







JAD 玉




福·宴 MENU

五福臨門拼盤  




Assorted Barbecued Meat Platter

琥珀甜蜜蝦球    

Sautéed Prawns with Snap Pea and Caramelised Walnut

百花炸釀蟹鉗   




Deep-fried Shrimp Paste with Crab Claw

瑤柱扒時蔬   

Braised Conpoy with Seasonal Vegetables

紅燒海皇燴燕窩  




Braised Bird's Nest Broth with Assorted Seafood

蠔皇八頭鮑魚扣鵝掌   




Braised 8-head Abalone and Goose Web with Oyster Sauce

清蒸老虎斑    

Steamed Tiger Garoupa with Spring Onion

南乳脆皮吊燒雞   

Roasted Crispy Chicken with Fermented Red Bean Curd Paste

鮑魚汁鮮菌炆伊麵   

Braised E-fu Noodles with Assorted Mushrooms in Abalone Sauce

雪蓮子桂圓燉銀耳 

Double-boiled Sweetened Soup with Snow Lotus Seed, Dried Longan and White Fungus

中式美點      或 賀壽蟠桃    

Chinese Petits Fours or Chinese Longevity Buns

每席 \$9,988 per table

供十位用 For 10 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.

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.

JAD 玉




祿·宴 MENU

鴻運乳豬全體   




Roasted Whole Suckling Pig

翡翠炒帶子蝦球   



Sautéed Scallop and Prawn with Vegetables

鮮蟹肉焗釀蟹蓋   


Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

多子瑤柱甫   

Braised Whole Conpoy with Garlic and Vegetables

濃湯花膠雞絲羹  

Braised Fish Maw Broth with Shredded Chicken

蠔皇六頭鮑魚扣花膠   





Braised 6-head Abalone and Fish Maw with Oyster Sauce

清蒸東星斑   


Steamed Spotted Garoupa with Spring Onion

黑糖龍井茶燻雞  

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

瑤柱蛋白海鮮炒飯    

Fried Rice with Egg White, Conpoy and Assorted Seafood

陳皮紅豆沙湯圓 

Glutinous Rice Dumpling in Sweetened Red Bean Soup with Mandarin Peel

中式美點     或 賀壽蟠桃    

Chinese Petits Fours or Chinese Longevity Buns

每席 \$15,888 per table

供十位用 For 10 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.

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.

JAD 玉




壽·宴 MENU

鴻運乳豬全體   




Roasted Whole Suckling Pig

彩芹炒刺參帶子   



Sautéed Scallops and Sea Cucumber with Celery and Bell Pepper

雪嶺紅梅映松露   




Seared Lobster on Egg White with Black Truffle Sauce

鮮蟹肉釀銀盞   





Braised Stuffed Winter Melon with Crab Meat

高湯火燻雞燉花膠  



Double-boiled Fish Maw Soup with Supreme Yunnan Ham and Chicken

卅二頭日本皇冠吉品鮑魚扣鵝掌   

Braised 32-head Yoshihama Abalone and Goose Web with Oyster Sauce

清蒸黃皮老虎斑    

Steamed Brown Marbled Garoupa with Spring Onion

脆皮炸子雞  

Deep-fried Crispy Chicken

上湯水餃麵    

Noodles with Shrimp Dumplings in Supreme Broth

冰花燉銀耳萬壽果 

Double-boiled Snow Fungus with Papaya

中式美點       或 賀壽蟠桃    

Chinese Petits Fours or Chinese Longevity Buns

每席 \$25,888 per table

供十位用 For 10 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.

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.

飲品套餐

BEVERAGE PACKAGES

酒店將於宴會3個月前落實並提供精選餐酒的資料

Wine selection will be confirmed three months prior to your wedding date

飲品套餐 (一)

PACKAGE A

每席港幣1,800元 (供十位用)

HK\$1,800 per table of 10 persons

- 3小時無限暢飲汽水、鮮橙汁、礦泉水及指定啤酒
Free-flowing soft drinks, fresh orange juice, mineral water and selected beer for 3 hours
- 每席只需另加港幣500元 (供十位用) 可延長享用以上指定飲品額外 1 小時
Additional hour at HK\$500 per table of 10 persons

飲品套餐 (二)

PACKAGE B

每席港幣2,600元 (供十位用)

HK\$2,600 per table of 10 persons

- 3小時無限暢飲精選紅白餐酒、汽水、鮮橙汁、礦泉水及指定啤酒
Free-flowing house red and white wines, soft drinks, fresh orange juice, mineral water and selected beer for 3 hours
- 每席只需另加港幣800元 (供十位用) 可延長享用以上指定飲品額外 1 小時
Additional hour at HK\$800 per table of 10 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.

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.