLL
with tomato & fennel pollen
乳餅配蕃茄茴香花粉春卷

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



SOUP 湯品

CHICKEN MUSHROOM CONSOMMÉ
with chestnut and pumpkin
菇菌雞清湯配栗子

或 OR

YUNNAN SWEET CORN SOUP
with roasted green peppers
雲南粟米湯配燒青尖椒醬



WOK-FRIED CHINESE CHIVE DELUXE
Jizong mushroom, dried squid & baby silver fish
韭菜菌彩小炒皇

MAIN COURSE 主菜

DRY AGED ROASTED PIGEON
with lemongrass dipping sauce & pigeon jus
熟成燒乳鴿配香茅蘆水及乳鴿汁

或 OR

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



RICE & NOODLES 飯或麵

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

或 OR

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

DESSERT 甜品

SUPPLEMENT 追加 \$98

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

或 OR

YUNNAN BLACK ROSE
CROUSTILLANT
Yunnan ink red rose pastry cream with raspberry
墨紅玫瑰奶油醬與覆盆子

或 OR

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)