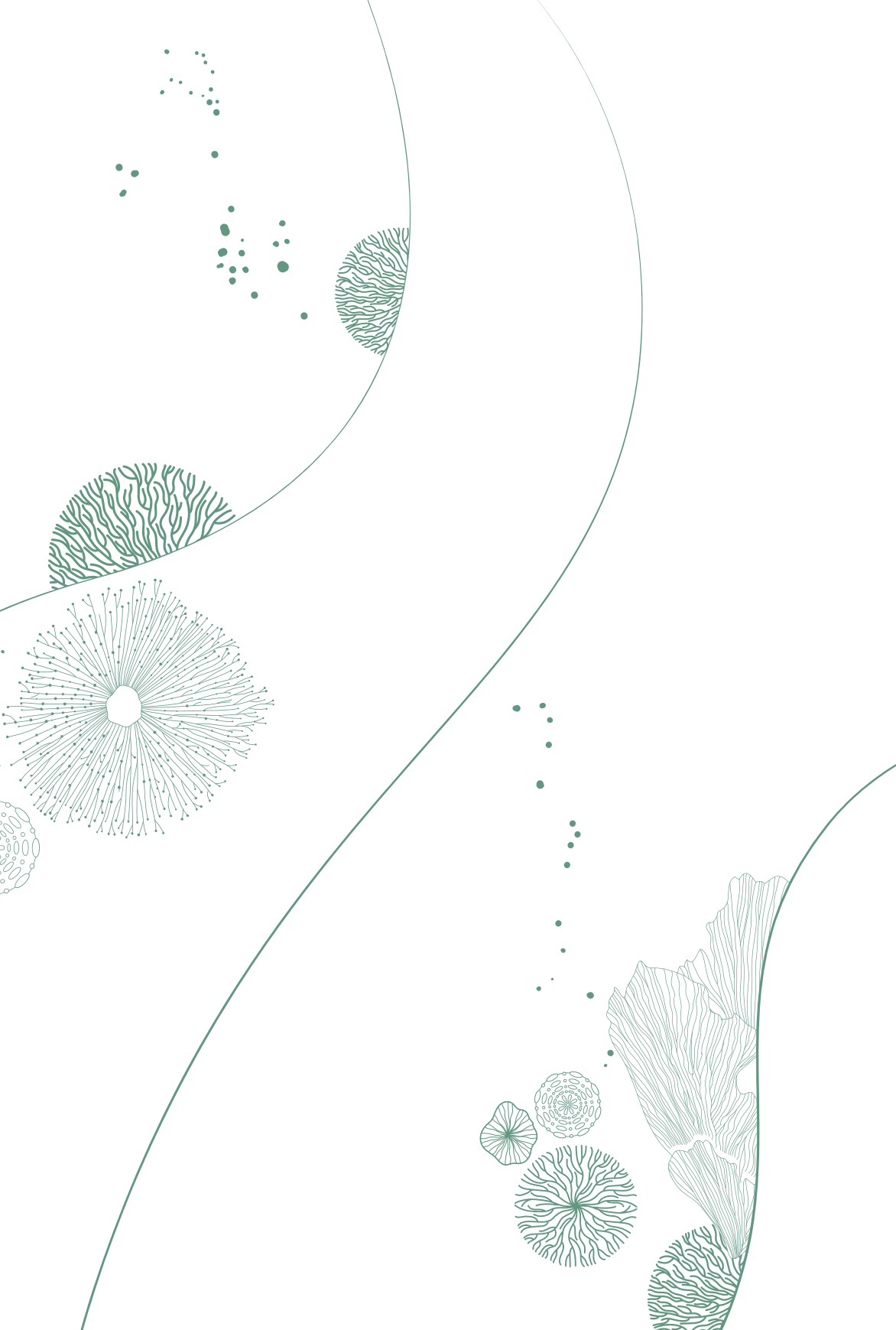




JAD 玉



午市點心套餐 DIM SUM SET LUNCH

「玉」點心拼盤

紅菜頭帶子餃、肉骨茶小籠包、香芋天鵝酥

Jade Dim Sum Platter

Steamed Scallop Dumpling with Shrimp and Beetroot,
Bak Kut Teh Xiao Long Bao, Deep-fried Taro Puff

紅燒竹筍海皇羹

Braised Assorted Seafood Soup with Bamboo Pith

青檸柚子脆蝦球

Crispy Fried Prawn Coated with Pomelo and Lime Glaze

杏汁百合杞子浸菜苗

Poached Seasonal Vegetable

with Lily Bulb and Goji Berry in Almond Soup

鍋燒原隻鮑魚燴絲苗

Stewed Rice with Whole Abalone in Hot Pot

「玉」甜品拼盤

桃膠薑汁奶凍、酥皮蛋撻、奶皇煎堆仔

Jade Dessert Platter

Ginger Panna Cotta with Brown Sugar and Peach Resin,
Baked Egg Tart, Deep-fried Sesame Ball Stuffed with Egg Custard

