



**CRYSTAL JADE**  
GOLDEN PALACE  
翡翠金阁

## Appetiser 金阁小食

**Chilled Foie Gras with Japanese Sake**

清酒冻鹅肝

**Crispy Pork Belly**

脆皮烧腩肉

**Deep-fried Silver Fish with Thai Sauce**

泰式银鱼

**Chilled Asparagus with Mustard**

芥末子冻小芦笋

**Deep-fried White Bait with Salt & Pepper**

椒盐白饭鱼

**Deep-fried Eggplant with Pork Floss**

肉崧脆茄子

**Sautéed Carrot Cake with XO Sauce**

XO 酱萝卜糕

**Chilled Japanese Cucumber with Aged Vinegar**

醋香日本青瓜

**Deep-fried Crispy Beancurd with Salt & Pepper**

椒盐脆皮豆腐

**Lava Century Egg with Preserved Sliced Ginger**

酸姜溏心皮蛋

## Starter 开胃前菜

### **Chilled Lobster in Teochew Style**

潮式冻龙虾

### **Chilled Yellow Cream Crab in Teochew Style**

潮式冻黄羔蟹

### **Chilled Yellow Cream Crab with Japanese Sake**

清酒香冻黄羔蟹

(1 day advance booking required 一天前预订)

### **Deep-fried Pork Cube with Chestnut in Sweet & Sour Sauce**

香酥汕头五香粿肉

### **Deep-fried Crispy Quail with Salt & Pepper**

椒盐鹌鹑

### **Combination of Chilled Foie Gras with Japanese Sake,**

### **Chilled Abalone & Crab Meat Salad**

和风冻三拼 (清酒冻鹅肝、冰镇鲍鱼、蟹肉沙律)

### **Chilled Foie Gras with Japanese Sake and Pan-fried Scallop**

清酒鹅肝伴香煎带子

### **Chilled Sliced Abalone with Organic Vegetable**

凉拌鲜鲍片伴有机蔬菜

### **Pan-fried Foie Gras with Caramelised Apple**

焦糖苹果伴香煎鹅肝

### **Teochew Four Delight Appetiser Platter**

(Deep-fried Prawn Roll, Deep-fried Crab Roll,  
Sautéed Scallop, Braised Duck)

潮式四喜拼盘 (虾枣、蟹枣、带子、卤鸭)

(min. 4 person 四位起)

### **Combination of Sliced Peking Duck,**

### **Deep-fried Prawn Ball & Crab Meat Salad**

风味三叠 (片皮鸭、炸虾枣、蟹肉沙律)

### **Combination of Roasted Peking Duck**

### **& Deep-fried Prawn with Special Sauce**

金阁双拼 (北京鸭、酱爆虾球)

### **Sliced Roasted Suckling Pig with Foie Gras**

法国鹅肝乳猪件

# Teochew Braised 潮式卤味

## Braised Treasure Platter

潮式卤味拼

## 3 Combination

三拼

## 2 Combination

双拼

*Choice of combination: items as listed below 选择以下所列*

## Braised Sliced Duck

卤香鸭片

## Braised Sliced Duck Tongue

卤香鸭舌

## Braised Sliced Intestine

卤香大肠

## Braised Duck Web & Wing

卤香掌翼

## Braised Octopus

卤香墨鱼

## Braised Beancurd

卤香豆腐

## Braised Foie Gras

卤香鹅肝

# Cantonese BBQ 创意烧味

## Signature Roasted Suckling Pig

鸿运化皮乳猪

## BBQ Boneless Suckling Pig

南乳去骨乳猪

(1 day advance booking required 一天前预订)

## Roasted Baby Suckling Pig rolled with Black Truffle Rice

黑松露乳猪饭卷

min. 6 pcs 六件起

(1 day advance booking required 一天前预订)

## BBQ Pork with Honey Sauce

蜜汁叉烧

## Golden Caramelised Roast Pork

焦糖烧肉

## Peking Duck

北京片皮鸭

## Hong Kong Roasted Duck

金牌烧鸭

## Soya Sauce Chicken in Rose Wine

玫瑰豉油鸡

## Suckling Pig Roasted Platter

(with 1 selection of roasted item)

