多楼号供

八珍己食邀部餐,千言万语对生态、摘自 西厢記諸宮調;

摆

食餐中华

I INVITE YOU TO A FEAST OF EIGHT PRECIOUS TREASURES, WITH A THOUSAND WORDS TO CONVEY WELL WISHES.

- FROM THE CHINESE DRAMATIC WORK 'A VARIETY OF TUNES FROM THE STORY OF THE WESTERN WING', SET IN THE TANG DYNASTY.

TO CREATE THESE ALLURING DELICACIES, PRECIOUS INGREDIENTS FROM ALL CORNERS OF THE WORLD ARE GATHERED.

THROUGH THE SAVOURING OF CHINESE CUISINE AT JADE, WE PARTAKE OF THE HERITAGE OF CHINESE CULINARY EXCELLENCE.



点心 DIM SUM

JADŁ

玉骨茶小笼包 Bak Kut Teh Xiao Long Bao	_ 12 (3 粒 pieces)
松露野菇素饺	,
Black Truffle Wild Mushroom Dumpling	_ 10 (3 粒 pieces)
白玉鲜虾饺 Steamed Fresh Prawn Dumpling	_ 12 (3 粒 pieces)
鲍鱼烧卖 Steamed Abalone Siew Mai	_ 16 (3 粒 pieces)
四川麻辣鳕鱼芋角 Deep-Fried Taro, Atlantic Cod, Szechuan Chinese Peppercorn	_
干层萝卜丝酥 Deep-Fried Thousand Layers Radish Pastry	_ 12 (3 粒 pieces)
韭菜滑肉锅贴 Pan-Fried Minced Pork and Green Chives Guo Tie	_ 12 (3 粒 pieces)
香煎新加坡式辣汁蚧肉包 Pan-Fried Singapore-Style Chilli Crab Meat Bun	9 (I 粒 piece)
珠沙咸水角 Deep-Fried Ham Sui Gok with Pork and Preserved Radish	_ 12 (3 粒 pieces)
仅限午餐 For lunch only	

珍馐美饌

JADZ

GOURMAND INDULGENCE

168 每位 per person (Minimum of two persons to dine)

珍馐两品

黑鱼子酱青葱茸香煎北海道带子

青柠油泡龙虾球

Duo Delicacies

Pan-Fried Hokkaido Scallop, Spring Onion Puree, Kaluga Caviar Sautéed Lobster Chunks, Green Lime

白胡椒鸭掌玉簪凤翼花胶浓汤

Fish Maw, Duck Web, Stuffed Chicken Wing in Braised White Pepper Superior Broth

菜脯蒸星斑伴时蔬

Steamed Spotted Grouper, Preserved Radish, Superior Soya Sauce, Seasonal Vegetables

麻辣和牛片一口柔香面

Sautéed Sliced Wagyu Beef, Spicy Chinese Peppercorn Sauce, Simmered One-Bite Noodles

杨枝金露香茅冻, 巧克力芝麻球

Cream of Mango, Sago, Pomelo, Lemongrass Jelly accompanied with Chocolate Sesame Ball

商臻午餐 EXECUTIVE SET LUNCH

JADŁ

68 每位 per person

天天老火靓汤

Daily House-Made Soup with Nostalgic Flavors

渔香茄子豆腐龙虎斑

Dragon-Tiger Grouper, Simmered Eggplant & Tofu, Spiced Sauce

松露鲜虾北海道带子鸳鸯河粉

Truffle Prawn, Hokkaido Scallop, Yuan-Yang Rice Noodles

杨枝甘露青柠冻伴凤梨椰挞

Cream of Mango, Sago, Lime Jelly, accompanied with Pineapple Coconut Tart

品鉴套餐 TASTING MENU

JADL

98 每位 per person | Add 10 for a glass of house wine *Available for lunch and dinner*

