

# 「玉」秋冬豐盛菜式

## “the Jade” Seasonal Recommendation

辣味噌醬生扣花錦鱈皇 <i>Braised Flower Eel with Spicy Miso Sauce in Casserole</i>	HK\$ 488
藥膳清真手抓羊腩 <i>Lamb Belly with Chinese Herb in Casserole</i>	528
啫啫醬爆鮮鮑龍躉扣 <i>Stir-fried Fresh Abalone and Grouper with Dried Shrimp Paste in Casserole</i>	498
大澳鹹魚醬富貴蝦乾炆炒水冬芥菜 <i>Wok-fried Guangdong Brassica Juncea with Dried Shrimp and Shrimp Paste in Casserole</i>	288
巴蜀特辣龍崗雞煲 <i>Braised Chicken with Extra Spicy Sichuan Sauce in Casserole</i>	半隻 298 一隻 588
手工蛋餃自貢蘿蔔煲 <i>Turnip and Egg Dumpling Rolled with Pork in Casserole</i>	248
沸騰魚羊鮮 <i>Boiled Fish and Mutton with Chili Oil</i>	568
泮水芹香炒臘味 <i>Wok-fried Preserved Ham with Celery, Lily Bulb and Lotus Root</i>	248
金銀蛋豆乳湯浸豆苗 <i>Boiled Soy Milk Soup with Century Egg, Salted Egg with Pea Sprout</i>	248
臘味糯米飯 <i>Stir-fried Glutinous Rice with Preserved Ham</i>	248

另加一服務費 All prices are subject to 10% service charge

如果您對任何食物有過敏反應或特別飲食要求，請告知我們。  
Please inform us if you have any food allergies or dietary preferences.

