



CRYSTAL JADE
PALACE 翡翠皇宮

Appetiser 皇宫前菜

Chilled Yellow Cream Crab in Teochew Style
潮式冻黄羔蟹

Chilled Foie Gras with Japanese Sake and Pan-fried Scallop
清酒鹅肝拌香煎带子

Chilled Sliced Abalone with Japanese Premium Seaweed
珊瑚草鲜鲍片

Chilled Sliced Chicken with Sesame Sauce
胡麻酱凉拌鸡丝

Chilled Pig Trotter with Vinaigrette
陈醋白云猪手

Chilled Bitter Melon with Plum Sauce
冰梅凉瓜条

Chilled Jellyfish with Cucumber
日本青瓜拌海蜇头

Deep-fried Crispy Beancurd with Salt & Pepper
椒盐脆皮豆腐

Deep-fried White Bait with Salt & Pepper
椒盐白饭鱼

Deep-fried Pig's Intestine
脆皮炸大肠

Deep-fried Rice Roll with Seafood & Chive
野菌翠绿网丝卷

Roast Delights 烧味

Palace Signature Whole Suckling Pig
鸿运化皮乳猪

Roasted Honey BBQ Pork
蜜汁叉烧

Crispy Pork Belly
脆皮烧腩肉

Roasted Peking Duck
北京片皮鸭

Roasted Duck
挂炉烧鸭

Soya Sauce Chicken in Rose Wine
玫瑰豉油鸡

Suckling Pig Combination Platter
乳猪双拼

BBQ Combination Platter
烧味双拼

Bird's Nest 燕窝

Braised Superior Bird's Nest in Brown Sauce
红烧官燕

Braised Superior Bird's Nest with Crab Roe
蟹皇扒官燕

Sautéed Bird's Nest with Egg White
西施玉燕

Double-boiled Superior Bird's Nest in Clear Soup
清汤炖官燕

Soup 汤羹

Soup of the Day
每日例汤

Double-boiled Chicken Soup with Sea Whelk & Morel Mushroom
羊肚菌螺头炖鸡

Double-boiled Black Chicken Soup with Chinese Herbs
五子毛桃炖竹丝鸡

Double-boiled Yellow Melon Soup with Seafood
海宝炖金盅

Crab Meat and Spinach Thick Soup
蟹肉苋菜羹

Conpoy & Chive Thick Soup
韭黄瑶柱羹

Fish Meat Thick Soup
彩虹鱼茸羹

Sweet Corn Thick Soup with Fish Maw OR Minced Chicken
粟米羹 (鱼肚或鸡茸)

Szechuan Hot & Sour Thick Soup
四川酸辣汤

Abalone 鲍鱼

Braised Whole Oma Dried Abalone

日本禾麻干鲍

3 day advance booking required 三天前预订

Braised Whole Japanese Dried Yoshihama Abalone in Abalone Sauce

皇冠吉品干鲍

3 day advance booking required 三天前预订

Braised Whole Australian Green Lip Dried Abalone

澳洲青边干鲍

Braised Fresh Whole Mexican Abalone

墨西哥鲜鲍

Braised Whole South African Abalone

原只南非鲜鲍

Braised Whole Australian Abalone

原只澳洲鲜鲍

Braised Fresh Sliced Abalone with Mushroom

北菇鲜鲍片

Sea Cucumber & Fish Maw 花胶海参

Braised Thick Fish Maw (Whole)

