


「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:

鮮青花椒蒸 Steamed with Fresh Green Peppercorns /

手工剝椒片片 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



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.

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.

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.

「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

羊肚菌芡實煨蝦球  

Stewed Prawn with Morel Mushroom and Foxnut

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



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Chef's recommendation



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養顏花膠宴

NOURISHING FISH MAW SET DINNER

「玉」三小碟

露酒涼拌鮑魚  、蔥油海蜇頭 、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

芡實藜麥煎花膠

Pan-fried Fish Maw with Foxnut and Quinoa

金華玉樹雞

Braised Chicken with Chinese Ham and Mushroom

魚湯杞子鮮淮山浸菜苗

Poached Seasonal Vegetables with Chinese Yam and Goji in Fish Broth

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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精緻素菜宴

VEGETARIAN SET MENU

「玉」三小碟

風味素鵝 (V) (G)、蟲草花XO醬素蝦 (V) (G)、柚子醋車厘茄 (G)

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 (V) (G)

Double-boiled Vegetarian Broth

with Matsutake Mushroom, Bamboo Pith and Brassica

藕尖蘭度淮山炒素帶子 (V) (G)

Sautéed Vegetarian Scallop with Kale, Fresh Yam and Lotus Root

貴妃素東坡肉 (V) (G)

Braised Vegetarian Pork Belly with Fresh Pea

金箔燕液釀銀盞 (V) (G)

Braised Radish Stuffed with Assorted Mushrooms and Bird's Nest

Topped with Golden Flakes

梅菜菜心伴炸羽衣甘藍 (G) (G)

Poached Choy Sum and Preserved Vegetable with Crispy Kale

健康五穀炒飯 (V) (G)

Fried Five-grain Rice with Assorted Seasonal Vegetables

「玉」甜品拼盤 (V) (G) (G) (G) (G)

JADE Dessert Platter

每位 \$538 per person



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