

冬日節慶盛宴 WINTER FESTIVE CELEBRATION FEAST

由2024年12月20日起至2025年1月1日供應
Start from 20 December 2024 until 1 January 2025

「玉」三小碟

醋香木耳海蜇頭  、露酒涼拌鮑魚  、金腿牡丹蝦多士    

JADE Appetiser Trio

Jelly Fish and Black Fungus with Vinegar, Chilled Fresh Abalone with Chinese Rose Wine,
Deep-fried Toast with Botan Shrimp and Minced Yunnan

「玉」饌花膠鮮魚湯

Double-boiled Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop

蠔皇扣花膠伴柚皮

Braised Fish Maw and Pomelo Rind with Oyster Sauce

慢煮和牛面頰 或 龍井黑糖茶燻雞

Braised Wagyu Beef Cheek

or

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

杏汁百合杞子浸豆苗

Poached Green Bean Sprouts with Lily Bulb and Goji Berry in Almond Soup

脆皮乳豬鍋粿糯米飯

Glutinous Rice with Preserved Meats wrapped with Crispy Suckling Pig

早鳥優惠價每位 **\$1,188** Early bird special offer per person

(原價每位 \$1,588 Original price per person)

兩位起 Minimum 2 persons

奉送「玉」冬日節慶甜品拼盤一客

Complimentary JADE Winter Festival Dessert Platter per person

每位另加 \$288 可享侍酒師特選餐酒三杯

Additional \$288 per person to enjoy a selection of 3 expertly paired wines chosen by our Sommelier

於2024年12月20日或之前預訂可享早鳥優惠

Book on or before 20 December 2024 to enjoy the early bird special offer



主廚推介
Chef's recommendation



純素
Vegan



素食
Vegetarian



含麩質
Contains Gluten/Wheat



含木本堅果或花生
Contains Tree Nuts/Peanuts



含奶類產品
Contains Dairy Products



含魚類
Contains Fish



含貝類海鮮
Contains Shellfish



含大豆
Contains Soy



含蛋類
Contains Egg



辣
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.

此菜單不可與其他推廣優惠及折扣同時使用。

This menu cannot be used in conjunction with any other promotional offers or discounts.

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.