每位 \$408 per person

兩位起 Minimum 2 persons

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

龍帶玉梨香伴柚子醋車厘茄
Crispy Scallop with Fresh Pear, Shrimp Paste and Yunnan Ham,
Cherry Tomato with Pomelo Vinegar

雪蓮子燉響螺湯
Double-boiled Sea Whelk Soup with Snow Lotus Seed

水晶明蝦球伴菜苗
Sautéed Prawn in Chicken Broth with Spinach

無花果炒爽菜
Wok-fried Asparagus, Black Fungus, Fig, Snap Pea and Lotus Root

花膠海參絲炆粗麵
Stewed Thick Egg Noodles
with Shredded Sea Cucumber and Fish Maw

「玉」甜品拼盤
蓮子杏仁茶、阿膠棗皇糕、奶皇煎堆仔
Jade Dessert Platter
Sweetened Almond Cream with Lotus Seed,
Steamed Chinese Layered Red Date and Ejiao Pudding,
Deep-fried Sesame Ball Stuffed with Egg Custard

每位 \$568 per person
兩位起 Minimum 2 persons

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午市四人套餐 SET LUNCH FOR 4 PERSONS

精品三小碟

鮑魚雞粒酥、金腿蝦多士、肉骨茶小籠包

Appetiser Trio

Baked Abalone Puff with Diced Chicken,
Deep-fried Shrimp Paste and Minced Yunnan Ham Toast,
Bak Kut Teh Xiao Long Bao

濃湯花膠雞絲羹

Braised Fish Maw Soup with Shredded Chicken

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

鮑汁荷葉飯

Steamed Rice with Shrimp, Conpoy,
Mushroom in Abalone Sauce Wrapped with Lotus Leaf

陳皮紅豆沙伴阿膠棗皇糕

Sweetened Red Bean Soup with Mandarin Peel,
Steamed Chinese Layered Red Date and Ejiao Pudding

供四位用 \$2,580 For 4 persons

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午市六人套餐 SET LUNCH FOR 6 PERSONS

「玉」點心拼盤

晶瑩鮮蝦餃、竹笙素菜餃、黃橋燒餅

Jade Dim Sum Platter

Steamed Shrimp Dumpling,

Steamed Dumpling with Bamboo Pith and Assorted Mushrooms,

Baked Yunnan Ham and Spring Onion Puff

杏汁花膠燉蹄筋湯

Double-boiled Almond Soup with Fish Maw and Pork Tendon

翡翠紅梅蝦球

Sautéed Prawn with Crab Cream

濃魚湯魚茸浸菜苗

Poached Spinach in Fish Broth with Fish Purée

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

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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.

午市八人套餐
SET LUNCH FOR 8 PERSONS

「玉」點心拼盤

肉骨茶小籠包、晶瑩遼參餃、
梨香咸水角、香芋天鵝酥

Jade Dim Sum Platter

Bak Kut Teh Xiao Long Bao,

Steamed Sea Cucumber Dumpling,

Deep-fried Glutinous Rice Dumpling with Diced Pear,

Assorted Meat and Dried Shrimp,

Deep-fried Taro Puff

紅燒竹筍海皇羹

Braised Assorted Seafood Soup with Bamboo Pith

花雕蛋白蒸蝦球

Steamed Prawn with Egg White in Hua Diao Wine

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

瑤柱蛋白海鮮炒飯

Fried Rice with Egg White, Conpoy and Assorted Seafood

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

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。

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精緻素菜宴

VEGETARIAN SET MENU

「玉」三小碟

風味素鵝、蟲草花XO醬素蝦、柚子醋車厘茄

Appetiser Trio

Marinated Bean Curd Sheet,

Chilled Vegetarian Shrimp with Cordyceps Flower and Vegetarian XO Sauce,

Cherry Tomato with Pomelo Vinegar

菜膽竹笙燉松茸

Double-boiled Vegetarian Broth

with Matsutake Mushroom, Bamboo Pith and Brassica

藕尖蘭度淮山炒素帶子

Sautéed Vegetarian Scallop with Kale, Fresh Yam and Lotus Root

貴妃素東坡肉

Braised Vegetarian Pork Belly with Fresh Pea

金箔燕液釀銀盞

Braised Radish Stuffed with Assorted Mushrooms and Bird's Nest

Topped with Golden Flakes

梅菜菜心伴炸羽衣甘藍

Poached Choy Sum and Preserved Vegetable with Crispy Kale

健康五穀炒飯

Fried Five-grain Rice with Assorted Seasonal Vegetables

「玉」甜品拼盤

Jade Dessert Platter

每位 \$538 per person

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以上價錢以港幣計算，並另收加一服務費。

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