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

玫瑰桂花氣泡茶 Welcome Rose and Osmanthus Sparkling Tea

涼拌海蜇手撕雞躑⑩⑨

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

「玉」精緻三小碟

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 瀏◎◎ Stewed Rice with 8-head Whole Abalone and Mushroom

「玉」甜品拼盤 @ **》** @ **⑤** ⑥ ⑥ ()
|ADE 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 經 經 Megan

蒙 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

夢 祭 Spic

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**廖**⑩、肉骨茶小籠包**廖**、

梨香鹹水角 ⑧ ⑩ ⑩ ⑩

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 ⑧ ® 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 ⑧ ⑩ ⑤
Stewed Rice with Whole Abalone in Hot Pot

每位 \$408 per person 兩位起 Minimum 2 persons

主 主 所 注 Ener's recommendation Ø 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

分 Spicy

精緻素菜宴 VEGETARIAN SET MENU

「玉」三小碟

風味素鵝 ⑩ ⑧ 、蟲草花×O醬素蝦 ⑩ ⑤ 、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⑩變

Double-boiled Vegetarian Broth with Matsutake Mushroom, Bamboo Pith and Brassica

藕尖蘭度淮山炒素帶子⑩廖 Sautéed Vegetarian Scallop with Kale, Fresh Yam and Lotus Root

> 貴妃素東坡肉 ⑩ ⑧ Braised Vegetarian Pork Belly with Fresh Pea

> > 金箔燕液釀銀盞®變

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⑩變

Fried Five-grain Rice with Assorted Seasonal Vegetables

「玉」甜品拼盤 ® ® @ @ © || |ADE Dessert Platter

每位 \$538 per person

主 主廚推介 Chef's recommendation

戶 純素 Vegan

素食 Vegetarian 多 含 数 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 Shallfish

含大豆 Contains Soy 含蛋類 Contains Egg

夢 第 Spicy

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