

「玉」自選菜譜

“the Jade” A La Carte Menu

小食 Snack

港幣 HK\$

糟滷醉鴨舌

Marinated Duck Tongue with Rice Wine

84

蔥香紅蜆頭

Marinated Jelly Fish with Spring Onion and Shallot

74

風沙黑金磚豆腐

Deep-fried Bean Curd with Black Bean and Garlic

49

煙燻素鵝

Shredded Vegetable Rolled with Smoked Bean Curd Sheet

49

養生素食 Vegetarian Dish

五谷紫薯燴菠菜苗

Braised Gorgon Fruit, Wild Rice, Barley, Golden Rice and Purple Sweet Potato with Young Spinach

94

紅燒豆腐茄子煲

Braised Bean Curd with Eggplant in Casserole

94

疊影滑豆腐

Braised Bean Curd with Elm Fungus, Lotus Seed and Shanghai Brassica

84

椰香地三鮮煲

Stewed Taro, Pumpkin and Potato with Coconut Milk in Casserole

84

香煎黃金粟米烙

Wok-seared Sweet Corn Pancake

84

供兩位用 For 2 Persons

所有價目以港幣計算及另加一服務費。All prices are in Hong Kong dollars and 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

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“the Jade” A La Carte Menu

	港幣 HK\$
蜜汁黑豚叉燒 Barbecued Pork with Honey Sauce	134
湘味豬肋排 Wok-fried Pork Chop in Chili	119
西檸煎軟雞 Fried Chicken Fillet in Lemon Sauce	134
 辣子雞丁 Wok-fried Diced Chicken in Chili	109
 大漠風沙孜然羊仔架 Roasted Rack of Lamb with Cumin	194
黑虎五香燜和牛面頰 Braised Wagyu Beef Cheek with Mushroom and Five Spices	169
京蔥醬爆牛肉 Wok-fried Sliced Beef with Leek in Homemade Sauce	124
 四川沸騰魚 Poached Fish Fillet and Angled Luffa in Chili Fish Broth	264
 XO醬彩椒炒石斑球 Wok-fried Grouper Fillet in Regala XO Sauce	184
自家製豆酥蒸白鱈魚球 Steamed Cod Fillet with Homemade Crispy Soy Bean	124
大廚炒飯 Fried Rice with Conpoy, Shrimp, Scallop and Barbecued Pork	124
野菌醬乾燒伊麵 Braised E-fu Noodles with Wild Mushroom	99
供兩位用 Portion For 2 Persons	
 辛辣 Spicy & Chili	

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「玉」 預訂菜單

“the Jade” Preorder Menu

化皮乳豬 (一隻) 港幣 HK\$
Barbecued Pig (Whole) 1,288

巧手片皮鴨 (一隻)
Roasted Peking Duck (Whole) 598

請於兩天前預訂 please order the above items 2 days in advance

明爐燒鵝 (一隻)
Roast Goose (Whole) 788

明爐燒鵝 (半隻)
Roast Goose (Half) 428

 花椒蔥油片皮炸子雞 (一隻)
Crispy-fried Boneless Chicken with Sichuan Pepper and Spring Onion (Whole) 568

 花椒蔥油片皮炸子雞 (半隻)
Crispy-fried Boneless Chicken with Sichuan Pepper and Spring Onion (Half) 288

富貴鹽焗手撕雞 (一隻)
Baked Chicken in Rock Salt (Whole) 628

宮廷官燕 (每位)
Braised Imperial Bird's Nest in Chinese Soup (per Person) 628

椒鹽軟殼龍蝦伴鮮茄莎莎
Deep-fried Soft Shell Lobster with Spicy Salt served with Tomato Salsa 528

鮑汁脆皮遼參 (每位)
Crispy Superior Sea Cucumber in Abalone Sauce (per Person) 298

紅燒蟹肉燴官燕 (每位)
Braised Imperial Bird's Nest with Crab Meat in Brown Sauce (per Person) 668

花膠開水白菜 (每位)
Double-boiled Chicken Soup with Fish Maw and Cabbage (per Person) 238

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 辛辣 Spicy & Chili

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「玉」甜品

“the Jade” Dessert

港幣 HK\$

川貝陳皮燉雪梨 Double-boiled Pear with Chuan Bei	\$88 (每位 per person)
泡沫蛋白杏仁茶 Sweetened Almond Cream with Egg White	\$58 (每位 per person)
奶滑腰果露 Sweetened Cashew Nut Cream	\$58 (每位 per person)
陳皮紅豆沙 Sweetened Red Bean Soup with Mandarin Peels	\$58 (每位 per person)
薑茶麻蓉湯圓 Sesame Dumpling in Ginger Tea	\$58 (每位 per person)
黑白芝麻卷 Chilled Black and White Sesame Roll	\$68 (例 standard)
紫米椰汁凍糕 Chilled Coconut Pudding with Purple Sticky Rice	\$48 (4件 pieces)
蓮蓉壽桃 Longevity Bun	\$18 (每個 each)

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