

CHEF'S RECOMMENDATIONS 廚師推薦

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| 101 | <p>Steamed Scallop with Shell
in XO Sauce / Ginger and Shallot
(Minimum Order 4 Pieces)
(XO Sauce can be spicy and not spicy)
蒸有殼帶子
(XO粉絲 / 姜蔥粉絲) 最少4只
(XO醬可辣可不辣)</p> | \$5.8 /pc |
| 102 | <p>Lobster Tail with Ginger and Shallots
Salt and Pepper / XO / Singaporean
薑蔥 / 椒鹽 / XO / 星洲 龍蝦尾</p> | \$68.00 |
| 103 | <p>Lightly Fried Whole Flounder with Salt and Pepper
Steamed Whole Flounder with Chilli and Black Bean
椒鹽左口魚 / 豉汁蒸左口魚</p> | \$29.80 |
| 104 | <p>Deep Fried Soft Shell Crab in Garlic Butter
蒜子牛油軟殼蟹</p> | \$29.80 |
| 105 | <p>Stuffed Scallops with Broccoli in Special Sauce
百花釀帶子</p> | \$29.80 |
| 106 | <p>Roast Duck with Plum Sauce
梅醬燒鴨</p> | \$23.80 |
| 107 | <p>Sizzling Taiwanese Three Cup Chicken Fillet
鐵板台式三杯雞球</p> | \$19.80 |
| 108 | <p>Honey Crispy Beef Fillet
蜜糖脆香牛肉</p> | \$22.80 |
| 109 | <p>Garlic Butter Chicken and Prawn with Snow Peas
蒜子牛油荷豆蝦球拼雞球</p> | \$23.80 |



BANQUET A - \$33.00 PER PERSON
(MINIMUM 4 PEOPLE)

Mix Entree (Spring Roll, Fried Dim Sim and Sesame Prawn Toast)
雜錦炸盤 (春卷, 炸點心, 芝麻蝦多士)

Satay King Prawn
沙爹蝦球

Beef Fillet Chinese Style
中式牛肉

Sizzling Mongolian Lamb
鐵板蒙古羊肉

Honey Chicken
蜜糖雞球

Stir Fried Mix Vegetables
清炒時菜

Fried Rice or Steamed Rice
炒飯或白飯

Not all banquet items may be suitable for vegetarians or people who are gluten or shellfish intolerant. Any changes to banquet orders must be booked in advance. Please speak to a staff member of The Jasmine to discuss your needs.



BANQUET B - \$43.00 PER PERSON
(MINIMUM 6 PEOPLE)

Pork Sang Choy Bow
豬肉碎生菜包

Salt and Pepper Duo (King Prawn and Calamari)
椒鹽雙脆 (蝦球, 魷魚)

Crispy Shredded Beef in Peking Sauce
乾燒牛柳絲

Honey King Prawn
蜜糖蝦球

Sizzling Mongolian Lamb
鐵板蒙古羊肉

Crispy Skin Chicken
脆皮炸雞

Stir Fried Mix Vegetables
清炒時菜

Fried Rice or Steamed Rice
炒飯或白飯

Serendipity
冰淇淋

BANQUETS
精選套餐



BANQUET C - \$53.00 PER PERSON
(MINIMUM 6 PEOPLE)

Seafood Sang Choy Bow
海鮮生菜包

Sizzling Diced Fillet Cubes with Teriyaki Sauce
鐵板燒汁牛柳粒

Ginger and Shallot Lobster Tail
姜蔥龍蝦尾

Pork Ribs Peking Style
京都骨

Shandong Chicken (Boneless Crispy Skin Chicken)
山東雞

Lightly Fried Whole Flounder
椒鹽左口魚

Double Braised Mushroom with Snow Peas and Broccoli
雙菇扒荷豆西蘭花

Fried Rice or Steamed Rice
炒飯或白飯

Dessert of the day
甜品

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201	Peking Duck (Whole) - 2 Courses 1. Pancakes 12 pcs 2. Sang Choy Bow 6 pcs OR Stir Fried Duck Noodles 北京烤鴨全隻 - 兩食 (薄餅片皮鴨12片, 生菜包6個 或 鴨絲炒麵)	\$48.80
202	Peking Duck (Half) - 2 Courses 1. Pancakes 6 pcs 2. Sang Choy Bow 3 pcs OR Stir Fried Duck Noodles 北京烤鴨半隻 - 兩食 (薄餅片皮鴨6片, 生菜包3個 或 鴨絲炒麵)	\$28.80
203	Lamb Pancakes (4pcs) 京醬羊柳薄餅	\$12.80
204	Chicken Sang Choy Bow (2pcs) 雞肉生菜包	\$11.80
205	Pork Sang Choy Bow (2pcs) 豬肉生菜包	\$11.80
206	Seafood Sang Choy Bow (2pc) 海鮮生菜包	\$13.80
207	Prawn Cutlet (6pcs) 吉列大明蝦	\$16.80
208	Sesame Prawn Toast (6pcs) 芝麻蝦多士	\$9.80
209	Spring Rolls (4pcs) 春卷	\$6.80
210	Dim Sims (4pcs) 點心	\$6.80
211	Mixed Entree (Spring Roll, Fried Dim Sim, Sesame Prawn Toast) 雜錦炸盤 (春卷, 點心, 芝麻蝦多士)	\$6.80
212	Vegetarian Spring Rolls (4pcs) 齋春卷	\$6.80
213	Prawn Chips 蝦片	\$3.00
214	Steamed Vegetarian Dumplings (4pcs) 蒸素餃	\$7.80
215	Steamed Prawn Dumplings (4pcs) 蒸蝦餃	\$7.80