乳猪双拼

## BBQ Roasted Platter (2 Varieties)

烧味双拼

## Bird's Nest 养颜燕窝

**Braised Bird's Nest in Brown Sauce**

红烧官燕盏

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

蟹皇扒官燕

**Sautéed Bird's Nest with Egg White**

西施玉燕

**Double-boiled Bird's Nest in Clear Soup**

清汤炖官燕

## Soup 炖汤 • 羹

### **Mini Buddha Jumps over the Wall**

原盅迷你佛跳墙

### **with 3 Head Abalone**

3头鲍

### **with 6 Head Abalone**

6头鲍

### **Double-boiled Chicken Soup with Fish Maw & Dendrobium**

石斛花胶炖鸡汤

### **Double-boiled Chicken Soup with Sea Whelk & Cordyceps Flower**

虫草花螺头炖鸡汤

### **Double-boiled Chicken Soup with Morel Mushroom**

羊肚菌炖竹丝鸡

### **Double-boiled Shark's Cartilage Soup with Fish Maw**

翅骨花胶汤

### **Double-boiled Whole Yellow Melon Soup with Assorted Seafood**

四宝海鲜老黄瓜盅

### **Chef's Special - Soup of the Day**

师傅靓炖汤

### **Fresh Crab Meat with Chinese Spinach Thick Soup**

鲜蟹肉苋菜羹

### **Conpoy & Chive Thick Soup**

韭皇瑶柱羹

### **Fresh Crab Meat with Sweet Corn Thick Soup**

鲜蟹肉粟米羹

### **Szechuan Hot & Sour Thick Soup**

四川酸辣汤

## Abalone • Sea Treasure 鲍鱼珍品

**Braised Whole Japanese Dried Amitori Abalone  
in Abalone Sauce**

日本大网鲍

*1 day advance booking required 一天前预订*

**Braised Whole Japanese Dried Yoshihama Abalone  
in Abalone Sauce**

日本皇冠吉品鲍

*1 day advance booking required 一天前预订*

**Braised Dried Australian Abalone with Oyster Sauce**  
澳洲干鲍

**Braised Australian Green Lip Abalone in Oyster Sauce**  
蚝皇澳洲青边鲍

**Chilled Mexican Abalone topped with Shrimp Roe**  
冰镇墨西哥鲍鱼

*Suggested serving for 2-3 persons 建议二至三人食用*

**Braised Whole Fresh South African Abalone (3 Head)  
in Oyster Sauce**

原只南非3头鲜鲍

**Braised Whole Fresh Australian Abalone (3 Head)  
in Oyster Sauce**

原只澳洲3头鲜鲍

**Combination of Braised Whole Abalone and  
Pan-fried Foie Gras in Brown Sauce**

香煎鹅肝伴原粒鲍鱼

**Braised Sliced Abalone with Fish Maw in Brown Sauce**  
花胶扣鲍甫

**Braised Sliced Abalone with Mushroom in Brown Sauce**  
花菇扣鲍甫



## Sea Cucumber & Fish Maw 花胶海参

**Braised Premium Fish Maw in Oyster Sauce**

蚝皇扣一级花胶

**Braised Superior Sea Cucumber with Fish Maw in Brown Sauce**

原条辽参扣花胶

**Braised Superior Sea Cucumber stuffed  
with Minced Kurobuta Pork in Brown Sauce**

黑豚肉焖酿辽参

**Braised Sea Cucumber with Oyster Sauce**

蚝皇扣原条辽参

**Braised Sea Cucumber with Fish Maw in Brown Sauce**

蚝皇花胶扣海参

**Braised Sea Cucumber with Goose Web in Oyster Sauce**

蚝皇海参扣鹅掌