原件厚花胶

Braised Sliced Abalone with Fish Maw

花胶扣鲍甫

Braised Japanese Sea Cucumber with Fish Maw & Shrimp Roe

虾子遼参花胶

Braised Sea Cucumber with Goose Web

海参扣鹤掌

Braised Sliced Conpoy with Garlic

蒜子瑶柱甫

Stir-fried Sea Cucumber & Fish Maw with Scallion in Claypot

京葱海参鱼鳔煲

Braised Hokkaido Sea Cucumber in Oyster Sauce

蚝皇关东刺参

Braised Sliced Abalone with Assorted Dried Seafood in Claypot

迷你海味一品煲

Live Seafood 生猛海鲜

Australian Lobster 澳洲龙虾

Cooking Method 烹饪法

- a) Sashimi
刺身
- b) Sautéed with Supreme Soya Sauce
炒球
- c) Deep-fry with Salt & Pepper
椒盐
- d) Stew with Congee / Noodle
拆肉煮粥或面
- e) Bake with Superior Broth
上汤焗
- f) Bake with Cheese
芝士焗
- g) Bake with Ginger and Scallion
姜葱焗
- h) Steam with Chinese Wine
鸡油花雕蒸
- i) Bake with Black Bean, Crispy Rice, Minced Garlic & Cut Chilli
香港桥底焗

Geoduck Clam 象拔蚌

Cooking Method 烹饪法

- a) Sashimi
刺身
- b) Fry
油泡
- c) Sautéed with Vegetable in XO Sauce
XO 酱碧绿炒
- d) Poach in Superior Stock
高汤堂灼

Bamboo Clam 竹蚌

Cooking Method 烹饪法

- a) Steam with Minced Garlic
蒜茸蒸
- b) Steam with Shrimp Paste
虾米酱蒸
- c) Steam with XO Sauce
XO 酱蒸
- d) Sautéed with Assorted Vegetable
碧绿炒

Sea Whelk Live Prawn 响螺活虾

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 Salt & Pepper
椒盐
- d) Bake with Salted Egg Yolk
黄金焗
- e) Sautéed with Chilli in Singapore Style
新加坡辣椒炒
- f) Deep-fry with Minced Garlic
金银蒜爆

Sea Whelk 响螺

Cooking Method 烹饪法

- a) Poach
堂灼
- b) Fry
油泡
- c) Sautéed with XO Sauce
XO 酱翠炒

Live Crab 螃蟹

Sri Lanka Crab 斯里兰卡大肉蟹

Cooking Method 烹饪法

- a) Sautéed in Singapore Chilli Crab Style
本地辣椒煮
- b) Sautéed with Black Pepper
黑胡椒炒
- c) Sautéed with Ginger & Scallion
姜葱炒
- d) Sautéed with Black Bean, Minced Garlic & Sliced Chilli
港式桥底辣椒炒

Alaska King Crab 阿拉斯加蟹

Cooking Method 烹饪法

- a) Chill
冻
- b) Sautéed with Ginger & Scallion
姜葱炒
- c) Sautéed with Foie Gras & Black Pepper
黑胡椒鹅肝炒

Yellow Cream Crab 黄羔蟹

Cooking Method 烹饪法

- a) Chill
冻
- b) Steam with Chinese Wine
鸡油花雕蒸

Live Fish 活鱼

Sautéed & Deep-fried Whole Garoupa 金银原条大海斑

Green Wrasse 青衣

Coral Trout 东星斑

Coral Grouper 苏鼠斑

Melon Seed Garoupa 瓜子斑

Turbot 多宝鱼

Marble Goby 笋壳

Humpback Grouper 老鼠斑

Cooking Method 烹饪法

- a) Steam with Supreme Soya Sauce
清蒸
- b) Deep-fry
油浸
- c) Steam with Lily Bulb & Fungus
古法蒸
- d) Pan-fry
煎封
- e) Steam with Cut Chilli
剁椒蒸
- f) Poach Seasonal Vegetable with Soup
时蔬滚汤
- g) Steam with Black Bean Sauce
豉汁蒸
- h) Steam with Sweet & Sour Sauce
咕嚕炒

Live Fish 活鱼

Giant Garoupa 特大海斑

Green Wrasse 青衣

Two Cooking Methods 两味炒

- a) Sautéed with Supreme Soya Sauce
炒球
- b) Steam with Supreme Soya Sauce
清蒸
- c) Braised Fish Head & Belly
炆头腩
- d) Deep-fry
油浸
- e) Steam with Lily Bulb & Fungus
古法蒸

Chicken & Pork 鸡肉与猪肉

Crispy Roasted Chicken (Half / Full)
金牌吊烧鸡 (半只 / 一只)

