

JAD 玉

马

报平安

YEAR OF THE HORSE
MENU



套餐

SET MENUS



特别版玉马当先大捞生

Special Edition 'Winning Horse' Yu Sheng

喜气洋洋宴 JUBILANT

位上套餐 1
INDIVIDUALLY PLATED SET MENU 1
118 每位 per person

玉龙贺禧 青芥末虾球

王牌寓号 酱烧琵琶爱尔兰鸭

福满元宝 金蒜猪肉饺子

Wasabi Mayonnaise Crispy Prawn
Roasted Irish Pipa Duck
Poached Golden Garlic and Pork Dumpling

兴旺昌盛 鲜淮山海带干贝煲唐排

Six-Hour Boiled Spare Rib Soup,
Fresh Huai Shan, Kelp, Dried Scallop, Almond

金银有余 辛香黄椒酱炒鲈鱼

Wok-Fried Chilean Sea Bass Fillet, Fragrant Spice Yellow Pepper Sauce

满载而归 腊味香菇土鸡球鲍鱼蒸饭

Steamed Fragrant Rice, Abalone, Chinese Sausage,
Diced Kampong Chicken, Mushroom

珠圆玉润 杏仁茶枣茸汤圆

Warm Almond Cream with Red Date Paste Glutinous Rice Ball

生意兴隆宴 FLOURISH

位上套餐 2 INDIVIDUALLY PLATED SET MENU 2

138 每位 per person

金玉满屋 青葱川椒酱北海道带子

好彩头元宝 红烧松露十头鲍鱼

大地亨通 西班牙黑豚叉烧

Pan-Fried Hokkaido Scallop, Spring Onion Sichuan Pepper Sauce
Braised Ten-Head Abalone, Truffle Jus
Roasted Honey-Glazed Ibérico Pork

凤凰展鸿图 烧酒蟹黄燕窝羹

Braised Bird's Nest, Crab Meat, Crab Roe, Liquor,
Superior Broth

年年有余 金银蒜椒蒸红斑

Steamed Red Grouper Fillet, Duo Garlic Chilli Sauce

丰收年年 腊味炒糯米饭

Fragrant Wok-Fried Glutinous Rice, Chinese Sausages

金枝玉叶 杨枝金露，青柠玉冻伴炸玫瑰马蹄糕

Chilled Mango Cream with Lime Jelly
accompanied with
Deep-Fried Rose-Flavoured Water Chestnut Cake

富贵吉祥宴
PROSPER

位上套餐 3
INDIVIDUALLY PLATED SET MENU 3
168 每位 per person

玉龙贺禧 青芥末虾球

王牌寓号 酱烧琵琶爱尔兰鸭

福满元宝 金蒜猪肉饺子

Wasabi Mayonnaise Crispy Prawn
Roasted Irish Pipa Duck
Poached Golden Garlic and Pork Dumpling

宝鼎满华堂 原盅佛跳墙

Buddha Jumps Over the Wall

龙马精神 姜葱飞鱼籽马蹄炒西澳龙虾

Stir-Fried Australian Lobster with Water Chestnut, Tobiko,
Ginger, Spring Onion

富贵逼人 X.O. 酱带子炒萝卜糕

Wok-Fried Radish Cake with Scallop, Jade's Signature X.O. Chilli Sauce

金碧辉煌庆团圆 菠萝椰雪花伴芋泥年糕挞

Shaved Pineapple Coconut Ice accompanied with
Baked Yam Paste Nian Gao Tart

玉龙贺岁宴
WISHES COME TRUE

位上套餐 4
INDIVIDUALLY PLATED SET MENU 4
198 每位 per person

金马发财捞起 八喜捞金香槟冻熏鲑鱼鱼生

Gold Rush Smoked Salmon Yu Sheng with
Champagne Jelly, Shallot Oil, Kumquat Dressing

宝鼎满华堂 原盅佛跳墙

Buddha Jumps Over the Wall

连年有余 辛香黄椒酱蒸红斑

Steamed Red Grouper Fillet with Fragrant Spice Yellow Pepper Sauce

龙姿彩好 蒜香乳酪焖西澳龙虾

Simmered Australian Lobster with Cheese and Garlic

丰收年年 腊味炒糯米饭

Fragrant Wok-Fried Glutinous Rice with Chinese Sausages

马到功成庆团圆 杏仁茶枣茸汤圆伴炸玫瑰马蹄糕

Warm Almond Cream with Red Date Paste Glutinous Rice Ball
accompanied with
Deep-Fried Rose-Flavoured Water Chestnut Cake

