

CRYSTAL JADE

DINING IN

翡翠膳坊

Chef Recommendation Set Menu

厨师推荐套餐

Chef Recommendation Set A

厨师推荐套餐 A

\$58.00 (1pax/人份)

烟肉卷拼千层峰

**Combination of Deep-fried Bacon Shrimp Roll with Mayonnaise
and Marinated Pig's Ear**

鲍参翅肚羹

Braised Shark's Fin Thick Soup with Dried Seafood

香煎黑豚扒

Pan-fried Kurobuta Pork Chop with Teriyaki Sauce

荔茸香酥鸭

Deep-fried Duck Meat in Taro Puff

甫鱼干烧伊面

Braised Ee-fu Noodle with Dried Halibut

鸳鸯紫米露

Black Glutinous Paste with Sago

Chef Recommendation Set B

厨师推荐套餐 B

\$68.00 (1pax/人份)

芥末虾球拼椒盐豆腐粒

**Combination of Crisp-fried Crystal Prawn with Wasabi Sauce
and Crispy Beancurd Cube with Salt & Spices**

红烧菜胆排翅

Braised Shark's Fin Soup with Vegetable

香煎羊架

Pan-fried Lamb Chop

鲜鲍片海参

Braised Sliced Abalone with Sea Cucumber

四川海皇饭

Spicy Seafood Fried Rice

杨枝甘露

Mango Purée with Sago & Pomelo

Chef Recommendation Set C

厨师推荐套餐 C

\$98.00 (1pax/人份)

翡翠风味三叠

(乳猪, 葡汁海鲜卷, 炸虾丸)

Crystal Jade Combination Platter

(Suckling Pig, Seafood Spring Roll with Portuguese Sauce
& Deep-fried Shrimp Ball)

浓汤石窝翅

Braised Shark's Fin in Hot Stone Pot

香煎带子皇

Pan-fried King Scallop

金华鸡丝津菜胆

Sautéed Chicken & Chinese Ham with Cabbage

珍珠荷叶饭

Fried Rice wrapped in Lotus Leaf

天山雪莲炖雪蛤

Double-boiled Hashima with Snow Lotus Seed

Chef Recommendation Set D

厨师推荐套餐 D

\$138.00 (1pax/人份)

香煎鹅肝拼荔茸炸带子

Combination of Pan-fried Foie Gras & Deep-fried Scallop in Taro Puff

鲜蟹钳鲍翅

Braised Shark' Fin Soup with Crab Claw

芦笋甜桃虾球

Sautéed Prawn with Walnut & Asparagus

香花汁鱼扒

Pan-fried Fish Fillet with Fragrant Sauce

腿丝浸时蔬

Simmered Seasonal Vegetable with Sliced Ham

高汤水饺面

Shrimp Dumpling Noodle in Superior Broth

芦荟桂花蜜

Aloe Vera with Osmanthus & Honey

Chef Recommendation Set E

厨师推荐套餐 E

\$148.00 (4pax/人份)

点心三拼

Dim Sum 3 Combination

明火煲例汤

Soup of the Day

凤城炒什锦

Sautéed Assorted Roast Meat with Cashew Nut & Dried Shrimp

胜瓜黑云耳鲜虾

Stewed Prawn with Luffa & Black Fungus

东江盐水鸡

Poached Salted Chicken

四川海皇饭

Spicy Seafood Fried Rice

鸳鸯紫米露

Black Glutinous Paste with Sago

Chef Recommendation Set F

厨师推荐套餐 F

\$168.00 (4pax/人份)

烧味三拼

Roast Delicacies 3 Combination

什锦冬瓜汤

Winter Melon Soup with Assorted Meat

川酱腰果虾仁

Sautéed Shrimp with Cashew Nut in Spicy Sauce

石窝东星斑球

Sautéed Coral Trout Fillet with Shallot Ginger in Hot Stone Pot

金牌炸子鸡

Deep-fried Crispy Chicken

甫鱼干烧伊面

Braised Ee-fu Noodle with Dried Halibut

蛋白杏仁茶

Almond Cream with Egg White

Chef Recommendation Set G

厨师推荐套餐 G

\$298.00 (4pax/人份)

炸虾丸拼脆皮带子

Combination of Deep-fried Shrimp Ball & Deep-fried Scallop

红烧蟹肉翅

Braised Shark's Fin Soup with Crab Meat

菜片鹌鹑崧

Sautéed Quail Meat with Lettuce

原只鲜鲍扣海参

Braised Whole Abalone with Sea Cucumber

香花汁鱼扒

Pan-fried Fish Fillet with Fragrant Sauce

鲍汁荷叶饭

Fried Rice with Abalone Sauce wrapped in Lotus Leaf

杨枝甘露

Mango Purée with Sago & Pomelo

Chef Recommendation Set H

厨师推荐套餐 H

\$338.00 (6pax/人份)

