

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
椰皇鲜奶冻

Boiled Snow Pear with Chuan Bei & Almond
川贝香杏雪梨蜜

Lemongrass Jelly & Sour Plum Aloe Vera in Lime
酸柑野梅香茅冻

Chilled Mango Purée with Sago & Pomelo
杨枝甘露

Almond Cream with Peach Resin
桃胶杏仁茶

Double-boiled Aloe Vera with Longan and Osmanthus Flower
桂花圆肉炖芦荟

Double-boiled Hashima with Lotus Seed
红莲炖雪蛤

Double-boiled Bird's Nest with Rock Sugar in Whole Fresh Coconut
椰皇冰花炖宫燕

Steamed Pandan Bun with Green Tea Custard (3pcs)
绿茶蒸香兰包 (三件)

Steamed Custard Bun with Salted Egg Yolk (3pcs)
流沙包 (三件)

Trio Dessert Platter
精选甜品三拼

Chilled Osmanthus Jelly (4pcs)
桂花糕 (四件)

Seasonal Fruit Platter
水果拼盘