
「玉」延續新加坡富麗敦酒店同名中菜廳的餐飲概念，在延綿不絕的山海景致映襯下，為饕客送上琳瑯滿目的傳統粵式佳餚。餐廳的米芝蓮星級行政總廚賴正成師傅入行超過四十年，曾屢次勇奪由香港旅遊發展局主辦的「美食之最大賞」。賴師傅將以最優質和最新鮮的時令食材為饕客炮製一系列精緻佳餚，定能滿足您的口味。

餐廳以本地和世界各地的可持續環保海鮮入饌向獨特的香港仔漁村歷史文化致敬，同時為您和您尊貴的賓客打造難忘的用餐體驗。

Bringing the unique dining concept of Jade at The Fullerton Hotel Singapore to Hong Kong, Jade offers a journey of discovery on authentic Cantonese fare over panoramic views where the mountain meets the sea. Michelin-starred Executive Chef Lai Ching Shing, an industry veteran with over 40 years of experience and a frequent winner at the Best of the Best Culinary Awards organised by the Hong Kong Tourism Board, curates a range of heart-warming delicacies prepared with the finest and freshest seasonal ingredients that will surely tantalise all palates.

The restaurant also embraces the rich heritage of the quaint Aberdeen Fishing Village with the use of locally and regionally sourced sustainable seafood, creating delightful gastronomic journeys for you and your valued guests.

J A D 玉

特級茗茶

PREMIUM CHINESE TEA

普洱青茶
UNFERMENTED PUERH TEA

每位 Per person

2003年雲南7542普洱青茶餅
Vintage 2003 Yunnan 7542 Unfermented Puerh Tea Cake

\$250

2001年雲南普洱青茶餅
Vintage 2001 Yunnan Unfermented Puerh Tea Cake

\$150

2021年雲南普洱青茶餅
Vintage 2021 Yunnan Unfermented Puerh Tea Cake

\$100

2000年雲南正山青茶磚
Vintage 2000 Yunnan Zhang Shan Tea Brick

\$160

普洱熟茶
FERMENTED PUERH TEA

2001年雲南勐海7572普洱熟茶餅
Vintage 2001 Yunnan Menghai 7572 Fermented Puerh Tea Cake

\$188

遠年普洱熟茶餅
Aged Yunnan Fermented Puerh Tea Cake

\$50

大紅柑普洱 (五位起)
Fermented Puerh Tea in Aged Mandarin
(Minimum 5 persons)

\$100

小青柑
Fermented Puerh Tea in Young Mandarin

\$60

黑茶
DARK TEA

2003年孫義順六安
Vintage 2003 Sunyishun Liuan

\$388

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.

特級茗茶

PREMIUM CHINESE TEA

紅茶

BLACK TEA

每位 Per person

金駿眉

Golden Fine Brows

\$80

雲南滇紅

Yunnan Dianhong

\$60

烏龍茶

OOLONG TEA

東方美人

Oriental Beauty

\$150

高山炭焙烏龍

Taiwan Alpine Charcoal Roasted Oolong Tea

\$128

甘香烏龍

Oolong Tea with Licorice

\$68

濃香鐵觀音

Deep Roasted Iron Buddha

\$50

清香鐵觀音

Light Roasted Iron Buddha

\$45

綠茶

GREEN TEA

獅峰龍井

Shifeng Dragon Well

\$80

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.

特級茗茶

PREMIUM CHINESE TEA

白茶

WHITE TEA

每位 Per person

雲南月光白

Yunnan Moonlight White Tea

\$128

老白茶

Aged White Tea

\$70

白牡丹

White Peony

\$48

花茶

FLORAL TEA

甜蜜回憶茶

Sweet Memories

\$60

崑崙雪菊

Kunlun Snow Chrysanthemum

\$60

桐鄉胎菊

Tongxiang Baby Chrysanthemum

\$45

太極龍珠香片

Jasmine Pearl

\$45

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.

