



玉蕾

Yu Lei

A SEASONAL
Symphony
of FLAVORS

October 10 – November 30

PHP 6,800 nett

PER SET

Chef's Choice of 7 Types of Appetizer

主厨精选七款前菜拼盘

シェフのおまかせ前菜 7 種盛り合わせ

Steamed Prawns in Black Bean Sauce and Stir-Fried Seafood Trio
with Shantang Sauce

豆豉蒸开边虾及上汤炒海鲜三宝

大海老の豆鼓蒸し & 海鮮 3 種の上湯ソース炒め

Stir-Fried Grouper Fillet with Vegetables,
in Sweet Chili Curry Sauce

甜辣咖喱酱时蔬炒石斑鱼柳

ハタの切り身と野菜のスイートチリカレー炒め

Duck Liver and Pork Belly with Italian Eggplant,
Steamed in Lotus Leaf

荷叶蒸鸭肝五花肉配意大利茄子

鴨レバーと豚バラ肉、イタリア茄子の蓮の葉包み蒸し

Shanghai Hairy Crab Fried Rice

大闸蟹炒饭

上海蟹みそ入り炒飯

Osmanthus Ginger Soup with Black Sesame Ball and Egg Tart

桂花姜汤黑芝麻汤圆配蛋挞

金木犀と生姜のスープ 黒ごま餡白玉とエッグタルト



Duck Liver and Pork Belly with Italian Eggplant,
Steamed in Lotus Leaf



Steamed Prawns in Black Bean Sauce
& Stir-Fried Seafood Trio with Shantang Sauce

LEARN MORE



OKADA
MANILA