「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

羊肚菌松露素菜餃廖⑥、肉骨茶小籠包廖⑥、蜜汁餞叉燒廖❷◎◎ 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 圏 🔊 🕲 🕲

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」甜品拼盤 @ **@** @ **@** @ **@** Additional \$38 per person for a JADE Dessert Platter

主 主 所 主 所 Ehef's recommendation Ø 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

夢 第 Spicy

午市點心套餐 DIM SUM SET LUNCH

「玉」點心拼盤

晶瑩鮮蝦餃**廖**⑩�、肉骨茶小籠包**廖**�、

香芋天鵝酥 ⑧ ⑩ ⑩ ⑩

JADE Dim Sum Platter

Steamed Shrimp Dumpling, 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 瀏圖 Stewed Rice with Whole Abalone in Hot Pot

每位 \$408 per person 兩位起 Minimum 2 persons

主廚推介 Chef's recommendation Ø 純素 Vegan

蒙食 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

分 Spicy

商務午市套餐 FXFCUTIVE SET LUNCH

龍帶玉梨香伴柚子醋車厘茄 ⑧ ⑩ 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

> 花膠海參絲炆粗麵圖 Stewed Thick Egg Noodles with Shredded Sea Cucumber and Fish Maw

> > 「玉」甜品拼盤 🕖 🗸 🗟 🔘 🕽

每位 \$568 per person 兩位起 Minimum 2 persons

主廚推介
Chef's recommendation

Ø 純素 Vegan 蒙食 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

夢 Spic

精緻素菜宴 VEGETARIAN SET MENU

「玉」三小碟

風味素鵝 ⑩ ⑧ 、蟲草花×O醬素蝦 ⑩ ⑤ 、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⑩變

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

藕尖蘭度淮山炒素帶子⑩慶

Sautéed Vegetarian Scallop with Kale, Fresh Yam and Lotus Root

貴妃素東坡肉⑩慶

Braised Vegetarian Pork Belly with Fresh Pea

金箔燕液釀銀盞鲫》

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 ® ® @ ® © NADE Dessert Platter

每位 \$538 per person

主廚推介 Chef's recommendation Ø 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 Shallfish

含大豆 Contains So 含蛋類 Contains Egg

辣 Spic

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.