



「玉」品味晚宴 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

金湯白玉星斑球

Steamed Spotted Garoupa Fillet and Bean Curd with Pumpkin Sauce

龍井黑糖茶燻王子鴿

Smoked Pigeon 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

原隻鮑魚燴飯

Stewed Rice with Whole Abalone

「玉」甜品拼盤

JADE Special Dessert Platter

每位\$888 per person

兩位起 Minimum 2 persons

 主廚推介 Chef's recommendation

 純素 Vegan

 素食 Vegetarian

 不含麩質 Gluten-free

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.

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、金腿牡丹蝦多士

Appetiser Trio

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

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



干邑生煎雞

Pan-fried Chicken Fillet with Cognac



米湯瑤柱銀杏浸菜苗

Poached Seasonal Vegetable with Conpoy and Ginkgo in Rice Broth



海鮮脆米炒飯

Fried Rice with Assorted Seafood, Shrimp Oil and Crispy Rice

「玉」甜品拼盤

JADE Special Dessert Platter

每位\$1,068 per person



主廚推介 Chef's recommendation



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素食 Vegetarian



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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
Appetiser Trio

Deep-fried Suckling Pig with Shrimp Paste and Sesame,
Pan-fried Hokkaido Scallop with Ginger Paste, Chilled 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

鮑汁荷葉飯
Steamed Rice with Shrimp, Conpoy and Mushroom in Abalone Sauce Wrapped with Lotus Leaf

「玉」甜品拼盤
JADE Special Dessert Platter

每位\$1,488 per person

每位另加\$2,088由蠔皇四頭鮑魚升級享用：
Additional \$2,088 per person to upgrade
from Braised 4-head Abalone with Oyster Sauce to:
蠔皇皇冠廿五頭吉品鮑魚
Braised 25-Head Yoshihama Abalone with Oyster Sauce

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 Japanese Sea Cucumber with Oyster Sauce

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精緻素菜宴 VEGETARIAN SET DINNER

「玉」三小碟

風味素鵝、蟲草花XO醬素蝦、柚子車厘茄

Appetiser Trio

Marinated Bean Curd Sheet,

Chilled Vegetarian Shrimp with Cordyceps Flower Vegetarian XO Sauce,

Chilled 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 Gold Flakes

梅菜菜芯伴炸羽衣甘藍

Poached Choy Sum and Preserved Vegetable with Crispy-fried Kale

養生五穀炒飯

Fried Five-grain Rice with Assorted Seasonal Vegetables

或 or

干燒珍菌菠菜麵

Sautéed Spinach Noodles with Shiitake Mushroom

「玉」甜品拼盤

JADE Special Dessert Platter

每位\$538 per person

兩位起 Minimum 2 persons

 主廚推介 Chef's recommendation

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 素食 Vegetarian

 不含麩質 Gluten-free

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四人晚宴 SET DINNER FOR 4 PERSONS

「玉」三小碟
化皮乳豬件、蜜汁餸叉燒、蔥油海蜆頭
Appetiser Trio
Roasted Suckling Pig, Barbecued Pork with Honey,
Jelly Fish with Ginger and Spring Onion Oil

艇家魚湯
Double-boiled Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop

清蒸東星斑
Steamed Spotted Garoupa

 龍崗脆皮雞
Deep-fried Crispy Chicken

八寶素齋
Braised Imperial Fungus with Assorted Vegetables

鮑汁荷葉飯
Steamed Rice with Shrimp,
Conpoy and Mushroom in Abalone Sauce Wrapped with Lotus Leaf

「玉」甜品拼盤
JADE Special Dessert Platter

每位\$800 per person
四位起 Minimum 4 persons

 主廚推介 Chef's recommendation

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 素食 Vegetarian

 不含麩質 Gluten-free

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JAD 玉