黑白胡椒膏蟹

BLACK & WHITE PEPPER CRAB

新加坡最具代表性的国民人气美食，就是当季最佳的膏蟹，色泽鲜红、鲜香四溢的黑白胡椒膏蟹，搭配上东南亚特色香料，经猛火的激炒后，产生浓郁丰富的滋味，让人百吃不厌、回味无穷。

Black and white pepper crab is one of the most popular and iconic ways that crab is served in Singaporean cuisine. The plump mud crab with roe combined with black and white pepper together with South-East Asian spices to spice it up. This must-try dish is sure to tantalise your tastebuds with an added punch of fiery spiciness.

RMB 28 / 50 克 GRAM
POACHED RICE WITH ASSORTED SEAFOOD IN LOBSTER BROTH

A signature definite must-order dish from Crystal Jade, this rice-in-soup dish combines a rich robust lobster broth with prawns, sliced greens, crispy pig's skin, and steamed rice. Prior to serving, a generous serving of crispy rice is poured in to heighten the flavour and texture of the dish. This delightful combination comes together as a comfort dish with a fascinating harmony of textures.

RMB 98 半例 / HALF  RMB 158 例 / REGULAR
“油浸”是一种粤菜常用手法，以焗油蒸制为主。膏壳鱼本身肉多而厚，骨刺极少，肉质白细嫩，油浸过后，非但不油腻，还更能保持其原汁原味，味香鲜美，吃口甚好。正如清代袁枚所说：“肉最松嫩，煮之，蒸之，煎之俱可；加点芥末面，作羹尤佳。”

“Deep-fried” is a commonly used cooking technique in Cantonese cuisine. Fresh Marble goby itself has little bone, with white and tender meat. Deep-frying gives an added crunchiness, with a crispy exterior yet retaining its soft tender flesh.

RMB 32 / 50 克 GRAM
炆火焖小牛肉

STEWED VEAL

上選剔骨牛排肉，烹制肉質鮮嫩，軟中帶彈性，在口中咀嚼時，堪比雪花牛排般的細膩嫩滑。此為火
焖每天花幾個小時慢火焖煮的成果，第一口絕對會讓你驚豔，厚承牛排還可以這麼吃！除了鮮美無比的帶
上層馴順，還有中火慢熗的細膩清湯。差軟蒸頂。

One of Crystal Jade's best seller, Stewed Veal. Our chef marinates the veal for more than 24 hours and stews till caramelized to give it that unique brown color, exquisite flavor and texture. The caramelized veal locks in the natural juice and flavours, yet tender with every bite.

RMB 308 例 / REGULAR (300 克 GRAM)
芥末沙律明虾球

DEEP-FRIED PRAWN COATED WITH WASABI SAUCE

选用鲜美肥厚的大虾仁，裹着芥末日式的沙拉酱，金黄酥脆的虾仁口感Q软弹牙，唯有丝丝芥末的辛辣与色拉酱的酸甜，在品味鲜虾的同时，感受口感的丰富多样。

An oriental seafood favourite of criso-fried crystal prawns tossed with a generous coating of wasabi mayo, creating a new dimension of tangy and zesty.

RMB 170 例 / REGULAR (250 克 GRAM)
翡翠黑叉烧

CRYSTAL JADE BLACK BARBECUED PORK

誉为烧味之首的翡翠烧，选材烹调极为讲究。采用优质五花肉，以厨师精心秘制的酱汁腌制，慢火熏烤入味。每口都品尝到烧味师傅严谨把关，慢烤而成。皮质脆焦，肥而不腻，必定让您食指大动！

The star dish of our roast delicacies, our barbecued pork belly offers a mouthful of tender well-marbled cut, soaked with the rich flavours of our Chef's special concocted barbecue sauce from an overnight marination and finished with perfectly charred sides and a coat of honey glaze.

RMB 78 例 / REGULAR (150 克 GRAM)
生猛龙虾
LIVE LOBSTER

4001 澳洲生猛大龙虾
Live Australian Lobster
Method of Preparation:
- Bake with Superior Broth with Black & White Pepper
- Bake with Superior Broth with Cheese
- Bake with Ginger and Scallion

RMB 98 / 50 克

4002 波斯頓龍蝦
Boston Lobster
Method of Preparation:
- Bake with Superior Broth with Black & White Pepper
- Bake with Superior Stock
- Steam with Cheese
- Stir-fry with Crispy Garlic & Chili in Hong Kong Style
- Chicken Oil and Chinese wine

RMB 99 / 50 克

4005 龍蝦仔
Baby Lobster
Method of Preparation:
Steam with Minced Garlic & Vermicelli

RMB 68 / 50 克

生猛螃蟹
LIVE CRAB

4202 青蟹
Mud Crab with Roe
Method of Preparation:
Bake with Ginger and Scallion

RMB 28 / 50 克

4203 肉蟹
Mud Crab
Method of Preparation:
Steam with Chinese Wine
Bake with Salted Egg Yolk
Bake with Black and White Pepper
Stir-fry with Crispy Garlic and Chili

RMB 24 / 50 克

Food pictures are for reference only. Presentation & serving portion may vary.

