

JAD 玉

福·宴 MENU

五福臨門拼盤
Assorted Barbecued Meat Platter

琥珀甜蜜蝦球
Sauteed Prawns with Sugar Pea and Caramelized Walnut

百花炸釀蟹鉗
Deep-fried Shrimps Paste with Crab Claw

瑤柱扒時蔬
Braised Conpoy with Seasonal Vegetables

紅燒海皇燴燕窩
Braised Bird's Nest Broth with Assorted Seafood

蠔皇八頭鮑魚扣鵝掌
Braised 8-head Abalone and Goose Web with Oyster Sauce

清蒸老虎斑
Steamed Tiger Garoupa with Spring Onion and Soy Sauce

南乳脆皮吊燒雞
Roasted Crispy Chicken with Fermented Red Bean Curd Paste

鮑魚汁鮮菌炆伊麵
Braised E-fu Noodles with Assorted mushroom in abalone Sauce

雪蓮子桂圓燉銀耳
Double-boiled Sweetened Soup with Snow Lotus Seed, Dried Longan and White Fungus

巧手甜美點 或 賀壽蟠桃
Chinese Petits Fours or Chinese Longevity Buns

每席 \$9,988 per table
供十位用 For 10 persons

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。
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.
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.

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祿·宴 MENU

鴻運乳豬全體
Roasted Whole Suckling Pig

翡翠炒帶子蝦球
Sauteed Scallop and Prawn with Vegetable

焗釀鮮蟹蓋
Baked Crab Shell Stuffed with Crab Meat and Onion

多子瑤柱甫
Braised Whole Conpoy with Garlics and Vegetables

濃湯花膠雞絲羹
Braised Fish Maw Broth with Shredded Chicken

蠔皇六頭鮑魚扣花膠
Braised 6-head Abalone and Fish Maw with Oyster Sauce

清蒸東星斑
Steamed Spotted Garoupa with Spring Onion and Soy Sauce

黑糖龍井茶燻雞
Simmered Chicken with Fragrant Tea Leaves and Soy Sauce

瑤柱蛋白海鮮炒飯
Fried Rice with Egg White, Conpoy and Assorted Seafood

陳皮紅豆沙湯圓
Glutinous Rice Dumpling in Sweetened Red Bean Soup with Mandarin Peel

巧手甜美點
Chinese Petits Fours

每席\$15,888 per table
供十位用 For 10 persons

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壽·宴 MENU

鴻運乳豬全體
Roasted Whole Suckling Pig

彩芹炒刺參帶子
Sautéed Scallops and Sliced Sea Cucumber with Celery and Bell Pepper

雪嶺紅梅映松露
Seared Lobster on Egg White with Black Truffle Sauce

鮮蟹肉釀銀盞
Braised Winter Melon Cup stuffed in Crab Meat

高湯火燻雞嫩花膠
Double-boiled Fish Maw Soup with Supreme Yunnan Ham and Chicken

卅二頭日本皇冠吉品鮑魚扣鵝掌
Braised 32-head Yoshihama Abalone and Goose Web with Oyster Sauce

清蒸黃皮老虎斑
Steamed Brown Marbled Garoupa with Spring Onion and Soy Sauce

龍崗脆皮雞
Steamed Chicken with Sliced Yunnan Ham and Black Mushroom

高湯水餃麵
Noodle in Superior broth with Shrimps and Pork Dumpling

冰花燉銀耳萬壽果
Double-boiled Papaya and White Fungus with Rock Sugar

巧手甜美點 或 賀壽蟠桃
Chinese Petits Fours or Chinese Longevity Buns

每席\$25,888 per table
供十位用 For 10 persons

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