the Jade · Set Lunch

糟滷醉鴨舌、淮揚小籠包 Marinated Duck Tongue with Rice Wine、 Huaiyang-style Steamed Minced Pork Dumpling

四喜烤麩、四川麻辣腸 Braised Wheat Gluten 、 Sichuan Spicy Preserved Sausage

> 足料養生老火湯 Soup of The Day

懷皇鮑魚扣紅燒肉 Braised Abalone with Pork Belly

玫瑰豉油雞 Poached Chicken in Soy Sauce and Chinese Wine

野菌醬乾燒伊麵 Braised E-fu Noodles with Wild Mushroom

> 甜品薈萃 "the Jade" Dessert Platter



the Jade · Set Lunch

蜜燒黑毛豬腩叉、櫻桃鵝肝 Barbecued Pork Glazed with Honey、 Foie Gras wrapped with Chocolate & Hawthorn Paste

鮑魚燒賣皇、川辣□水雞
Steamed Pork Dumpling topped with Abalone、
Chicken with Chili Oil in Sichuan Style

足料養生老火湯 Soup of The Day

自家制豆酥蒸白雪魚 Steamed Cod Fillet with Homemade Crispy Soy Bean

XO露雲南小瓜炒牛仔柳 Wok-fried Beef Fillet with Zucchini in Regala XO Sauce

> 桂花肉碎炒新竹粉 Stir-fried Rice Vermicelli with Minced Pork

> > 甜品薈萃 "the Jade" Dessert Platter



the Jade · Set Lunch

燒金方、黑醋脆鱔 Yunnan Ham in Honey Sauce、 Crispy-fried Asian Swamp Eel with Black Vinegar

金絲南瓜水晶球、燒椒酸薑皮蛋

Golden Pumpkin Crystal Ball Roasted Pepper with Preserved Ginger and Century Egg

> 足料養生老火湯 Soup of The Day

黑松露醬燜和牛面頰 Braised Wagyu Beef Cheek with Black Truffle Sauce

> 金沙蛋黃蝦球 Crispy Prawn in Salty Egg Yolk Paste

麻婆豆腐燴飯 Braised Rice with Bean Curd and Minced Pork in Chili Sauce

> 甜品薈萃 "the Jade" Dessert Platter



the Jade · Set Lunch

醉香鮑魚、菊花鮮蝦春卷 Drunken Abalone、Crispy Shrimp Spring Roll

醋香小排骨、鹵水和牛利 Spare Rib with Black Vinegar、Marinated OX Tongue Cube

> 足料養生老火湯 Soup of The Day

三文魚籽五谷蒸石班柳 Steamed Grouper Fillet with Salmon Roe and Mixed Grains

豉油皇乳鴿脯 . 香酥鴿腿 Wok-fried Pigeon Breast in Soy Sauce · Pigeon Leg with Chili

> 富貴櫻花蝦蛋白炒飯 Fried Rice with Egg White and Sakura Shrimp

> > 甜品薈萃 "the Jade" Dessert Platter