Chef's Recommendation: AMENT
活鱼
LIVE FISH

4101 砂壳鱼
Marble Goby
RMB 32 / 50 克

4105 老虎斑
Tiger Grouper
RMB 32 / 50 克

4106 东星斑
Coral Trout
RMB 88 / 50 克

4118 龙利鱼
Lingcod
RMB 24 / 50 克

烹调方法 Method of Preparation:
- a. 油泡 Fry
- b. 蒸制 Steam
- c. 炒制 Stir-fry
- d. 蒸膏 Steam with Ginger and Leek
- e. 红烧 Braise
- f. 油浸 Deep-fry

生猛虾
LIVE PRAWN

4004 游水基围虾
Live Prawn
RMB 10 / 50 克
(250克起售 min order 250g)

烹调方法 Method of Preparation:
- a. 白灼 Poach
- b. 辣炒 Deep-fry and toss with Salt & Pepper
- c. 红烧 Braise
- d. 麻辣 Stir-fry with Crispy Garlic & Chili in Hong Kong Style
- e. 花雕醉虾 Drunken with Chinese Wine
- f. 蒸膏蒸 Pan-fry with Supreme Soya Sauce

牛蛙
BULL FROG

4301 牛蛙
Bull Frog
RMB 34 / 只
(2只起售 min order 2 只)

烹调方法 Method of Preparation:
- a. 姜葱 Stir-fry with Ginger & Scallion
- b. 油泡 Fry
- c. 酱料炒 Stir-fry with Lao Gan Ma Sauce
- d. 炸香 Deep-fry and toss with Salt & Pepper
- e. 泡椒圈 Pickled Pepper

其他
OTHERS

4304 大连鲜鲍鱼
Dalian Fresh Abalone
RMB 68 / 只 pc

4305 蒜蓉粉丝蒸元贝
Steamed Scallop
with Stir-fried Garlic and Vermicelli
RMB 48 / 只 pc

烹调方法 Method of Preparation:
- a. 烧制 Fry
- b. 清蒸 Steam
- c. 生煎 Pan-fry

Food pictures are for reference only. Presentation & serving portion may vary.

Spicy  招牌推荐 Chef's Recommendation
6302 宫保明虾球 300g
Sautéed Prawn with Dried Chilli and Cashew Nut
RMB 168 例/regular

6308 芥末沙律明虾球 250g
Crisp-fried Prawn with Wasabi Sauce
RMB 170 例/regular

6309 黄金明虾球 250g
Crisp-fried Prawn with Salted Egg Yolk
RMB 168 例/regular

6334 火烧虾 450g
Flaming Prawn
RMB 168 例/regular

6330 松子香菜河虾仁 250g
Sautéed Prawn with Preserved Vegetable and Pine Nut
RMB 140 例/regular
6305 蚝汁带子蒸豆腐
Steamed Beancurd with Scallop and Black Bean Sauce
RMB 160 / 例 regular

6304 花枝烩金钱玉带
Stir-fried Scallop with Vegetable
RMB 192 / 例 regular

6311 炒汁香煎鳕鱼
Pan-fried Cod Fish with Teriyaki Sauce
RMB 158 / 例 regular

6315 青椒石斑鱼
Steamed Grouper with Pickled Chilies
RMB 24 / 50 克 g

6329 鲜鲍鱼烩丝煲
Fresh Abalone and Vermicelli served in Claypot
RMB 172 / 例 regular

6332 芙蓉小炒皇
Stir-fried Abalone, Cuttlefish with Almond, Lily Bulb and Sweet Pea
RMB 132 / 例 regular

6333 铁板山药炒鲍鱼仔
Stir-fried Baby Abalone with Mushroom and Chinese Yarn
RMB 172 / 例 regular

6306 脆皮肉粒炒瑶柱
Scrambled Egg with Crab Meat and Compoy
RMB 98 / 例 regular

Food pictures are for reference only. Presentation & serving portion may vary.
MEAT & POULTRY

