

獲獎粵式佳餚 AWARD-WINNING CANTONESE DELICACIES

「玉」中菜廳匠心打造全新菜式「玉簪珍菌豆酥盒」及「薑凍水蜜桃乳鴿」並榮獲名廚之最美食大獎2024兩項金獎，以粵菜魅力為饕客打造滋味體驗。

Savour the flavour of Cantonese cuisine with flair as the culinary team from Jade delight your palate with two brand new dishes, including **“Jade Mushroom & Crispy Bean Box”** and **“Ginger-Infused Peach Pigeon”**, which have both been named **Golden Award** dishes at **THE BEST OF THE BEST MASTERCHEF Award 2024**.



師傅以羊肚菌及蝦膠包裹著青蘆筍，匠心炮製成「玉簪」，並以馬豆蓉製成的「珍菌豆酥盒」，巧妙地配上冬瓜環，並以珍菌粒為冬瓜環滋味加冕，以簡單的食材與珍菌巧妙結合，為食客帶來層層遞進的味蕾饗宴。

Our chef skillfully creates a "Jade Hairpin" by wrapping asparagus with morel mushrooms and shrimp paste. It is served alongside a "Mushroom and Crispy Bean Box" made with chickpeas and a winter melon ring topped with finely chopped mushrooms. This combination of simple ingredients with gourmet mushrooms offers a progressive taste experience.

玉簪珍菌豆酥盒

Jade Mushroom & Crispy Bean Box

\$168

師傅選用水蜜桃入饌，加上味醂為乳鴿帶來一口清新鮮嫩。再利用新鮮薑汁製成果凍，提升口感層次。薑汁啫喱的清爽與桃蓉的清甜相融交織，配上嫩滑的乳鴿，每一口都彷彿是午後的一抹微風。

Our chef artfully incorporates juicy peaches into the dish, enhancing the tender squab with mirin for a refreshing and delicate flavour. Fresh ginger juice is transformed into a jelly, adding a delightful layer of texture. The invigorating ginger jelly intertwines with the sweet peach puree, perfectly complementing the succulent squab. Each bite feels like a gentle afternoon breeze.

薑凍水蜜桃乳鴿

Ginger-Infused Peach Pigeon

\$228



為閣下健康著想，如閣下對任何食物有過敏反應，請告知餐廳職員。

Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have.

以上價錢以港幣計算，並另收加一服務費。

Prices are in Hong Kong dollars and subject to a 10% service charge.