

翡翠膳坊

CRYSTAL JADE Dining IN

## Appetiser 餐前美味

### Dim Sum Trio Platter

精选点心三拼

### Chilled Black Fungus Stripes wrapped in Rice Paper Roll topped with Century Egg & Ginger

皮蛋紫姜木耳

### Chilled Jellyfish and Black Fungus tossed with Aged Vinegar

陈醋木耳海蜇头

### Deep-fried Mushrooms and Corn with Salted Egg Yolk

金沙什菌

### Deep-fried Cuttlefish with Salt & Pepper

椒盐鱿鱼须

### Deep-fried White Bait with Thai Sauce

泰式白饭鱼

### Deep-fried Szechuan Diced Chicken

川椒辣子鸡丁

### Deep-fried Soft Shell Crab with Salted Egg Yolk

金沙软壳蟹

### Sautéed Carrot Cake with XO Sauce

XO酱炒萝卜糕

### Pan-fried Siew Mai with Foie Gras Sauce (4pcs)

鹅肝酱煎烧卖 (4粒)

### Crispy Mantou (Chinese Buns) Lobster Slider (3pcs)

龙虾炸馒头 (3粒)

### Yuan Yang Prawns: Wasabi and Light Curry Sauce

鸳鸯虾球

### Combination of Deep-fried King Scallop with Salted Egg Yolk and Avocado Sauce

牛油果金沙带子皇

# Cantonese Roast 港式烧味

## Roasted Suckling Pig

化皮乳猪

## Suckling Pig Roasted Combination (with 1 selection of roasted item)

乳猪双拼

## Crispy Crackling Caramelised Pork Belly

焦糖脆皮烧肉

## Crispy Crackling Pork Belly

金牌脆皮烧肉

## Honey Roasted BBQ Pork

蜜汁叉烧

## Roasted Duck

烧鸭

## Roasted Peking Duck

北京片皮鸭

## BBQ Roasted Combination (2 Varieties)

烧味双拼

## BBQ Roasted Combination (3 Varieties)

烧味三拼

## Braised Superior Soya Sauce Chicken

桶子豉油鸡

## Nourishing Soup 炖汤与羹

### Nourishing Soup of the Day

老火汤

### Szechuan Hot & Sour Seafood Thick Soup

四川酸辣海鲜羹

### Four Treasures Thick Soup with Fish Maw & Conpoy

四宝鱼鳔瑶柱羹

### Beancurd Thick Soup with Crab Meat, Conpoy & Egg White

芙蓉白玉瑶柱羹

### Double-boiled Whole Yellow Melon Soup

with Seafood

海鲜炖金盅

### Double-boiled Lobster Soup with Seafood served in Coconut

椰盅海鲜炖龙虾汤

### Hashima with Crab Meat Thick Soup

蟹肉雪蛤羹

### Double-boiled Quail Soup with Sea Whelk & Black Garlic

黑蒜响螺炖鹌鹑

### Double-boiled Chicken Soup with Conpoy & Pine Mushroom

姬松茸瑶柱炖竹丝鸡

### Fish Maw Superior Thick Soup with Mushroom served in Hot Stone Bowl

石锅浓汤珍菌花胶

### Double-boiled Chicken Thick Soup with Fish Maw & Bamboo Pith

浓鸡汤竹笙炖花胶

## Bird's Nest 燕窝

**Double-boiled Bird's Nest with Bamboo Pith**

竹笙炖官燕