**Braised Goose Web with Lingzhi Mushroom in Oyster Sauce**

蚝皇灵芝菇扣鹅掌

**Braised Superior Fish Maw in Oyster Sauce**

蚝皇扣原幅花胶扒

**Braised Sea Cucumber with Shrimp Roe & Scallion**

虾子京葱烧海参

**Braised Sea Cucumber with Mushroom in Brown Sauce**

红烧天白菇海参

**Braised Goose Web with Vermicelli &  
Abalone Sauce in Claypot**

鲍汁冬粉鹅掌煲

# Live Seafood 生猛海鮮

## LIVE LOBSTER & CRAB 活龙虾与螃蟹

Live Australian Lobster served in two ways 澳洲龙虾两味

- a) Sashimi 刺身
- b) Porridge / Noodle / Rice with Lobster Head & Claw Meat or Lobster Head & Claw Meat with Salt & Pepper 龙虾头爪拆肉(粥/面/饭) 或 椒盐龙虾头爪

Live Boston Lobster 波士顿龙虾

Live Local Baby Lobster 本地龙虾仔

Live Sri Lankan Crab 斯里兰卡大肉蟹

Yellow Cream Crab 黄羔蟹

### Method of preparation 烹调法

- a. Bake with Superior Broth 上汤焗
- b. Bake with Dried Halibut in Teochew Style 潮式甫鱼焗
- c. Sautéed with XO Sauce XO 酱炒
- d. Sautéed with Chilli Sauce 星州辣椒炒
- e. Sautéed with Black Bean, Minced Garlic & Sliced Chilli 香港桥底辣椒炒
- f. Sautéed with Ginger & Scallion 葱姜炒
- g. Steam with Chinese Rice Wine 鸡油花雕蒸
- h. Bake with Salt & Pepper 椒盐焗
- i. Bake with Salted Egg Yolk 咸蛋焗
- j. Deep-fry with Cereal 星州麦片炒
- k. Stew with Vermicelli served in Claypot 砂煲古法粉絲
- l. Bake with Black Pepper 黑椒焗

# Live Seafood 生猛海鲜

## LIVE FISH 活鱼

Coral Trout 东星斑

Turbot Fish / Starry Flounder 多宝鱼 / 星碟鱼

Black Spotted Garoupa 老鼠斑

Marble Goby 笋壳

Garoupa 石斑

Green Wrasse 青衣

Dragon Garoupa 龙虎斑

Pomfret 斗鲷

## Method of preparation 烹调法

- a. Steam with Supreme Soya Sauce 清蒸
- b. Steam in Teochew Style 潮式蒸
- c. Steam with Black Bean Sauce 豉汁蒸
- d. Pan-fry with Radish & Yellow Bean in Teochew Style 潮式半煎煮
- e. Sautéed with Tomato & Preserved Vegetable 咸菜蕃茄煮
- f. Bake with Superior Broth 上汤焗
- g. Steam with Sliced Chilli & Yellow Bean 剁椒蒸
- h. Deep-fry with Sweet & Sour Sauce with Pine Nut 松子酸甜炸
- i. Deep-fry with Supreme Soya Sauce 油浸
- j. Stew with Beancurd & Garlic 蒜子豆腐炆
- k. Stir-fry 炒片
- l. Sweet & Sour Sauce 酸甜
- m. Steam with Minced Ginger 姜茸蒸
- n. Poach with Yam, Beancurd & White Cabbage Soup in Teochew Style  
潮式芋头津白豆腐汤

# Live Seafood 生猛海鲜

## LIVE PRAWN 活虾

### Method of preparation 烹调法

- a. Deep-fry with Cereal 星洲麦片
- b. Bake with Salted Egg Yolk 咸蛋焗
- c. Steam with Chinese Rice Wine 鸡油花雕蒸
- d. Pan-fry with Supreme Soya Sauce 豉油皇煎
- e. Poach 白灼
- f. Drunken with Chinese Herb 药膳花雕
- g. Steam with Minced Garlic 蒜茸开边蒸
- h. Bake with Superior Broth 上汤焗
- i. Bake with Salt & Pepper 椒盐焗