點心

DIM SUM

	燕窩腿茸灌湯餃 Steamed Seafood Dumpling in Soup with Bird's Nest and Minced Yunnan Ham	每位 Per person \$108
	原隻南非十二頭鮑魚燒賣（三件） Steamed Pork and Shrimp Dumplings Topped with Whole South African 12-head Abalone (3 pieces)	\$138
	高湯金魚餃（兩件） Diced Garoupa and Shrimp Dumplings in Supreme Broth (2 pieces)	\$78
	晶瑩鮮蝦餃（四件） Steamed Shrimp Dumplings (4 pieces)	\$90
🍵	紅菜頭帶子餃（三件） Steamed Scallop Dumplings with Shrimp and Beetroot (3 pieces)	\$90
🍵	晶瑩遼參餃（三件） Steamed Sea Cucumber Dumplings (3 pieces)	\$98
🍵	肉骨茶小籠包（四件） Bak Kut Teh Xiao Long Bao (4 pieces)	\$88
	蜜汁叉燒包（三件） Steamed Barbecued Pork Buns (3 pieces)	\$78
🌿	竹笙素菜餃（三件） Steamed Dumplings with Bamboo Pith and Assorted Mushrooms (3 pieces)	\$78
🌿	素菜包（三件） Steamed Vegetarian Buns (3 pieces)	\$78

 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.

點心

DIM SUM

玉	XO醬煎腸粉 Pan-fried Rice Roll with XO Sauce	\$88
	鮮蝦腸粉 Steamed Rice Roll with Shrimp	\$98
玉	蜜汁叉燒腸粉 Steamed Rice Roll with Barbecued Pork	\$98
🌿	蘿蔔絲響鈴腸粉 Steamed Rice Roll with Shredded Turnip and Crispy Fried Bean Curd Sheet	\$98
玉	鮑魚雞粒酥 Baked Abalone Puff with Diced Chicken	每隻 Per piece \$138
	黑椒和牛酥（三件） Deep-fried Wagyu Beef Puffs with Black Pepper (3 pieces)	\$128
	黃橋燒餅（三件） Baked Yunnan Ham and Spring Onion Puffs (3 pieces)	\$88
	香芋天鵝酥（三件） Deep-fried Taro Puffs (3 pieces)	\$88
	梨香咸水角（三件） Deep-fried Glutinous Rice Dumplings with Diced Pear, Assorted Meat and Dried Shrimp (3 pieces)	\$78

玉 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.

主廚推介

CHEF’S RECOMMENDATION

 鮮蟹肉焗釀蟹蓋 Baked Crab Shell Stuffed with Fresh Crab Meat and Onion	每位 Per person \$268
 法式焗釀響螺 Baked Sea Whelk Stuffed with Onion, White Mushroom, Chicken and Roasted Chicken Liver	每位 Per person \$168
 濃杏汁雞湯煎花膠 Pan-fried Fish Maw with Almond Cream and Chicken Broth	每位 Per person \$498
 雪嶺紅梅映松露 Seared Lobster on Egg White with Black Truffle Sauce	每位 Per person \$268
 花雕蛋白蒸鮮蟹鉗 Steamed Crab Claw with Egg White in Hua Diao Wine	每位 Per person \$498
 龍帶玉梨香 Crispy Scallop with Fresh Pear, Shrimp Paste and Yunnan Ham	每位 Per person \$88
 雞油花雕蒸大花蟹 Steamed Red Crab with Chicken Oil and Hua Diao Wine	時價 Market Price
 白翠紅玉藏珍地 Steamed Hong Kong Heritage Minced Pork with Foie Gras and Scallop in Hot Stone	\$208

餐前小食

APPETISERS

		露酒涼拌鮑魚 Chilled Fresh Abalone with Chinese Rose Wine	每隻 Per piece \$138
		紫薑皮蛋鴨肉 Century Egg and Pickled Ginger with Smoked Duck Breast	\$108
		七味脆豆腐 Crispy Bean Curd with Spicy Salt	\$98
		蔥油海蜇頭 Jelly Fish with Spring Onion Oil	\$118
		蜜汁燒脆鱔 Roasted Eel with Honey	\$238
		椒鹽九肚魚 Deep-fried Bombay Duck Fish with Spicy Salt	\$118
		金腿蝦多士 Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham	\$188
		百花乳豬件 Deep-fried Suckling Pig with Shrimp Paste and Sesame	\$268
		蒜泥白肉 Chilled Pork Roll with Garlic and Chilli Sauce	\$118
		脆皮素鵝 Deep-fried Bean Curd Roll Stuffed with Carrot, Black Fungus and Mushroom	\$118

 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.

