# 「玉」品味晚宴 JADE SIGNATURE DINNER TASTING MENU

鮮蟹肉焗釀蟹蓋變圖⑩

Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

濃湯花膠雞絲羹變◎ Braised Fish Maw Soup with Shredded Chicken

羊肚菌雞頭米煨蝦球®® Stewed Prawn with Morel Mushroom and Foxnut

龍井黑糖茶燻雞 ⑧ ⑤
Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

鮮菌釀番茄伴羽衣甘藍 ®
Braised Tomato Stuffed with Assorted Mushrooms and Crispy Kale

鍋燒原隻鮑魚燴絲苗 圏 🤊 🔊 Stewed Rice with Whole Abalone in Hot Pot

「玉」甜品拼盤 ② ⑥ ⑥ IADE Dessert Platter

每位 \$908 per person

主廚推介 Chef's recommendation Ø 純素 Vegan 素食 Vegetarian 含麩質 Contains Gluten/Wheat 含木本堅果或花生 Contains Tree Nuts/Peanuts

Contains Dairy Products

含魚類 Contains Fish 含貝類海鮮 Contains Shellfish 含大豆 Contains So 含蛋類 Contains Egg 夢 第 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.

## 養顏花膠宴 NOURISHING FISH MAW SET DINNER

#### 「玉」三小碟

露酒涼拌鮑魚®、蔥油海蜇頭®、金腿蝦多士®®®© JADE Appetiser Trio

Chilled Fresh Abalone with Chinese Rose Wine, Jelly Fish with Spring Onion Oil, Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham

高湯蟹肉燴燕窩 ⑩ Braised Bird's Nest Soup with Fresh Crab Meat

雞頭米藜麥煎花膠 ⑧ ៉ ് Pan-fried Fish Maw with Foxnut and Quinoa

金華玉樹雞 ® Braised Chicken with Chinese Ham and Mushroom

魚湯杞子鮮淮山浸菜苗 變廠 Poached Seasonal Vegetables with Chinese Yam and Goji in Fish Broth

海鮮脆米炒絲苗 **廖 @ @ ® ®** Fried Rice with Assorted Seafood, Shrimp Oil and Crispy Rice

「玉」甜品拼盤 ⑧ 📾 🔊 🔘 JADE Dessert Platter

每位 \$1,188 per person

ま 主 前推介

Chef's recommendation

Ø 純素

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 So 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。

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## 精緻素菜宴 VEGETARIAN SET MENU

#### 「玉」三小碟

風味素鵝 ⑩ ⑧ 、蟲草花×O醬素蝦 ⑩ ⑤ 、柚子醋車厘茄 Ø Appetiser Trio

Marinated Bean Curd Sheet,

Chilled Vegetarian Shrimp with Cordyceps Flower and Vegetarian XO Sauce, Cherry Tomato with Pomelo Vinegar

### 菜膽竹竿燉松茸⑩變

Double-boiled Vegetarian Broth with Matsutake Mushroom, Bamboo Pith and Brassica

藕尖蘭度淮山炒素帶子⑩❷ 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⑩慶

Braised Radish Stuffed with Assorted Mushrooms and Bird's Nest Topped with Golden Flakes

梅菜菜心伴炸羽衣甘藍 @ 廖 Poached Choy Sum and Preserved Vegetable with Crispy Kale

健康五穀炒飯⑩變

Fried Five-grain Rice with Assorted Seasonal Vegetables

「玉」甜品拼盤 ® **多 ② ⑤ ⑥ ⑤ ⑤ ⑤** 

每位 \$538 per person

主 主 所 注 Ehef's recommendation Ø 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

隸 Spicy