



CRYSTAL JADE

PALACE

翡翠 皇宮

## **Chef's Table Customised Menu by Chef Martin Foo**

Entrust your epicurean dining experience to our award-winning Group Executive Chef. Without a doubt, dining at Crystal Jade Palace will be a memorable and unique experience every visit.

Discovery 6-course menu

Gastronomic 8-course menu

Strictly by reservations only.

Reservations have to be made at least 2 weeks in advance.

## Starters 皇宮前菜

Garden Salad with Crab Meat, Pomelo and Sakura Ebi  
櫻花蝦蟹肉柚子沙律

Crystal Jade Trilogy (*Sous Vide Chicken, White Bait, Jellyfish*)  
翡翠三小品 (白切鸡、白饭鱼、海蜇头)

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

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

Chilled Pearl Abalone with Japanese Seaweed 'Kombu' Sauce (*6 pieces*)  
冰镇昆布珍珠鲍鱼 (6粒)

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

Chilled Sous Vide Chicken with Ginger Scallion Sauce  
沙姜葱蓉低温浸白切鸡

Palace Dim Sum Symphony  
(*Truffle Boston Lobster Dumpling, Siew Mai topped with Baby Abalone, Squid Ink with Garoupa Fish Paste, Vegetarian Dumpling*)  
皇宮四部曲

Organic Crystal Ice Plant & Heirloom Tomato Salad with Jamón Ibérico Ham  
西班牙火腿有机冰菜番茄沙律

Chilled Bitter Gourd with Sour Plum  
冰梅凉瓜条

Chilled Yellow Cream Crab in Teochew Style  
潮式冻黄膏蟹

Crispy Golden Salted Egg Yolk Fish Skin topped with Flying Fish Roe  
鱼子黄金龙袍

Deep-fried Chive Stem Pancake  
青龙菜鲜虾春饼

Deep-fried White Bait with Salt & Pepper  
椒盐太湖白饭鱼

Deep-fried Crispy Beancurd with Salt & Pepper  
黄金脆皮豆腐

## Cantonese BBQ 创意烧味

Palace Signature Peking Duck (Half / Whole)

*Romaine Lettuce, Red Wine Pear, Cucumber, Black Pepper Foie Gras Paté, Crispy Beancurd Skin, Spring Onion, Sweet Sauce*

皇宫片皮鸭 (半只/一只)

罗马生菜、红酒梨、素方、葱丝、青瓜条、黑椒鹅肝酱、鸭酱

Crispy Suckling Pig Stuffed with Glutinous Rice

脆皮糯米猪

*Please order 2 days in advance* 2天预定

Palace Signature Suckling Pig (Regular / Half / Whole)

鸿运化皮乳猪 (例/半只/一只)

Roasted Honey BBQ Iberico Pork

蜜汁伊比利亚黑豚叉烧

Roasted Iberico Pork Collar with Black Bean

荫豉烤伊比利亚黑豚猪颈肉

Crispy Pork Belly

脆皮烧腩肉

Classic Peking Duck (Half / Whole)

北京片皮鸭 (半只/一只)

Roasted Duck (Regular / Half / Whole)

挂炉烧鸭 (例/半只/一只)

Roasted Irish Duck with Black Truffle (Regular / Half / Whole)

黑松露烤爱尔兰鸭 (例/半只/一只)

Soya Sauce Chicken in Rose Wine (Regular / Half / Whole)

玫瑰豉油鸡 (例/半只/一只)

Crispy Roasted Chicken (Half / Whole)

金牌吊烧鸡 (半只/一只)

Suckling Pig Duo Combination Platter

乳猪双拼

Roast Meat Combination Platter (3 Types)

烧味三拼

## Bird's Nest & Abalone 燕窝与鲍鱼

Braised Superior Bird's Nest with Lobster, Bamboo Pith and Saffron in Brown Sauce  
藏红花竹笙龙虾烩官燕