明爐燒味

CHINESE BARBECUE

即烤片皮鴨 (需一日前預訂)		一食	兩食
一食：鴨身片皮		One-course	Two-course
二食：生菜片鴨崧 或 京蔥蒜片炒鴨粒		\$838	\$968
Roasted Peking Duck (Pre-order at least one day in advance)			
First course: Sliced Duck Skin			
Second course: Stir-fried Minced Duck with Lettuce or			
Stir-fried Diced Duck with Crispy Garlic Chips and Fried Leek			
化皮乳豬 (需一日前預訂)			半隻 Half
Roasted Suckling Pig (Pre-order at least one day in advance)			\$888
	蜜汁餡叉燒	\$238	
	Barbecued Pork with Honey		
	脆皮燒腩仔	\$188	
	Roasted Crispy Pork Belly		
掛爐黑鬃鵝		例 Regular	半隻 Half
Roasted Goose		\$198	\$398
	龍井黑糖茶燻雞		半隻 Half
	Smoked Chicken with Fragrant Tea Leaves and Soy Sauce		\$298
瓦罏玫瑰豉油雞			半隻 Half
Claypot Marinated Chicken			\$288
with Chinese Rose Wine and Soy Sauce			
	南乳脆皮吊燒雞		半隻 Half
	Roasted Crispy Chicken with Fermented Red Bean Curd Paste		\$288

 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.

湯、羹

SOUPS

玉		菜膽竹笙燉珍珠玉湯 Double-boiled Pearl Clam Soup with Bamboo Pith and Vegetable		每位 Per person \$268
		杏汁花膠燉蹄筋湯 Double-boiled Almond Soup with Fish Maw and Pork Tendon	例 Regular \$758	每位 Per person \$218
玉		艇家魚湯 Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop		每位 Per person \$248
玉		雪蓮子燉響螺湯 Double-boiled Sea Whelk Soup with Snow Lotus Seed		每位 Per person \$218
		濃湯花膠雞絲羹 Braised Fish Maw Soup with Shredded Chicken		每位 Per person \$218
		生拆蟹肉粟米羹 Sweet Corn and Crab Meat Soup		每位 Per person \$198
		花膠海皇酸辣羹 Hot and Sour Soup with Shredded Fish Maw and Assorted Seafood		每位 Per person \$198

 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.

海味

DRIED SEAFOOD

	蠔皇皇冠吉品鮑魚 Braised Yoshihama Abalone with Oyster Sauce	
十六頭 (需一日前預訂) 16-head (Pre-order at least one day in advance)		每位 Per person \$6,888
廿二頭 22-head		每位 Per person \$2,988
	蠔皇南非四頭鮑魚 Braised South African 4-head Abalone with Oyster Sauce	每位 Per person \$408
	蠔皇南非六頭鮑魚 Braised South African 6-head Abalone with Oyster Sauce	每位 Per person \$298
	蝦籽柚皮炆遼參 Braised Sea Cucumber with Shrimp Roe and Pomelo Rind	每位 Per person \$398
	蠔皇關東遼參鵝掌 Braised Sea Cucumber and Goose Web with Oyster Sauce	每位 Per person \$598
玉	濃杏汁雞湯煎花膠 Pan-fried Fish Maw with Almond Cream and Chicken Broth	每位 Per person \$498
	蠔皇花膠扣鵝掌 Braised Fish Maw and Goose Web with Oyster Sauce	每位 Per person \$538
🌿	桂花瑤柱炒花膠條 Sautéed Shredded Fish Maw with Conpoy and Egg	\$398

 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.

燕窩

BIRD'S NEST

紅燒官燕 每位 Per person \$688

Braised Superior Bird's Nest in Supreme Broth

玉 官燕釀竹笙卷 每位 Per person \$658

Braised Bamboo Pith Stuffed with Superior Bird's Nest

高湯蟹肉燴燕窩 每位 Per person \$398

Braised Bird's Nest Soup with Fresh Crab Meat

雞茸燴燕窩 每位 Per person \$238

Braised Bird's Nest Soup with Minced Chicken

冰花燉官燕 每位 Per person \$598

椰汁、杏汁、紅棗

Double-boiled Superior Bird's Nest Soup with Rock Sugar
Coconut Milk, Almond Cream, Red Date

玉 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.