Baked Salted Kampong Chicken in Traditional Style (Half / Full)
古法盐焗鸡 (半只 / 一只)

Steamed Boneless Chicken with Ham (Half / Full)
金华玉树鸡 (半只 / 一只)

Stir-fried Hand Pulled Chicken (Half / Full)
骨香手撕鸡 (半只 / 一只)

Sautéed Diced Chicken with Cashew Nut & Dried Chilli
宫保鸡丁

Sautéed Diced Chicken with Sweet & Sour Sauce
咕嚕鸡丁

Sautéed Szechuan Spicy Chicken
川椒鸡球

Sautéed Chicken with Scallion in Black Bean Sauce
干葱豆豉鸡

Sweet & Sour Pork with Pineapple
凤梨咕嚕肉

Braised Pork Rib with Pomelo Peel
柚子皮焗肉排

Deep-fried Pork Rib with Shrimp Paste in Hongkong Tai-O Style
大澳香酥骨

Roasted Kurobuta Pork Rib
香烧黑豚排骨皇

Baked Spare Rib with Salt & Pepper
椒盐焗肉排

Pan-fried Lotus Root with Minced Pork
香煎莲藕饼

Beef 牛肉

Pan-fried Japanese Kobe Beef
香煎日本和牛

Braised Premium Beef Shank
红烧牛膝

Pan-fried Steak with OK Sauce (Fruit Sauce)
金牌OK汁煎牛柳

Sautéed Beef Cubes with Wild Mushrooms
野菌牛柳粒

Sautéed Beef Cubes in Black Pepper Sauce
黑椒牛柳粒

Sautéed Sliced Beef with Kailan in Satay Sauce
沙茶芥兰牛肉

Stewed Beef Brisket & Radish in Claypot
萝卜牛腩煲

Sautéed Diced Beef with Sliced Garlic
蒜片牛柳粒

Authentic Hong Kong Specialty 港式小炒

Braised Foie Gras with Abalone Sauce & Beancurd Skin
鲍汁鹅肝鲜竹

Braised USA Duck with Taro in Plum Sauce
香芋梅子鸭

Braised Pomelo Peel with Dried Shrimp Roe
虾子扒柚子皮

Braised Green Mustard with Chinese Ham
云肘大芥菜

Sautéed Sea Whelk with XO Sauce
XO酱爆螺片

Deep-fried Prawn with Wasabi Mayo
芥末虾球

Braised Garoupa Head & Bitter Gourd with Black Bean Sauce
豉汁凉瓜斑头腩

Simmered Fresh Prawn, Cucumber & Jellyfish in Clear Soup
青瓜海蜇鲜虾

Baked King Prawn in Superior Broth
上汤焗大虾

Deep-fried Prawn with Salted Egg Yolk
金沙虾球

Sautéed Scallop with Morel Mushroom
羊肚菌带子

Sautéed Scallop with Assorted Vegetable
碧绿炒带子

Authentic Hong Kong Specialty 港式小炒

Poached Dace Fish Paste with Bitter Gourd
鱼滑凉瓜青

Steamed Cod Fish with Lily Bulb & Black Fungus
金针云耳蒸鳕鱼

Sautéed Sliced Garoupa with Assorted Vegetable
碧绿炒斑球

Sautéed Prawn with Assorted Capsicum & Vegetable
碧绿彩椒虾球

Pan-fried Sea Perch Fillet
煎焗鲈鱼件

Vegetable & Tofu 蔬菜与豆腐

Steamed Egg White with Conpoy & Diced Chicken
瑶柱鸡粒扒蛋白

Braised Homemade Beancurd with Lingzhi Mushroom
灵芝菇自制豆腐

Steamed Beancurd with Scallop in Black Bean Sauce
豉汁带子蒸豆腐

Stewed Beancurd with Seafood in Claypot
海鲜豆腐煲

Poached Seasonal Vegetable with Trio Egg in Superior Broth
金银蛋时蔬

Braised Seasonal Vegetable with Assorted Mushroom
双菌扒时蔬