Braised Superior Bird's Nest with Crab Roe  
蟹皇烩官燕

Sautéed Fresh Milk and Egg White topped with Bird's Nest  
大良鲜奶燕窝

Braised Superior Bird's Nest with Crab Meat in 'Tanfu' Broth  
黄焖蟹肉烩官燕

Braised Superior Bird's Nest with Conpoy and Crab Meat in Chicken Broth topped with Black Truffle  
黑松露蟹肉干贝鸡茸烩官燕

Braised Whole Australian Abalone (2-Head)  
原只澳洲鲜鲍（2头）

Braised Whole Australian Abalone (3-Head)  
原只澳洲鲜鲍（3头）

Braised Whole South African Dried Abalone (15-Head)  
南非吉品干鲍（15头）

Braised Whole South African Dried Abalone (20-Head)  
南非吉品干鲍（20头）

Braised Whole Tasmanian Green Lip Abalone  
生扣塔斯马尼亚青边鲍

Braised Sliced Abalone with Red Wine Sauce and Pan-seared Foie Gras  
红酒鲍汁鲍脯、香煎法国鹅肝

## Soup 汤羹

Double-boiled Fish Maw, Bamboo Pith & Baby Cabbage in Collagen Soup  
竹笙花胶菜胆胶原蛋白汤

Soup of the Day (Per Person / Regular)  
每日例汤 (位/例)

Double-boiled Yellow Melon Soup with Seafood  
海皇炖金盅

Crab Meat & Spinach Thick Soup  
蟹肉苋菜羹

Double-boiled Chicken Soup with Peruvian Ginseng and Sea Whelk  
秘鲁玛卡响螺炖鸡汤

Double-boiled Fish Maw and Abalone with Chicken Soup served in Claypot  
乾隆砂锅鲍鱼花胶鸡汤

Double-boiled Kampung Chicken Soup with Dried Seafood & Dried Dragon Fruit Flower  
龙珠果花海味炖山芭鸡汤

Hot & Sour Thick Soup with Assorted Seafood  
海鲜酸辣羹

Sweet Corn Thick Soup (Choice of: Fish Maw or Minced Chicken)  
粟米羹 (可选: 鱼肚或鸡茸)

## Fish Maw & Sea Cucumber 花胶海参

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

Braised Australian Sea Cucumber with Scallion  
葱烧原条澳洲黄肉参

Stir-fried Shredded Fish Maw with Shishito Peppers & Black Bean  
日本甜椒荫豉爆花胶柳

Braised Fish Maw and Goose Web with Shrimp Roe  
虾子花胶筒扣玉掌

Braised Sliced Abalone with Fish Maw  
花胶扣鲍脯

Braised Whole Thick Fish Maw  
原件厚花胶

Add on 另加:

Foie Gras 鹅肝

Goose Web 鹅掌

Shiitake 花菇

# Live Lobster 生猛龙虾

## Australian Lobster 澳洲龙虾

### Cooking Method 烹饪法

- a) Sashimi  
刺身
- b) Steam with Chinese Wine  
鸡油花雕蒸
- c) Steam with Egg White and Bonito Flakes  
柴鱼蛋白蒸
- d) Bake with Superior Stock, Ginger and Scallion  
姜葱上汤焗
- e) Bake with Salt and Butter  
油盐焗
- f) Sauté with Supreme Soya Sauce  
炒球
- g) Deep-fry and toss with Salt and Pepper  
椒盐

## Boston Lobster 波士顿龙虾

### Cooking Method 烹饪法

- a) Steam with Chinese Wine  
鸡油花雕蒸
- b) Steam with Egg White and Bonito Flakes  
柴鱼蛋白蒸
- c) Bake with Superior Stock, Ginger and Scallion  
姜葱上汤焗
- d) Bake with Salt and Butter  
油盐焗
- e) Deep-fry and toss with Salt and Pepper  
椒盐

## Local Lobster 本地龙虾

### Cooking Method 烹饪法

- a) Steam with Chinese Wine  
鸡油花雕蒸
- b) Steam with Egg White and Bonito Flakes  
柴鱼蛋白蒸
- c) Bake with Superior Stock, Ginger and Scallion  
姜葱上汤焗
- d) Bake with Salt and Butter  
油盐焗
- e) Sauté with Supreme Soya Sauce  
炒球
- f) Deep-fry and coat with Cereal  
麦片



