

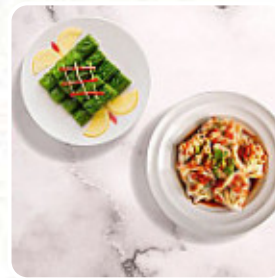


Crystal Jade La Mian Xiao Long Bao (aberdeen) ***Menu***

<https://menulist.menu>

Aberdeen Square, Aberdeen, Hong Kong, Hong Kong SAR

+85228914221 - <https://www.foodpanda.hk/restaurant/g4ek/crystal-jade-la-mian-xiao-long-bao-aberdeen>



Here you can find the menu of Crystal Jade La Mian Xiao Long Bao (aberdeen) in Hong Kong. At the moment, there are **68** meals and drinks on the food list. You can inquire about changing offers via phone. If you want to spoil your palate with a bit of culinary flair, this is the place to be: The successful *Asian fusion cuisine* of the Crystal Jade La Mian Xiao Long Bao (aberdeen) from Hong Kong - a delicious mix of the familiar and the unexpected, Many customers find it especially great that they can try the versatile, flavorful Chinese cuisine. **The dishes are prepared according to typical Asian style.**

Crystal Jade La Mian Xiao Long Bao (abercrombie)



Chicken

DRUNKEN CHICKEN

Chicken dishes

SWEET AND SOUR CHICKEN

Rice and Noodles

STEAMED RICE (PER BOWL)

Beancurd

MA PO BEANCURD

Taste of Spring

FRIED RICE WITH SHRIMP, SHRIMP HEAD
OIL SCALLOP

Set Menu for 4 - 11:30am - 3:00pm, 5:30pm - 9:30pm

SET MENU FOR 4

Hairy Crab Roe Set Menu

DELUXE SET FOR 4

Pagoda's Dumplings

STEAMED VEGETABLE BUN (3 PCS)

Drinks

SPRITE (PER CAN)

COKE (PER CAN)

Dessert

GLUTINOUS RICE DUMPLING IN
FERMENTED RICE WINE SOUP (PER
BOWL)

GLUTINOUS DUMPLING IN GINGER SOUP
(PER BOWL)

Soup

HOT AND SOUR SOUP (PER BOWL)

DOUBLE-BOILED CHICKEN SOUP (PER
BOWL)

Dim Sum

DEEP-FRIED SPRING ROLL (3 PCS)

STEAMED SILVER BUN (PER ROLL)

DEEP-FRIED SILVER BUN (PER ROLL)

La Mian

LA MIAN WITH SCALLION OIL

LA MIAN WITH MINCED MEAT
MUSHROOM IN SPICY SAUCE

LA MIAN WITH SLICED BEEF SHANK

Uncategorized

SAUTÉED WHITE CABBAGE

FRIED RICE WITH SHRIMP AND
PRESERVED VEGETABLES

DRUNKEN PIG KNUCKLE

Chef's Recommendation

DRIED SEAFOOD SOUP

BRAISED FISH MAW WITH SHRIMP AND
HAM

SAUTEED PRAWN IN SALTY EGG YOLK
SAUCE

Crystal Jade La Mian Xiao Long Bao (abercrombie)



BRAISED TENDON WITH GREEN ONION

Popular

SPARE RIB ZHENJIANG STYLE

SIGNATURE DAN DAN LA MIAN

FRIED RICE WITH HAM AND CHICKEN

STEAMED SHANGHAI XIAO LONG BAO (4 PCS)

Appetizers

SHREDDED CHICKEN AND BEAN STARCH SHEET IN SESAME SAUCE

CHILLED POACHED CHICKEN SZECHUAN STYLE

CHILLED BLACK FUNGUS TOSSED IN AGED VINEGAR

CHILLED CUCUMBER TOSSED WITH MINCED GARLIC

BRAISED EGGPLANT WITH SPECIAL SAUCE

Sets

SHANGHAISE FAMILY SET

FRIED NOODLES RICE SET

SHANGHAINSE HOT DISH AND FRIED NOODLES RICE SET

SHANGHAINSE HOT DISH AND LA MIAN SET

LA MIAN SET

Beverages

HOT SOYA MILK (PER GLASS)

COKE ZERO (PER CAN)

HOT BARLEY WATER WITH LEMON (PER GLASS)

COLD BARLEY WATER WITH LEMON (PER GLASS)

COLD SOYA MILK (PER GLASS)

Noodle-Rice Flour Cake-Rice

SIMMERED NOODLES WITH DICED CHICKEN (PER BOWL)

SAUTÉED THICK NOODLES WITH SHREDDED PORK AND CABBAGE SHANGHAI STYLE

SAUTÉED RICE FLOUR CAKE WITH SHREDDED CABBAGE SHANGHAI STYLE

SAUTÉED RICE FLOUR CAKE SHANGHAI STYLE

FRIED LA MIAN WITH MINCED PORK AND BLACK FUNGUS

SAUTÉED THICK NOODLE WITH SHREDDED CABBAGE SHANGHAI STYLE

Dishes

SAUTEED BEEF WITH MUSHROOM IN SPICY SAUCE

POACHED CHINESE FLOWERING CABBAGE

SAUTEED BEEF WITH SCALLION

BRAISED MINCED PORK BALL WITH VEGETABLES

SAUTÉED FRENCH BEAN WITH MINCED PORK

SAUTÉED GREEN SOYBEAN WITH BEANCURD SHEET AND PRESERVED VEGETABLE

POACHED CHINESE KALE

Crab Roe Menu

PAN-FRIED HAIRY CRAB ROE WITH PORK DUMPLING

LA MIAN TOSSED WITH HAIRY CRAB ROE

Crystal Jade La Mian Xiao Long Bao (aberc



**STEAMED SHANGHAI XIAO LONG BAO
WITH HAIRY CRAB ROE**

**SHRIMP IN HAIRY CRAB ROE SAUCE
WITH CRISPY RICE (2 PCS)**

**ABALONE IN HAIRY CRAB ROE SAUCE
AND RICE**

**SHRIMP IN HAIRY CRAB ROE SAUCE
WITH CRISPY RICE (4 PCS)**

**STEWED BEAN CURD WITH HAIRY CRAB
ROE**

**SAUTEED EGG WHITE WITH HAIRY
CRAB ROE (2 PCS)**

**SAUTEED EGG WHITE WITH HAIRY
CRAB ROE (4 PCS)**

Crystal Jade La Mian Xiao Long Bao (aberd



Crystal Jade La Mian Xiao Long Bao (aberde

Aberdeen Square, Aberdeen,
Hong Kong, Hong Kong SAR

Opening Hours:

Monday 11:00 -21:30
Tuesday 11:00 -21:30
Wednesday 11:00 -21:30
Thursday 11:00 -21:30
Friday 11:00 -21:30
Saturday 11:00 -21:30
Sunday 11:00 -21:30

Made with menulist.menu

