












香港 · 盛夏派對專享套餐

JADE SUMMAR VIVA EXCLUSIVE SET MENU

「玉」三小碟





露酒涼拌鮑魚   、蔥油海蜆頭   、金腿蝦多士     

JADE Appetiser Trio




Chilled Fresh Abalone with Chinese Rose Wine, Jelly Fish with Spring Onion Oil,
Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham

百花炸釀蟹鉗     、柚子醋車厘茄  






Crispy Crab Claw with Shrimp Paste, Cherry Tomatoes with Pomelo Vinegar

雪蓮子花膠燉響螺湯    






Double-boiled Sea Whelk Soup with Snow Lotus Seed and Fish Maw

龍井黑糖茶燻雞   






Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

濃湯鮮百合杞子浸菜苗     

Poached Seasonal Vegetables with Lily and Goji Berry in Supreme Broth

瑤柱蛋白海鮮炒飯     

Fried Rice with Egg White, Conpoy and Assorted Seafood

「玉」特色甜品拼盤     

JADE Special Dessert Platter

優惠價 \$1,388 Special price

(原價 \$2,778 Original price)

供兩位用 For 2 persons



主廚推介
Chef's recommendation



純素
Vegan



素食
Vegetarian



含麩質
Contains Gluten/Wheat



含木本堅果或花生
Contains Tree Nuts/Peanuts



含奶類產品
Contains Dairy Products



含魚類
Contains Fish



含貝類海鮮
Contains Shellfish



含大豆
Contains Soy



含蛋類
Contains Egg



辣
Spicy

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.

以上菜色不可享有任何推廣優惠及折扣。

The above dishes are not eligible for any promotional offers or discounts.

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.