马报平安宴 ABUNDANCE

位上套餐 5
INDIVIDUALLY PLATED SET MENU 5
218 每位 per person

金马发财捞起 八喜捞金香槟冻熏鲑鱼鱼生

Gold Rush Smoked Salmon Yu Sheng with
Champagne Jelly, Shallot Oil, Kumquat Dressing

八珍玉食 浓炖一品盅

鲍鱼, 花胶, 海参, 花菇, 干贝, 蹄筋, 绍菜, 芋头
Braised Abalone, Fish Maw, Sea Cucumber, Flower Mushrooms,
Dried Scallop, Pork Tendon, Chinese Cabbage, Yam

金龙贺新春 辛香黄椒酱炒西澳龙虾

Wok-Fried Australian Lobster with Fragrant Spice Yellow Pepper Sauce

足足有余 罗定豉汁酱蒸笋壳

Steamed Soon Hock Fillet with Luo Ting Fermented Black Bean Sauce

富贵逼人 X.O. 酱带子炒萝卜糕

Wok-Fried Radish Cake with Scallop, Jade's Signature X.O. Chilli Sauce

幸福满满庆团圆 龙皇杏仁茶燕窝伴芋泥年糕挞

Warm Cream of Almond with Bird's Nest
accompanied with
Baked Yam Paste Nian Gao Tart

金龙丰收宴 BOUNTIFUL HARVEST

位上套餐 6 INDIVIDUALLY PLATED SET MENU 6

268 每位 per person

金马发财捞起 八喜捞金香槟冻熏鲑鱼生

Gold Rush Smoked Salmon Yu Sheng with
Champagne Jelly, Shallot Oil, Kumquat Dressing

祥龙献宝 姜葱飞鱼籽马蹄炒西澳龙虾伴金蒜猪肉饺子

Stir-Fried Australian Lobster with Water Chestnut, Tobiko, Ginger, Spring Onion
served with Poached Golden Garlic and Pork Dumpling

富贵聚宝盆 珍馐龙趸盆菜

龙趸鱼件, 六头南非鲍鱼, 花胶, 海参, 干贝, 红烧原只猪蹄, 蚝豉,
花菇, 鸡球, 虎虾, 鲜腐竹, 芋头, 莲藕, 津白菜, 大蒜, 栗子, 蹄筋

PREMIUM BRAISED PEN CAI

Sliced Giant Grouper, South African Six-Head Whole Abalone, Fish Maw,
Sea Cucumber, Dried Scallops, Braised Whole Pork Knuckle, Dried Oysters,
Flower Mushrooms, Diced Chicken, Prawn, Fresh Bean Curd Stick,
Yam, Lotus Root, Chinese Cabbage, Leek, Chestnut, and Pork Tendon

黄金大丰收 黄金腊味砂煲饭伴 XO 酱

Claypot Rice, Preserved Meat, Jade Signature X.O. Chilli Sauce

春暖花开暖心窝 龙皇杏仁茶燕窝, 巧心麻糍

Hot Cream of Almond with Bird's Nest accompanied with
Crunchy Chocolate Muah Chee

吉祥如意
GOOD FORTUNE

位上素食套餐 1
INDIVIDUALLY PLATED VEGETARIAN SET MENU 1

98 每位 per person

松露素菜饺

茶米熏金笋卷

素北京鸭包

Steamed Vegetables Truffle Dumpling
Tea-Smoked Carrot Bean Curd Sheet Roll
Vegetarian Peking Duck Roll

鸿运酸辣汤

Spicy & Sour Vegetarian Soup

如意五色蔬炒素鲈鱼

Stir-Fried Five-Colour Vegetables, Vegetarian Cod

春风满面

Wok-Fried Wheat Noodles, Bean Sprouts, Mushroom, Superior Soya Sauce

辉煌菠萝椰雪花伴香芋年糕挞

Shaved Pineapple Coconut Ice accompanied with
Baked Yam Paste Nian Gao Tart

吉祥如意
GOOD FORTUNE

位上素食套餐 2
INDIVIDUALLY PLATED VEGETARIAN SET MENU 2

98 每位 per person

松露素菜饺

茶米熏金笋卷

素北京鸭包

Steamed Vegetables Truffle Dumpling
Tea-Smoked Carrot Bean Curd Sheet Roll
Vegetarian Peking Duck Roll

