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「玉」延續新加坡富麗敦酒店同名中菜廳的餐飲概念，在延綿不絕的山海景致映襯下，為饕客送上琳瑯滿目的傳統粵式佳餚。餐廳的米芝蓮星級行政總廚賴正成師傅入行超過四十年，曾屢次勇奪由香港旅遊發展局主辦的「美食之最大賞」。賴師傅將以最優質和最新鮮的時令食材為饕客炮製一系列精緻佳餚，定能滿足您的口味。

餐廳以本地和世界各地的可持續環保海鮮入饌向獨特的香港仔漁村歷史文化致敬，同時為您和您尊貴的賓客打造難忘的用餐體驗。

Bringing the unique dining concept of Jade at The Fullerton Hotel Singapore to Hong Kong, Jade offers a journey of discovery on authentic Cantonese fare over panoramic views where the mountain meets the sea. Michelin-starred Executive Chef Lai Ching Shing, an industry veteran with over 40 years of experience and a frequent winner at the Best of the Best Culinary Awards organised by the Hong Kong Tourism Board, curates a range of heart-warming delicacies prepared with the finest and freshest seasonal ingredients that will surely tantalise all palates.

The restaurant also embraces the rich heritage of the quaint Aberdeen Fishing Village with the use of locally and regionally sourced sustainable seafood, creating delightful gastronomic journeys for you and your valued guests.

J A D 玉





特級茗茶

PREMIUM CHINESE TEA

普洱青茶

UNFERMENTED PUERH TEA

每位 Per person

2003年雲南7542普洱青茶餅  
Vintage 2003 Yunnan 7542 Unfermented Puerh Tea Cake

\$250

2001年雲南普洱青茶餅  
Vintage 2001 Yunnan Unfermented Puerh Tea Cake

\$150

2021年雲南普洱青茶餅  
Vintage 2021 Yunnan Unfermented Puerh Tea Cake

\$100

2000年雲南正山青茶磚  
Vintage 2000 Yunnan Zhang Shan Tea Brick

\$160

普洱熟茶

FERMENTED PUERH TEA

2001年雲南勐海7572普洱熟茶餅  
Vintage 2001 Yunnan Menghai 7572 Fermented Puerh Tea Cake

\$188

遠年普洱熟茶餅  
Aged Yunnan Fermented Puerh Tea Cake

\$50

大紅柑普洱 (五位起)  
Fermented Puerh Tea in Aged Mandarin  
(Minimum 5 persons)

\$100

小青柑  
Fermented Puerh Tea in Young Mandarin

\$60

黑茶

DARK TEA

2003年孫義順六安  
Vintage 2003 Sunyishun Liuan

\$388

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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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.

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



# 特級茗茶

## PREMIUM CHINESE TEA

### 紅茶

BLACK TEA

每位 Per person

金駿眉

Golden Fine Brows

\$80

雲南滇紅

Yunnan Dianhong

\$60

### 烏龍茶

OOLONG TEA

東方美人

Oriental Beauty

\$150

高山炭焙烏龍

Taiwan Alpine Charcoal Roasted Oolong Tea

\$128

甘香烏龍

Oolong Tea with Licorice

\$68

濃香鐵觀音

Deep Roasted Iron Buddha

\$50

清香鐵觀音

Light Roasted Iron Buddha

\$45

### 綠茶

GREEN TEA

獅峰龍井

Shifeng Dragon Well

\$80

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## 特級茗茶

### PREMIUM CHINESE TEA

#### 白茶

##### WHITE TEA

每位 Per person

雲南月光白  
Yunnan Moonlight White Tea

\$128

老白茶  
Aged White Tea

\$70

白牡丹  
White Peony

\$48

#### 花茶

##### FLORAL TEA

甜蜜回憶茶  
Sweet Memories

\$60

崑崙雪菊  
Kunlun Snow Chrysanthemum

\$60

桐鄉胎菊  
Tongxiang Baby Chrysanthemum

\$45

太極龍珠香片  
Jasmine Pearl

\$45

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含奶類產品  
Contains Dairy Products

