

翡翠膳坊

CRYSTAL JADE Dining IN

Starter 精致前菜

Chilled Australian Baby Spinach topped with Salmon Roe & Japanese Sesame Sauce
日本胡麻酱鲑鱼子澳洲菠菜苗

Chilled Jellyfish and Fresh Lily Bulb in Wasabi Aged Vinegar
芥末陈醋鲜百合舟山海蜇头

Deep-fried Mushrooms & Corn with Salted Egg Yolk
金沙杂菌

Chilled Century Egg with Preserved Ginger
子姜皮蛋

Deep-fried White Bait with Black Truffle Sauce
黑松露白饭鱼

Chilled Japanese Cucumber tossed with Garlic and Aged Vinegar
老醋金蒜手拍青瓜

Deep-fried Fish Skin with Salted Egg Yolk
黄金龙袍

Crispy Chicken Mid Joint with Prawn Paste
虾酱鸡中翼

Crispy Beancurd with Salt & Pepper
椒盐豆腐粒

Deep-fried *Szechuan* Diced Chicken
川椒辣子鸡丁

Deep-fried Eggplant with Pork Floss
风味肉松茄子

Roasted Meat 烧味

Signature Roasted Duck (Per Portion/ Half/ Whole)

港式传统烧鸭 (例/ 半只/ 一只)

Classic Peking Duck (Half/ Whole)

北京片皮鸭 (半只/ 一只)

Roasted Crispy Chicken (Half/ Whole)

脆皮烧鸡 (半只/ 一只)

Roasted Suckling Pig (Half/ Whole)

Please order 3 days in advance

鸿运化皮乳猪 (半只/ 一只)

3天预定

Crispy Crackling Pork Belly

金牌脆皮烧肉

Honey Roasted BBQ Pork

蜜汁叉烧

Roasted Pork Collar marinated with Mirin Sauce

味淋松板肉

Braised Superior Soya Chicken (Per Portion/ Half/ Whole)

桶子豉油鸡 (例/ 半只/ 一只)

BBQ Roasted Combination (2 Varieties)

Choice of combination: Pork Belly, BBQ Pork, Roasted Duck or Soya Chicken

烧味双拼

可选: 烧肉, 叉烧, 烧鸭或油鸡

BBQ Roasted Combination (3 Varieties)

Choice of combination: Pork Belly, BBQ Pork, Roasted Duck or Soya Chicken

烧味三拼

可选: 烧肉, 叉烧, 烧鸭或油鸡

Soup 汤

Fish Maw Superior Thick Soup with Mushroom served in Hot Stone Bowl (Per Person)
石锅浓汤珍菌花胶 (位)

Nourishing Soup of the Day (Per Person/ Per Pot)
滋润靓汤 (位/ 煲)

Four Treasures Thick Soup with Fish Maw & Conpoy (Per Person)
四宝鱼鳔瑶柱羹 (位)

Sweet Corn & Minced Chicken Thick Soup (Per Person)
鸡茸粟米羹 (位)

Szechuan Hot & Sour Seafood Thick Soup (Per Person)
四川酸辣海鲜羹 (位)

Double-boiled Whole Yellow Melon Soup with Seafood (Per Person)
海鲜炖金盅 (位)

Double-boiled Black Chicken Soup with Conpoy & Pine Mushroom (Per Person)
姬松茸瑶柱炖竹丝黑鸡 (位)

Double-boiled Fish Maw with Bamboo Pith in Collagen Soup (Per Person)
竹笙花胶菜胆胶原蛋白汤 (位)

Double-boiled Fish Maw and Abalone Soup served in Claypot (Per Pot)
乾隆砂锅鲍鱼花胶汤 (煲)

Bird's Nest 燕窝

Sautéed Bird's Nest with Crab Meat, Crab Roe and Egg White (Per Person)
珊瑚藏燕液 (位)

Double-boiled Bird's Nest with Bamboo Pith (Per Person)
竹笙炖官燕 (位)

Braised Supreme Bird's Nest with Crab Roe (Per Person)
鲜蟹皇扒官燕 (位)

Braised Supreme Bird's Nest in Brown Sauce (Per Person)
红烧官燕盏 (位)

Sea Treasure 海味珍品

Braised Fresh Sliced Australian Abalone in Brown Sauce with Pan-seared Foie Gras (Per Person)
澳洲鲜鲍脯配香煎法国鹅肝 (位)

Braised Sea Cucumber with Grandma's Braised Pork Belly
海参外婆红烧肉

Braised Whole Australian Abalone (3-Head) in Brown Sauce (Per Person)
原只澳洲3头鲜鲍 (位)

Braised Whole Australian Abalone (2-Head) in Brown Sauce (Per Person)
原只澳洲2头鲜鲍 (位)

Braised Whole Australian Green Lip Abalone in Abalone Sauce (Per Person)
生扣澳洲青边鲍 (位)

