

CRYSTAL JADE

KITCHEN

翡翠小厨

Causeway Point #05-10

Westgate #04-42

Executive Set A

行政套餐 A

\$78.00 per person / 每位 (min. 2 pax | 两位起)

珊汁明虾球拼明炉烧鸭

Combination of Crisp-fried Crystal Prawn with Mayo Sauce
and Roasted Duck

菜胆竹笙炖翅

Braised Shark's Fin Soup with Bamboo Pith and Cabbage

家乡蒸鲈鱼

Steamed Sea Perch with Lily Bulb and Black Fungus

海参鲍鱼仔

Braised Baby Abalone with Sea Cucumber

瑶柱蟹肉蛋白炒饭

Fried Rice with Crab Meat and Conpoy

芦荟苹果冻

Aloe Vera with Apple Jelly

Executive Set B

行政套餐 B

\$108.00 per person / 每位 (min. 2 pax | 两位起)

黄金虾球拼明炉烧鸭

Combination of Crisp-fried Crystal Prawn with Salted Egg Yolk
and Roasted Duck

蟹肉干捞鲍翅

Braised Shark's Fin Soup with Crab Meat

上汤焗波士顿龙虾

Baked Boston Lobster with Superior Broth

碧绿海参扣北菇

Braised Sea Cucumber and Mushroom
with Assorted Vegetable

鲍鱼仔捞饭

Fried Rice with Baby Abalone

杨枝甘露拼桂花糕

Combination of Mango Purée with Sago and Pomelo
& Osmanthus Jelly with Wolfberry

Chef Recommendation Set A

厨师推荐套餐 A

\$68.00 (2pax/人份)

烧味拼盘

Roasted Meat Combination

淮杞螺头炖鸡

Double-boiled Chicken Soup with Sea Whelk, Chinese Yam
and Wolfberry

泰皇鸡

Deep-fried Royal Chicken in Thai Style

油浸或酱蒸红鱼

Deep-fried / Steamed Red Tilapia with Spicy Homemade Sauce

丝苗白饭

White Rice

每日甜品

Dessert of the day

Chef Recommendation Set B

厨师推荐套餐 B

\$108.00 (2pax/人份)

白灼生虾

Poached Live Prawn

红烧竹笙海鲜翅

Braised Shark's Fin Soup with Dried Seafood and Bamboo Pith

干贝菘菇扒麦片豆腐

Braised Cereal Beancurd with Conpoy and Mushroom

五福鸡 (半只)

Fortune 5 Crispy Chicken (Half)

咸鱼鸡粒炒饭

Fried Rice with Salted Fish and Diced Chicken

每日甜品

Dessert of the day

Chef Recommendation Set C

厨师推荐套餐 C

\$118.00 (4pax/人份)

烧味拼盘

Roasted Meat Combination

每日靚汤

Double-boiled Soup of the Day

油浸或清蒸笋壳鱼

Deep-fried / Steamed Marble Goby with Supreme Soya Sauce

海鲜豆腐煲

Mixed Seafood with Beancurd in Claypot

渔香茄子焖伊面

Braised Ee-fu Noodle with Eggplant and Minced Pork

每日甜品

Dessert of the day

Chef Recommendation Set D

厨师推荐套餐 D

\$168.00 (4pax/人份)

红烧竹笙海鲜翅

Braised Shark's Fin Soup with Dried Seafood and Bamboo Pith

麦片生虾

Cereal Prawn

西兰花炒带子

Sautéed Scallop with Broccoli

油浸或清蒸笋壳鱼

Deep-fried / Steamed Marble Goby with Supreme Soya Sauce

瑶柱蟹肉蛋白炒饭

Fried Rice with Crab Meat and Conpoy

每日甜品

Dessert of the day

Chef Recommendation Set E

厨师推荐套餐 E

\$298.00 (8pax/人份)

烧味拼盘

Roasted Meat Combination

蟹肉鱼肚羹

Crab Meat and Fish Stomach Thick Soup

金银蒜蒸生虾

Steamed Live Prawn with Minced Garlic

油浸或清蒸笋壳鱼

Deep-fried / Steamed Marble Goby with Supreme Soya Sauce

京都猪扒

Sweet and Sour Pork Chop

双菇炒芦笋

Sautéed Asparagus with Assorted Mushroom

干炒海鲜面线

Stir-fried Vermicelli with Seafood

每日甜品

Dessert of the day

Chef Recommendation Set F

厨师推荐套餐 F

\$398.00 (8pax/人份)

烧味拼盘

Roasted Meat Combination

红烧蟹肉翅

Braised Shark's Fin Soup with Crab Meat

金银蒜蒸生虾

Steamed Live Prawn with Minced Garlic

油浸或清蒸笋壳鱼

Deep-fried / Steamed Marble Goby with Supreme Soya Sauce

碧绿鲍鱼仔扣天白菇

Braised Baby Abalone with Assorted Vegetable and White Mushroom

泰皇鸡

Deep-fried Royal Chicken in Thai Style

金菇瑶柱焖伊面

Braised Ee-fu Noodle with Conpoy and Golden Mushroom

每日甜品

Dessert of the day

Chef Recommendation Set G

厨师推荐套餐 G

\$598.00 (10pax/人份)

烧味拼盘

Roasted Meat Combination

红烧竹笙蟹肉翅

Braised Shark's Fin Soup with Crab Meat and Bamboo Pith

XO 酱炒螺片带子

Sautéed Scallop and Sliced Sea Whelk with XO sauce

碧绿花菇鲍鱼仔

Braised Baby Abalone with Mushroom and Vegetable

油浸或清蒸笋壳鱼

Deep-fried / Steamed Marble Goby with Supreme Soya Sauce

姜葱焗波士顿龙虾

Baked Boston Lobster with Ginger and Scallion

瑶柱蟹肉蛋白炒饭

Fried Rice with Crab Meat and Conpoy

杨枝甘露

Mango Purée with Sago and Pomelo

Chef Recommendation Set H

厨师推荐套餐 H

\$698.00 (10pax/人份)

北京片皮鸭
Peking Duck

菜胆竹笙炖鲍翅
Double-boiled Shark's Fin Soup with Bamboo Pith and Cabbage

XO 酱炒螺片带子
Sautéed Scallop and Sliced Sea Whelk with XO sauce

碧绿海参鲍鱼仔
Braised Baby Abalone with Sea Cucumber and Vegetable

油浸或清蒸笋壳鱼
Deep-fried / Steamed Marble Goby with Supreme Soya Sauce

姜葱焗波士顿龙虾
Baked Boston Lobster with Ginger and Scallion

金菇瑶柱鸭丝焖伊面
Braised Ee-fu Noodle with Conpoy, Shredded Duck
and Golden Mushroom

杨枝甘露
Mango Purée with Sago and Pomelo