

JAD&



「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

水晶明蝦球伴菜苗 ⑧ ⑩ Sautéed Prawn in Chicken Broth with Spinach

龍井黑糖茶燻雞 ⑧ ⑤
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 ⑧ ⑧ ⑧ Stewed Rice with Whole Abalone in Hot Pot

「玉」甜品拼盤 **多 ② ⑤ ⑤ ⑤ O** JADE Dessert Platter

每位 \$908 per person

主 主 所 Ener's recommendation 經 純素 Vegan 素食 Vegetarian 含麩質 Contains Gluten/Wheat 含木本堅果或花生 Contains Tree Nuts/Peanut

含奶類產品 Contains Dairy Products 含魚類 Contains Fish 含貝類海鮮 Contains Shellfish

含大豆 Contains So 含蛋類 Contains Egg

夢 第 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.

養顏花膠宴 NOURISHING FISH MAW SET DINNER

「玉」三小碟

露酒涼拌鮑魚 ⑩ ⑥、蔥油海蜇頭 ⑥、金腿蝦多士 廖 @ ⑩ ① 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⑩ Braised Bird's Nest Soup with Fresh Crab Meat

濃杏汁雞湯煎花膠 變圇 Pan-fried Fish Maw with Almond Cream and Chicken Broth

菜膽黃炆雞 **®** Braised Chicken with Vegetable in Chicken Broth

濃魚湯魚茸浸菜苗 圏 ® Poached Seasonal Vegetable in Fish Broth with Fish Purée

> 「玉」甜品拼盤 瀏圖 🔊 🔘 JADE Dessert Platter

每位 \$1,188 per person

1 主廚推介

Chef's recommendation

※ 純素

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精緻素菜宴 VEGETARIAN SET MENU

「玉」三小碟

風味素鵝®®、蟲草花×O醬素蝦®®、柚子醋車厘茄®®
JADE 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 ⑨ ⑧

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

藕尖蘭度淮山炒素帶子 ⑩ ⑧

Sautéed Vegetarian Scallop with Kale, Fresh Yam and Lotus Root

貴妃素東坡肉 ⑨ ⑧

Braised Vegetarian Pork Belly with Fresh Pea

金箔燕液釀銀盞 ⑩ ⑧

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

Fried Five-grain Rice with Assorted Seasonal Vegetables

「玉」甜品拼盤 ® ® ® ® ® © JADE Dessert Platter

每位 \$538 per person

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 - Chef's recommendation
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