



# 吱喳小館

## 五道菜 5-COURSE \$780

JJA 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 and shredded coconut  
佉族鴨脾脆球檸檬葉及椰子絲

VELVET MUSHROOM TART  
porcini purée and coffee jelly  
鹿茸菌撻配咖啡牛肝菌茸

DEEP FRIED FIGS  
Yunnan ham and rushan cheese  
脆炸無花果配雲南火腿及乳餅



### SOUP 湯品

PORK AND MUSHROOM BROTH  
minced pork and fennel dumplings  
豬肉蘑菇清湯配茴香豬肉餃子

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

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

或 OR

STEAMED MURRAY COD  
douchi paste with scallion pil pil sauce  
蒸墨瑞鱈魚配水豆豉醬及青蔥魚汁



### 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

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)