Braised Fish Maw with Brown Sauce or Superior Chicken Broth
Good for 4-6 person
红烧或黄焖花胶扒
建议4-6人份

Live Seafood 活海鮮

Live Lobster 活龙虾

Method of Preparation 烹饪法

- a) Sashimi
刺身
- b) Bake with Superior Broth
上汤焗
- c) Steam with Minced Garlic
蒜茸蒸
- d) Bake with Salted Egg Yolk
黄金焗
- e) Sauté with Salt & Spice
椒盐炒
- f) Sauté with Black Truffle Sauce
黑松露酱炒
- g) Steam with Chicken Oil & Chinese Wine
鸡油花雕蒸

Live Prawn 活虾 (per 100g, min 300g)

Method of Preparation 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 Superior Soya Sauce
豉油皇煎
- f) Sauté with Salt & Spice
椒盐炒
- g) Bake with Salted Egg Yolk
黄金焗

Crab 螃蟹

Method of Preparation 烹饪法

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

Live Seafood 活海鮮

Bamboo Clam 竹蚌 (min 2pcs)

Method of Preparation 烹饪法

- a) Steam with Minced Garlic
蒜茸蒸
 - b) Steam with XO Sauce
XO酱蒸
 - c) Steam with Black Bean Sauce
豉汁蒸
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Marble Goby 笋壳

Coral Trout 东星斑

Dragon Garoupa 龙虎斑

Method of Preparation 烹饪法

- a) Steam with Ginger & Preserved Radish
菜圃姜茸蒸
- b) Steam in Teochew Style
潮州蒸
- c) Deep-fry
油浸
- d) Braise with Roasted Pork & Beancurd
蒜子火腩豆腐煲
- e) Steam with Black Garlic & Black Bean
黑蒜荫豉蒸

Seafood Special 海鲜精选

Sautéed Prawn with Salted Egg Yolk
金沙虾球

Grilled Cod Fish Fillet with Lemon Lime Salt (Per Person)
柠檬青柠盐烤鳕鱼件 (位)

Deep-fried Prawn with Crispy Rice and Minced Garlic in 'Bi Feng Tang' Style
避风塘脆米焗海中虾

Poached Garoupa Fillet with Chrysanthemum & Ginger in Superior Rice Wine Broth
姜米酒菊花高汤浸斑球

Sautéed Egg White with Conpoy & Fish Meat
沪香赛螃蟹

Baked Cod Fish Fillet with Miso Sauce (Per Person)
西京焗鳕鱼件 (位)

Sautéed Garoupa Fillet with Onions in XO Sauce
XO三葱炒斑球

Sautéed Scallop with Broccoli & Lily Bulb
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 Wasabi Dressing
日式芥末虾球

Sautéed Prawn with Assorted Capsicums and Wild Mushroom
彩椒野菌炒虾球

Sautéed Garoupa Fish Head with Eggplant & Minced Meat
渔香茄子斑头腩

Steamed Garoupa Fish Head with Black Garlic & Black Bean
黑蒜荫豉蒸斑头腩

Poultry / Meat 肉类

Free Range Chicken with Rice Wine & Ginger (Half/ Whole)
黄酒山芭鸡 (半只/ 一只)

Sautéed Beef Cubes with Foie Gras Sauce & Garlic
蒜片法式鹅肝酱牛柳粒

Baked Lamb Rack with Red Wine and Black Pepper (Per Person)
红酒黑椒焗羊架 (位)

Sautéed Diced Chicken with Dried Chilli & Cashew Nuts
果仁宫保鸡丁

San Bei Chicken with Fried Ginger and Basil in Hot Stone Bowl
石锅三杯鸡

Sautéed American Beef Fillet with Kai Lan
芥兰炒美国肥牛

Braised Grandma's Pork Belly
外婆红烧肉

Pan-fried Spanish Ibérico Pork Chop with Teriyaki Sauce (Per Person)
香煎西班牙黑猪扒 (位)

Pan-seared Japanese A4 Wagyu Beef (Per Person)
香煎日本A4和牛 (位)

Sautéed Sweet & Sour Kurobuta Pork with Lychee
咕嚕香脆荔枝黑豚肉

Deep-fried Spare Rib with Crispy Garlic
蒜香排骨

Sautéed Sliced American Beef with Mushroom & Assorted Capsicums
鲜菌彩椒炒美国肥牛

Sautéed Beef Cubes with Black Pepper Sauce
黑椒牛柳粒

Vegetable & Beancurd 蔬菜与豆腐

Stir-fried Assorted Mushroom with Basil served in Claypot
九层塔烧汁炒杂菌煲

Stewed Eggplant with Salted Fish in Claypot
渔香茄子煲

Crisp Homemade Spinach Beancurd with Black Truffle Sauce (Per Person)
黑松露自制菠菜豆腐 (位)

