




# 午市點心套餐 DIM SUM SET LUNCH

## 「玉」點心拼盤

紅菜頭帶子餃  、肉骨茶小籠包  、香芋天鵝酥     

JADE Dim Sum Platter



Steamed Scallop Dumpling with Shrimp and Beetroot,  
Bak Kut Teh Xiao Long Bao, Deep-fried Taro Puff

紅燒竹笙海皇羹   

Braised Assorted Seafood Soup with Bamboo Pith

青檸柚子脆蝦球  

Crispy Fried Prawn Coated with Pomelo and Lime Glaze

杏汁百合杞子浸菜苗  

Poached Seasonal Vegetable

with Lily Bulb and Goji Berry in Almond Soup

鍋燒原隻鮑魚燴絲苗   

Stewed Rice with Whole Abalone in Hot Pot

## 「玉」甜品拼盤

桃膠薑汁奶凍  、酥皮蛋撻   、奶皇煎堆仔   

JADE Dessert Platter

Ginger Panna Cotta with Brown Sugar and Peach Resin,  
Baked Egg Tart, Deep-fried Sesame Ball Stuffed with Egg Custard

每位 \$408 per person

兩位起 Minimum 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.


# 商務午市套餐 EXECUTIVE SET LUNCH

龍帶玉梨香伴柚子醋車厘茄  

Crispy Scallop with Fresh Pear, Shrimp Paste and Yunnan Ham,  
Cherry Tomato with Pomelo Vinegar

雪蓮子燉響螺湯   



Double-boiled Sea Whelk Soup with Snow Lotus Seed

水晶明蝦球伴菜苗 

Sautéed Prawn in Chicken Broth with Spinach

無花果炒爽菜 

Wok-fried Asparagus, Black Fungus, Fig, Snap Pea and Lotus Root

花膠海參絲炆粗麵  

Stewed Thick Egg Noodles  
with Shredded Sea Cucumber and Fish Maw

「玉」甜品拼盤

蓮子杏仁茶 、阿膠棗皇糕  、奶皇煎堆仔   

JADE Dessert Platter

Sweetened Almond Cream with Lotus Seed,  
Steamed Chinese Layered Red Date and Ejiao Pudding,  
Deep-fried Sesame Ball Stuffed with Egg Custard

每位 \$568 per person

兩位起 Minimum 2 persons



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Chef's recommendation



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Vegan



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Vegetarian



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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



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Chef's recommendation



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# 「玉」精緻點心午市套餐 JADE EXQUISITE DIM SUM SET LUNCH

玫瑰桂花氣泡茶

Welcome Rose and Osmanthus Sparkling Tea

露酒涼拌鮑魚  



Chilled Fresh Abalone with Chinese Rose Wine

「玉」精緻三小碟


羊肚菌松露素菜餃  、肉骨茶小籠包  、蜜汁餸叉燒    

JADE Appetiser Trio

Steamed Morel, Black Truffle and Assorted Mushrooms Dumplings,  
Bak Kut Teh Xiao Long Bao, Barbecued Pork with Honey



梅菜菜心伴炸羽衣甘藍   

Steamed Choy Sum and Preserved Vegetable with Crispy Kale

濃湯脆米海鮮泡飯    

Assorted Seafood Soup with Crispy Rice

每位 \$388 per person

每位另加\$98 可享法式焗釀響螺  

Additional \$98 per person for a Baked Sea Whelk Stuffed with Onion,  
White Mushroom, Chicken and Roasted Chicken Liver

每位另加\$38可享「玉」特色甜品拼盤

雪蓮子桂圓燉銀耳 、酥皮蛋撻   

Additional \$38 per person for a JADE Special Dessert Platter  
Double-boiled Sweetened Snow Lotus Seed Soup with Longan  
and White Fungus, Baked Egg Tart



主廚推介

Chef's recommendation



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