## Live Seafood 生猛海鲜

### Live Canadian Geoduck Clam 加拿大活象拔蚌

#### Cooking Method 烹饪法

- a) Sashimi  
刺身
- b) Fry  
油泡
- c) Sautéed with XO Sauce  
XO 酱翠炒
- d) Steam with Minced Garlic & Chilli  
蒜茸椒子蒸
- e) Poach in Superior Broth  
高汤堂灼

### Live Scottish Bamboo Clam 苏格兰活竹蚌

#### Cooking Method 烹饪法

- a) Fry  
油泡
- b) Pan-sear  
香煎
- c) Steam with Minced Garlic & Chilli  
蒜茸椒子蒸
- d) Poach in Seafood Broth  
浓汤过桥

### 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 and toss with Salt and Pepper  
椒盐
- d) Bake with Salted Egg Yolk  
黄金焗
- e) Sauté with Chilli in Singapore Style  
新加坡辣椒炒
- f) Deep-fry with Crispy Rice and Minced Garlic in 'Bi Feng Tang' Style  
避风塘脆米
- g) Deep-fry and coat with Cereal  
麦片

## Live Crab 螃蟹

### Alaskan Crab 阿拉斯加蟹

#### Cooking Method 烹饪法

- a) Chill  
冻
- b) Sauté with Ginger and Scallion  
姜葱炒
- c) Sauté with Foie Gras Pâté and Black Pepper  
黑胡椒鹅肝炒
- d) Steam with Chinese Wine  
鸡油花雕蒸
- e) Steam with Egg White and Bonito Flakes  
柴鱼蛋白蒸

### Sri Lanka Crab 斯里兰卡蟹

#### Cooking Method 烹饪法

- a) Sauté in Singapore Chilli Crab Style  
新加坡辣椒炒
- b) Sauté with Foie Gras Pâté and Black Pepper  
黑胡椒鹅肝炒
- c) Sauté with Ginger and Scallion  
姜葱炒
- d) Steam  
清蒸
- e) Bake with Salted Egg Yolk  
黄金焗
- f) Bake with Butter and Salt  
油盐焗

### Yellow Roe Crab 黄膏蟹

#### Cooking Method 烹饪法

- a) Bake with Butter and Salt  
油盐焗
- b) Porridge  
煲粥
- c) Steam with Glutinous Rice  
糯米饭蒸

*Please order 1 day in advance 1天预定*

## Live Fish 活鱼类

Humpback Grouper 野生老鼠斑

Coral Trout 野生东星斑

Dragon Grouper 龙虎斑

Tiger Grouper 老虎斑

Green Wrasse 青衣

Turbot 多宝鱼

Eel 白鳝

Wild Marble Goby 野生笋壳鱼

### Cooking Method 烹饪法

- a) Steam with Supreme Soya Sauce  
清蒸
- b) Deep-fry  
油浸
- c) Steam with Shredded Mushroom and Fungus  
古法蒸
- d) Pan-fry  
煎封
- e) Steam with Minced Chilli  
剁椒蒸
- f) Steam with Black Garlic and Black Bean  
黑蒜荫豉蒸
- g) Braise with Roasted Pork and Whole Garlic  
蒜子火腩焖

Sautéed & Deep-fried Whole Live Coral Trout  
金银原条大东星斑

Sautéed & Deep-fried Whole Live Red Grouper  
金银原条大红斑

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

## **Authentic Hong Kong Specialty 港式特色菜肴**

Sautéed Prawn with Cashew Nuts and Dried Chilli

宫保虾球

Sautéed Fresh Milk and Egg White with Diced Prawn & Bacon topped with Crispy Conpoy