SOUPS
湯羹

301	Short Soup (Wontons) 上湯雲吞	\$7.00
302	Long Soup (Noodles) 湯面	\$6.80
303	Combination Short Soup 雜會雲吞	\$12.80
304	Combination Long Soup 雜會湯麵	\$12.80
305	Combination Short and Long Soup 雜會雲吞湯麵	\$15.80
306	Sweet Corn Chicken Soup 雞肉粟米湯	\$6.80
307	Sweet Corn Crab Meat Soup 蟹肉粟米湯	\$6.80
308	Vegetarian Soup 齋菜湯	\$6.80
309	Seafood Duck Meat and Mushroom Soup 冬菇鴨絲湯	\$7.80
310	Szechuan Hot and Sour Soup 四川酸辣湯	\$7.80



CHICKEN AND DUCK 雞鴨類

401	Boneless Lemon Chicken 香檸軟雞	\$17.80
402	Crispy Skin Chicken 脆皮炸雞	\$17.80
403	Satay Chicken 沙爹雞球	\$17.80
404	Shandong Chicken (Boneless Crispy Chicken) 山東雞	\$19.80
405	Chicken with Cashew Nuts 腰果雞球	\$17.80
406	Honey Chicken 蜜糖雞球	\$17.80
407	Curry Chicken 咖哩雞球	\$17.80
408	Kung Po Chicken (Spicy) 宮保雞球	\$17.80
409	Garlic Chicken 蒜子雞球	\$17.80
410	Chicken with Black Bean Sauce 豉汁雞球	\$17.80
411	Combination Duck 雜會扒鴨	\$21.80
412	Roast Duck with Plum Sauce 梅醬燒鴨	\$23.80
413	Steamed Duck with Mushroom 冬菇扒鴨	\$21.80
414	Deep Fried Duck with Plum Sauce 梅醬炸鴨	\$21.80



BEEF, PORK AND LAMB 牛, 豬, 羊類

501	Sweet and Sour Pork 咕嚕肉	\$17.80
502	Pork Ribs with Sweet Vinegar Sauce 鎮江排骨	\$17.80
503	Pork Ribs Peking Style 京都排骨	\$17.80
504	Salt and Pepper Pork Ribs 椒鹽排骨	\$17.80
505	Honey Pepper Pork Ribs 蜜椒排骨	\$17.80
507	Beef with Black Bean Sauce 豉汁牛肉	\$17.80
508	Satay Beef 沙爹牛肉	\$17.80
509	Shredded Crispy Beef in Peking Sauce 干燒牛柳絲	\$19.80
510	Spicy Chilli Beef 四川牛肉	\$17.80
511	Garlic Beef 蒜子牛肉	\$17.80
512	Mongolian Beef 蒙古牛肉	\$17.80
513	Beef with Seasonal Vegetables 時菜牛肉	\$17.80
514	Fillet Steak with Wasabi 日本芥辣牛柳	\$22.80
515	Fillet Steak with Teriyaki Sauce 燒汁牛柳	\$22.80
516	Honey Pepper Fillet Steak 蜜椒牛柳	\$22.80
517	Fillet Steak Chinese Style 中式牛柳	\$22.80

601	Salt and Pepper King Prawns 椒鹽蝦球	\$23.80
602	Szechuan King Prawns 四川蝦球	\$23.80
603	Garlic Butter King Prawns 蒜子牛油蝦球	\$23.80
604	Curry King Prawns 咖哩蝦球	\$23.80
605	Satay King Prawns 沙爹蝦球	\$23.80
606	Honey King Prawns 蜜糖蝦球	\$23.80
607	King Prawns with Seasonal Vegetables 時菜蝦球	\$23.80
608	King Prawns with Cashew Nuts 腰果蝦球	\$23.80
609	Salt and Pepper Squid 椒鹽鮮魷	\$18.80
610	Squid with Black Bean Sauce 豉汁鮮魷	\$18.80
611	Squid with Seasonal Vegetables 時菜鮮魷	\$18.80
612	Squid with Szechuan Sauce 四川鮮魷	\$18.80
613	Salt and Pepper Duo (King Prawn and Squid) 椒鹽雙脆 (蝦球, 魷魚)	\$22.80
614	Ling Fish Fillet with Vegetables 時菜魚片	\$19.80
615	Deep Fried Fish Fillet with Sweet Corn Sauce / Lemon Sauce 粟米 / 檸檬炸魚片	\$19.80
616	Salt and Pepper Fish Fillet 椒鹽魚片	\$19.80