北京片皮鸭

Peking Duck

鲍参翅肚羹

Braised Shark's Fin Thick Soup with Dried Seafood

荔茸炸带子

Deep-fried Scallop in Taro Puff

葱烧海参鱼鳔

Braised Sea Cucumber with Fish Maw & Leek in Brown Sauce

清蒸笋壳

Steamed Marble Goby

姜葱爆鸭片

Stir-fried Duck Meat with Ginger & Scallion

扬州炒饭

Yang Zhou Fried Rice

鸳鸯紫米露

Black Glutinous Paste with Sago

Chef Recommendation Set I

厨师推荐套餐 I

\$438.00 (6pax/人份)

乳猪拼盘

Suckling Pig Combination

红烧菜胆排翅

Braised Shark's Fin Soup with Vegetable

沙汁烟肉卷

Sautéed Bacon Shrimp Roll with Mayonnaise

翡翠海参鲍片

Braised Sliced Abalone with Sea Cucumber & Vegetable

清蒸老虎斑

Steamed Tiger Garoupa

金牌炸子鸡

Deep-fried Crispy Chicken

锦绣炒乌冬

Fried Udon with Assorted Meat

凤凰马蹄露

Water Chestnut Paste

Chef Recommendation Set J

厨师推荐套餐 J

\$638.00 (8pax/人份)

药材醉翁虾

Drunken Prawn with Chinese Herb

黄耳燕窝羹

Bird's Nest with Yellow Fungus Thick Soup

烧云腿伴碧绿带子

Sautéed Scallop with Assorted Vegetable and Ham

原只 6 头鲜鲍扣鹅掌

Braised Fresh Whole Abalone (6 Head) with Goose Web

荔茸香酥鸭

Deep-fried Duck Meat in Taro Puff

油浸笋壳

Deep-fried Marble Goby

蟹肉蛋白炒饭

Fried Rice with Crab Meat & Egg White

香芒布甸

Mango Pudding

Chef Recommendation Set K

厨师推荐套餐 K

\$1088.00 (10pax/人份)

翡翠特色三拼

(香煎鹅肝, 炸虾丸, 荔茸香酥鸭)

Crystal Jade Combination Platter

(Pan-fried Foie Gras, Deep-fried Shrimp Ball,
Deep-fried Duck Meat in Taro Puff)

鲨鱼骨炖鲍翅

Double-boiled Shark's Fin with Shark's Cartilage Soup

香煎带子皇

Pan-fried King Scallop

原只鲍鱼扣海参

Braised Whole Abalone with Sea Cucumber

清蒸海星斑

Steamed Coral Trout

金牌炸子鸡

Deep-fried Crispy Chicken

水饺汤面

Shrimp Dumpling Noodles Soup

水果盆

Seasonal Fruit Platter

Chef Recommendation Set L

厨师推荐套餐 L

\$1988.00 (10pax/人份)

龙虾刺身

Lobster Sashimi

浓汤石窝翅

Braised Shark's Fin in Hot Stone Pot

燕窝焗蟹盖

Baked Crab Shell stuffed with Seafood & Bird's Nest

原只南非 3 头鲍鱼扣海参

Braised South Africa Whole Abalone with Sea Cucumber

清蒸东星斑

Steamed Coral Trout

玫瑰麒麟鸡

Boneless Supreme Soya Sauce Chicken with Yunnan Ham

龙虾头爪粥

Lobster Congee

椰皇炖雪蛤

Double-boiled Hashima in Coconut

Chef Recommendation Set M (Vegetarian)

厨师推荐套餐 M (素食)

\$48.00 (1pax/人份)

素煎腐皮卷

Pan-fried Beancurd Skin

兴湖鼎素羹

Braised Assorted Vegetable & Vermicelli in Thick Soup

荷塘藕飘香

Sautéed Sliced Lotus Root with Assorted Vegetable

崧菇滑豆腐

Braised Beancurd with Mushroom

金粟炒饭

Sweet Corn & Vegetable Fried Rice

杨枝甘露

Mango Purée with Sago & Pomelo

Chef Recommendation Set N (Vegetarian)

厨师推荐套餐 N (素食)

\$48.00 (1pax/人份)

蜜饯素蟾

Pan-fried Sliced Mushroom with Honey Sauce

芦笋粟米羹

Sweet Corn with Asparagus Thick Soup

南乳炆粗斋

Braised Assorted Vegetable with Fermented Sauce

咕嚕豆根

Sweet & Sour Gluten

三丝拌粉

Assorted Vegetable with Vermicelli

香芒布甸

Mango Pudding