## **Teochew Classic Special 潮菜精选海鲜**

**Braised Mustard Green with Fish Maw & Crab Meat**

蟹肉鱼鳔扒大芥菜

**Deep-fried Crispy Prawn Roll / Crab Meat Roll**

潮州酥炸虾棗/蟹棗

**Steamed Sea Perch in Fermented Bean Sauce**

普宁豆酱蒸鲈鱼件

**Stewed Beef Brisket with Radish in Claypot**

清汤白萝卜牛腩煲

**Pan-fried Pomfret Fillet**

潮式干煎鲳鱼片

**Braised Fish Maw with Live Prawn in Claypot**

红烧鲜虾鱼鳔煲

**Fried Prawn & Scallop**

潮式油泡虾球带子

**Simmered Fish Maw & Prawn with Cucumber**

鲜虾鱼鳔煮青瓜

**Simmered Cabbage topped with Prawn Paste**

金银鲜虾丸浸津白

**Sautéed Beef with Pepper in Spicy Sauce**

川椒肥牛肉

**Sautéed Beef in Satay Sauce**

沙爹牛肉

**Stewed Prawn with Vermicelli & Satay Sauce**

沙爹鲜虾粉丝煲

## **Teochew Classic Special 潮菜精选海鲜**

**Pan-fried Oyster Omelette**

潮式煎蚝饼

**Sautéed Szechuan Chicken with Cashew Nut**

腰果川椒鸡

**Stir-fried Fish Maw with Egg White**

桂花炒鱼鳔

**Sautéed French Bean with Minced Pork**

**& Preserved Vegetable**

杭菜肉焗四季豆

**Australian Wagyu Beef Brisket in Clear Soup**

澳洲和牛清汤腩

**Classic Teochew Pomegranate Dumpling in**

**Thick Pumpkin Broth**

金汤燕窝石榴粿

**Sautéed Shredded Chicken with Chive,**

**Shredded Yam & Jellyfish**

潮州小炒皇

**Classic Teochew Pomfret Fish**

骨香鲳鱼

## Cantonese Seafood Special 粵菜精选海鲜

**Baked Japanese Cod Fish with Miso Sauce**

日本焗鳕鱼

**Pan-fried Cod Fish with Black Truffle Sauce**

黑松露煎鳕鱼

**Steamed Cod Fish with Cordyceps Flower**

家乡虫草花蒸鳕鱼

**Deep-fried Crab Claw stuffed with Minced Shrimp**

百花炸酿蟹钳

**Sautéed Scallop Morel Mushroom & Honey Pea**

羊肚菌蜜豆鲜带子

**Sautéed Scallop with Black Garlic**

溏心黑蒜炒带子

**Sautéed Scallop with Asparagus in XO Sauce**

XO酱芦笋带子

**Sautéed Scallop & Egg White with Truffle Oil**

雪花松露带子

**Sautéed Prawn with Pine Mushroom**

松菇炒虾球

## Cantonese Seafood Special 粵菜精选海鲜

**Baked Prawn with Salted Egg Yolk**

金沙大虾球

**Deep-fried Prawn with Wasabi Dressing**

青芥大虾球

**Sautéed Garoupa with XO Sauce**

XO酱炒石斑球

**Poached Garoupa with Chinese Wine**

玉液黄酒浸斑球

**Sautéed Garoupa with Minced Pork & Preserved Vegetable**

干煸石斑球

**Poached Fish with Preserved Vegetable & Radish**

雪菜萝卜煮鱼

**Stewed Garoupa Head with Bitter Melon**

**in Black Bean Sauce**

豉汁凉瓜炆斑头腩

**Sautéed Fresh Crab Meat with Egg**

西施炒鲜蟹肉



## Poultry / Meat 肉类

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

红酒黑椒焗羊排

**Pan-fried Japanese Wagyu Steak with Sea Salt**

海盐香煎日本和牛

**Pan-fried Angus Beef Cube**

香煎牛柳

**Braised Beef Cheek**

红烧牛面青

**Baked Pork Soft Bone with Sweet Plum Sauce**

话梅酱焗猪软骨