凉拌鲜鲍鱼拼黄金蜂巢虾

Chilled Abalone Duo, Crispy Golden Phoenix Tail Prawn

烧酒蟹皇燕窝

Nostalgic Braised Bird's Nest Soup, Crab Roe

蜜汁黄姜焗鲈鱼

Oven-Baked Sea Bass, Honey & Turmeric Marinade

柱候酱焖和牛脸颊

Stewed Wagyu Beef Cheek, Chu Hou Sauce

蒜香龙虾菠萝炒丝苗

Fragrant Wok-Fried Rice, Lobster, Pineapple, Garlic

桂圆杏仁滑豆腐

Chilled Almond Silken Tofu, Dried Longan

BLESSINGS

JADŁ

位上套餐 1

INDIVIDUALLY PLATED SET MENU 1

88 每位 per person

玉楼三拼

风沙鸡脯

陈醋虾球

黄金蚧盒三文鱼子

lade Trio Platter

Oven-Baked Chicken Fillet, Ginger Sand, Shallot, Garlic Deep-Fried Prawn, Vintage Vinegar Golden Crab Meat Cake, Salmon Ikura

天天老火靓汤

Daily House-Made Soup with Nostalgic Flavours

茅台红烧肉

Braised Moutai Pork Belly

玉楼 X.O.酱煎北海道带子潮洲乌榄炒饭

Pan-Seared Hokkaido Scallop, Jade's X.O. Sauce, Teochew Black Olive Fried Rice

龙皇杏仁茶天山雪莲子

Hot Almond Cream, Snow Lotus Seed

位上套餐 2

INDIVIDUALLY PLATED SET MENU 2

138 每位 per person

蓝宝三拼

蜜汁西班牙黑豚叉烧

椒盐百花带子

芥末虾球

Sapphire Trio Platter

Roasted Honey-Glazed Iberico Pork Pan-Fried Scallop stuffed with Shrimp Paste, Chilli, Pepper Salt Wasabi Mayonnaise Crispy Prawn

虫草花南非鲍鱼花胶炖土鸡汤

Double-Boiled Chicken Consommé, Cordyceps Flower, South African Abalone, Premium Fish Maw

蜜汁焗鲈鱼

Oven-Baked Honey-Marinated Chilean Sea Bass

古早味龙虾焖生麺,玉楼 X.O.酱

Simmered Egg Noodles, Lobster, Jade's X.O. Sauce

菠萝椰雪花, 香槟冻

Shaved Ice Piña Colada, Champagne Jelly

VEGETARIAN SET MENU

位上素食套餐

INDIVIDUALLY PLATED VEGETARIAN SET MENU

88 每位 per person

康素三拼

豉汁豆腐

蓝花素饺

茶熏金筍卷

Vegetarian Trio Combination

Stewed Tofu with Preserved Black Bean Sauce Steamed Blue Pea Vegetable Dumpling Tea-Smoked Carrot Bean Curd Sheet Roll

素酸辣汤

Vegetarian Spicy and Sour Soup

鲜淮山五彩蔬

Stir-Fried Five-Colour Vegetables, Fresh Huai Shan

素菜五谷炒饭

Wok-Fried Five-Grain Rice, Assorted Vegetables

鲜草莓自制玫瑰椰雪花伴开心果麻滋

House-Made Rose Coconut Ice, Fresh Strawberry Pistachio Muah Chee

凉拌露酒鲜鲍,拍黄瓜木耳 Chilled Fresh Rose Wine-Marinated Abalone, Cucumber and Black Fungus in Spiced Dressing	42 (每位 per person)
炸酿蚧盖配蟹钳芒果莎莎 Deep-Fried Crab Shell, Mushroom, Onion, Crab Claw, Mango Salsa	42 (每位 per person)
北京烤鸭焦糖橙皮 Roasted Peking Duck, Caramelised Orange Peel 二度:迷迭香炒 2 nd Course: Sautéed with Rosemary	I 48 (一只 whole) 88 (半只 half)
蜜汁西班牙黑豚叉烧 Roasted Honey-Glazed Ibérico Pork	38 (每份 per portion)
青芥末虾球香芒莎莎 Deep-Fried Prawn, Wasabi Mayonnaise, Mango Salsa	16 (每位 per person) 2 粒 pieces) 38 (每份 per portion 6 粒 pieces)
流心黄金虾丸 Golden Lava Prawn Ball	18 (每位 per person) 2 粒 pieces) 42 (每份 per portion 6 粒 pieces)
素北京鸭 Vegetarian Peking Duck, Pancake, Honey Melon, Cucumber, Caramelised Orange Peel	38 (每份 per portion 6 件 pieces)
<u>玉楼三拼</u> 蜜汁西班牙黑豚叉烧,皇冠椒盐虾球,黄金蟹盒三文鱼子 <u>Jade Trio Platter</u> Roasted Honey-Glazed Ibérico Pork Deep-Fried Prawn, Salt and Pepper	22 <i>(</i> = /=
Golden Crabmeat Cake, Salmon Ikura	22 (每位 per person)
Vegetarian Trio Combination Stewed Eggplant, Spiced Sauce Steamed Blue Pea Vegetable Dumpling Tea-Smoked Carrot Bean Curd Sheet Roll Our staff will be pleased to assist with your dietary requirements.	
Prices are subject to service charge and prevailing government to	VAC