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Contains Fish

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Contains Shellfish

含大豆  
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## 點心

### DIM SUM

燕窩腿茸灌湯餃	 	每位 Per person
Steamed Seafood Dumpling in Soup		\$118
with Bird's Nest and Minced Yunnan Ham		
原隻南非十二頭鮑魚燒賣（三件）	  	\$148
Steamed Pork and Shrimp Dumplings Topped		
with Whole South African 12-head Abalone (3 pieces)		
晶瑩鮮蝦餃（四件）	 	\$98
Steamed Shrimp Dumplings (4 pieces)		
玉紅菜頭帶子餃（三件）	 	\$98
Steamed Scallop Dumplings with Shrimp and Beetroot (3 pieces)		
玉晶瑩遼參餃（三件）	 	\$98
Steamed Sea Cucumber Dumplings (3 pieces)		
高湯金魚餃（兩件）	 	\$78
Diced Garoupa and Shrimp Dumplings in Supreme Broth (2 pieces)		
玉肉骨茶小籠包（四件）	 	\$88
Bak Kut Teh Xiao Long Bao (4 pieces)		
蜜汁叉燒包（三件）	   	\$78
Steamed Barbecued Pork Buns (3 pieces)		
竹笙素菜餃（三件）	 	\$78
Steamed Dumplings		
with Bamboo Pith and Assorted Mushrooms (3 pieces)		
素菜包（三件）	 	\$78
Steamed Vegetarian Buns (3 pieces)		

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Contains Dairy Products
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Contains Fish
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Contains Shellfish
-  含大豆  
Contains Soy
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點心

DIM SUM

玉	XO醬煎腸粉	   	\$98
	Pan-fried Rice Roll with XO Sauce		
	鮮蝦腸粉	  	\$110
	Steamed Rice Roll with Shrimp		
玉	蜜汁叉燒腸粉	   	\$98
	Steamed Rice Roll with Barbecued Pork		
	蘿蔔絲響鈴腸粉	  	\$98
	Steamed Rice Roll with Shredded Turnip and Crispy Fried Bean Curd Sheet		
玉	鮑魚雞粒酥	   	每隻 Per piece \$138
	Baked Abalone Puff with Diced Chicken		
	黑椒和牛酥（三件）	    	\$128
	Deep-fried Wagyu Beef Puffs with Black Pepper (3 pieces)		
	黃橋燒餅（三件）	  	\$88
	Baked Yunnan Ham and Spring Onion Puffs (3 pieces)		
	香芋天鵝酥（三件）	    	\$88
	Deep-fried Taro Puffs (3 pieces)		
	梨香咸水角（三件）	   	\$88
	Deep-fried Glutinous Rice Dumplings with Diced Pear, Assorted Meat and Dried Shrimp (3 pieces)		

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## 主廚推介

### CHEF’S RECOMMENDATION

鮮蟹肉焗釀蟹蓋   	每位 Per person \$288
法式焗釀響螺  	每位 Per person \$168
濃杏汁雞湯煎花膠   	每位 Per person \$498
雪嶺紅梅映松露  	每位 Per person \$288
花雕蛋白蒸鮮蟹鉗   	每位 Per person \$498
龍帶玉梨香  	每位 Per person \$88
雞油花雕蒸大花蟹 	時價 Market Price
白翠紅玉藏珍地   	\$208
Steamed Crab Shell Stuffed with Fresh Crab Meat and Onion	
Baked Sea Whelk Stuffed with Onion, White Mushroom, Chicken and Roasted Chicken Liver	
Pan-fried Fish Maw with Almond Cream and Chicken Broth	
Seared Lobster on Egg White with Black Truffle Sauce	
Steamed Crab Claw with Egg White in Hua Diao Wine	
Crispy Scallop with Fresh Pear, Shrimp Paste and Yunnan Ham	
Steamed Red Crab with Chicken Oil and Hua Diao Wine	
Steamed Hong Kong Heritage Minced Pork with Foie Gras and Scallop in Hot Stone	

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餐前小食

APPETISERS

玉 露酒涼拌鮑魚	每隻 Per piece
Chilled Fresh Abalone with Chinese Rose Wine	\$158
紫薑皮蛋鴨肉	\$108
Century Egg and Pickled Ginger with Smoked Duck Breast	
蔥油海蜆頭	\$118
Jelly Fish with Spring Onion Oil	
蒜泥白肉	\$118
Chilled Pork Roll with Garlic and Chilli Sauce	
玉 百花乳豬件	\$268
Deep-fried Suckling Pig with Shrimp Paste and Sesame	
蜜汁燒脆鱔	\$268
Roasted Eel with Honey	
金腿蝦多士	\$188
Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham	
椒鹽九肚魚	\$118
Deep-fried Bombay Duck Fish with Spicy Salt	
脆皮素鵝	\$118
Deep-fried Bean Curd Roll Stuffed with Carrot, Black Fungus and Mushroom	
七味脆豆腐	\$98
Crispy Bean Curd with Spicy Salt	

