

JAD 玉

马

报平安

YEAR OF THE HORSE
MENU



REUNION DINNER AT THE COURTYARD

16 February 2025 | One seating: 6.30 p.m. to 10.00 p.m.

228 每位 per person | 玉马当先 • 2026 1 15 10%
EARLY BIRD • 10 percent off bookings made by 15 January 2026

位上套餐 INDIVIDUALLY PLATED SET MENU

金马发财捞起 八喜捞金香槟冻熏鲑鱼鱼生

Gold Rush Smoked Salmon Yu Sheng with Champagne Jelly, Shallot Oil, Kumquat Dressing

玉龙贺禧 青芥末虾球 • 王牌寓号 酱烧琵琶爱尔兰鸭

福满元宝 金蒜猪肉饺子

Wasabi Mayonnaise Crispy Prawn • Roasted Irish Pipa Duck
Poached Golden Garlic and Pork Dumpling

八珍玉食 浓炖一品盅

鲍鱼, 花胶, 海参, 花菇, 干贝, 蹄筋, 绍菜, 芋头

Braised Abalone, Fish Maw, Sea Cucumber, Flower Mushrooms,
Dried Scallop, Pork Tendon, Chinese Cabbage, Yam

连年有余 辛香黄椒酱蒸红斑

Steamed Red Grouper Fillet with Fragrant Spice Yellow Pepper Sauce

祥龙献福 豉油皇煎大虾

Sautéed King Prawn with Superior Soya Sauce

风调雨顺 松露皇冠伊府面

Simmered Ee-Fu Noodles with Crab Meat and Crab Roe in Truffle Jus

幸福满满庆团圆 龙皇杏仁茶燕窝伴芋泥年糕挞

Warm Cream of Almond with Bird's Nest accompanied with
Baked Yam Paste Nian Gao Tart

TOAST TO PROSPERITY

Champagne Henri Giraud, Esprit Nature "G", 138 per bottle