JIJA BY VICKY LAU

吱喳小館

小館午餐 BISTRO MENU $380

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

或 OR

GRILLED BAMBOO
Chinese mugwort with Yunnan ham dressing
燒龍岩甜荀配藜蒿及雲南火腿醬

或 OR

SOUP OF THE DAY
seasonal flavor
是日餐湯

MAIN COURSE 主菜

HOMEMADE
MUSHROOM SAUSAGE
with grilled cabbage
自製菇菌香腸配燒椰菜

或 OR

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

或 OR

JIJA SPICY CHICKEN
with 'Nduja
吱喳辣子雞
SUPPLEMENT 追加 $68

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 with braised beef & condiments
大酥牛肉麵

DESSERT 甜品
SUPPLEMENT 追加 $80

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)