如意松茸菇竹笙杞子白玉汤

Double-Boiled Vegetable Consommé, Matsutake Mushroom,
Bamboo Pith, Winter Melon, Chinese Wolfberries

如意五色蔬炒素鲈鱼

Stir-Fried Five-Colour Vegetables, Vegetarian Cod

丰收五谷椒盐鲜菇糯米饭

Fragrant Wok-Fried Five-Grain Rice and Glutinous Rice,
Deep-Fried Salt & Pepper Fresh Mushroom

龙皇杏仁茶雪莲子伴炸玫瑰马蹄糕

Hot Cream of Almond accompanied with
Deep-Fried Rose-Flavoured Water Chestnut Cake

和气致祥
HARMONY

免麸质套餐
INDIVIDUALLY PLATED GLUTEN-FREE SET MENU

138 每位 per person

玉龙贺禧 青芥末虾球

平安入袋 XO 酱香煎带子

王牌寓号 梅酱烧鸭

Wasabi Mayonnaise Crispy Prawn
Pan-Seared Scallop, Jade's Signature X.O. Chilli Sauce
Roasted Duck, Plum Saue

凤凰展鸿图 红烩松露珊瑚燕窝羹

Braised Bird's Nest, Crab Meat, Crab Roe, Truffle Jus,
Superior Broth

年年有余 金银蒜椒蒸红斑

Steamed Red Grouper, Duo Garlic Chilli Sauce

满载而归 腊味香菇土鸡球鲍鱼蒸饭

Steamed Fragrant Rice, Abalone, Chinese Sausage,
Diced Kampong Chicken, Mushroom

珠圆玉润 杏仁茶枣茸汤圆

Warm Almond Cream with Red Date Paste Glutinous Rice Ball

REUNION DINNER AT THE COURTYARD

16 February 2025 | One seating: 6.30 p.m. to 10.00 p.m.

228 每位 per person | 玉马当先 • 2026年1月15日前预订可享10%折扣
EARLY BIRD • 10 percent off bookings made by 15 January 2026

位上套餐 INDIVIDUALLY PLATED SET MENU

金马发财捞起 八喜捞金香槟冻熏鲑鱼鱼生

Gold Rush Smoked Salmon Yu Sheng with Champagne Jelly, Shallot Oil, Kumquat Dressing

玉龙贺禧 青芥末虾球

王牌寓号 酱烧琵琶爱尔兰鸭

福满元宝 金蒜猪肉饺子

Wasabi Mayonnaise Crispy Prawn • Roasted Irish Pipa Duck
Poached Golden Garlic and Pork Dumpling

八珍玉食 浓炖一品盅

鲍鱼, 花胶, 海参, 花菇, 干贝, 蹄筋, 绍菜, 芋头

Braised Abalone, Fish Maw, Sea Cucumber, Flower Mushrooms,
Dried Scallop, Pork Tendon, Chinese Cabbage, Yam

连年有余 辛香黄椒酱蒸红斑

Steamed Red Grouper Fillet with Fragrant Spice Yellow Pepper Sauce

祥龙献福 豉油皇煎大虾

Sautéed King Prawn with Superior Soya Sauce

风调雨顺 松露皇冠伊府面

Simmered Ee-fu Noodles with Crab Meat and Crab Roe in Truffle Jus

幸福满满庆团圆 龙皇杏仁茶燕窝伴芋泥年糕挞

Warm Cream of Almond with Bird's Nest accompanied with
Baked Yam Paste Nian Gao Tart

单点
À LA CARTE



前菜 APPETISER

金马发财捞起

八喜捞金香槟冻熏鲑鱼鱼生

Gold Rush Smoked Salmon Yu Sheng with
Champagne Jelly, Shallot Oil, Kumquat Dressing _____

Small 78 (2-4 persons)

Medium 128 (5-7 persons)

Large 168 (8-10 persons)

特别版玉马当先大捞生

Special Edition 'Winning Horse' Yu Sheng _____ 888 per platter (pre-order 3 days in advance)

加上 Add-on

龙虾 Sliced Lobster _____ 88 per plate

鲍鱼 Sliced Abalone _____ 68 per plate

金枪鱼 Sliced Tuna _____ 48 per plate

熏鲑鱼 Smoked Salmon _____ 48 per plate

喜气洋洋

Trio of Appetisers (1)