大良炒鲜奶

Poached Grouper Head & Belly with Pickled Chilli

野山椒酸汤浸头腩

Sautéed Sliced Grouper with Yellow Chives and Wild Mushroom

韭皇野菌油泡斑球

Sautéed Stuffed Australian Scallop with Prawn Paste, Crab Meat & Roe

珊瑚百花澳洲带子

Stir-fried Radish Cake with Prawn & Shrimp in XO Chilli Sauce

铁板极品酱双虾炒萝卜糕

Sweet & Sour Sliced Grouper

糖醋斑球

Sautéed Prawn and Australian Scallop with Vegetable

碧绿炒龙皇（虾球、澳洲带子）

Sizzling Grouper Head & Belly in Claypot

啫啫斑头腩煲

Sautéed Australian Scallop with Morel Mushroom and Vegetable

羊肚菌碧绿澳洲带子

Steamed Sea Perch with Golden Mushroom and Black Fungus

金针云耳蒸鲈鱼

Braised Grouper Head & Belly with Bitter Gourd and Black Bean Sauce

豉汁凉瓜斑头腩

Steamed Minced Pork with Salted Fish & Water Chestnut

马蹄梅香咸鱼蒸肉饼

## Meat & Poultry 肉类

Braised Grandma's Pork Belly

外婆红烧肉

Chargrilled Ibérico Pork Ribs with Spicy Mala Sauce

香煎伊比利亚猪排伴麻辣酱

Sweet & Sour Ibérico Pork

糖醋伊比利亚咕嚕肉

Deep-fried Pork Rib tossed with Salt & Pepper

椒盐焗肉排

Sautéed Chicken with Cashew Nuts and Dried Chilli

宫保鸡丁

Beggar's Chicken

叫花鸡

*Advance order required 必须提前预定*

Stir-fried Chicken with Shallot & Black Bean served in Claypot

干葱豆豉鸡煲

Classic Steamed Chicken with Yunnan Ham and Sliced Mushroom (Half / Whole)

金华玉树鸡 (半只 / 一只)

Sautéed Chicken in Spicy Szechuan Style

川椒鸡球

## Meat & Poultry 肉类

Pan-seared Kagoshima A5 Wagyu with Himalayan Pink Salt  
玫瑰盐煎鹿儿岛A5和牛

Sautéed Beef Cube with Shishito Peppers in Black Pepper Sauce  
黑椒爆炒日本甜椒牛柳粒

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

Stewed Beef Brisket and Radish in Claypot  
萝卜牛腩煲

Sautéed Beef Tendon with Leeks  
酱爆京葱牛筋

Sautéed Beef Cubes with Sliced Garlic  
蒜片牛柳粒

Grilled Grain-Fed Lamb with Cumin  
孜然烤乳羊

## Tofu 豆腐

Braised Beancurd with Assorted Seafood served in Claypot  
海鲜豆腐煲

Mapo Tofu  
麻婆豆腐

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

Steamed Beancurd with Australian Scallop in Black Bean Sauce  
豉汁澳洲带子蒸豆腐

Scrambled Egg with Prawn and Beancurd  
滑蛋鲜虾豆腐

Braised Beancurd and Roasted Pork Belly served in Claypot  
豆腐火腩煲

## Vegetable 蔬菜

Steamed Choy Sum with Preserved Mustard Vegetable and Minced Meat  
梅菜肉菘蒸菜芯

Sautéed Hong Kong Kai Lan with Dried Flat Fish  
方鱼炒香港芥兰

Poached Seasonal Vegetable with Fresh Beancurd Skin and Gingko Nuts in Superior Broth  
鲜腐竹银杏浸时蔬

Sautéed French Beans with Minced Meat and Preserved Olives  
榄菜肉菘四季豆

Stir-fried Shredded Cabbage with Dried Shrimp and Dried Chilli  
虾干炆炒手撕包菜

Poached Baby Spinach and Mushroom with Whole Garlic in Superior Broth topped with Sakura Shrimp  
樱花虾蒜子冬菇浸菠菜苗

Poached Chinese Spinach with Trio Egg  
金银蛋苋菜

Sautéed Chive Stem with Silver Sprouts, Honshimeji Mushroom & Salted Fish  
咸鱼松菇银芽青龙菜

