



CRYSTAL JADE

PALACE
翡翠 皇宮

Dim Sum 皇宫点心

Shrimp Har Kau 4pcs 水晶鲜虾饺 4件	\$6.80
Siew Mai with Mushroom 4pcs 香菇烧卖皇 4件	\$6.80
Glutinous Rice with Chicken in Lotus Leaf 2pcs 荷香糯米珍珠鸡 2件	\$6.80
Chicken Feet with Black Bean Sauce 豉味蒸凤爪	\$5.80
BBQ Honey Pork Bun 3pcs 蜜汁叉烧包 3件	\$5.80
Steamed Pork Ribs with Minced Garlic and Braised Peanut 卤花生金银蒸排骨	\$6.80
Pan-fried Radish Cake with Preserved Meat 3pcs 香煎腊味萝卜糕 3件	\$5.80
Deep-fried Beancurd Skin Roll with Prawns 3pcs 鲜虾腐皮卷 3件	\$6.80
Sautéed Carrot Cake with XO Sauce XO酱萝卜糕	\$12.80
Charcoal Custard Lava Bun 3pcs 竹炭流沙包	\$6

Starters 皇宫前菜

Chilled Jellyfish and Fresh Lily Bulb in Wasabi Aged Vinegar 芥末陈醋鲜百合舟山海蜇头	\$16.80
Crispy Golden Salted Egg Yolk Fish Skin topped with Flying Fish Roe 鱼子黄金龙袍	\$13.80
Deep-fried White Bait with Salt & Pepper 椒盐太湖白饭鱼	\$13.80
Deep-fried Chicken Mid Joint with Shrimp Paste 5pcs 虾酱鸡中翼 5件	\$11.80

Cantonese BBQ 创意烧味

Roasted Honey BBQ Pork 蜜汁叉烧	\$18.80 Regular
Crispy Pork Belly 脆皮烧腩肉	\$16.80 Regular
Classic Peking Duck (Half / Whole) 北京片皮鸭 (半只/一只)	\$40 Half \$78 Whole
Roasted Duck (Regular / Half / Whole) 挂炉烧鸭 (例/半只/一只)	\$22 Regular \$38 Half \$68 Whole
Roasted Irish Duck with Black Truffle (Regular / Half / Whole) 黑松露烤爱尔兰鸭 (例/半只/一只)	\$26 Regular \$48 Half \$95 Whole
Crispy Roasted Chicken (Half / Whole) 金牌吊烧鸡 (半只/一只)	\$23 Half \$45 Whole

Abalone 鲍鱼

Braised Whole Australian Abalone (2-Head) 原只澳洲鲜鲍 (2头)	\$78/ pc
Braised Whole Australian Abalone (3-Head) 原只澳洲鲜鲍 (3头)	\$68/ pc
Braised Whole Tasmanian Green Lip Abalone 生扣塔斯马尼亚青边鲍	Seasonal Price

Fish Maw & Sea Cucumber 花胶海参

Braised Australian Sea Cucumber with Scallion (100g) 葱烧原条澳洲黄肉参	\$22.80/ person
Braised Fish Maw with Shiitake Mushroom 红烧花胶椎茸菇	\$32/ person

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	\$42/ person
Crab Meat & Spinach Thick Soup 蟹肉苋菜羹	\$12/ person
Braised Superior Fish Maw Broth with Crab Meat and Conpoy 红烧干贝蟹肉烩花胶	\$48 (For 2-3pax)
Double-boiled Sea Whelk, Chrysanthemum, Sea Cucumber Flower and Wolfberries with Free Range Chicken 杭菊杞子响螺海参花炖甘榜雞	\$28/ person
Hot & Sour Thick Soup with Assorted Seafood 海鲜酸辣羹	\$13/ person
Sweet Corn Thick Soup (Choice of: Fish Maw or Minced Chicken) 粟米羹 (可选: 鱼肚或鸡茸)	\$12/ person

Live Seafood 生猛海鲜

Live Prawn 活虾

Cooking Method 烹饪法

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|---|------|
| a) Poach (300g)
白灼 | \$33 |
| b) Drunken with Chinese Herb (300g)
药膳花雕 | \$36 |
| c) Vermicelli with Ginger and Scallion
姜葱粉丝 | \$33 |
| d) Deep-fry with Crispy Rice and Minced Garlic
in 'Bi Feng Tang' Style (300g)
避风塘脆米 | \$33 |

