

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

Braised Bird's Nest Soup with Fresh Crab Meat

濃杏汁雞湯煎花膠

Pan-fried Fish Maw with Almond Cream and Chicken Broth

金華玉樹雞

Braised Chicken with Chinese Ham and Mushroom

魚湯杞子鮮淮山浸菜苗

Poached Seasonal Vegetables with Chinese Yam and Goji in Fish Broth

海鮮脆米炒絲苗

Fried Rice with Assorted Seafood, Shrimp Oil and Crispy Rice

「玉」甜品拼盤

JADE Dessert Platter

每位 \$1,188 per person

 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.

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.