5001  汆火炖小牛肉 300g
Stewed Veal
RMB 308 例 regular

5005  萝卜牛腩煲 380g
Stewed Beef Brisket and Radish served in Claypot
RMB 88 例 regular

5008  黑椒牛柳粒 200g
Sautéed Beef Cubes with Black Pepper
RMB 158 例 regular

5007  陈皮马蹄手剁牛肉饼 300g
Steamed Handmade Minced Beef Patty with Orange Peel and Waterchestnut
RMB 88 例 regular

5105  焖溜鸡丁 300g
Stir-fried Chicken Cubes with Cashew Nut
RMB 72 例 regular

6201  金牌咕咾肉 300g
Sweet and Sour Pork
RMB 72 例 regular

6202  马友咸鱼蒸手剁肉饼 300g
Steamed Handmade Minced Pork Patty with Salted Fish
RMB 88 例 regular

6204  香港猪颈肉 300g
Sautéed Pork Collar with XO Sauce served in Claypot
RMB 70 例 regular

6205  金沙蒜香骨 300g
Deep-fried Pork Rib with Salted Egg Yolk and Garlic
RMB 102 例 regular

6206  虾皮咸肉老豆腐 300g
Braised Tofu with Pork and Dried Shrimp
RMB 68 例 regular

Food pictures are for reference only. Presentation & serving portion may vary.
6413 油淋 العمل 350g
Poached Beef with Pickled Pepper
RMB 88 例 regular

6401 鲍鱼煮东螺 350g
Stewed Chicken and Abalone
RMB 228 例 regular

6402 鱼香茄子煲 350g
Stewed Eggplant
RMB 62 例 regular

6403 沙拉粉丝牛肉煲 350g
Braised Beef with Vermicelli and Satay Sauce
RMB 80 例 regular

6404 咸鱼蒸浸鸡 350g
Baked Chicken with Black Truffle
RMB 120 例 regular

6508 重庆水煮牛肉 350g
Poached Beef in Spicy Soup
in Chongqing Style
RMB 90 例 regular

6522 鸡蛋红烧肉 350g
Stewed Pork Belly with Egg
RMB 72 例 regular

6506 咸鱼玉米粒豆芽煲 350g
Stewed Diced Chicken with Salted Fish
and Bean curd
RMB 68 例 regular

6508 XO酱肉沫花菜煲 300g
Sauted Cauliflower with Minced Pork and XO Sauce
RMB 60 例 regular

Food pictures are for reference only. Presentation & serving portion may vary.
田园蔬菜

6504 干煸四季豆 300g  Sautéed French Bean with Minced Pork  RMB 64 例 regular

6506 麻婆豆腐 350g  Ma Po Bean Curd  RMB 56 例 regular

7003 红烧什菌滑豆腐 350g  Braised Bean Curd with Assorted Mushroom  RMB 58 例 regular

7005 北菇扒时蔬 350g  Sautéed Seasonal Vegetable with Mushroom  RMB 62 例 regular

7006 竹笙罗汉烩上素 350g  Braised Seasonal Vegetable with Bamboo Pith  RMB 68 例 regular

时令蔬菜

SEASONAL VEGETABLE

7011 菜心  Cai Xin

7012 芥兰  Chinese Kailan

7013 西兰花  Broccoli

7014 菠菜  Spinach  RMB 52 例 regular

7016 娃娃菜  Wawa Cabbage  RMB 52 例 regular

7019 空心菜  Water Spinach

7020 菠菜  Chinese Spinach

7021 唐生菜  Chinese Lettuce

7028 豆苗  Poe Sprouts  (另加 RMB 16  Additional RMB 16)

烹调方法  Method of Preparation:

a. 滑炒 350g Stir-fry  RMB 52 例 regular
b. 蒜茸 350g Stir-fry with Garlic  RMB 52 例 regular
c. 白灼 350g Poach  RMB 52 例 regular
d. 上汤 350g Poach with Superior Broth  RMB 52 例 regular
e. 姜汁 350g Stir-fry with Ginger Sauce  RMB 52 例 regular
0101  上海小笼包 120g  
Steamed Shanghai Xiao Long Bao  
RMB 33 每份 per portion (4件 pcs)

0102  红油抄手 130g  
Pork Dumpling with Hot Chilli Vinaigrette  
RMB 48 每份 per portion (6件 pcs)

0103  萝卜丝饼 110g  
Radish Pastry  
RMB 26 每份 per portion (3件 pcs)

0104  萝卜丝浸汤 120g  
Pork and Vegetable Dumpling Soup  
RMB 48 每份 per portion (6件 pcs)

