



JAD 玉

SET MENUS

摘自 西廂記諸宮調；

八珍玉食邀郎餐，千言万語对生恹

八方荟萃

珍饈百味

玉樓粵饌

食饗中華



点点心意午膳套餐
DIM SUM LUNCH

JAD 2

原笼点心三款 -

白玉鲜虾饺，玉楼三文鱼子带子饺，鲍鱼烧卖

58

每位 per person

Trio Dim Sum Combination -

Steamed Shrimp Dumpling,

Steamed Scallop Dumpling topped with Salmon Roe,

Steamed Mini Abalone Siew Mai

生煎星州辣汁蟹包伴香茅冻饮

Pan-Fried Singapore-Style Chilli Crab Meat Bun
served with Chilled Lemongrass Drink

姜豉蒸鲈鱼

Steamed Chilean Sea Bass

with Minced Ginger and Fermented Black Sauce

杞子白玉香蔬

Stir-Fried Fresh Chinese Yam, White Fungus, Cabbage and
Wolfberries with Minced Garlic

X.O. 酱烧肉炒饭

Wok-Fried Fragrant Rice with Roasted Pork Belly
in Housemade X.O. Chilli Sauce

杨枝甘露青柠冻

Chilled Cream of Mango with Sago, Pomelo and Green Lime Jelly

回味垂涎套餐
TASTE OF NOSTALGIA

JAD 玉

玉楼双品 -

蜜汁西班牙黑豚叉烧拼麻酱凤尾虾

Jade Duo Combination -

Roasted Honey-Glazed Iberico Pork,

Crispy Sea Prawns with Housemade Sesame Mayonnaise

68

每位 per person

三小时老火靚汤

Soup of the Day

川味老爸牛脸颊,五香芋茸

Stewed Sichuan-Style Beef Cheek served with

Five-spice Yam Purée

松菇配椰双花

Stir-Fried Broccoli and Cauliflower with Shimeji Mushrooms

渔家鱼柳焖米粉

Simmered Rice Vermicelli with Fish Broth and Sliced Fish

玉楼杏仁雪花

Jade Signature Shaved Almond Ice

玉楼三拼 –

话梅番茄仔，金砖火腩仔，
避风塘煎酿百花带子

88

每位 *per person*

Jade's Trio Combination –

Chilled Cherry Tomato in Plum, Crispy Roasted Pork Belly,
Pan-Seared Scallop Stuffed with Shrimp Paste in Crispy Garlic
and Chilli

芪党螺头干贝炖鸡汤

Double-Boiled Sea Whelk, Japanese Dried Scallops,
Chinese Astragalus and Dang Shen in Chicken Consommé

姜酥油浸笋壳伴芥兰

Deep-Fried Marble Goby Fillet with Crispy Julienned Ginger
served with Housemade Fish Pearl and Kai Lan

咸蛋酱大虾皇

Sautéed King Prawns with Spiced Salted Egg Yolk Sauce

港式鸳鸯炒饭

Hong Kong-Style Yuan Yang Fried Rice with Shredded Chicken
in Tomato and Crab Meat Egg White Sauce

生磨杏仁茶桃胶伴开心果麻糍

Hot Cream of Almond with Peach Gum
served with Pistachio Muah Chee

海皇盛世套餐
FEAST OF THE OCEAN

JAD 2

海鲜双拼 -

露酒凉拌澳洲鲜鲍鱼
青葱姜茸香煎北海道带子

138

每位 per person

Seafood Duo Combination -

Chilled Marinated Australian Fresh Abalone in Chinese Rose Wine,
Pan-Seared Hokkaido Scallop in Spring Onion and Ginger Sauce

珊瑚海鲜高汤

Seafood Broth with Fresh Sri Lankan Crab Meat, Garoupa and
'Coral' Beancurd

绍兴东坡肉

Stewed Pork Belly in Spiced Soy Sauce with Shaoxing Wine

松露油泡芦笋

Stir-fried Asparagus with Black Truffle

古早味波士顿龙虾焖生面 X.O. 酱伴

Simmered Egg Noodles with Live Boston Lobster
and Housemade X.O. Chilli Sauce

生磨杏仁茶燕窝

Hot Cream of Almond with Cave Bird's Nest

玉楼富丽豪情套餐
MAGNIFICENT FEAST OF JADE

JAD 公

炸酿鲜拆蟹盖

Deep-Fried Crab Shell Stuffed with Fresh Sri Lankan Crab Meat

168

每位 *per person*

(欢迎提前一天预)

天山雪莲椰盅干贝炖土鸡汤

Double-Boiled Kampong Chicken Soup in Fresh Young Coconut with Japanese Dried Scallops and Snow Lotus

(One Day's

Advance Order)

清蒸红斑件

Steamed Red Grouper Fillet in Superior Soy Sauce

黑椒日本鹿儿岛和牛粒青豆酱

Sautéed Diced Kagoshima Wagyu Beef with Cambodian Black Pepper Sauce served with Green Pea Purée

