

JAD 玉

「新春開運」團圓盛宴 CHINESE NEW YEAR REUNION FEAST MENU

「玉」賀歲二小碟

露酒涼拌鮑魚、橙花蜜煎金蠔伴脆鍋粿

Jade Auspicious Appetiser Platter

Chilled Fresh Abalone with Chinese Rose Wine,
Pan-fried Sun-dried Oyster with Cointreau and Honey on Crispy Rice Cracker

羊肚菌刺參燉響螺竹絲雞湯

Double-boiled Sea Whelk Soup with Sea Cucumber,
Morel Mushroom and Shredded Chicken

蠔皇花膠扣鵝掌

Braised Fish Maw and Goose Web with Oyster Sauce

富貴脆皮豬伴糯米飯

Roasted Crispy Suckling Pig with Glutinous Rice

濃魚湯鮮竹浸翡翠

Fish Broth with Bean Curd Sheet and Poached Seasonal Vegetable

古法炒長遠

Wok-fried Vermicelli with Assorted Seafood

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 \$1,088 per person

兩位起 Minimum 2 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.