

CRYSTAL JADE

JIANG NAN

翡翠江南

Appetiser 精美前菜

Three Delicacies Platter (Salted Duck, Smoked Fish, Spinach with Sesame Sauce)

南京盐水鸭、江苏熏鱼、麻酱菠菜鲜百合

Chilled Sweet & Sour Cucumber Skin Roll

酸甜青瓜帘

Cheesy Crisp Mochi Ball

芝士汤圆

Chilled Jellyfish with Black Fungus in Mustard

芥末海蜇拌云耳

Chilled Spinach and Fresh Lily Bulbs with Sesame Sauce

麻酱菠菜鲜百合

Iced Drunken Chicken

冰镇醉鸡

Chilled Nanjing Salted Duck

南京盐水鸭

Jiangsu Smoked Fish

江苏熏鱼

Chilled Sliced Pork with Signature Minced Garlic & Chilli Oil

蒜泥白切肉

Chilled Poached Chicken in Chongqing Style

重庆口水鸡

Chilled Poached Chicken in Chongqing Style

无锡小鱼儿

Soup 营养汤羹

**Double-boiled Conpoy and Chrysanthemum Soup
with Pearl Abalone**

杭菊干贝炖珍珠鲍鱼

Song's Thick Fish Soup

宋嫂鱼羹

Double-boiled Tender "Lion Head" Meatball

清炖狮子头

Wonton with Chicken Rich Broth in Claypot

浓汤砂锅馄饨鸡

SzeChuan Spicy & Sour Soup

四川酸辣汤

Hot Dishes 精致热菜

Mala Crispy Roasted Chicken

麻辣脆皮烧鸡

Pu-Er Tea Smoked Crispy Duck

茶熏鸭

Roasted Classic Peking Duck with Handmade Egg Crepe Skin

北京烤鸭

Braised Minced "Lion Head" Meatball with Mushroom & Bamboo Shoot in YangZhou Style

扬州红烧狮子头

Braised Dong Po Pork Belly in Hangzhou Style

杭州东坡肉

Sautéed Spicy Shredded Pork with Assorted Mushrooms & Asparagus

江南小炒辣

Poached Marbled Beef with Fresh Peppercorn and Flour Skin in SzeChuan Style

水煮肥牛

Sautéed Spicy Tea Tree Mushroom with Marbled Beef

茶树菇辣炒肥牛

Sautéed Sliced Beef with Leek & Mushrooms

葱爆肥牛

Poached Marbled Beef with Mustard Greens in Hot & Sour Brith

酸菜肥牛

Deep-fried Szechuan Chicken with Dried Chilli & Peppercorn

川椒辣子鸡

Kung Pao Chicken with Dried Chilli & Cashew Nuts

宫保鸡丁

Seafood 河海湖鲜

Poached Fish with Mustard Greens in Hot & Sour Broth

酸菜鱼

Poached Sliced Fish in Szechuan Spicy Soup

水煮鱼

Steamed Yellow Croaker in Rice Wine Broth

酒香蒸黄花鱼

Live Wild Marble Goby

野生河顺壳鱼

Cooking Method:

