

# JAD 玉

## 福·宴 MENU

五福臨門拼盤  
Assorted Barbecued Meat Platter

琥珀甜蜜蝦球  
Sauteed Prawns with Sugar Pea and Caramelized Walnut

百花炸釀蟹鉗  
Deep-fried Shrimps 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 and Soy Sauce

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 mushroom in abalone Sauce

雪蓮子桂圓燉銀耳  
Double-boiled Sweetened Soup with Snow Lotus Seed, Dried Longan and White Fungus

巧手甜美點 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

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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.

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## 祿·宴 MENU

鴻運乳豬全體

Roasted Whole Suckling Pig

翡翠炒帶子蝦球

Sauteed Scallop and Prawn with Vegetable

焗釀鮮蟹蓋

Baked Crab Shell Stuffed with Crab Meat and Onion

多子瑤柱甫

Braised Whole Conpoy with Garlics 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 and Soy Sauce

黑糖龍井茶燻雞

Simmered 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

巧手甜美點

Chinese Petits Fours

每席\$15,888 per table

供十位用 For 10 persons

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## 壽·宴 MENU

鴻運乳豬全體

Roasted Whole Suckling Pig

彩芹炒刺參帶子

Sauteed Scallops and Sliced 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 Winter Melon Cup stuffed in Crab Meat

高湯火燴雞燉花膠

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 and Soy Sauce

龍崗脆皮雞

Deep-fried Crispy Chicken

高湯水餃麵

Noodle in Superior broth with Shrimps and Pork Dumpling

冰花燉銀耳萬壽果

Double-boiled Papaya and White Fungus with Rock Sugar

巧手甜美點 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

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