




「玉」品味晚宴 JADE SIGNATURE DINNER TASTING MENU

鮮蟹肉焗釀蟹蓋   

Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

濃湯花膠雞絲羹  

Braised Fish Maw Soup with Shredded Chicken

水晶明蝦球伴菜苗  

Sautéed Prawn in Chicken Broth with Spinach

龍井黑糖茶燻雞  

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

鮮菌釀番茄伴羽衣甘藍 

Braised Tomato Stuffed with Assorted Mushrooms and Crispy Kale

鍋燒原隻鮑魚燴絲苗   

Stewed Rice with Whole Abalone in Hot Pot

「玉」甜品拼盤    

JADE Dessert Platter

每位 \$908 per person



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

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.

養顏花膠宴

NOURISHING FISH MAW SET DINNER

「玉」三小碟

露酒涼拌鮑魚  、蔥油海蜆頭 、金腿蝦多士    

JADE Appetiser Trio

Chilled Fresh Abalone with Chinese Rose Wine,
Jelly Fish with Spring Onion Oil,
Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham

高湯蟹肉燴燕窩

Braised Bird's Nest Soup with Fresh Crab Meat

濃杏汁雞湯煎花膠

Pan-fried Fish Maw with Almond Cream and Chicken Broth

菜膽黃炆雞

Braised Chicken with Vegetable in Chicken Broth

濃魚湯魚茸浸菜苗

Poached Seasonal Vegetable in Fish Broth with Fish Purée

海鮮脆米炒絲苗

Fried Rice with Assorted Seafood, Shrimp Oil and Crispy Rice

「玉」甜品拼盤

JADE Dessert Platter

每位 \$1,188 per person

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嗜味鮑魚宴 ABALONE SET MENU

「玉」三小碟

百花乳豬件   、薑蓉香煎北海道帶子  、柚子醋車厘茄  

JADE Appetiser Trio

Deep-fried Suckling Pig with Shrimp Paste and Sesame,
Pan-fried Hokkaido Scallop with Ginger Paste,
Cherry Tomato with Pomelo Vinegar

石斛洋蔘燉鮮角螺湯

Double-boiled Sea Whelk Soup with Dendrobium and Ginseng

秘製豆腐濃湯蒸鮮蟹鉗

Steamed Fresh Crab Claw and Bean Curd in Superior Broth

蠔皇四頭鮑魚

Braised 4-head Abalone with Oyster Sauce

蒜片黑椒爆炒澳洲M9和牛粒

Wok-fried Diced Australian M9 Wagyu with Crispy Garlic Chip and Black Pepper

無花果炒爽菜

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

金瑤桂花蟹肉炒新竹米粉

Fried Hsinchu Rice Vermicelli with Conpoy, Crab Meat and Egg

「玉」甜品拼盤

JADE Dessert Platter

每位 \$1,488 per person

每位另加\$398額外享用：

Additional \$398 per person to enjoy an extra course:

蠔皇關東遼參

Braised Sea Cucumber with Oyster Sauce



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精緻素菜宴 VEGETARIAN SET MENU

「玉」三小碟

風味素鵝  、蟲草花XO醬素蝦  、柚子醋車厘茄  

JADE Appetiser Trio



Marinated Bean Curd Sheet,

Chilled Vegetarian Shrimp with Cordyceps Flower and Vegetarian XO Sauce,
Cherry Tomato with Pomelo Vinegar



菜膽竹筍燉松茸  

Double-boiled Vegetarian Broth

with Matsutake Mushroom, Bamboo Pith and Brassica

藕尖蘭度淮山炒素帶子  



Sautéed Vegetarian Scallop with Kale, Fresh Yam and Lotus Root

貴妃素東坡肉  

Braised Vegetarian Pork Belly with Fresh Pea

金箔燕液釀銀盞  

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     

JADE Dessert Platter

每位 \$538 per person



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Chef's recommendation



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