生猛海上鮮

LIVE SEAFOOD

<p>新鮮魚類</p> <p>老虎斑、瓜子斑或東星斑</p> <p>Live Fish</p> <p>Tiger Garoupa, Melon Seed Garoupa or Spotted Garoupa</p>	<p>時價</p> <p>Market Price</p>
<p>本地龍蝦或澳洲龍蝦</p> <p>上湯焗、芝士牛油焗、蒜蓉蒸、</p> <p>蒜香辣椒炒或豉椒炒</p> <p>Local Lobster or Australian Lobster</p> <p>Baked with Superior Broth,</p> <p>Baked with Butter and Cheese,</p> <p>Steamed with Garlic,</p> <p>Wok-fried with Crispy Garlic and Chilli or</p> <p>Sautéed with Black Bean Sauce</p>	<p>時價</p> <p>Market Price</p>
<p>海中蝦或時令花竹蝦</p> <p>白灼、椒鹽、豉油皇焗或XO醬粉絲煲</p> <p>Fresh Prawn or Seasonal Kuruma Prawn</p> <p>Poached,</p> <p>Deep-fried with Spicy Salt,</p> <p>Baked with Soy Sauce or</p> <p>Simmered with Rice Vermicelli in XO Sauce</p>	<p>時價</p> <p>Market Price</p>
<p>花蟹</p> <p>薑蔥焗或花雕蒸</p> <p>Red Crab</p> <p>Baked with Ginger and Shallot or</p> <p>Steamed with Hua Diao Wine</p>	<p>時價</p> <p>Market Price</p>

 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.

海鮮

SEAFOOD

	百花炸釀蟹鉗	每隻 Per piece
	Crispy Crab Claw with Shrimp Paste	\$108
	鍋燒鮮菌斑球	\$538
	Wok-fried Garoupa Fillet with Mushroom in Hot Pot	
玉	黑松露芙蓉炒斑柳	\$538
	Wok-fried Garoupa Fillet with Black Truffle and Egg White	
玉	雙蔥炒南非鮮鮑片	\$368
	Stir-fried Sliced South African Abalone with Spring Onion and Leek	
玉	黑椒干邑香草龍蝦球	\$888
	Sautéed Lobster with Herb, Black Pepper and Cognac	
	XO醬鮮菌露筍炒帶子	\$368
	Sautéed Scallop with Asparagus and Wild Mushroom with XO Sauce	
	翡翠紅梅蝦球	\$338
	Sautéed Prawn with Crab Cream	
	青檸柚子脆蝦球	\$288
	Crispy Fried Prawn Coated with Pomelo and Lime Glaze	

玉 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.

肉類

MEAT



慢煮和牛面頰
Braised Wagyu Beef Cheek

\$398



大根牛肋骨
Braised Beef Rib with White Radish

\$328

草本燒汁燜鮮牛尾
Braised Oxtail with Gravy

\$238

大千花膠和牛條
Sautéed Shredded Wagyu Beef and Fish Maw
with Chilli and Spicy Sauce

\$498

蒜片黑椒爆炒澳洲M9和牛粒
Wok-fried Australian M9 Wagyu Beef
with Crispy Garlic Chips and Black Pepper

\$398



鮮果鳳梨咕嚕肉
Sweet and Sour Hong Kong Heritage Pork with Fresh Pineapple

\$208



醋香黑豚豬肉
Sautéed Hong Kong Heritage Pork with Vinegar Sauce

\$238



京烤醬燒骨
Roasted Hong Kong Heritage Pork Rib with Hawthorn Sauce

\$238



含太極豬 Contains Tai Chi Pork



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.