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Contains Dairy Products
-  含魚類  
Contains Fish
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Contains Shellfish
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Spicy

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# 明爐燒味

## CHINESE BARBECUE

即烤片皮鴨 (需一日前預訂)		一食	兩食
一食：鴨身片皮		One-course	Two-course
二食：生菜片鴨松 或 京蔥蒜片炒鴨粒		\$838	\$968
Roasted Peking Duck (Pre-order at least one day in advance)			
First course: Sliced Duck Skin			
Second course: Stir-fried Minced Duck with Lettuce or			
Stir-fried Diced Duck with Crispy Garlic Chips and Fried Leek			
化皮乳豬 (需一日前預訂)			半隻 Half
Roasted Suckling Pig (Pre-order at least one day in advance)			\$888
玉	蜜汁餡叉燒	\$248	
Barbecued Pork with Honey			
脆皮燒腩仔		\$218	
Roasted Crispy Pork Belly			
掛爐黑鬃鵝		例 Regular	半隻 Half
Roasted Goose		\$238	\$468
玉	龍井黑糖茶燻雞		半隻 Half
Smoked Chicken with Fragrant Tea Leaves and Soy Sauce			\$328
瓦罏玫瑰豉油雞			半隻 Half
Claypot Marinated Chicken			\$318
with Chinese Rose Wine and Soy Sauce			
南乳脆皮吊燒雞			半隻 Half
Roasted Crispy Chicken with Fermented Red Bean Curd Paste			\$318

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湯、羹

SOUPS

玉菜膽竹笙燉珍珠玉湯		每位 Per person
Double-boiled Pearl Clam Soup with Bamboo Pith and Vegetable		\$268
玉艇家魚湯		每位 Per person
Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop		\$288
杏汁花膠燉蹄筋湯	例 Regular	每位 Per person
Double-boiled Almond Soup with Fish Maw and Pork Tendon	\$798	\$238
玉雪蓮子燉響螺湯		每位 Per person
Double-boiled Sea Whelk Soup with Snow Lotus Seed		\$218
濃湯花膠雞絲羹		每位 Per person
Braised Fish Maw Soup with Shredded Chicken		\$218
生拆蟹肉粟米羹		每位 Per person
Sweet Corn and Crab Meat Soup		\$218
花膠海皇酸辣羹		每位 Per person
Hot and Sour Soup with Shredded Fish Maw and Assorted Seafood		\$218

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# 海味

## DRIED SEAFOOD

蠔皇皇冠吉品鮑魚

Braised Yoshihama Abalone with Oyster Sauce

十六頭 (需一日前預訂)

16-head (Pre-order at least one day in advance)

廿二頭

22-head

每位 Per person

\$6,888

每位 Per person

\$2,988

蠔皇南非四頭鮑魚

Braised South African 4-head Abalone with Oyster Sauce

每位 Per person

\$498

蠔皇南非六頭鮑魚

Braised South African 6-head Abalone with Oyster Sauce

每位 Per person

\$368

蝦籽柚皮炆遼參

Braised Sea Cucumber with Shrimp Roe and Pomelo Rind

每位 Per person

\$498

蠔皇關東遼參鵝掌

Braised Sea Cucumber and Goose Web with Oyster Sauce

每位 Per person

\$598

主廚推薦 濃杏汁雞湯煎花膠

Pan-fried Fish Maw with Almond Cream and Chicken Broth

每位 Per person

\$498

蠔皇花膠扣鵝掌

Braised Fish Maw and Goose Web with Oyster Sauce

每位 Per person

\$538

桂花瑤柱炒花膠條

Sautéed Shredded Fish Maw with Conpoy and Egg

\$398

主廚推介  
Chef's recommendation

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# 燕窩

## BIRD'S NEST

紅燒官燕 	每位 Per person
Braised Superior Bird's Nest in Supreme Broth	\$798
玉 官燕釀竹笙卷	每位 Per person
Braised Bamboo Pith Stuffed with Superior Bird's Nest	\$698
高湯蟹肉燴燕窩 	每位 Per person
Braised Bird's Nest Soup with Fresh Crab Meat	\$398
雞茸燴燕窩	每位 Per person
Braised Bird's Nest Soup with Minced Chicken	\$238
冰花燉官燕 	每位 Per person
椰汁、杏汁、紅棗	\$598
Double-boiled Superior Bird's Nest Soup with Rock Sugar Coconut Milk, Almond Cream, Red Date	