**Braised Supreme Bird's Nest with Crab Roe**

鲜蟹皇扒官燕

**Braised Supreme Bird's Nest with Brown Sauce**

红烧官燕盏

## Abalone | Sea Treasure 鲍鱼 | 海味

**Braised Abalone with Conpoy & Sea Cucumber in Brown Sauce**

福禄三宝

**Braised Fresh Sliced Abalone with Sea Cucumber in Brown Sauce**

鲜鲍甫海参

**Braised Fish Maw stuffed with Shrimp Paste**

虾胶酿花胶

**Braised Whole Australian Abalone (3 Head) in Brown Sauce**

原只澳洲3头鲜鲍

**Braised Sea Cucumber with Fish Maw & Shrimp Roe**

虾子关东辽参扣花胶

**Braised Whole South African Abalone (2 Head) in Brown Sauce**

原只南非2头鲜鲍

**Braised Sea Cucumber with Mushroom and Seasonal Vegetable**

海参扣北菇时蔬

**Sea Treasure Claypot**

上等一品锅

# Live Seafood 活海鮮

## Live Lobster 活龙虾

### Cooking Method 烹饪法

- a) Sashimi 刺身
- b) Bake with Superior Broth 上汤焗
- c) Bake with Cheese 芝士焗
- d) Steam with Minced Garlic 蒜茸蒸
- e) Bake with Ginger and Scallion 姜葱焗
- f) Sautéed with Salt & Spice 椒盐炒
- g) Sautéed with Black Truffle Sauce 黑松露酱炒

## Live Prawn 活虾

### Cooking Method 烹饪法

- a) Poach 白灼
- b) Drunken with Chinese Herb 药膳花雕
- c) Deep-fry with Cereal 星洲麦片
- d) Steam with Minced Garlic 蒜茸蒸
- e) Pan-fry with Supreme Soya Sauce 豉油皇煎
- f) Sautéed with Salt & Spice 椒盐炒
- g) Bake with Salted Egg Yolk 黄金焗

## Crab 螃蟹

### Cooking Method 烹饪法

- a) Steam with Chinese Rice Wine & Egg White 花雕蛋白蒸
- b) Sautéed with Chilli 辣椒炒
- c) Sautéed with Black Pepper 黑椒炒
- d) Sautéed with Ginger & Scallion 姜葱炒
- e) Bake with Salted Egg Yolk 黄金焗

## Bamboo Clam 竹蚌

### Cooking Method 烹饪法

- a) Steam with Vermicelli & Minced Garlic 蒜茸粉丝蒸
- b) Steam with Black Bean Sauce 豉汁蒸
- c) Steam with XO Sauce XO 酱蒸

## Live Fish 活鱼

**Marble Goby** 笋壳

**Coral Trout** 东星斑

**Dragon Garoupa** 龙虎斑

### Cooking Method 烹饪法

- a) Served in Two Ways 金银二味
  - Sautéed with Vegetable 炒球
  - Sautéed with Salt & Spices 椒盐炒
- b) Steam 清蒸
- c) Steam in Traditional Style 古法蒸
- d) Poached in Chrysanthemum & Ginger in Superior Rice Wine Broth 姜米酒菊花高汤浸
- e) Steam with Ginger & Preserved Radish 菜圃姜茸蒸
- f) Steam in Teochew Style 潮州蒸
- g) Deep-fry 油浸
- h) Braise with Roasted Pork & Beancurd 蒜子火腩豆腐炆