Stir-fried Asparagus with XO Sauce
XO酱炒芦笋

Braised Assorted Vegetable in Oyster Sauce
京扒三宝蔬

Braised Eggplant & Minced Meat in Claypot
鱼香茄子煲

Sautéed Chive Stem with Bean Sprout & Honshimeiji Mushroom
崧菇银牙青龙菜

Sautéed French Bean with Minced Meat
干煸四季豆

Sautéed Assorted Vegetable
清炒各类时蔬

Braised Seasonal Vegetable with Crab Roe
蟹皇扒时蔬

Noodle / Rice 粉面饭

Fried Rice with Crab Meat & Sakura Shrimp
樱花虾蟹肉炒饭

Fried Rice with Crab Roe in Szechuan Style
川式海皇炒饭

Seafood Fried Rice with Abalone Sauce in Lotus Leaf
鲍汁荷叶饭

Palace Signature Fried Rice
皇宫炒饭

Yang Zhou Fried Rice
扬州炒饭

Fried Assorted Grain Rice with Fresh Prawn
鲜虾五谷饭

Crispy Grain with Rice in Thick Broth
鸳鸯脆米泡饭

Braised Ee-fu Noodle with Crab Meat
蟹肉干烧伊面

Crispy Noodle with Shredded Chicken & Chive
韭王银芽鸡丝炒面

Crispy Noodle with Seafood
海鲜炒面

Braised Noodle with Minced Pork, Scallop & Mushroom
松菇带子肉酱焖生面

Noodle with Sliced Honey BBQ Pork & Scallion
姜葱叉烧捞面

Wok-fried Hor Fun with Prawn & Scrambled Egg
滑蛋虾球河粉

Wok-fried Hor Fun with Beef
豉椒牛肉河粉

Braised Vermicelli with Shredded Duck & Preserved Vegetable
雪菜鸭丝焖米粉

Noodle / Rice 粉面饭

Stir-fried Vermicelli with Shredded Pork & Bean Sprout
银芽肉丝干炒米粉

Thin Udon Soup with Live Prawn
鲜虾稻庭面

Superior Broth Noodle
上汤生面

Plain Congee
明火白粥

Vegetarian 素菜

Vermicelli with Black Fungus & Mushroom Thick Soup
七彩素翅羹

Asparagus with Sweet Corn Thick Soup
芦笋粟米羹

Sautéed Assorted Vegetable with Walnut
琥珀炒素丁

Sautéed Chinese Yam with Sweet Pea & Fungus
蜜豆云耳炒山药

Braised Bamboo Pith with Mixed Fungus
竹笙烩上素

Sautéed Kailan with Fungus
双耳扒玉兰

Deep-fried Mushroom with Honey Sauce
蜜烧素膳

Sweet & Sour Beancurd
咕嚕豆腐

Fried Rice with Assorted Nut & Mushroom
果仁锦绣炒饭

Braised Rice Vermicelli with Assorted Mushroom
素珍焖米粉

Dessert 甜品

Double-boiled Superior Bird's Nest in Almond Cream
杏汁炖官燕

Double-boiled Hashima with Red Date & Lotus Seed
红莲炖雪蛤

Vanilla Mousse with Mango & Strawberry
香草摩丝

Chilled Green Apple Jelly with Chrysanthemum
青苹果菊花冻

Pumpkin Cream with Coconut Ice Cream
椰子雪糕南瓜露

Mango Purée with Sago & Pomelo
杨枝甘露

Red Bean Cream with Lotus Seed
莲子红豆沙

Fresh Almond Cream
生磨杏仁茶

Glutinous Dumpling with Grated Nut & Sesame
擂沙汤圆

Trio Dessert Combination
(Mango Purée with Sago & Pomelo, Deep-fried Salted Egg Bun & Black Glutinous Ice Cream)
甜品三重奏
(杨枝甘露, 炸流沙包, 黑糯米雪糕)

Chinese Herbal Jelly
养生龟苓膏

Mango Pudding
芒果布丁

Steamed Milk with Egg White & Caramel
焦糖双皮奶