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# 生猛海上鮮

## LIVE SEAFOOD

### 新鮮魚類

老虎斑、瓜子斑或東星斑

Live Fish

Tiger Garoupa, Melon Seed Garoupa or Spotted Garoupa

時價

Market Price

### 本地龍蝦或澳洲龍蝦

上湯焗、芝士牛油焗、 蒜蓉蒸、  
蒜香辣椒炒或豉椒炒

Local Lobster or Australian Lobster

Baked with Superior Broth,

Baked with Butter and Cheese,

Steamed with Garlic,

Wok-fried with Crispy Garlic and Chilli or

Sautéed with Black Bean Sauce

時價

Market Price

### 海中蝦或時令花竹蝦

白灼、椒鹽 、豉油皇焗或XO醬粉絲煲 

Fresh Prawn or Seasonal Kuruma Prawn

Poached,

Deep-fried with Spicy Salt,

Baked with Soy Sauce or

Simmered with Rice Vermicelli in XO Sauce

時價

Market Price

### 花蟹

薑蔥焗或花雕蒸

Red Crab

Baked with Ginger and Shallot or

Steamed with Hua Diao Wine

時價

Market Price

 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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海鮮

SEAFOOD

百花炸釀蟹鉗	 	每隻 Per piece
Crispy Crab Claw with Shrimp Paste		\$108
黑椒干邑香草龍蝦球	   	\$888
Sautéed Lobster with Herb, Black Pepper and Cognac		
黑松露芙蓉炒斑柳	   	\$588
Wok-fried Garoupa Fillet with Black Truffle and Egg White		
鍋燒鮮菌斑球	  	\$588
Wok-fried Garoupa Fillet with Mushroom in Hot Pot		
XO醬鮮菌露筍炒帶子	  	\$468
Sautéed Scallop with Asparagus and Wild Mushroom with XO Sauce		
雙蔥炒南非鮮鮑片	  	\$398
Stir-fried Sliced South African Abalone with Spring Onion and Leek		
翡翠紅梅蝦球	 	\$368
Sautéed Prawn with Crab Cream		
青檸柚子脆蝦球	 	\$328
Crispy Fried Prawn Coated with Pomelo and Lime Glaze		

-  主廚推介  
Chef's recommendation
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Vegan
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Vegetarian
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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  
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-  辣  
Spicy

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## 肉類

## MEAT

蒜片黑椒爆炒澳洲M9和牛粒

Wok-fried Australian M9 Wagyu Beef  
with Crispy Garlic Chips and Black Pepper

\$498

大千花膠和牛條

Sautéed Shredded Wagyu Beef and Fish Maw  
with Chilli and Spicy Sauce

\$498

玉 慢煮和牛面頰

Braised Wagyu Beef Cheek

\$398

玉 大根牛肋骨

Braised Beef Rib with White Radish

\$368

草本燒汁燜鮮牛尾

Braised Oxtail with Gravy

\$238

醋香黑豚豬肉

Sautéed Hong Kong Heritage Pork with Vinegar Sauce

\$288

鮮果鳳梨咕嚕肉

Sweet and Sour Hong Kong Heritage Pork with Fresh Pineapple

\$268

香煎馬友鹹魚肉餅

Pan-fried Minced Pork with Salted Fish

\$268

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Vegetarian
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Contains Tree Nuts/Peanuts
-  含奶類產品  
Contains Dairy Products
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Contains Fish
-  含貝類海鮮  
Contains Shellfish
-  含大豆  
Contains Soy
-  含蛋類  
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-  辣  
Spicy