Live Fish 活鱼类

Wild Marble Goby 野生笋壳鱼 (600g)	\$72
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Cooking Method 烹饪法

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| a) Steam with Supreme Soya Sauce
清蒸 | |
| b) Deep-fry
油浸 | |

Authentic Hong Kong Specialty 港式特色菜肴

Sautéed Prawn with Cashew Nuts and Dried Chilli 宫保虾球	\$36 Regular
Sautéed Scallops and Asparagus with Lingzhi Mushroom in XO Sauce XO酱芦笋灵芝菇炒带子	\$45 Regular
Sautéed Prawns with Salted Egg Yolk 黄金虾球	\$36 Regular
Sautéed Grouper Fillet with Assorted Vegetable 翡翠炒斑球	\$36 Regular
Steamed Sea Perch with Golden Mushroom and Black Fungus 金针云耳蒸鲈鱼	\$18/ person

Meat & Poultry 肉类

Braised Sea Cucumber with Grandma's Braised Pork Belly 海参外婆红烧肉	\$36 Regular
Sweet & Sour Pork 糖醋咕嚕肉	\$26 Regular
Sautéed Kung Po Chicken with Cashew Nuts and Dried Chilli 宫保鸡丁	\$22 Regular
Free Range Chicken with Rice Wine and Ginger 黄酒山芭鸡	\$28.80 Half \$56.80 Whole
Pan-fried Spanish Pork Chop with Teriyaki Sauce 香煎西班牙黑猪排	\$14.80/ person
Sautéed American Beef with Ginger and Scallion 姜葱炒美国肥牛	\$28 Regular
Sautéed Ibérico Pork with Leeks 酱爆京葱黑豚肉	\$32 Regular
Sautéed Beef Cubes with Sliced Garlic 蒜片牛柳粒	\$36 Regular

Tofu 豆腐

Mapo Tofu 麻婆豆腐	\$20 Regular
Braised Homemade Beancurd with Lingzhi Mushroom 灵芝菇自制豆腐	\$24 Regular
Scrambled Egg with Prawn and Beancurd 滑蛋鲜虾豆腐	\$28 Regular

Vegetable 蔬菜

Poached Seasonal Vegetable with Fresh Beancurd Skin and Ginkgo Nuts in Superior Broth 鲜腐竹银杏浸时蔬	\$26 Regular
Sautéed French Beans with Minced Meat 干煸四季豆	\$20 Regular
Poached Chinese Spinach with Trio Egg 金银蛋苋菜	\$22 Regular
Sautéed Asparagus with XO Sauce XO酱炒鲜芦笋	\$24 Regular
Braised Eggplant and Minced Meat served in Claypot 渔香茄子煲	\$20 Regular
Sautéed Broccoli with Garlic 蒜茸炒西兰花	\$22 Regular

Rice & Noodle 饭与面

Egg White Fried Rice with Sakura Ebi 樱花虾蛋白炒饭	\$26 Regular
Yang Zhou Fried Rice 扬州炒饭	\$22 Regular
Fried Rice with Egg White, Crab Meat and Conpoy 蟹肉瑶柱蛋白炒饭	\$32 Regular
Wok-fried Hor Fun with Prawn & Scrambled Egg 滑蛋虾球河粉	\$28 Regular
Wok-fried Hor Fun with American Beef 干炒美国肥牛河	\$28 Regular
Braised Vermicelli with Pearl Abalone in Abalone Sauce 珍珠鲍鱼鲍汁焖米粉	\$28 Regular
Braised Ee-Fu Noodle with Truffle Sauce 松露酱焖伊面	\$26 Regular
Braised Noodle with Conpoy and Enoki Mushroom 金菇瑶柱焖生面	\$26 Regular

Dessert 甜品

Chilled Peach Gum with Lotus Seeds, Red Dates and White Fungus 桃胶炖六宝	\$12.80/ person
'Cheng Tng' Sweet Soup with Herbal Jelly 清汤龟苓膏	\$8.80/ person
Almond Cream with Crystal Dumpling 杏汁汤圆	\$8.80/ person
Double-boiled Hashima with Red Dates & Lotus Seeds 红莲炖雪蛤	\$13.80/ person
Chilled Mango Purée with Sago & Pomelo 杨枝甘露	\$8.80/ person