

JAD 玉

「豐衣足食」賀年盛宴 AUSPICIOUS CHINESE NEW YEAR FEAST MENU

鮮蟹肉焗釀蟹蓋

Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

玉簪玻璃蝦球伴蜜餞雲腿

Stir-fried King Prawn Stuffed with Fresh Baby Asparagus
and Bamboo Shoot with Honey-glazed Yunnan Ham

竹笙海皇燴花膠羹

Braised Fish Maw Soup with Shredded Bamboo Pith and Assorted Seafood

蠔皇六頭南非鮑魚伴金錢

Braised 6-Head South Africa Abalone and Shiitake Mushroom 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

富貴帶子炒絲苗

Fried Rice with Scallop, Conpoy and Egg

新春甜品拼盤

雪蓮子五寶茶、流金沙煎堆仔、炸椰汁年糕

Festive Dessert Trio

Sweetened Soup with Dried Longan,
Chinese Wolfberry, Dried Lily Bulb,
Red Date and Snow Lotus Seed, Deep-fried Sesame Ball with Egg Yolk,
Deep-fried Coconut Pudding

每位 \$1,188 per person

供六位用 For 6 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.