



午市點心套餐 DIM SUM SET LUNCH

「玉」點心拼盤

晶瑩鮮蝦餃、竹笙素菜餃、黃橋燒餅

JADE Special Dim Sum Platter

Steamed Shrimp Dumpling,

Steamed Dumpling with Bamboo Pith and Assorted Mushrooms,

Baked Yunnan Ham and Spring Onion Puff

紅燒竹笙海皇羹

Braised Assorted Seafood Soup with Bamboo Pith

醋香黑豚豬肉

Sautéed Hong Kong Heritage Pork with Vinegar Sauce

米湯瑤柱銀杏浸菜苗

Poached Seasonal Vegetable with Conpoy and Ginkgo in Rice Broth

鍋燒原隻鮑魚燴飯

Stewed Rice with Whole Abalone in Hot Pot

「玉」甜品拼盤

楊枝甘露、酥皮蛋撻、奶皇鳳梨芝麻棗

JADE Special Dessert Platter

Chilled Mango Cream with Sago and Pomelo,

Baked Egg Tart, Crispy Sesame Dumpling with Pineapple and Egg Custard

供兩位用 \$798 For 2 persons

 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.

商務午市套餐 EXECUTIVE SET LUNCH

精品三小碟

百花乳豬件、蜜汁餸叉燒、柚子醋車厘茄

Appetiser Trio

Deep-fried Suckling Pig with Shrimp Paste and Sesame,
Barbecued Pork with Honey,
Chilled Cherry Tomato with Pomelo Vinegar

濃湯花膠雞絲羹

Braised Fish Maw Soup with Shredded Chicken

水晶明蝦球配甜豆

Sautéed Prawn with Sugar Snap Pea

無花果炒爽菜

Wok-fried Asparagus, Black Fungus, Fig, Snap Pea and Lotus Root

懷舊豉油皇炒麵

Fried Egg Noodles with Soy Sauce

「玉」甜品拼盤

蓮子杏仁茶、阿膠棗皇糕、芒果糯米糍

JADE Special Dessert Platter

Sweetened Almond Cream with Lotus Seed,
Steamed Chinese Layered Red Date and Ejiao Pudding,
Glutinous Rice Dumpling with Fresh Mango and Cream

供兩位用 \$1,080 For 2 persons

 主廚推介 Chef's recommendation

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午市四人套餐 SET LUNCH FOR 4 PERSONS

露酒涼拌鮑魚

Chilled Fresh Abalone with Chinese Rose Wine

精品三小碟

金腿蝦多士、脆皮素鵝、手拍青瓜

Appetiser Trio

Deep-fried Shrimp Paste and Minced Yunnan Ham Toast,
Deep-fried Bean Curd Roll Stuffed with Carrot, Chilled Cucumber
with Black Fungus and Mushroom in Sesame Oil

雪蓮子燉螺頭湯

Double-boiled Sea Whelk Soup with Snow Lotus Seed

 紗窗鮮菌龍躉球

Steamed Sustainable Giant Garoupa Fillet Wrapped
with Rice Paper and Mushroom

杏汁百合杞子浸莧菜

Poached Spinach with Lily and Goji Berry in Almond Soup

乾炒和牛河粉

Wok-fried Flat Rice Noodles with Sliced Wagyu Beef

陳皮紅豆沙伴芒果糯米糍

Sweetened Red Bean Soup with Mandarin Peel,
Glutinous Rice Dumpling with Fresh Mango and Cream

供四位用\$2,580 For 4 persons

 主廚推介 Chef's recommendation

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 素食 Vegetarian

 不含麩質 Gluten-free

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午市六人套餐 SET LUNCH FOR 6 PERSONS

精選點心三款
Dim Sum Trio

杏汁花膠燉蹄筋湯
Double-boiled Almond Soup with Fish Maw and Pork Tendon

XO醬鮮菌炒帶子
Sautéed Scallop with Mushroom and XO Sauce

濃魚湯浸勝瓜
Poached Angled Loofah in Fish Broth

 蔥花欖菜肉鬆炒飯
Fried Rice with Spring Onion, Pickled Olive and Hong Kong Heritage Minced Pork

香芒布甸伴奶皇煎堆仔
Chilled Mango Pudding, Deep-fried Sesame Ball Stuffed with Egg Custard

供六位用\$2,580 For 6 persons

 含太極豬 Contains Tai Chi Pork

 主廚推介 Chef's recommendation

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 素食 Vegetarian

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午市八人套餐 SET LUNCH FOR 8 PERSONS

精選點心四款
Dim Sum Quartet

紅燒竹筍海皇羹
Braised Assorted Seafood Soup with Bamboo Pith

金腿蝦多士
Deep-fried Shrimp Paste and Minced Yunnan Ham Toast

龍井黑糖茶燻雞
Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

燕液鮮菌釀白玉
Steamed Winter Melon Cup and Bird's Nest Stuffed with Assorted Mushrooms

鍋燒鮑汁雞粒瑤柱燴飯
Stewed Rice with Conpoy, Diced Chicken and Abalone Sauce in Hot Pot

陳皮紅豆沙伴腰果鳳梨酥
Sweetened Red Bean Soup with Mandarin Peel,
Baked Cashew with Pineapple Pastry

供八位用\$3,280 For 8 persons

 主廚推介 Chef's recommendation

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 素食 Vegetarian

 不含麩質 Gluten-free

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