JIJA BY VICKY LAU

吱喳小館

五道菜 5-COURSE $880

JIJA 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

DUCK LEG BEIGNET
lime leaf & shredded coconut
佤族鴨脾脆球檸檬葉及椰子絲

ROSE & HAM PUFF
with coffee gel
玫瑰火腿酥配咖啡醬

YUNNAN COLD POTATO
with fermented tofu dip
雲南起酥洋芋腐乳蘸醬

SOUP 湯品

PUMPKIN & FISH BROTH
with pork & shrimp dumplings
板栗南瓜魚湯配豬肉蝦餃子

或 OR

LILY BULB AND YAM SOUP
with crab meat
淮山百合湯配蟹肉

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

MAIN COURSE 主菜

ROASTED DRY AGED PIGEON
with tamarillo purée & pigeon jus
熟成燒乳鴿配樹蕃茄茸及乳鴿汁

或 OR

STEAMED SNAPPER
with tomato & golden berry salsa
蒸真鯛配蕃茄及龍珠果醬

RICE & NOODLES 飯或麵

YUNNAN STYLE FRIED RICE
fennel, crispy pork fat & Yunnan cured pork
脆哨茴香炒飯

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

GREEN TEA TIRAMISU
with Yunnan citrus marmalade
抹茶芝士忌廉配雲南柑橘果醬

或 OR

MIXED BERRIES & CREAM CHEESE MOUSSE
with raspberry crisp
雜莓芝士慕斯配覆盆子脆片

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)