**Sautéed Beef Cube with Garlic**

蒜片美国牛柳粒

**Sautéed Beef Cube with Black Pepper**

黑椒美国牛柳粒

**Stir-fried Beef with White Pine Mushroom**

白松菇炒肥牛肉

**Stir-fried Beef with Ginger White Rice Wine**

姜米白酒炒牛肉

**Pan-fried Kurobuta Pork Chop**

**with Japanese Rice Wine Sauce**

味淋煎黑豚肉

**Sautéed Kurobuta Pork Cube**

**with Pomelo in Sweet & Sour Sauce**

酸甜香脆柚子黑豚肉

**Deep-fried Spare Rib with Vinegar**

香醋镇江骨

## Poultry / Meat 肉类

**Steamed Minced Pork Patty with Salted Fish**

梅香咸鱼茸蒸金钱肉饼

**Stir-fried Pork Collar with Mushroom & Cucumber  
in Lao Gan Ma Sauce**

老干妈日本小瓜珍菌炒猪颈肉

**Sautéed Pork Collar with Lettuce & Shrimp Paste**

虾酱爽肉炒油麦菜

**Crispy Chicken with Foie Gras & Mango**

鲜菓鹅肝片皮鸡

**Crispy Roasted Chicken**

金牌吊炸鸡

**Steamed Chicken Cube wrapped in Egg White**

菊花石榴鸡

**Stewed Kampong Chicken with Abalone in Claypot**

砂锅鲍鱼炆土鸡

**Steamed Chicken with Black Fungus & Red Date**

顺德外婆蒸土鸡

**Sautéed Chicken with Dried Chilli & Cashew Nut**

宫保炒鸡球

**Stewed Frog with Sea Cucumber & Garlic**

蒜子海参炆田鸡

**Stewed Frog with Bitter Melon in Black Bean Sauce**

豉汁凉瓜炆田鸡

**Herbal Yuan Yang Chicken in Stone Pot**

石锅药材鸳鸯鸡

## Vegetable & Beancurd 蔬菜与豆腐

**Pan-fried Corn Beancurd with Sliced Truffle**

松露片粟米豆腐

**Stewed Beancurd with Seafood in Claypot**

海鲜豆腐煲

**Stewed Corn Beancurd with Crab Roe**

蟹皇焖粟米豆腐

**Stewed Corn Beancurd  
with Mandarin Peel Duck Sauce**

陈皮鸭汁焖粟米豆腐

**Braised Corn Beancurd**

红烧粟米豆腐

**Braised Assorted Vegetable with Dried Shrimp  
in Superior Broth Claypot**

上汤虾干什菜煲

**Braised Mustard Green with Conpoy & Shrimp Roe**

瑶柱虾籽大芥菜

**Poached Cai Xin with Salted Vegetable &  
Dried Shrimp in Superior Broth**

虾干咸菜三寸蕊

## Vegetable & Beancurd 蔬菜与豆腐

**Braised White Cabbage with Chinese Ham**

云腿扒津白

**Hong Kong Kailan**

啫啫香港芥兰

**Braised Assorted Vegetable with Mushroom**

花菇扒双蔬

**Poached Chinese Spinach with Trio Egg**

in Superior Broth

金银蛋苋菜

**Braised Assorted Vegetable in Oyster Sauce**

京扒三宝蔬

**Sautéed Kailan with Dried Halibut Fish**

方鱼炒香芥兰

**Steamed Assorted Vegetable in Basket**

原笼蒸青蔬

**Braised Eggplant with Minced Pork & Salted Fish**

渔香烧茄子

# Vegetarian 健康素食

**Double-boiled Morel Mushroom Soup in Coconut**

羊肚菌炖椰盅

**Beancurd with Aloe Vera Thick Soup**

芦荟豆腐羹

**Szechuan Hot & Sour Thick Soup**

四川酸辣汤

**Pan-fried Beancurd with White Truffle Sauce**

柏松露酥豆腐

**Braised Seasonal Vegetable with Bamboo Pith**

竹笙鼎湖上素