迷你佛跳墙 Mini Buddha Jumps Over the Wall	98 (每位 per person)
皇冠扒宫燕 Braised Premium Bird's Nest, Crab Meat,	90 (5/2
Crab Roe, Superior Broth	76 (舜立 per person)
Braised Bird's Nest, Crab Meat, Crab Roe, Truffle Oil, Superior Broth	46 (每位 per person)
螺头干贝鱼翅瓜炖土鸡汤 Double-Boiled Chicken Consommé, Sea Whelk, Dried Scallop, Shark Fin Melon	48 (毎位 per person)
酸辣羹(海鲜/鸡丝/素)	io () per person)
Hot and Sour Soup (Diced Seafood / Shredded Chicken / Vegetable)	20 (每位 per person)
松茸菌炖素汤 Double-Boiled Matsutake in Vegetable Soup (Vegetarian)	20 (每位 per person)
天天老火靓汤 Daily House-Made Soup with Nostalgic Flavours	18 (每位 per person)

海味/贝壳类/鱼 DRIED-SEAFOOD / SHELLFISH / FISH

JADZ

红烧四头南非鲍鱼香菇	
Stewed South African Four-Head Abalone, Mushroom	78 (每位 per person)
加海参 Add Sea Cucumber	88 (每位 per person)
加花胶 Add Fish Maw	
鱼米之香味噌焗鲈鱼脆米	
Oven-Baked Premium Miso-Marinated Chilean Sea Bass, Crispy Rice	32 (每位 per person)
高粱米酒姜茸蒸笋壳,滑蛋白	
Steamed Soon Hock Fillet, Minced Ginger,	
Premium Rice Wine, Silken Egg White	28 (每位 per person)
鸡油花雕蒸龙虾	
Steamed Lobster, Hua Diao Wine	52 (每位 per person)
玉楼 X.O.酱煎北海道带子鲜芦笋	
Pan-Fried Hokkaido Scallop, Asparagus, Jade's X.O. Sauce	36 (每位 per person)
油浸原条笋壳鱼	
Deep-Fried Soon Hock	16 (每 per 100g)
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红烧澳洲十二头许榕干鲍 (Pre-order I week in advance —个星期预定) Stewed I2-Head Australian Dried Abalone	788 (每位 par parson)
Stewed 12-1 lead / ldstrainan Bried / lbarone	200 (A) III per person)
陈皮老酒蒸忘不了 (Pre-order 3 days in advance 三天预定)	
Steamed Empurau, Dried Orange Peel,	
Premium Rice Wine	120 (每 per 100g)
麻辣海斑煲	
Braised Sliced Sea Grouper, Mala Spices, in Clay Pot	98 (3-4 人用 3-4 persons)
Draised sinced sea Grouper, Frank Spices, in Glay For	70 (5 17(7)), 5 1 persons)
煎鱼骨汤浸咸梅鲜茄笋壳	
Poached Sliced Soon Hock, Tomato and Salted Plum,	
in Pan-Fried Fish Bone Soup	32 (每位 per person)