红烧鲍鱼香菇烩五谷饭

Braised Five-Grain Rice with Australian Abalone and Mushrooms

玉楼燕窝杏仁雪花

Jade Signature Shaved Almond Ice with Cave Bird's Nest

粵饌粵滋味晚膳套餐

CANTONESE DELIGHTS DINNER

JAD 2

五香松脆烧腩仔

Crispy Five-Spice Roasted Pork Belly

青芥末虾球

Crispy Prawn with Wasabi Mayonnaise

辛香虾酱鸡球

Crispy Diced Chicken with Spiced Shrimp Paste

海鲜酸辣汤 或 天天靚汤

Spicy and Sour Seafood Soup or Soup of the Day

乌榄大蒜蒸鲈鱼蔬菜伴

Steamed Chilean Sea Bass with Preserved Olives and Leeks

胜瓜自制豆腐

Braised Housemade Beancurd with Angel Gourd

滋味肉排煲伴炸馒头

Stewed Spiced Pork Ribs with Housemade Golden Mantou

姜葱爆和牛片

Sautéed Sliced Kagoshima Wagyu Beef
with Spring Onion and Ginger

豉油皇炒面

Wok-Fried Egg Noodles in Superior Soy Sauce

细苗白饭

Steamed Fragrant Rice

杨枝甘露青柠冻伴琉璃香蕉

Chilled Cream of Mango with Green Lime Jelly
with Honey Caramelised Banana

68

每位 per person

(每席10位或
以上) 敬赠

北京烤鸭一只
两吃

(二度) 避风塘
炒鸭件)

A table of 10

persons and

above will enjoy

a complimentary

whole Peking

Duck served in

two courses:

Roasted Peking

Duck with

Condiments (1st

course)

Sautéed Sliced

Duck in Dried

Chilli and Garlic

(2nd course)

玉楼素膳‘植物肉’套餐

TASTE THE FUTURE AT JADE

JADE

经典素食三拼 –

冰脆乾坤葫芦肉，麻酱话梅小番茄，
玉蓝野菇素菜饺

68

每位 per person

Classic Vegetarian Trio –

Caramelised Ompork Vegan Meat stuffed with Pickled Apple,
Chilled Plum-Flavoured Cherry Tomato with Sesame Dressing,
Blue Pea Wild Mushrooms Vegetarian Dumpling

紫菜植物肉云吞老黄瓜汤

Old Cucumber Soup
with Seaweed Ompork Vegan Meat Wanton

鲜淮山素肉煎素蛋，伴烩豆腐

Pan-Fried Fresh Chinese Yam, Ompork Vegan Meat
Omelette-Style served with Stewed Beancurd

八宝素酱肉丝苗

Braised Ompork Vegan Meat with Capsicum,
Assorted Mushrooms, Peach Gum and Eggplant in
Sesame Soy Sauce served with Steamed Fragrant Rice

杏仁茶百香果西雅籽汤圆

Hot Cream of Almond
with Passion Fruit Chia Seeds Lava Glutinous Dumpling

健康素食套餐
VEGETARIAN

JAD 2

康素三拼 –
糖醋茄子，茶薰金笋卷，崧露香菇芋角

68
每位 *per person*

Vegetarian Trio Combination –
Crispy Eggplant in Sweet and Sour Sauce,
Tea-Smoked Beancurd Sheet Roll,
Deep-Fried Truffle Mushroom Yam Dumpling

竹笙粟米羹
Braised Sweet Corn Soup with Bamboo Pith

豉汁荷豆豆腐百灵菇
Stewed Bai Ling Mushrooms with Snow Peas and Beancurd
in Black Bean Sauce

清炒双蔬
Stir-Fried Duo of Vegetables

素菜五谷炒饭
Wok-Fried Five-grain Rice with Assorted Vegetables

鲜草莓椰雪花配香芒汁
Shaved Coconut Ice with Fresh Strawberries and Mango Cream

水晶點心編

STEAMED CRYSTAL DIM SUM

JAD 2

LUNCH ONLY

白玉鮮蝦餃

Fresh Prawn Dumpling _____ 7.2 (3 粒 pieces)

琼浆鲍鱼蒸烧卖

Pork Siew Mai with Stewed Abalone _____ 9 (3 粒 pieces)

玉楼三文鱼子带子餃

Steamed Scallop Dumpling topped with Salmon Roe _____ 9 (3 粒 pieces)

好汤小籠包

Steamed Pork Dumpling _____ 7.2 (3 粒 pieces)

玉藍野菇素菜餃

Blue Pea Wild Mushroom Vegetarian Dumpling _____ 7.2 (3 粒 pieces)

綠茶流沙包

Steamed Green Tea Custard Bun _____ 7.2 (3 粒 pieces)

潮州蒸粉粿

Steamed Teochew Dumpling _____ 7.2 (3 粒 pieces)

蜜汁桂花叉燒包

Barbecued Osmanthus Char Siew Bun _____ 6 (2 粒 pieces)

黃金點心編

CRISPY GOLDEN DIM SUM

JAD 玉

LUNCH ONLY

野菇松露芋角

Deep-Fried Taro stuffed with Wild Mushrooms and Truffle _____ 7.2 (3 粒 pieces)

韭菜滑肉锅贴

Pan-Fried Minced Pork and Green Chive Pot Stickers _____ 7.2 (3 粒 pieces)

沙葛素菜春卷

Crispy Turnip and Vegetable Spring Roll _____ 7.2 (3 粒 pieces)

香煎萝卜糕

Pan-Fried Radish Cake _____ 7.2 (3 粒 pieces)

海鮮腐皮卷

Pan-Fried Seafood Beancurd Roll _____ 7.2 (3 粒 pieces)

萝卜丝酥饼

Crispy Radish Puff _____ 7.2 (3 粒 pieces)

辣汁蟹肉生煎包

Pan-Fried Bun with Chilli Crab Meat _____ 7.2
(每粒 per piece)