

秋日美饌盛宴 AUTUMN FEAST MENU

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

蟹肉冬茸燴燕窩
Braised Bird's Nest Soup with Crab Meat and Winter Melon

蝦籽柚皮扣關東遼參
Braised Japanese Sea Cucumber and Pomelo Rind with Shrimp Roe in Oyster Sauce

柚子豉油蒸星斑球
Steamed Spotted Garoupa Fillet with Pomelo Soy Sauce

濃湯浸絲瓜浸鮮蝦仁
Poached Fresh Shrimps with Luffa and Mushroom in Supreme Broth

肉骨茶小籠包
Bak Kut Teh Xiao Long Bao

川貝燉原個津梨
Double-boiled Whole Pear with Fritillary Bulb in Rock Sugar

「玉」秋日美點
Jade Petit Fours

每位\$1,180 per person
二位起 Order for 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.