## Seafood 海鲜精选

**Grilled Cod Fish Fillet with Lemon Lime Salt**

柠檬青柠盐烤鳕鱼件

**Baked Cod Fish Fillet with Miso Sauce**

西京焗鳕鱼件

**Steamed Cod Fish Fillet with Cordyceps Flower & Wolfberry**

虫草枸杞蒸鳕鱼件

**Sautéed Egg White with Conpoy & Fish Meat**

沪香赛螃蟹

**Poached Garoupa Fillet with Chrysanthemum & Ginger  
in Superior Rice Wine Broth**

姜米酒菊花高汤浸斑球

**Pan-fried Scallop Dumpling with Baby Cabbage**

锅贴带子小棠菜

**Sautéed Scallop with Broccoli & Lilybulb**

西兰花百合鲜带子

**Sautéed Scallop with Asparagus in Wild Mushroom Sauce**

野菌酱鲜芦笋炒带子

**Sautéed Whole Prawn with Vermicelli & Garlic in Claypot**

蒜香鲜虾粉丝煲

**Sautéed Prawn with Salted Egg Yolk**

金沙虾球

**Sautéed Prawn with Wasabi Dressing**

芥末虾球

**Sautéed Prawn with Lilybulb & Black Garlic**

黑蒜鲜百合炒虾球



## Poultry & Meat 牧场珍品

**Free Range Chicken with Rice Wine & Ginger Stew**

黄酒山芭鸡

**Deep-fried Crispy Roasted Chicken**

金牌炸鸡

**Baked Lamb Rack with Red Wine & Black Pepper**

红酒黑椒焗羊架

**Pan-fried Spanish Iberico Pork Chop with Teriyaki Sauce**

香煎西班牙黑猪扒

**San Bei Chicken with Fried Ginger and Basil in Hot Stone Bowl**

石锅三杯北方风鸡

**Sautéed Diced Chicken with Dried Chilli & Cashew Nuts**

果仁宫保鸡丁

**Steamed Chicken with Cordyceps Flower, Chinese Sausage & Mushroom**

虫草花围村蒸鸡

**Sautéed Kurobuta Pork with Lychee in Sweet & Sour Sauce**

咕嚕香脆荔枝黑豚肉

**Baked Spare Rib with Miso Sauce**

味增焗排骨

**Sautéed Sliced Beef with Mushroom & Assorted Capsicums**

鲜菌彩椒炒牛肉片

**Sautéed Beef Cubes with Foie Gras Sauce & Garlic**

蒜片法式鹅肝酱牛柳粒

**Sautéed Beef Cubes & Pumpkin with Crispy Garlic**

南瓜蒜香牛柳粒

**Sautéed Beef Cubes in Black Pepper Sauce**

蜜椒牛柳粒

## Vegetable & Beancurd 蔬菜与豆腐

**Crisp Homemade Sea Kelp Beancurd with Black Truffle Sauce**

黑松露自制昆布豆腐

**Stewed Eggplant with Salted Fish in Claypot**

渔香茄子煲

**Sautéed French Bean with Minced Meat**

干煸四季豆

**Kailan in 2 Ways (Sautéed and Fried)**

双味芥兰

**Poached Baby White Cabbage with Dried Shrimp & Garlic**

虾干蒜子泡奶白菜

**Braised Homemade Sea Kelp Beancurd with Conpoy & Enoki Mushroom**

瑶柱金菇扒自制昆布豆腐

**Braised Homemade Sea Kelp Beancurd with Crab Meat**

蟹肉扒自制昆布豆腐

**Stewed Beancurd with Seafood in Claypot**

海鲜豆腐煲

**Sautéed Chinese Yam with Lilybulb & Honey Pea**

蜜豆鲜百合炒山药

**Braised Assorted Vegetable with Fermented Beancurd in Claypot**

南乳粗斋煲

**Stir-fried Assorted Mushroom with Basil served in Claypot**

九层塔烧汁炒什菌煲

**Sautéed Asparagus with Chinese Yam & Black Fungus**

黑木耳淮山炒芦笋

**Braised Broccoli with Crab Roe**

蟹皇扒西兰花

# Vegetable 蔬菜物语

**Hong Kong Kailan** 香港芥兰

**Asparagus** 芦笋

**Broccoli** 西兰花

**Hong Kong Lettuce** 香港油麦

**Chives Stem (Ching Long Choy)** 青龙菜

**Chinese Spinach** 苋菜

**Spinach** 菠菜

## Cooking Method 烹饪法

- a) Sautéed with Fermented Sauce 椒丝腐乳炒
- b) Poach 白灼
- c) Sautéed 清炒
- d) Poached with Assorted Egg 金银蛋浸
- e) Sautéed with Minced Garlic 蒜茸炒
- f) Sautéed with Ginger Sauce 姜汁炒
- g) Sautéed with Oyster Sauce 蚝油炒
- h) Sautéed with XO Sauce XO酱炒
- i) Simmer with Superior Broth 上汤蒜子