**Braised Seasonal Vegetable with Lingzhi Mushroom**

灵芝菇扒时蔬

**Stir-fried Asparagus with Chinese Yam & Black Fungus**

瑶柱虾籽大芥菜

**Sautéed Diced Mock Chicken with Dried Chilli**

虾干咸菜三寸蕊

**Sautéed Assorted Vegetable with Nut**

琥珀炒素丁

**Sweet & Sour Gluten**

酸甜咕嚕面筋

**Fried Rice with Vegetable**

素粒炒饭

## Porridge, Noodle & Rice 粥 • 粉 • 面 • 饭

### Sliced Abalone Porridge

(Sliced Abalone, Conpoy & Shredded Chicken)

鲍鱼三丝粥

(鲍鱼丝、干贝丝、鸡丝)

### Live Frog Porridge

生滚田鸡粥

### Sliced Fresh Pomfret Porridge

鲜鲳鱼片粥

### Oyster with Minced Pork Porridge

蚝仔肉碎粥

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

XO酱龙虾手拉面 (半只)

### Stir-fried Ramen with Japanese Scallop

香煎日本带子手拉面

### Angel Hair Pasta with Seafood

& Black Truffle Sauce

黑松露海鲜天使面

## Porridge, Noodle & Rice 粥 · 粉 · 面 · 饭

**Baked Rice with Seafood in Champagne Sauce**

香槟葡汁海鲜焗饭

**Seafood Fried Rice in Abalone Sauce**

**wrapped in Lotus Leaf**

鲍汁荷叶饭

**Crispy Noodle with Seafood**

海鲜香脆面

**Sautéed Ee-fu Noodle with Crab Meat**

蟹肉干烧伊面

**Stewed Vermicelli with Shredded Duck Meat**

**& Preserved Vegetable**

雪菜火鸭丝焖米粉

**Teochew Fried Rice with Yam**

潮式香芋炒饭

**Fried Mix Grain Rice with Prawn Bits**

鲜虾五谷炒饭

**Fried Rice with Conpoy, Egg White & Vegetable**

干贝蛋白菜粒炒饭

**Stir-fried Rice Noodle with Beef**

**in Satay Sauce**

沙爹牛肉炒河粉

**Stir-fried Rice Noodle**

**with Kailan & Preserved Radish**

玉兰菜甫炒河粉

**Stewed Ee-fu Noodle**

**with Mushroom & Shrimp Roe**

虾子珍菌炆伊面

**Teochew Crispy Noodle**

**served with Black Vinegar & Sugar**

潮式干煎糖醋面

## Colourful Dessert 缤纷甜品

**Superior Bird's Nest in Almond Cream**

生磨杏汁官燕

**Double-boiled Superior Bird's Nest**

**with Rock Sugar**

冰花炖官燕

**Trio Dessert on Ice**

**(Mango Purée with Sago & Pomelo,**

**Aloe Vera & Sour Plum in Lime Jelly, Assorted Fresh Fruit)**

冰镇甜品三重奏

(杨枝甘露、芦荟酸柑冻、鲜果)

**Double-boiled Hashima with Ginseng**

泡参炖雪蛤

**Chilled Mango Purée with Sago & Pomelo**

**topped with Coconut Ice Cream**

杨枝甘露椰子雪糕

**Japanese Fresh Yoghurt Pudding**

日本鲜奶乳酪冻

**Refreshing Trio Combination Dessert**

**(Black Glutinous Rice Coconut Ice Cream,**

**Custard Tart, Mango Purée with Sago & Pomelo)**

甜品三拼

(黑糯米椰子雪糕、美人腰、杨枝甘露)



## Colourful Dessert 缤纷甜品

**Aloe Vera & Sour Plum in Lime Jelly**

芦荟酸柑冻

**Almond Cream**

生磨杏仁茶

**Traditional Taro Paste with Ginkgo**

福果芋泥

**Chinese Herbal Jelly**

蜜糖龟苓膏

**Sweetened Bean Paste with Ginkgo**

福果豆爽

**Traditional Sugar-coated Yam**

返沙芋头