Sautéed Asparagus with XO Chilli Sauce  
XO酱炒鲜芦笋

Stewed Luffa with Dried Shrimp, Vermicelli and Conpoy  
瑶柱虾干粉丝煮节瓜

Braised Eggplant and Minced Meat served in Claypot  
渔香茄子煲

Braised Assorted Vegetables in Oyster Sauce  
京扒三宝蔬



## Vegan 素

Sautéed Lotus Roots with Chinese Yam

铁棍山药炒藕片

Braised Assorted Vegetables and Mushrooms with Bamboo Pith

野生竹笙扒上素

Braised Beancurd with Assorted Vegetables and Fungus

罗汉斋豆腐

Sautéed Assorted Vegetables with Ginkgo Nuts and Black Truffle

黑松露如意吉祥

Sautéed Assorted Mushroom with Preserved Olive Paste

橄榄酱清炒杂菌

Steamed Vegetable Medley (*Five Vegetable Assortment*)

健康清蒸五宝蔬

*\*Sweet Corn, Broccoflower, Baby Carrot, Japanese Sweet Potato, Chinese Yam*

甜粟米、宝塔菜、红萝卜苗、日本番薯、山药

## Rice & Noodle 饭与面

Palace Signature Fried Rice

皇宫炒饭

Fried Rice with Crab Meat & Sakura Shrimp

樱花虾蟹肉炒饭

Fried Rice with Diced Chicken & Salted Fish

咸鱼鸡粒炒饭

Yang Zhou Fried Rice

扬州炒饭

Poached Rice with Crispy Rice in Thick Broth

鸳鸯脆米泡饭

Fried Assorted Grain Rice with Diced Seafood

海鲜五谷饭

Fried Rice with Egg White, Scallop and Conpoy

干贝带子蛋白炒饭

Fried Crispy Rice and Orzo Pasta with Prawn & Shrimp

鸳鸯虾炒脆米米形意粉

Wok-fried Hor Fun with Prawn & Scrambled Egg

滑蛋虾球河粉

Wok-fried Hor Fun with Beef

干炒牛河

Yuzu Noodle with Bacon served with Pan-fried Lobster

香煎龙虾、烟肉柚子面

Wok-fried Hor Fun with Beef in Black Bean Sauce

豉椒牛肉河粉

Stir-fried Vermicelli in Singapore Style

星洲炒米粉

Braised Japanese Rice Vermicelli with Pearl Abalone in Abalone Sauce

珍珠鲍鱼鲍汁焖日本米线

## Rice & Noodle 饭与面

Braised Ee-Fu Noodle with Crab Meat

蟹肉干烧伊面

Braised Ee-Fu Noodle with Sautéed Prawn with Truffle Pâté

松露虾球干烧伊面

Stir-fried Noodle with Shredded Chicken & Chives

韭皇银芽鸡丝炒面

Stir-fried Noodle with Assorted Seafood

海鲜炒面

Noodle with Oyster Sauce & Lardons served with XO Sauce Char Siew

XO酱蜜汁叉烧、猪油渣蚝油捞面

Poached Vermicelli with Preserved Vegetable, Grouper Head & Belly

咸菜斑头腩汤米粉

## Dessert 甜品

Double-boiled Bird's Nest with Almond Cream

杏汁炖洞燕

Double-boiled Superior Bird's Nest with Premium Red Dates and Rock Sugar

冰花枣皇炖官燕

Crème Brûlée with Homemade Durian Ice Cream

榴莲焦糖布丁

Chendol with Coconut Ice Cream

椰香珍多雪

Teochew Taro Paste 'Orh Nee' topped with Coconut Ice Cream

芋泥椰子雪糕

'Cheng Tng' Sweet Soup with Herbal Jelly

清汤龟苓膏

Almond Cream with Crystal Trio Dumpling

生磨杏仁茶三色水晶汤圆

Almond Cream with Hashima & Egg White served in Young Coconut

椰皇蛋白杏仁茶雪蛤

Double-boiled Hashima with Red Dates & Lotus Seeds

红莲炖雪蛤

Mango Purée with Sago & Pomelo served with Vanilla Ice Cream

杨枝甘露、香草雪糕