JADŁ

火蒜黑椒酱煎鹿儿岛和牛粒	
Wok-Fried Grade 4 Kagoshima Wagyu,	
Roasted Garlic, Black Pepper Sauce	46 (每位 per person)
上汤灼鹿儿岛和牛片	
Poached Grade 4 Kagoshima Wagyu,	
Vegetables, Superior Broth	46 (每位 per person)
东坡藏白玉	
Braised Pork Belly Dong Po Rou, Winter Melon	20 (每位 per person)
"红"咕噜肉	I 6 (每位 per person)
"Red" Sweet and Sour Pork	32 (每份 per portion)
辣子虾酱鸡	I 6 (每位 per person)
Sautéed Diced Chicken, Spicy Dried Chilli	32 (每份 per portion)
宫保腰果鸡球	l 6 (每位 per person)
Sautéed Diced Chicken, Chilli Sauce, Cashew Nuts	38 (每份 per portion)
松露鲑鱼子蒸滑蛋	
Steamed Silken Egg, Salmon Ikura,	
Truffle Jus	48 (每份 per portion)
黄酒鸡煲	
Braised Chicken, Traditional Yellow Wine	
in Clay Pot	68 (3-4 人用, 3-4 persons)

蔬菜与豆腐 VEGETABLES & BEAN CURD

JADŁ

Stir-Fried Five-Colour Vegetables,	6 (每位 per person)
Fresh Huai Shan	
· · · · · · · · · · · · · · · · · · ·	
大澳虾子焖豆腐	
Stewed House-Made Bean Curd,	I6 (每位 per person)
Tai O Dried Shrimp Roe	33 (每份 per portion)
浓汤日本干贝蒜子苋菜	
Chinese Spinach, Dried Japanese Scallop,	18 (每位 per person)
Roasted Garlic, Premium Broth	42 (每份 per portion)
和牛菘麻婆豆腐	
Mapo Tofu,	18 (每位 per person)
Minced Wagyu Beef	42 (每份 per portion)
咸鱼鸡粒豆腐煲	
Simmered Tofu, Diced Chicken,	
Salted Fish in Clay Pot	42 (每份 per portion)
愉香茄子	
Simmered Eggplant,	I6 (每位 per person)
Spiced Sauce	33 (每份 per portion)
今日时蔬 (清炒/蒜茸/上汤)	
Seasonal Vegetables	I 6 (每位 per person)
(Stir-Fried / Minced Garlic / Superior Broth)	42 (每份 per portion)

饭、面 RICE & NOODLES

JADŁ

西红柿蛋花龙虾烩饭	
Fried Rice, Lobster, Tomato,	
Egg, Rice Wine Gravy	52 (每位 per person)
古早味龙虾焖生麺,玉楼 X.O.酱	
Simmered Egg Noodles, Lobster, Jade's X.O. Sauce	52 (每位 per person)
渔家红斑焖米粉	
Simmered Rice Vermicelli, Fish Broth,	22 (每位 per person)
Sliced Red Grouper	42 (每份 per portion)
松露香菇干烧伊府麺	
Braised Ee Fu Noodles, Mushroom,	18 (每位 per person)
Black Truffle	38 (每份 per portion)
玉楼 X.O.酱煎北海道带子潮洲乌榄炒饭	
Pan-Seared Hokkaido Scallop, Jade's X.O. Sauce,	
Teochew Black Olive Fried Rice	22 (每位 per person)
松露蛋白瑶柱炒饭	
Fragrant Fried Rice, Dried Scallop, Egg White, Truffle	22 (每位 per person)
旧码头炒饭	
"Old Quay" Fragrant Fried Rice	16 (每位 per person)

椰盅椰雪花椰子果凍 Shaved Coconut Ice with Chilled Coconut Jelly Served in whole coconut	22 (每位 per person)
菠萝椰雪花,香槟冻 Piña Colada Shaved Ice, Champagne Jelly	I 4 (每位 per person)
鲜草莓自制玫瑰椰雪花 House-Made Rose Coconut Ice, Fresh Strawberry	 4 (每位 per person)
杨枝甘露青柠冻 Cream of Mango, Sago, Lime Jelly	 4 (每位 per person)
龙皇杏仁茶天山雪莲子 Hot Almond Cream, Snow Lotus Seed	18 (每位 per person)
白果金瓜芋泥 Yam Paste, Pumpkin, Gingko Nut	 4 (每位 per person)
琉璃香蕉 Caramelised Crispy Banana	8 (2 粒 pieces)
玉楼开心果麻糍 Pistachio Muah Chee	8 (2 粒 pieces)