玉龙贺禧 青芥末虾球

王牌寓号 酱烧琵琶爱尔兰鸭

福满元宝 金蒜猪肉饺子

Wasabi Mayonnaise Crispy Prawn

Roasted Irish Pipa Duck

Poached Golden Garlic & Pork Dumpling _____ 20 per person

生意兴隆

Trio of Appetisers (2)

金玉满屋 青葱川椒酱北海道带子

好彩头元宝 红烧松露十头鲍鱼

大地亨通 西班牙黑豚叉烧

Pan-Fried Hokkaido Scallop in Spring Onion Sichuan Pepper Sauce

Braised Ten-Head Abalone, Truffle Jus

Roasted Honey-Glazed Ibérico Pork _____ 33 per person

前菜
APPETISER

贺岁金猪 脆皮大红乳猪

Crispy Roasted Suckling Piglet _____ 440 (whole, pre-order 2 days in advance)

凤凰报喜 北京片皮鸭

Roasted Peking Duck, Pancakes, Condiments _____ 98 (half) | 158 (whole)

王牌寓号 酱烧琵琶爱尔兰鸭

Roasted Irish Pipa Duck _____ 58 (half) | 108 (whole)

大地亨通 西班牙黑豚叉烧

Roasted Honey-Glazed Ibérico Pork _____ 52 per portion

玉龙贺禧 青芥末虾球

Wasabi Mayonnaise Crispy Prawn _____ 18 (2 pieces) | 42 (6 pieces)

福满元宝 金蒜猪肉饺子

Poached Golden Garlic and Pork Dumpling _____ 16 (2 pieces) | 42 (8 pieces)

汤 / 羹
SOUP

宝鼎满华堂 原盅佛跳墙

Buddha Jumps Over the Wall _____ 98 per person

八珍玉食 浓炖一品盅

鲍鱼, 花胶, 海参, 花菇, 干贝, 蹄筋, 绍菜, 芋头

Braised Abalone, Fish Maw, Sea Cucumber, Flower Mushrooms, Dried Scallop,
Pork Tendon, Chinese Cabbage, Yam _____ 98 per person

凤凰展鸿图 烧酒蟹黄燕窝羹

Braised Bird's Nest with Crab Meat, Crab Roe and Liquor
in Superior Broth _____ 52 per person

兴旺昌盛 鲜淮山海带干贝煲唐排

Six-Hour Boiled Spare Rib Soup with Fresh Huai Shan, Kelp,
Dried Scallop, Almond _____ 20 per person

蒸蒸日上 松茸菇竹笙杞子白玉汤

Double-Boiled Vegetable Consommé, Matsutake Mushroom,
Bamboo Pith, Winter Melon, Chinese Wolfberries _____ 20 per person

主菜 / 海味
MAIN COURSE / SEAFOOD

富贵聚宝盆

PREMIUM BRAISED PEN CAI

珍饈龙趸盆菜

龙趸鱼件, 六头南非鲍鱼, 花胶, 海参, 干贝, 红烧原只猪蹄, 蚝豉,
花菇, 鸡球, 虎虾, 鲜腐竹, 芋头, 莲藕, 津白菜, 大蒜, 栗子, 蹄筋

Sliced Giant Grouper, South African Six-Head Whole Abalone, Fish Maw,
Sea Cucumber, Dried Scallops, Braised Whole Pork Knuckle, Dried Oysters, 118 per person
Flower Mushrooms, Diced Chicken, Prawn, Fresh Bean Curd Stick, Minimum 5 persons
Yam, Lotus Root, Chinese Cabbage, Leek, Chestnut, Pork Tendon _____ Pre-order 1 day in advance

年年有余 士多啤梨酸甜牡丹鲈鱼

Deep-Fried Peony Chilean Sea Bass, 230 per fish
Sweet & Sour Strawberry Sauce _____ (800 g, 5-7 persons)

足足有余 砂锅龙趸球

Braised Giant Grouper Fillet in Claypot _____ 98 per portion (3-5 persons)

鸿运金元宝 红烧原只六头南非鲍鱼海参香菇

Braised Whole Six-Head South African Abalone, Sea Cucumber,
Mushroom, Oyster Sauce _____ 78 per person

