




「玉」精緻點心午市套餐 JADE EXQUISITE DIM SUM SET LUNCH

心語氣泡茶
Whisper of Joy Sparkling Tea

涼拌海蜇手撕雞   

Chilled Jelly Fish and Shredded Chicken with Ginger and Spring Onion Oil

「玉」精緻三小碟

羊肚菌松露素菜餃  、肉骨茶小籠包  、蜜汁餡叉燒    

JADE Appetiser Trio

Steamed Morel, Black Truffle and Assorted Mushrooms Dumplings,
Bak Kut Teh Xiao Long Bao, Barbecued Pork with Honey




蠔皇八頭鮑魚花菇撈飯   

Stewed Rice with 8-head Whole Abalone and Mushroom

「玉」甜品拼盤     

JADE Dessert Platter

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



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.

午市點心套餐 DIM SUM SET LUNCH

「玉」點心拼盤

晶瑩鮮蝦餃   、肉骨茶小籠包  、
梨香鹹水角    

JADE Dim Sum Platter

Steamed Shrimp Dumpling, Bak Kut Teh Xiao Long Bao,
Deep-fried Glutinous Rice Dumplings
with Diced Pear, Assorted Meat and Dried Shrimp

古早花膠鴨絲羹

Braised Fish Maw Soup with Shredded Duck

青檸柚子脆蝦球

Crispy Fried Prawn Coated with Pomelo and Lime Glaze

鮮百合淮山炒露荀

Wok-fried Asparagus with Lily and Chinese Yam

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 \$408 per person

兩位起 Minimum 2 persons

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「玉」饗優惠盛宴 JADE SPECIAL SET MENU

法式焗釀響螺   

Baked Sea Whelk Stuffed with Onion, White Mushroom, Chicken and Roasted Chicken Liver

雪蓮子燉花膠湯  

Double-boiled Fish Maw Soup with Snow Lotus Seed

蠔皇八頭南非鮑魚扣鵝掌   

Braised South African 8-head Abalone and Goose Web in Oyster Sauce

老虎斑   

Tiger Garoupa

自選烹法 Cooking method of your choice:

鮮青椒蒸 Steamed with Fresh Green Peppercorns /

手工剝椒片 Steamed with Hand-chopped Chilli and Garlic /



清蒸 Steamed with Spring Onion in Soy Sauce

龍井黑糖茶燻雞  

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

杏汁百合杞子浸菜苗    

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

鮑汁薑蔥撈麵  

Stewed Noodles with Shredded Spring Onion and Ginger in Abalone Sauce

「玉」甜品拼盤     

JADE Dessert Platter

優惠價每位\$668 Discounted price per person

(原價每位\$1,388 Original price per person)

四位起 Minimum 4 persons



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Chef's recommendation



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此套餐只適用於24位或以下（不適用於任何宴會廳房）。

This set menu is available for 24 guests or below, cannot be used for any private event.

此菜單不可與其他推廣優惠及折扣同時使用。

This menu cannot be used in conjunction with any other promotional offers or discounts.






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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 

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  

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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