SEAFOOD
海鮮類

617	Combination Seafood with Seasonal Vegetables 雜會時菜海鮮	\$23.80
618	Steamed Ginger and Shallot Fish Fillet with Seasonal Vegetables 時菜姜蔥蒸魚片	\$20.80
619	Garlic Butter Scallops 蒜子牛油帶子	\$25.80
620	Deep Fried Scallops in Spicy Salt and Chilli 椒鹽帶子	\$25.80
621	Scallops with Seasonal Vegetables 時菜帶子	\$25.80
622	Scallops in Szechuan Sauce 四川帶子	\$25.80
623	Scallops in Ginger and Shallots 薑蔥帶子	\$25.80
624	Scallops in XO Sauce XO 帶子	\$25.80
625	King Prawns in XO Sauce XO 蝦球	\$23.80
626	Fish Fillet in XO Sauce XO 魚片	\$19.80



SIZZLING DISHES 鐵板類

701	Sizzling Mongolian Lamb Fillets 鐵板蒙古羊柳	\$22.80
702	Sizzling Garlic Butter King Prawns 鐵板蒜子牛油蝦球	\$24.80
703	Sizzling Fillet Steak in Peking Sauce 鐵板西汁牛柳	\$22.80
704	Sizzling Chicken Fillet in Black Pepper Sauce 鐵板黑椒雞柳	\$18.80
705	Sizzling Combination in Satay Sauce 鐵板沙爹雜會	\$22.80
706	Sizzling Chicken Fillet with Thai Special Sauce 鐵板泰汁雞球	\$18.80
707	Sizzling Combination Seafood in Ginger and Shallot 鐵板姜蔥海鮮	\$25.80
708	Sizzling Taiwanese Three Cup Chicken Fillet 鐵板三杯雞球	\$18.80
709	Sizzling Spicy Chilli Fillet Steak 鐵板四川牛柳	\$22.80
710	Sizzling Lamb Fillet with Japanese Teriyaki Sauce 鐵板日式照燒汁羊柳	\$22.80
711	Sizzling Seafood in Malaysian Sambal Sauce 鐵板馬拉三波海鮮	\$25.80



VEGETABLES AND TOFU 蔬菜豆腐類

801	Spicy Ma Po Tofu with Minced Chicken 雞肉碎麻婆豆腐	\$16.80
802	Steamed Mixed Seasonal Vegetables 白灼時菜	\$14.80
803	Deep Fried Tofu in Spicy Salt 椒鹽豆腐	\$16.80
804	Pan Fried Tofu with Seasonal Vegetables 紅燒豆腐	\$16.80
805	Double Mushroom with Seasonal Vegetables 雙菇扒時蔬	\$16.80
806	Seasonal Vegetables with Oyster Sauce 蠔油時菜	\$14.80
807	Stir Fried Mixed Seasonal Vegetables 清炒時菜	\$14.80
808	Four Season Bean with Minced Chicken 乾煸雞肉碎四季豆	\$16.80
809	Chinese Broccoli with Oyster Sauce 蠔油芥蘭	\$16.80
810	Stir Fried Chinese Broccoli with Garlic 蒜蓉炒芥蘭	\$16.80
811	Stir Fried Curry Mixed Vegetables 咖哩時菜	\$14.80



901	Mushroom Omelette 蘑菇芙蓉	\$16.80
902	King Prawn Omelette 蝦球芙蓉	\$23.80
903	Chicken Omelette 雞肉芙蓉	\$18.80
904	Combination Omelette 雜會芙蓉	\$18.80
905	Plain Omelette 芙蓉	\$14.80

OMLETTE 芙蓉類



RICE 飯類

1001	The Jasmine XO Seafood Fried Rice 金莉亭XO海鮮炒飯	\$20.80
1002	Fujian Fried Rice 福建炒飯	\$16.80
1003	Minced Beef Fried Rice 生炒牛肉飯	\$16.80
1004	Pineapple and Diced Chicken Fried Rice 鳳梨雞粒炒飯	\$16.80
1005	Salty Fish and Diced Chicken Fried Rice 鹹魚雞粒炒飯	\$16.80
1006	King Prawn Fried Rice 大蝦球炒飯	\$16.80
1007	Vegetarian Fried Rice 齋炒飯	\$12.80
1008	Large Fried Rice 炒飯(大)	\$12.80
1009	Small Fried Rice 炒飯(小)	\$9.80
1010	Boiled Rice (per person) 絲苗白飯	\$3.00



NOODLES 麵類

1011	Singapore Noodles (DRY) 星洲炒米	\$16.80
1012	Vegetarian Singapore Noodles (DRY) 星洲炒米 (素)	\$14.80
1013	Beef Noodles 牛肉炒麵	\$16.80
1014	Chicken Noodles 雞球炒麵	\$16.80
1015	Combination Noodles 雜會炒麵	\$19.80
1016	Seafood Combination Noodles 海鮮炒麵	\$19.80
1017	King Prawn Noodles 蝦球炒麵	\$16.80
1018	Seasonal Vegetable Noodles 時菜炒麵	\$16.80
1019	Stir Fry Noodles with Soy Sauce 豉油皇炒麵	\$14.80