蔬菜

VEGETABLES

玉	竹笙琵琶豆腐	\$238
	Pan-seared Bean Curd with Bamboo Pith	
	鮮菌蝦籽紅燒豆腐	\$178
	Braised Bean Curd with Shrimp Roe and Mushroom	
	欖菜肉碎乾煸法邊豆	\$188
	Wok-fried French Bean with Minced Pork and Pickled Olive	
玉 玉	無花果炒爽菜	\$208
	Wok-fried Asparagus, Black Fungus, Fig, Snap Pea and Lotus Root	
玉 玉	米湯瑤柱銀杏浸菜苗	\$178
	Poached Seasonal Vegetable with Conpoy and Ginkgo in Rice Broth	
玉	八寶素齋	\$178
	Braised Imperial Fungus with Assorted Vegetables	
玉	鼎湖上素	\$238
	Sautéed Imperial Fungus with Bamboo Pith and Assorted Vegetables	
	杏汁百合杞子浸菜苗	\$178
	Poached Seasonal Vegetable with Lily Bulb and Goji Berry in Almond Soup	

玉 主廚推介 Chef's recommendation 玉 純素 Vegan 玉 素食 Vegetarian 玉 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.

飯、麵

RICE & NOODLES

 	健康五穀炒飯 Fried Five-grain Rice with Assorted Vegetables	例 Regular \$168	每位 Per person \$88
	瑤柱蛋白海鮮炒飯 Fried Rice with Egg White, Conpoy and Assorted Seafood	\$268	
 	鮑汁荷葉飯 Steamed Rice with Shrimp, Conpoy and Mushroom in Abalone Sauce Wrapped with Lotus Leaf	\$268	
	濃魚湯魚茸稻庭麵 Inaniwa Noodles in Fish Broth with Fish Purée	例 Regular \$268	每位 Per person \$88
	懷舊豉油皇炒麵 Fried Egg Noodles with Soy Sauce	\$168	
	韭黃銀芽肉絲炒麵 Fried Egg Noodles with Shredded Pork, Bean Sprouts and Chives	\$198	
	高湯原隻龍蝦燴伊麵 Braised E-fu Noodles with Whole Lobster in Supreme Broth	\$568	
	乾炒和牛河粉 Wok-fried Flat Rice Noodles with Sliced Wagyu Beef	\$288	
	掛爐黑鬚鵝湯瀨粉 Thick Rice Vermicelli Soup with Roasted Goose		每位 Per person \$128
	明蝦球煎脆米粉 Crispy Rice Vermicelli with Prawn	\$288	
	金瑤桂花蟹肉炒新竹米粉 Fried Hsinchu Rice Vermicelli with Conpoy, Crab Meat and Egg	\$268	

 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.

甜品

DESSERTS

	楊枝甘露 Chilled Mango Cream with Sago and Pomelo	每位 Per person \$68
	芒果布甸 Chilled Mango Pudding	每位 Per person \$68
	桃膠薑汁奶凍 Ginger Panna Cotta with Brown Sugar and Peach Resin	每位 Per person \$68
	蓮子杏仁茶 Sweetened Almond Cream with Lotus Seed	每位 Per person \$68
	雪蓮子柱圓燉銀耳 （凍熱皆可） Double-boiled Sweetened Snow Lotus Seed Soup with Longan white Fungus (Hot or Cold)	每位 Per person \$68
 	陳皮紅豆沙 Sweetened Red Bean Soup with Mandarin Peel	每位 Per person \$68
	西米栗蓉焗布甸 Baked Sago Pudding with Chestnut Paste	每位 Per person \$68
	阿膠棗皇糕 （三件） Steamed Chinese Layered Red Date and Ejiao Puddings (3 pieces)	\$88
	古法千層糕 （三件） Steamed Layer Cake with Salted Egg Yolk, Egg Custard and Coconut (3 pieces)	\$68
	蛋黃蟠桃 （四件） Longevity Buns with Lotus Seed Paste and Egg Yolk (4 pieces)	\$88
	燕窩酥皮蛋撻 （三件） Baked Egg Tarts with Bird's Nest (3 pieces)	\$88

 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.

甜品

DESSERTS

奶皇煎堆仔（三件） Deep-fried Sesame Balls Stuffed with Egg Custard (3 pieces)	\$68
鳳梨手袋酥（三件） Deep-fried Pineapple Puffs (3 pieces)	\$68

 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.