



JAD 玉

節慶套餐 Festive Set Menu

「玉」三小碟

柚子醋車厘茄、金腿牡丹蝦多士、百花釀乳豬

Jade Appetiser Trio

Chilled Cherry Tomato with Pomelo Vinegar, Deep-fried Shrimp Paste and Minced Yunnan Ham Toast, Deep-fried Suckling Pig with Shrimp Paste and Sesame

Champagne Bollinger, Brut, PN VNI 6, Blanc de Noirs, France, NV

高湯鮮蟹肉燴燕窩

Braised Bird's Nest Soup with Fresh Crab Meat

花雕蒸開邊龍蝦

Steamed Local Lobster with Hua Diao Wine

*Chassagne-Montrachet 1er Cru Les Vergers,
Domaine Fontaine-Gagnard, Burgundy, France 2012*

黃炆花膠雞

Braised Chicken with Fish Maw in Superior Broth

慢煮和牛面頰伴豆苗

Braised Wagyu Beef Cheek with Pea Shoots

Château Pontet-Canet, Pauillac, Bordeaux, France 2012

煙燻火雞雲腿炒絲苗

Fried Rice with Smoked Turkey and Yunnan Ham

Homemade Special Mulled Tea

「玉」聖誕甜品拼盤

JADE Christmas Dessert Platter

每位\$1,288 per person
兩位用 For 2 persons

另加每位港幣888元可搭配以上餐酒及茗茶4杯
Additional HK\$888 per person for 4 glasses of above wine and tea pairing

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.

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.