Sautéed French Bean with Minced Meat
干煸四季豆

Kai Lan in 2 Ways (Sautéed & Fried)
双味芥兰

Braised Homemade Spinach Beancurd with Conpoy & Enoki Mushroom
瑶柱金菇扒自制菠菜豆腐

Braised Homemade Spinach Beancurd with Crab Meat
蟹肉扒自制菠菜豆腐

Poached Australian Baby Spinach with Fresh Beancurd and Gingko Nuts
鲜腐竹银杏浸澳洲菜苗

Sautéed Asparagus with Chinese Yam & Black Fungus
黑木耳淮山炒芦笋

Vegetable 蔬菜

Hong Kong Kai Lan
香港芥兰

Asparagus
芦笋

Broccoli
西兰花

Chives Stem (*Ching Long Choy*)
青龙菜

Chinese Spinach
苋菜

Spinach
菠菜

Method of Preparation 烹饪法

- a) Poach
白灼
- b) Sauté
清炒
- c) Poach with Assorted Eggs
金银蛋浸
- d) Sauté with Minced Garlic
蒜茸炒
- e) Sauté with Oyster Sauce
蚝油炒
- f) Sauté with XO Sauce
XO酱炒
- g) Poach with Superior Broth and Whole Garlic
上汤蒜子

Vegetarian 素食

Sautéed Lotus Root with Assorted Vegetable
荷塘藕飘香

Sweet Corn Thick Soup with Asparagus (Per Person)
芦笋粟米羹 (位)

Szechuan Hot & Sour Soup (Per Person)
四川酸辣汤 (位)

Double-boiled 'Chrysanthemum' Shaped Beancurd Soup with Morel Mushroom (Per Person)
羊肚菌菊花豆腐汤 (位)

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

Crispy Mock Chicken
脆皮斋鸡

Sautéed Assorted Vegetable with Assorted Capsicum
彩椒炒杂菜

Sweet & Sour Gluten
酸甜咕嚕面筋

Vegetarian Fried Rice
素粒炒饭

Noodle & Rice 面与饭

Angel Hair Pasta with Seafood & Truffle Sauce (Per Person)
松露海鲜天使面 (位)

Poached Crispy Rice with Seafood in Superior Prawn Broth
浓虾汤海鲜粒脆米泡饭

Yang Zhou Fried Rice
扬州炒饭

Pan-fried Fish Paste Noodle with Scallop (Per Person)
香煎带子鱼茸面 (位)

Homestyle Fried Rice
家乡炒饭

Braised Japanese Thin Udon with Jumbo Prawn in Superior Broth (Per Person)
上汤焗珍宝虾稻庭面 (位)

Noodles Tossed with Lardons and Garoupa Fillet in XO Sauce (Per Person)
XO斑球猪油渣捞面 (位)

Seafood Fried Rice in XO Sauce
XO酱海皇炒饭

Fried Rice with Crab Meat & Egg White
蟹肉蛋白炒饭

Sautéed Noodle with Seafood
海鲜炒生面

Braised *Ee-Fu* Noodle with Live Prawn, Wild Mushroom & Truffle Sauce
黑松露生虾焗伊面

Braised *Ee-Fu* Noodle with Shrimp Roe
虾子干烧焗伊面

Braised Vermicelli with Conpoy, Fish Meat & Egg White
赛螃蟹焗米粉

Wok-fried Japanese Thin Udon Noodle with Assorted Seafood
干炒海鲜日式稻庭面

Noodle & Rice 面与饭

Wok-fried Seafood *Horfun* with Egg

滑单海鲜炒河粉

Wok-fried American Beef *Horfun*

干炒美国肥牛河

Vermicelli Soup Noodle with Live Prawn in Thai Style

泰皇生虾米粉汤

Dessert 甜品

Chilled Mango Purée with Sago and Pomelo (Per Person)

杨枝甘露 (位)

Chendol with Coconut & Gula Melaka Ice Cream served in Whole Coconut (Per Person)

椰香珍多雪 (位)

Double-boiled Hashima with Lotus Seed (Per Person)

红莲炖雪蛤 (位)

Coconut Jelly with Fresh Milk in Whole Coconut (Per Person)

椰皇鲜奶冻 (位)

Double-boiled Snow Pear with *Chuan Bei* and Almond (Per Person)

川贝香杏雪梨蜜 (位)

Lemongrass Jelly & Sour Plum Aloe Vera in Lime (Per Person)

酸柑野梅香茅冻 (位)

Almond Cream with Peach Resin (Per Person)

桃胶杏仁茶 (位)

Double-boiled Bird's Nest with Rock Sugar in Whole Fresh Coconut (Per Person)

椰皇冰花炖官燕 (位)

Deep-fried Black Sesame Glutinous Rice Ball "*Jian Dui*" (3pcs)

黑芝麻煎堆 (3件)

Steamed Custard Bun with Salted Egg Yolk (3pcs)

流沙包 (3件)

Chilled Osmanthus Jelly (4pcs)

桂花糕 (4件)

Fresh Fruits Platter (Per Person/ Portion)

水果拼盘 (位/份)