Steam with Supreme Soya Sauce 清蒸

Deep-fry with Sweet Vinegar Sauce and Pine Nuts 松子糖醋

Poach in Hot & Sour Broth with Pickled Cabbage 酸菜鱼

Braise 红烧

Deep-fry with Supreme Soya Sauce 油浸

Steam with Rice Wine Broth 酒香蒸

Deep-Fried Shrimp Balls Wrapped with Silk-Like Dried Bean Curd

金丝虾球

Sautéed Egg White with Conpoy & Fish Meat

赛螃蟹

Sautéed Scallop with Celery in Lao Gan Ma Sauce

西芹老干妈炒带子

Sautéed White Shrimp

清炒虾仁

Vegetable 田园时蔬

Sautéed Black Fungus, Honey Pea Topped with Crispy Lotus

荷塘月色

Sautéed Dried Shrimp And Vermicelli with Cabbage served in Claypot

虾米粉丝炒包心菜

Sautéed Assorted Mushroom with Szechuan Peppercorn

翡翠辣炒野菌

Stir-fried Shredded Glazed Cabbage With Shiitake Mushroom

炆炒手撕包菜

Braised Shredded Beancurd Sheets with Superior Chicken Broth in Yangzhou Style

扬州大煮干丝

Braised Firm Tofu with Bamboo Shoot & Iberio Ham

随园火腿笋衣老豆腐

Mapo Beancurd with Sliced Fish

鱼片麻婆豆腐

Sautéed French Bean with Minced Pork and Dried Shrimp

开阳干煸四季豆

Sautéed Beancurd Knot with Green Soybean & Preserved Vegetable

雪里蕻毛豆百叶结

Baby Cabbage 小棠菜

Spinach 菠菜

Broccoli 西兰花

Baby White Cabbage 奶白

Cooking Method 煮法

- a) Sautéed 清炒
- b) Sautéed with Minced Garlic 蒜茸炒
- c) Sautéed with Oyster Sauce 蚝油炒
- d) Sautéed with XO Sauce XO 酱炒
- e) Poach with Superior Broth 上汤灼

Noodle & Rice 面与饭

Chilled Spicy & Sour La Mian with Shredded Chicken

酸辣鸡丝冷面

Yang Chun Noodles with Sakura Ebi

樱花虾阳春面

La Mian with Sautéed Egg White

with Conpoy & Fish Meat

赛螃蟹拌面

La Mian with Scallion Oil

招牌葱油面

Fried Mixed Grain Rice with Conpoy

in Hot Stone Pot

瑶柱五谷炒饭

Crystal Jade Yangzhou Fried "Rice Shaped Pasta" (choice of orzo pasta or fragrant rice)

米形意粉，翡翠扬州炒饭（选择：米形意粉/香米饭）

Poached and Crispy Rice in Superior Prawn Broth

浓汤虾泡饭

Fried Rice with Dried Conpoy & Egg White

瑶柱蛋白炒饭

Fried Rice with White Shrimp and Preserved Vegetable

雪菜虾仁炒饭

La Mian with Szechuan Hot & Sour Soup

四川酸辣汤拉面

La Mian with Chilled Poached Chicken in Szechuan Style

口水鸡拉面

Szechuan Dan Dan La Mian

鲜虾担担拉面

La Mian with Wonton Soup

馄饨汤拉面

La Mian with Poached Marbled Beef with Mustard Greens in Hot & Sour Broth

酸菜肥牛拉面

Dim Sum 精致点心

Steamed Black Truffle Xiao Long Bao
黑松露小笼包

Steamed Original Xiao Long Bao
上海小笼包

Steamed Original Xiao Long Bao
辣椒螃蟹小笼包

Pan-fried Shanghai Pork Bun
生煎包

Pan-fried Mala Bun
麻辣煎包

Pan-fried Pork Dumpling
锅贴

Pan-fried Pancake with scallion (additional Pork Floss available)
手抓饼 (可加肉松)

Pan-fried Vegetable Spring Roll
三娘家春卷

Pan-fried Radish Pastry
萝卜丝酥饼

Steamed Vegetable Dumpling
素菜蒸饺

Pork Dumpling with Homemade Hot Chilli Vinaigrette
红油抽手

Deep-fried Beancurd Roll with Prawn and Preserved Vegetable
雪菜鲜虾腐皮卷

Dessert 甜品

Double-boiled Snow Fungus with Peach Resin

桃胶炖银耳

Double-boiled Snow Pear with Osmanthus

桂花炖雪梨

Purple Sweet Potato Pancake

紫薯锅饼

Mango Fresh Milk Pudding

芒果鲜奶布丁

Pearl Ball 'Boba' in Fermented Rice Wine

酒酿黑珍珠