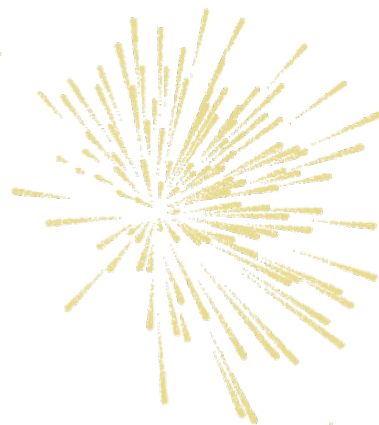


JAD 玉

New Year's Eve Starlight Menu



31 DECEMBER 2023 | 6.30 P.M. TO 10.30 P.M.

298 per person with free-flowing champagne, house pour red and white wine

238 per person with free-flowing juice, soft drinks, and Chinese tea

MENU A

星光拼盘

泰式炸生蚝 · 烧汁百花北海道带子 ·
葱油饼北京鸭

Starlight Platter

Thai-style Deep-fried Oyster,
Pan-fried Hokkaido Scallop stuffed with Shrimp
Paste in Chinese Barbeque Sauce,
Peking Duck, Spring Onion Pancake

原盅佛跳墙

Mini Buddha Jumps Over the Wall

火蒜爆鹿儿岛和牛粒野菇芦笋 · 炸土豆泥
Sautéed Diced Grade 4 Kagoshima Wagyu Beef with
Roasted Sliced Garlic, Asparagus, Wild Mushroom,
Deep-fried Mashed Potato

白切甘榜鸡黑鱼子酱松露炒饭
Poached Kampong Chicken with Caviar,
Truffle Fried Rice

菠萝椰雪花香槟冻 · 焗椰挞 ·
爆浆巧克力糯米糍
Piña Colada Coconut Ice
Oven-baked Coconut Tart
Lava Chocolate Glutinous Rice Cake

MENU B

星光拼盘

泰式炸生蚝 · 烧汁百花北海道带子 ·
葱油饼北京鸭

Starlight Platter

Thai-style Deep-fried Oyster,
Pan-fried Hokkaido Scallop stuffed with Shrimp Paste
in Chinese Barbeque Sauce,
Peking Duck, Spring Onion Pancake

浓汤白切土鸡云吞花胶
Boiled Kampong Chicken Wonton and
Fish Maw in Superior Broth

姜葱青芥末西澳龙虾芥兰
Stir-fried West Australian Lobster with Wasabi,
Ginger, Spring Onion, HK Kai Lan

红烧牛腩野菇柔香面
Simmered Egg Noodles with Braised Beef Brisket
and Wild Mushroom

菠萝椰雪花香槟冻 · 焗椰挞 ·
爆浆巧克力糯米糍
Piña Colada Coconut Ice
Oven-baked Coconut Tart
Lava Chocolate Glutinous Rice Cake

Prices are subject to service charge and prevailing government taxes. Menu is subject to change without prior notice.