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蔬菜

VEGETABLES

鼎湖上素 \$268

Sautéed Imperial Fungus  
with Bamboo Pith and Assorted Vegetables

玉竹笙琵琶豆腐 \$238

Pan-seared Bean Curd with Morel Mushroom in Oyster Sauce

羊肚菌紅燒豆腐 \$198

Braised Bean Curd with Shrimp Roe and Mushroom

八寶素齋 \$198

Braised Imperial Fungus with Assorted Vegetables

杏汁百合杞子浸菜苗 \$268

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

玉米湯瑤柱銀杏浸菜苗 \$238

Poached Seasonal Vegetable  
with Conpoy and Ginkgo in Rice Broth

無花果炒爽菜 \$228

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

欖菜肉碎乾煸法邊豆 \$218

Wok-fried French Bean with Minced Pork and Pickled Olive

- 玉主廚推介  
Chef's recommendation

含奶類產品  
Contains Dairy Products
- 純素  
Vegan

含魚類  
Contains Fish
- 素食  
Vegetarian

含貝類海鮮  
Contains Shellfish
- 含麩質  
Contains Gluten/Wheat

含大豆  
Contains Soy
- 含木本堅果或花生  
Contains Tree Nuts/Peanuts

含蛋類  
Contains Egg
- 辣  
Spicy

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# 飯、麵

## RICE & NOODLES

玉 鮑汁荷葉飯	   	\$288		
Steamed Rice with Shrimp, Conpoy and Mushroom in Abalone Sauce Wrapped with Lotus Leaf				
瑤柱蛋白海鮮炒飯	  	\$288		
Fried Rice with Egg White, Conpoy and Assorted Seafood				
健康五穀炒飯	 		例 Regular	每位 Per person
Fried Five-grain Rice with Assorted Vegetables		\$188		\$98
高湯原隻龍蝦燴伊麵	  	\$568		
Braised E-fu Noodles with Whole Lobster in Supreme Broth				
玉 濃魚湯魚茸稻庭麵	 		例 Regular	每位 Per person
Inaniwa Noodles in Fish Broth with Fish Purée		\$328		\$128
明蝦球煎脆米粉	 	\$318		
Crispy Rice Vermicelli with Prawn				
玉 金瑤桂花蟹肉炒新竹米粉	  	\$288		
Fried Hsinchu Rice Vermicelli with Conpoy, Crab Meat and Egg				
乾炒和牛河粉	 	\$288		
Wok-fried Flat Rice Noodles with Sliced Wagyu Beef				
韭黃銀芽肉絲炒麵	  	\$228		
Fried Egg Noodles with Shredded Pork, Bean Sprouts and Chives				
懷舊豉油皇炒麵	  	\$168		
Fried Egg Noodles with Soy Sauce				
玉 掛爐黑鬚鵝湯瀨粉	 			每位 Per person
Thick Rice Vermicelli Soup with Roasted Goose				\$128

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甜品

DESSERTS

椰香甜品	\$138
椰子果凍、椰子雪糕、小金桔	
The coconut	
Coconut Jelly, Coconut Ice-cream, Calamansi	\$68
楊枝甘露	每位 Per person
Chilled Mango Cream with Sago and Pomelo	\$68
芒果布甸	每位 Per person
Chilled Mango Pudding	\$68
桃膠薑汁奶凍	每位 Per person
Ginger Panna Cotta with Brown Sugar and Peach Resin	\$68
蓮子杏仁茶	每位 Per person
Sweetened Almond Cream with Lotus Seed	\$68
雪蓮子桂圓燉銀耳（凍熱皆可）	每位 Per person
Double-boiled Sweetened Snow Lotus Seed Soup with Longan white Fungus (Hot or Cold)	\$68
陳皮紅豆沙	每位 Per person
Sweetened Red Bean Soup with Mandarin Peel	\$68
西米栗蓉焗布甸	每位 Per person
Baked Sago Pudding with Chestnut Paste	\$68
阿膠棗皇糕（三件）	\$88
Steamed Chinese Layered Red Date and Ejiao Puddings (3 pieces)	
蛋黃蟠桃（四件）	\$88
Longevity Buns with Lotus Seed Paste and Egg Yolk (4 pieces)	
燕窩酥皮蛋撻（三件）	\$88
Baked Egg Tarts with Bird's Nest (3 pieces)	
奶皇煎堆仔（三件）	\$68
Deep-fried Sesame Balls Stuffed with Egg Custard (3 pieces)	
鳳梨手袋酥（三件）	\$68
Deep-fried Pineapple Puffs (3 pieces)	

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