JIJA BY VICKY LAU

吱喳小館

TO BEGIN 開胃小吃

JIJA PICKLES TRIO
seasonal house pickled vegetables
吱喳酸腌菜 88

CHICKEN LIVER PARFAIT
served with scallion focaccia
雞肝醬配蔥油包 188

COLD APPETIZER 涼拌小菜

SEASONAL MUSHROOM SALAD
with green pepper dressing
涼拌季節菇菌配青椒醬 148

LIME SHREDDED CHICKEN
aromatic herbs, Sichuan peppercorn oil & peanuts
景頗鬼雞 168

HAMACHI SASHIMI
Lemongrass & passion fruit dressing
油甘魚刺身配香茅熱情果醬汁 198

HOT STARTER 風味熱小菜

GREEN SOY BEAN & CHICKPEA CROQUETTE
with fermented tofu dip
炸懶豆腐配腐乳蘸醬 98

RUSHAN CHEESE SPRING ROLL
Figs & yunnan ham
無花果及諾鄧火腿春卷 118

HOMEMADE MUSHROOM SAUSAGE
with grilled cabbage
自製菇菌香腸配燒椰菜 188

SOUP 熱湯

LILY BULB AND YAM SOUP
with crab meat
淮山百合湯配蟹肉 98

PUMPKIN & FISH BROTH
with pork & shrimp dumplings
板栗南瓜魚湯配豬肉蝦餃子 98

YUNNAN STEAM POT CHICKEN SOUP
mushroom & cordyceps flower
雲南氣鍋雞湯 228

VEGETABLE & MUSHROOM 時菜及菌類

GRILLED BAMBOO
Chinese mugwort with Yunnan ham dressing
燒龍岩甜荀配藜蒿及雲南火腿醬 148

WOK-FRIED SEASONAL GREENS
from Southwestern China
鑊氣炒時令素菜 148

TENGCHONG STYLE STIR-FRY RICE CAKE
minced pork, cabbage and fermented chilli sauce
騰衝餌塊炒豬肉辣醬及椰菜 188

VEGETARIAN 素菜 VICKY'S RECOMMENDATION 招牌 CHILLI 辣

FISH & SEAFOOD 海鮮

CHARCOAL-GRILLED LOCAL SQUID
with Yunnan salsa verde
炭燒本地鮮魷配鬼火綠汁 288

SEAFOOD OF THE DAY
是日海鮮 ..... MARKET PRICE 時價

POULTRY & MEAT 雞及肉類

ROASTED DRY AGED PIGEON
with tamarillo purée & pigeon jus
熟成燒乳鴿配樹蕃茄茸及乳鴿汁 388

ROASTED LAMB SHOULDER
with Yunnan rose jus
燒羊肩肉配雲南玫瑰汁 388

JIJA SPICY CHICKEN
with 'Nduja
吱喳辣子雞 488

CHARCOAL GRILLED BEEF FLANK STEAK
with smoked bone marrow & wild onion sauce
炭燒牛側腹配野沙蔥及煙燻牛骨髓汁 688

RICE, NOODLES & BREAD 飯、麵與包

STEAMED WUCHANG PREMIUM RICE
五常大米 48

SCALLION FOCACCIA
蔥油包 68

YUNNAN STYLE FRIED RICE
fennel, crispy pork fat & Yunnan cured pork
脆哨茴香炒飯 88

DAI SOU BEEF SOUP NOODLE
homemade noodles set with braised beef & condiments
大酥牛肉麵 88

DESSERT 甜品

UGLY APPLE BAVAROIS WITH SNOW FUNGUS
apple sorbet, fingerlime & apple foam
小銀耳丑蘋果巴伐露 108

YUNNAN BLACK ROSE CROUSTILLANT
Yunnan ink red rose pastry cream with raspberry
墨紅玫瑰奶油醬與覆盆子 108

YUNNAN PARIS-BREST
choux pastry, peanut praline cream, Seven Color peanuts
雲南巴黎 — 七彩花生布雷斯特 128

YUNNAN COFFEE PARFAIT
caramelized banana and banana anglaise sauce
雲南咖啡雪批配焦糖香蕉及吉士醬 168

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)