主菜 / 海味
MAIN COURSE / SEAFOOD

龙姿彩好 蒜香乳酪焗西澳龙虾

Simmered Australian Lobster with Cheese, Garlic _____ 78 per portion

龙马精神 姜葱飞鱼籽马蹄炒西澳龙虾

Stir-Fried Australian Lobster with Water Chestnut, Tobiko,
Ginger, Spring Onion _____ 78 per portion

小龙献福 松露滑蛋虾仁鲑鱼子

Stir-Fried Prawn, Truffled Silken Egg, Ikura _____ 50 per person

连年有余 青葱川椒酱蒸笋壳

Steamed Soon Hock Fillet, Spring Onion Sichuan Pepper Sauce _____ 36 per person

好事成双 红烧蚝豉双菇生菜

Braised Dried Oyster, Bai Ling Mushroom, Shiitake Mushroom,
Iceberg Lettuce, Oyster Sauce _____ 20 per person | 44 per portion

主菜 / 肉类
MAIN COURSE / MEAT

气势旺盛 砂锅牛筋腩

Braised Beef Brisket, Tendon, Zhu Hou Sauce in Claypot _____ 98 per portion (3-5 persons)

楼股齐起 头抽迷迭香和牛

Sautéed Kagoshima Wagyu Beef, Rosemary, 1st Grade Soya Sauce _____ 48 per person

功高得利 高汤灼和牛片

Poached Sliced Kagoshima Wagyu Beef, Superior Stock _____ 48 per person

福星高照 古法香芋扣肉配元宝馒头

Braised Pork Belly, Yam in Traditional Style
Served with House-Made Mantou _____ 78 per portion (3-5 persons)

洪福齐天 “红” 咕嚕肉

“Red” Sweet & Sour Pork _____ 20 per person | 50 per portion

凤来旺财 唐人街辣子鸡球伴鑫鑫黄梨

Chinatown Spicy Diced Chicken, Caramelised Pineapple _____ 20 per person | 50 per portion

凤凰报喜 贵妃鸡

Slow-Cooked Chicken, Minced Ginger Sauce _____ 42 (half) | 80 (whole)

豆腐、蔬菜、饭、面
BEAN CURD, VEGETABLES, RICE, NOODLES

百万平安 香煎乾坤豆腐

Pan-Fried Pipa Tofu Stuffed with Salted Egg Yolk _____ 20 per person | 48 per portion

万事如意 清炒五彩时蔬

Stir-Fried Five-Colour Vegetables _____ 18 per person | 42 per portion

春回大地 清炒时蔬

Stir-Fried Seasonal Vegetables _____ 18 per person | 42 per portion

黄金大丰收 黄金腊味砂煲饭

Claypot Rice with Preserved Meat _____ 88 per portion (4 persons)

古龙贺岁 古早味西澳龙虾焖面

Traditional Vermicelli, Sautéed Australian Lobster, Cheese, Ginger, Spring Onion _____ 78 per person

丰收年年 金钱袋腊味炒糯米饭

Fragrant Wok-Fried Glutinous Rice, Chinese Sausages Wrapped in Egg Skin _____ 18 per person | 42 per portion

满载而归 姜茸土鸡球蒸饭

Steamed Fragrant Rice, Diced Kampong Chicken, Minced Ginger Sauce _____ 18 per person | 42 per portion

富贵逼人 X.O. 酱带子炒萝卜糕

Wok-Fried Radish Cake, Scallop, Jade Signature X.O. Chilli Sauce _ 18 per person | 42 per portion

风调雨顺 浦鱼干烧伊府面

Simmered Ee-Fu Noodles, Mushroom, Dried Sole _____ 18 per person | 42 per portion

甜品
DESSERT

幸福暖心窝 龙皇杏仁茶燕窝

Warm Almond Cream, Bird's Nest _____ 42 per person

珠圆玉润 杏仁茶枣茸汤圆

Warm Almond Cream, Red Date Paste Glutinous Rice Ball _____ 20 per person

金枝玉叶 杨枝金露，青柠玉冻

Chilled Mango Cream, Lime Jelly _____ 18 per person

金碧辉煌 菠萝椰雪花

Pineapple Coconut Shaved Ice _____ 18 per person

富贵情人 玫瑰马蹄糕

Rose-Flavoured Water Chestnut Cake _____ 8 (2 pieces)

好年圆 芋泥年糕挞

Baked Yam Paste Nian Gao Tart _____ 8 (2 pieces)

好旺来 黄梨栗子年糕挞

Baked Pineapple Chestnut Nian Gao Tart _____ 8 (2 pieces)