0001  水晶虾饺皇 110g  
Steamed Prawn Dumpling “Ha Kau”  
RMB 34 每份 per portion (4件 pcs)

0002  黑松露翡翠饺 180g  
Steamed Black Truffle and Prawn Dumpling  
RMB 33 每份 per portion (4件 pcs)

0021  金枕榴莲酥 120g  
Duran Pastry  
RMB 34 每份 per portion (3件 pcs)

0022  酱汁叉烧酥 120g  
BBQ Pork Pastry  
RMB 26 每份 per portion (3件 pcs)

0051  津沙包 120g  
Steamed Salted Egg Yolk Custard Bun  
RMB 25 每份 per portion (3件 pcs)

1201  酱汁凤爪 200g  
Steamed Chicken Feet with Abalone Sauce  
RMB 68 每份 per portion

0003  坮柱烧卖皇 120g  
Steamed Pork Dumpling  
“Siew Mai” with Conpoy  
RMB 28 每份 per portion (3件 pcs)

0004  腊皮牛肉球 120g  
Steamed Beef Ball with Orange Peel  
RMB 25 每份 per portion (3件 pcs)

0005  酱汁凤爪 120g  
Steamed Chicken Feet with Black Bean Sauce  
RMB 26 每份 per portion

Food pictures are for reference only. Presentation & serving portion may vary.
5120 鲍汁扣辽参 45g
Braised Premium Sea Cucumber in Abalone Sauce
RMB 248 每位 per person

5121 野米煮辽参 65g
Stewed Sea Cucumber in Canadian Wild Rice
RMB 248 每位 per person

5123 香煎鹅肝 85g
Pan-fried Foie Gras
RMB 138 每位 per person

5124 鲍鱼汁扣花胶 68g
Braised Fish Maw with Abalone Sauce
RMB 198 每位 per person

5103 翡翠花菇伴鲍鱼 85g
Braised Sliced Abalone with Mushroom and Assorted Vegetable
RMB 198 每位 per person

5104 吃辣鲍鱼一头薪 200g
Braised Sliced Abalone and Compoy served in Claypot
RMB 218 每位 per person

5107 南非10头干鲍 100g
Braised Dried South African Abalone (16 Head)
RMB 398 每位 per person

5108 蚝皇蚝汁澳洲鲍 100g
Braised Whole Fresh Australian Abalone in Oyster Sauce
RMB 348 每位 per person

5109 鬼打佛跳墙（预订）300g
Buddha Jump Over the Wall (Advance Order Required)
RMB 248 每位 per person

5001 大鲍翅（红烧/清汤）100g
Premium Shark’s Fin
(Braised in Brown Sauce / Double-boiled in Clear Soup)
RMB 480 每位 per person

5003 中鲍翅（红烧/清汤）70g
Superior Shark’s Fin
(Braised in Brown Sauce / Double-boiled in Clear Soup)
RMB 318 每位 per person

5005 红烧鲍肉糕 50g
Braised Shark’s Fin in Brown Sauce with Crab Meat
RMB 208 每位 per person

5006 红烧鲍鱼翅 50g
Braised Shark’s Fin with Crab Roe
RMB 298 每位 per person

5007 红烧竹笙海皇翅 60g
Braised Shark’s Fin with Assorted Seafood and Bamboo Pith
RMB 178 每位 per person

5201 红烧官燕盏 45g
Braised Bird’s Nest in Brown Sauce
RMB 380 每位 per person

5202 冰花炖官燕（椰汁/杏仁）65g
Double-boiled Bird’s Nest with Rock Sugar (Coconut Milk/Almond Cream)
RMB 370 每位 per person

5301 红烧雪蛤 70g
Braised Hashima
RMB 76 每位 per person

Food pictures are for reference only. Presentation & serving portion may vary.
Notes to Customers:

* Menu listed prices are for regular serving (for 2-4 persons). Prices for medium servings (for 5-8 persons) are at 2 times and large servings (for 8-10 persons) are at 3 times of the listed prices.

* Seafood & seafood are charged based on daily seasonal prices and preparation method; additional charges apply for dual preparation methods.

* White rice at RMB 8 per bowl; Plain Congee at RMB 10 per bowl; Tea Surcharge at RMB 8 per person; Wet Towel at RMB 1 per pack; Takeaway box and bag at RMB 1 each.

* No outside foods are allowed to be consumed in the restaurant. Service fee is RMB 100 per bottle for use of glassware.

* For any special request or dietary requirements, kindly approach the Restaurant Manager for assistance.

* Food images are for reference only. Presentation and serving portion may vary without prior notice.

* Additional service charge of 10% is applicable for VIP dining room.