




# 「玉」品味晚宴

## JADE SIGNATURE DINNER TASTING MENU

鮮蟹肉焗釀蟹蓋   

Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

濃湯花膠雞絲羹  

Braised Fish Maw Soup with Shredded Chicken

羊肚菌芡實煨蝦球  

Stewed Prawn with Morel Mushroom and Foxnut

龍井黑糖茶燻雞  





Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

鮮菌釀番茄伴羽衣甘藍 

Braised Tomato Stuffed with Assorted Mushrooms and Crispy Kale

鍋燒原隻鮑魚燴絲苗   

Stewed Rice with Whole Abalone in Hot Pot

「玉」甜品拼盤    

JADE Dessert Platter

每位 \$908 per person

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|---|--|---|--|--|
|  主廚推介<br>Chef's recommendation    |  純素<br>Vegan          |  素食<br>Vegetarian            |  含麩質<br>Contains Gluten/Wheat |  含木本堅果或花生<br>Contains Tree Nuts/Peanuts |
|  含奶類產品<br>Contains Dairy Products |  含魚類<br>Contains Fish |  含貝類海鮮<br>Contains Shellfish |  含大豆<br>Contains Soy          |  含蛋類<br>Contains Egg                    |
|   |  |   |  |  辣<br>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.

# 養顏花膠宴

## NOURISHING FISH MAW SET DINNER

### 「玉」三小碟

露酒涼拌鮑魚  、蔥油海蜇頭 、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

### 高湯蟹肉燴燕窩

Braised Bird's Nest Soup with Fresh Crab Meat

### 濃杏汁雞湯煎花膠

Pan-fried Fish Maw with Almond Cream and Chicken Broth

### 金華玉樹雞

Braised Chicken with Chinese Ham and Mushroom

### 魚湯杞子鮮淮山浸菜苗

Poached Seasonal Vegetables with Chinese Yam and Goji in Fish Broth

### 海鮮脆米炒絲苗

Fried Rice with Assorted Seafood, Shrimp Oil and Crispy Rice

### 「玉」甜品拼盤

### JADE Dessert Platter

每位 \$1,188 per person

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|---|--|---|--|--|
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|  含奶類產品<br>Contains Dairy Products |  含魚類<br>Contains Fish |  含貝類海鮮<br>Contains Shellfish |  含大豆<br>Contains Soy          |  含蛋類<br>Contains Egg                    |
|   |  |   |  |  辣<br>Spicy                             |

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# 精緻素菜宴

## VEGETARIAN SET MENU

### 「玉」三小碟

風味素鵝  、蟲草花XO醬素蝦  、柚子醋車厘茄 

### Appetiser Trio

Marinated Bean Curd Sheet,  
Chilled Vegetarian Shrimp with Cordyceps Flower and Vegetarian XO Sauce,  
Cherry Tomato with Pomelo Vinegar

### 菜膽竹笙燉松茸

Double-boiled Vegetarian Broth  
with Matsutake Mushroom, Bamboo Pith and Brassica

### 藕尖蘭度淮山炒素帶子

Sautéed Vegetarian Scallop with Kale, Fresh Yam and Lotus Root

### 貴妃素東坡肉

Braised Vegetarian Pork Belly with Fresh Pea

### 金箔燕液釀銀盞

Braised Radish Stuffed with Assorted Mushrooms and Bird's Nest  
Topped with Golden Flakes

### 梅菜菜心伴炸羽衣甘藍

Poached Choy Sum and Preserved Vegetable with Crispy Kale

### 健康五穀炒飯

Fried Five-grain Rice with Assorted Seasonal Vegetables

### 「玉」甜品拼盤

### JADE Dessert Platter

每位 \$538 per person



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

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# 「玉」饗優惠盛宴 JADE SPECIAL SET MENU

## 法式焗釀響螺

Baked Sea Whelk Stuffed with Onion, White Mushroom, Chicken and Roasted Chicken Liver

## 雪蓮子燉花膠湯

Double-boiled Fish Maw Soup with Snow Lotus Seed

## 蠔皇八頭南非鮑魚扣鵝掌

Braised South African 8-head Abalone and Goose Web in Oyster Sauce

## 老虎斑

Tiger Garoupa

自選烹法 Cooking method of your choice:

鮮青花椒蒸 Steamed with Fresh Green Peppercorns /

手工剉椒片 Steamed with Hand-chopped Chilli and Garlic /

清蒸 Steamed with Spring Onion in Soy Sauce

## 龍井黑糖茶燻雞

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

## 杏汁百合杞子浸菜苗

Poached Seasonal Vegetable with Lily Bulb and Goji Berry in Almond Soup

## 鮑汁薑蔥撈麵

Stewed Noodles with Shredded Spring Onion and Ginger in Abalone Sauce

## 「玉」甜品拼盤

JADE Dessert Platter

優惠價每位\$668 Discounted price per person

(原價每位\$1,388 Original price per person)

四位起 Minimum 4 persons

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|--|--|---|--|--|
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|  |  |   |  |  辣<br>Spicy                             |

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此套餐只適用於24位或以下（不適用於任何宴會廳房）。

This set menu is available for 24 guests or below, cannot be used for any private event.

此菜單不可與其他推廣優惠及折扣同時使用。

This menu cannot be used in conjunction with any other promotional offers or discounts.

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