



JASMINE PLACE 怡翠軒

OPENING HOURS: 11:00AM – 3:00PM / 6:00PM – 10:30PM

SHORT ORDER 餐前小食

JP001 BRAISED MIXED MUSHROOM W/ ABALONE SAUCE 鮑汁素珍菌	\$42
JP002 SOY SAUCE MARINATED BEEF SHIN 粵東牛腩	\$42
JP003 LONG SPRING ROLL W/ SHRIMP 鬼唔搭八春卷	\$45
JP004 EGGPLANT W/ SESAME SAUCE 胡麻醬茄子	\$38
JP005 INDIAN LETTUCE W/ SESAME SAUCE 麻醬涼伴羅馬生菜	\$38
JP006 JELLY FISH W/ SESAME SAUCE 爽脆海哲頭	\$48

CHEF RECOMMENDATIONS 大廚巧手菜

JP007 PIGEON W/ "HUA DIAO" RICE LIQUOR SAUCE 花雕醉乳鴿	每隻\$88 each
JP008 FRIED SHARK'S FIN IN SCRAMBLED EGG 古法炒桂花翅	\$368
JP009 BOILED SHARK'S FIN BONE SOUP W/ CONPOY & BAMBOO PITH 瑤柱竹筍鯊魚骨湯	每位\$32 each

CHIUCHOW MARINADE / CANTONESE BBQ 傳統燒味

JP010 CRISPY CHICKEN W/ SESAME 脆皮麻香土家雞	半隻\$118 half bird
	全隻\$228 whole bird

JP011 CONPOY POACHED CHICKEN 瑤柱貴妃雞	\$68
JP012 SOY SAUCE MARINATED CHICKEN 玫瑰豉油雞	\$68
JP013 ROAST GOOSE 明爐燒米鵝	\$78
JP014 HONEY GLAZED BARBECUED PORK 蜜汁叉燒皇	\$68
JP015 ASSORTMENT OF TWO "CHIU CHOW" MARINADES & BBQ SPECIALTIES 燒味雙拼	\$98
JP016 ASSORTMENT OF THREE "CHIU CHOW" MARINADES & BBQ SPECIALTIES 燒味三拼	\$128

TONIC SOUP / THICK SOUP 燉品 / 養生湯

JP017 BEAN CURD IN THICKEN BROTH 山水豆腐羹	每位\$38 per person 例\$108 standard portion
JP018 FRESH CRAB MEAT W/ BAMBOO PITH IN THICKEN BROTH 鮮蟹肉榆耳燴竹筍	每位\$42 per person 例\$168 standard portion

FISH MAW, BIRD'S NEST, SHARK'S FIN & ABALONE 珍饈百味 (花膠、燕窩、翅、鮑)

JP019 BIRD'S NEST W/ CHICKEN PUREE 雞茸燴燕窩	每位\$98 per person
JP020 BRAISED SHARK'S FIN IN THICKENED BROTH 怡翠紅燒女勾翅	每位\$138 per person
JP021 BRAISED SHARK'S FIN W/ CRABMEAT & CRAB CORAL IN THICKENED BROTH 老派蟹皇翅	每位\$168 per person
JP022 STIR FRIED SHARK'S FIN & FRESH CRABMEAT WITH SOUP 鮮拆蟹肉乾撈翅	每位\$398 per person
JP023 BRAISED SHARK'S FIN W/ SHREDDED FISH MAW, BAMBOO PITH IN THICKENED BROTH 花膠竹筍燴生翅	每位\$138 per person
JP024 BRAISED SUPERIOR SHARK'S FIN IN THICKENED BROTH 紅燒大鮑翅	每位\$280 per person
JP025 BRAISED SUPERIOR ABALONE IN OYSTER SAUCE 鮑魚皇	每隻\$288 each
JP026 BRAISED SOUTH AFRICAN ABALONE W/ DUCK WEB IN OYSTER SAUCE	每位\$98 per person

原隻南非鮑魚扣玉掌

SEAFOOD 海鮮

JP027 FRESH FISH FILLET W/ SEASONAL VEGETABLE & CRISPY GINGER 籠仔蘇薑鮮魚柳	\$98
JP028 SAUTEED SLICED GAROUPA WITH CELERY 西芹炒星斑球	\$188
JP029 BRAISED FISH FILLET W/ GARLIC 蒜子生炆斑腩	\$98
JP030 STIR-FRIED FRESH SHRIMP 清炒生拆圍蝦仁	\$138
JP031 STIR-FRIED SEA WHELK & SCALLOP 螺片帶子西蘭花	\$148
JP032 STIR-FRIED PRAWN W/ ASSORTED PEPPER & LILY BULB 彩椒百合明蝦球	\$148

