



JAD 玉

「玉」品味晚宴
SIGNATURE DINNER TASTING MENU

鮮蟹肉焗釀蟹蓋
Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

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

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

龍井黑糖茶燻雞
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
Stewed Rice with Whole Abalone in Hot Pot

「玉」甜品拼盤
Jade Dessert Platter

每位 \$908 per person

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.

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、金腿牡丹蝦多士

Appetiser Trio

Chilled Fresh Abalone with Chinese Rose Wine,

Jelly Fish with Spring Onion Oil,

Deep-fried Botan Shrimp and Minced Yunnan Ham Toast

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

菜膽黃炆雞

Braised Chicken with Vegetable in Chicken Broth

濃魚湯魚茸浸菜苗

Poached Seasonal Vegetable in Fish Broth with Fish Purée

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 \$1,088 per person

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.

嗜味鮑魚宴 ABALONE SET MENU

「玉」三小碟

百花乳豬件、薑蓉香煎北海道帶子、柚子醋車厘茄

Appetiser Trio

Deep-fried Suckling Pig with Shrimp Paste and Sesame,

Pan-fried Hokkaido Scallop with Ginger Paste,

Cherry Tomato with Pomelo Vinegar

石斛洋蔘燉鮮角螺湯

Double-boiled Sea Whelk Soup with Dendrobium and Ginseng

秘製豆腐濃湯蒸鮮蟹鉗

Steamed Fresh Crab Claw and Bean Curd in Superior Broth

蠔皇四頭鮑魚

Braised 4-Head Abalone with Oyster Sauce

蒜片黑椒爆炒澳洲M9和牛粒

Wok-fried Diced Australian M9 Wagyu with Crispy Garlic Chip and Black Pepper

無花果炒爽菜

Wok-fried Asparagus, Black Fungus, Fig, Snap Pea and Lotus Root

金瑤桂花蟹肉炒新竹米粉

Fried Rice Vermicelli with Conpoy, Crab Meat and Egg

「玉」甜品拼盤

Jade Dessert Platter

每位 \$1,488 per person

每位另加\$398額外享用：

Additional \$398 per person to enjoy an extra course:

蠔皇關東遼參

Braised Japanese Sea Cucumber with Oyster Sauce

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.

日本皇冠吉品鮑魚宴
YOSHIHAMA ABALONE SET MENU

法式焗釀響螺

Baked Sea Whelk Stuffed with Onion, White Mushroom,
Chicken and Roasted Chicken Liver

艇家魚湯

Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop

蠔皇三十二頭皇冠吉品鮑魚扣鵝掌

Braised 32-Head Yoshihama Abalone and Goose Web with Oyster Sauce

雪嶺紅梅映松露

Seared Lobster on Egg White with Black Truffle Sauce

杏汁百合杞子浸菜苗

Poached Seasonal Vegetable
with Lily Bulb and Goji Berry in Almond Soup

金瑤桂花蟹肉炒新竹米粉

Fried Rice Vermicelli with Conpoy, Crab Meat and Egg

「玉」甜品拼盤

Jade Dessert Platter

每位 \$1,988 per person

每位另加\$1,600由蠔皇三十二頭皇冠吉品鮑魚扣鵝掌升級享用：

Additional \$1,600 per person to upgrade from

Braised 32-Head Yoshihama Abalone and Goose Web with Oyster Sauce to:

蠔皇廿五頭皇冠吉品鮑魚扣鵝掌

Braised 25-Head Yoshihama Abalone and Goose Web with Oyster Sauce

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.

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

菜膽竹筴燉松茸

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

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.