## Vegetarian Delight 素食

**Double-boiled Morel Mushroom & Bamboo Pith Soup served in Coconut**

椰皇羊肚菌炖竹笙

**Sweet Corn Thick Soup with Asparagus**

芦笋粟米羹

**Vegetarian Beancurd Thick Soup**

素鲍鱼豆腐羹

**Szechuan Hot & Sour Soup**

四川酸辣汤

**Sautéed Mock Diced Chicken with Diced Chilli**

宫保素鸡丁

**Braised Beancurd with Assorted Mushroom**

双菇滑豆腐

**Sautéed Assorted Vegetable with Walnut**

琥珀炒素丁

**Deep-fried Spring Roll with Assorted Vegetable**

如意千丝卷

**Crispy Mock Chicken**

脆皮斋鸡

**Sautéed Sliced Lotus Root with Assorted Vegetable**

荷塘藕飘香

**Vegetarian Fried Rice**

素粒炒饭

**Sautéed Assorted Vegetable with Assorted Capsicum**

彩椒炒什菜

**Sweet & Sour Gluten**

酸甜咕嚕面筋

**Braised Seasonal Vegetable with Bamboo Pith**

竹笙鼎湖上素

**Pan-fried Beancurd Skin with Assorted Vegetable with Oyster Sauce**

蚝皇香煎罗汉腐皮卷

## Porridge, Noodle & Rice 粥 • 粉 • 饭

### Pan-fried Fish Paste Noodle with Scallop

香煎带子鱼茸面

### Crispy Noodle with Seafood in Superior Sauce

金汤海鲜香脆面

### Angel Hair Pasta with Seafood & Truffle Sauce

松露海鲜天使面

### Stir-fried Ramen with Half Lobster in XO Sauce

XO酱龙虾手拉面

### Stir-fried Ramen with Abalone (6 Head) in Abalone Sauce

6头鲍鱼手拉面

### Homestyle Fried Rice

家乡炒饭

### Seafood Fried Rice in XO Sauce

XO酱海皇炒饭

### Fried Rice with Crab Meat & Egg White

鲜蟹肉蛋白炒饭

### Poached Crispy Rice with Seafood in Superior Prawn Broth

浓虾汤海鲜粒脆米泡饭

### Sautéed Noodle with Seafood

海鲜炒生面

### Braised Ee-fu Noodle with Live Prawn, Wild Mushroom & Truffle Sauce

黑松露生虾炆伊面

### Braised Ee-fu Noodle with Shrimp Roe

虾子干烧炆伊面

### Braised Vermicelli with Conpoy, Fish Meat & Egg White

赛螃蟹炆米粉

### Japanese Thin Udon Noodle Soup in Claypot

日式砂锅稻庭汤面

### Wok-fried Seafood Horfun with Egg

滑蛋海鲜炒河粉

## Colourful Dessert 缤纷甜品

**Coconut Jelly with Fresh Milk in Whole Fresh Coconut**  
黑糯米雪糕

**Boiled Snow Pear with Chuan Bei & Almond**  
陈皮红豆沙

**Lemongrass Jelly & Sour Plum Aloe Vera in Lime**  
黑芝麻糊

**Chilled Mango Purée with Sago & Pomelo**  
杨枝甘露

**Almond Cream with Peach Resin**  
香芒布丁

**Double-boiled Aloe Vera with Longan and Osmanthus Flower**  
药制龟苓膏

**Double-boiled Hashima with Lotus Seed**  
红莲炖雪蛤

**Double-boiled Bird's Nest with Rock Sugar in Whole Fresh Coconut**  
杏汁炖官燕

**Steamed Pandan Bun with Green Tea Custard (3pcs)**  
冰花炖官燕

**Steamed Custard Bun with Salted Egg Yolk (3pcs)**  
冰花炖官燕

**Trio Dessert Platter**  
精选甜品三拼

**Chilled Osmanthus Jelly (4pcs)**  
桂花糕

**Seasonal Fruit Platter**  
水果拼盘