PAN FRIED / SAUTEED / DEEP FRIED 煎 / 炒 / 炸

JP033 SAUTEED SLICED BEEF W/ SEASONAL VEGETABLES 時菜炒手切牛肉	\$78
JP034 PAN FRIED LOTUS ROOT PASTE CAKE 荷塘蓮藕餅	\$68
JP035 CRISPY PORK FILLET W/ PEACH & DARK VINEGAR 黑醋蜜桃脆豬柳	\$88
JP036 FRIED SHREDDED BEEF W/ CUCUMBER & MUSHROOM 靈芝菇脆瓜爆牛柳條	\$78
JP037 PAN FRIED SHREDDED BEEF W/ ONION 中式牛柳條	\$88
JP038 WOK FRIED LAMB & MANDARIN FISH SLICE W/ SCALLION 小蔥魚羊鮮	\$88
JP039 FRIED SWEET & SOUR PORK W/ STEM GINGER 拔絲咕嚕肉	\$78
JP040 PAN FRIED BONELESS CHICKEN W/ ALMOND & LEMON SAUCE 杏香西檸煎軟雞	\$88
JP041 STIR FRIED FISH MAW W/ CRABMEAT & EGG 桂花炒魚肚	\$78
JP042 FRIED COD FISH W/ SPICY SAUCE ON CRISPY RICE CRACKER 鍋巴醬爆銀鱈魚	\$118
JP043 BEEF W/ LINGNAN SAUCE 嶺南牛仔肉	\$88

STEAMED / BRAISED / POACHED 蒸 / 炆 / 煮

JP044	CASSEROLE OF FRIED CHICKEN W/ BLACK BEAN SAUCE 怡翠豆豉雞煲	\$78
JO045	FRIED EGG WHITE W/ TOMATO 鮮茄煮蛋白	\$68
JP046	STEAMED MINCED PORK W/ SALTY FISH 土魷蒸手剝肉餅	\$78
JP047	SPARE RIBS W/ DARK VINEGAR IN CASSEROLE 窩燒鎮江肉排	\$88
JP048	STEAMED MINCED BEEF W/ WATER CHESTNUT & TANGERINE PEEL 陳皮馬蹄蒸牛肉餅	\$78
JP049	CUCUMBER W/ VERMICELLI IN CASSEROLE 佛山銀絲煲	\$68

VEGETABLE / TOFU 青蔬 / 豆腐

JP050	PAN FRIED TOFU W/ ABALONE SAUCE 鮑汁煎豆腐	\$68
JP051	BRAISED ASSORTED FUNGUS W/ PUMPKIN 金瓜鼎湖上素	\$88
JP052	WOK FRIED MIXED VEGETABLE 清炒田園雜菜蔬	\$78
JP053	MUSHROOM W/ PEA SPROUT 本菇炒翡翠苗	\$78
JP054	STEAMED EGGPLANT & MINCED PORK W/ PLUM SAUCE 冰梅肉碎蒸茄子	\$78
JP055	POACHED SEASONAL VEGETABLE W/ SHREDDED FISH MAW & CONPOY 花膠瑤柱浸時蔬	\$88
JP056	FRIED CUCUMBER, MUSHROOM & ALOE W/ ORGANIC TOFU 有機百葉豆腐	\$78

RICE / NOODLE 主食

JP057	ORGANIC RED RICE 有機紅米飯	每位\$20 per person
JP058	GRANDMA GLUTINOUS RICE 嫵嫵糯米飯	例\$128
JP059	SMOKED SALMON & EGG WHITE RICE IN BAMBOO STEAMER 迷你桶仔飯 (煙三文魚蛋白炒飯)	每位\$28 per person
JP060	STEAMED SOFT BUN 蒸饅頭	半打\$30 (6 pieces)

JP061 DEEP FRIED SOFT BUN 炸饅頭

半打\$30 (6 pieces)

JP062 STEAMED RICE 白飯

每位\$12 per person

JP063 CONGEE W/ CONPOY 瑤柱白粥

每位\$12 per person

JP064 FRIED RICE WRAPPED IN LOTUS LEAF 四季荷葉飯

每碟\$138

DESSERT 甜品

JP065 SWEETENED PURPLE RICE W/ COCONUT CREAM 紫米鮮椰露

\$24

JP066 GROUND ALMOND PUREE 蛋白杏仁茶

\$24