
「玉」延續新加坡富麗敦酒店同名中菜廳的餐飲概念，在延綿不絕的山海景致映襯下，為饕客送上琳瑯滿目的傳統粵式佳餚。廚藝團隊嚴選優質清真認證食材，並特別採用本地及世界各地的可持續環保海鮮入饌，藉此向香港仔漁村的深厚歷史傳承致敬。我們以匠心烹調一系列暖心美饌，當中包括廣受歡迎的傳統粵式經典、手工精緻點心、滋養燉湯、時令佳餚及新鮮海產，讓饕客身心飽足，打造難忘的餐饗體驗。

Bringing the unique dining concept of JADE at The Fullerton Hotel Singapore to Hong Kong, JADE offers a journey of discovery through authentic Cantonese fare, set against panoramic views where the mountain meets the sea. Our culinary team crafts heartfelt dishes using the finest halal-certified locally and regionally sourced, sustainable seafood, embracing the rich heritage of the quaint Aberdeen Fishing Village. Indulge in an exquisite selection of the most sought-after traditional Cantonese dishes, exquisite dim sums, double-boiled soups, seasonal specialties, fresh seafood, and more. Each creation is designed to satisfy both the palate and the soul, offering a truly fulfilling dining experience.

J A D 玉



特級茗茶

PREMIUM CHINESE TEA

普洱青茶

UNFERMENTED PUERH TEA

每位 Per person

2003年雲南7542普洱青茶餅

\$568

Vintage 2003 Yunnan 7542 Unfermented Puerh Tea Cake

2000年雲南正山青茶磚

\$328

Vintage 2000 Yunnan Zhang Shan Tea Brick

2001年雲南普洱青茶餅

\$208

Vintage 2001 Yunnan Unfermented Puerh Tea Cake

2021年雲南普洱青茶餅

\$68

Vintage 2021 Yunnan Unfermented Puerh Tea Cake

普洱熟茶

FERMENTED PUERH TEA

2001年雲南勐海7572普洱熟茶餅

\$408

Vintage 2001 Yunnan Menghai 7572 Fermented Puerh Tea Cake

大紅柑普洱 (五位起)

\$188

Fermented Puerh Tea in Aged Mandarin (Minimum 5 persons)

遠年普洱熟茶餅

\$68

Aged Yunnan Fermented Puerh Tea Cake

小青柑

\$58

Fermented Puerh Tea in Young Mandarin

黑茶

DARK TEA

2003年孫義順六安

\$1,088

Vintage 2003 Sunyishun Liuan



得獎菜式
Award-winning Dish



主廚推介
Chef's recommendation



純素
Vegan



素食
Vegetarian



含麩質
Contains Gluten/Wheat



含木本堅果或花生
Contains Tree Nuts/Peanuts



含奶類產品
Contains Dairy Products



含魚類
Contains Fish



含貝類海鮮
Contains Shellfish



含大豆
Contains Soy



含蛋類
Contains Egg



辣
Spicy

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Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have.

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Prices are in Hong Kong dollars and subject to a 10% service charge.

特級茗茶

PREMIUM CHINESE TEA

紅茶

BLACK TEA

每位 Per person

金駿眉

\$58

Golden Fine Brows

雲南滇紅

\$48

Yunnan Dianhong

烏龍茶

OOLONG TEA

東方美人

\$238

Oriental Beauty

高山炭焙烏龍

\$188

Taiwan Alpine Charcoal Roasted Oolong Tea

甘香烏龍

\$48

Oolong Tea with Licorice

濃香鐵觀音

\$48

Deep Roasted Iron Buddha

清香鐵觀音

\$48

Light Roasted Iron Buddha

綠茶

GREEN TEA

獅峰龍井

\$78

Shifeng Dragon Well



得獎菜式
Award-winning Dish



主廚推介
Chef's recommendation



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Vegan



素食
Vegetarian



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Contains Fish



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Contains Shellfish



含大豆
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含蛋類
Contains Egg



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特級茗茶

PREMIUM CHINESE TEA

白茶

WHITE TEA

每位 Per person

雲南月光白

Yunnan Moonlight White Tea

\$58

老白茶

Aged White Tea

\$48

白牡丹

White Peony

\$48

花茶

FLORAL TEA

甜蜜回憶茶

Sweet Memories

\$48

崑崙雪菊

Kunlun Snow Chrysanthemum

\$48

桐鄉胎菊

Tongxiang Baby Chrysanthemum

\$48

太極龍珠香片

Jasmine Pearl

\$48



得獎菜式

Award-winning Dish



主廚推介

Chef's recommendation



純素

Vegan



素食

Vegetarian



含麩質

Contains Gluten/Wheat



含木本堅果或花生

Contains Tree Nuts/Peanuts



含奶類產品

Contains Dairy Products



含魚類

Contains Fish



含貝類海鮮

Contains Shellfish



含大豆

Contains Soy



含蛋類

Contains Egg



辣

Spicy

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餐前小食

APPETISERS

金腿蝦多士

Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham

\$188

露酒涼拌鮑魚

Chilled Fresh Abalone with Chinese Rose Wine

每隻 Per piece

\$148

脆皮素鵝

Deep-fried Bean Curd Roll stuffed with
Black Truffle, Carrot, Black Fungus and Mushroom

\$118

椒鹽九肚魚

Deep-fried Bombay Duck Fish with Spicy Salt

\$108

七味脆豆腐

Crispy Bean Curd with Spicy Salt

\$98

蔥油海蜇頭

Jelly Fish with Ginger and Spring Onion Oil

\$98

 得獎菜式
Award-winning Dish

 主廚推介
Chef's recommendation

 純素
Vegan

 素食
Vegetarian

 含麩質
Contains Gluten/Wheat

 含木本堅果或花生
Contains Tree Nuts/Peanuts

 含奶類產品
Contains Dairy Products

 含魚類
Contains Fish

 含貝類海鮮
Contains Shellfish

 含大豆
Contains Soy

 含蛋類
Contains Egg

 辣
Spicy

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春日暖意推介

SPRING WARMTH RECOMMENDATIONS

供應期由 2026 年 2 月 24 至 4 月 30 日

Available from 24 February to 30 April 2026

胡椒魚湯凍豆腐浸老虎斑片



\$528

Poached Tiger Garoupa Fillet with Chilled Tofu
in Peppered Fish Broth

黑虎掌菌乾煎牛仔骨



\$428

Pan-fried Beef Short Ribs with Sarcodonaspratus Mushrooms

鮮沙薑爆魚肚炆雞



\$328

Braised Chicken with Fish Maw in Sand Ginger

金盞豉油皇蝦球



\$328

Pan-seared Prawns with Soy Sauce in Crispy Basket

X.O. 醬豆酥春筍彩椒炒帶子



\$318

Sautéed Scallops with Bamboo Shoots, Bell Peppers and
Crispy Soybean Paste in X.O. Sauce

☆ 得獎菜式
Award-winning Dish

👨 主廚推介
Chef's recommendation

🌱 純素
Vegan

🥬 素食
Vegetarian

🍷 含麩質
Contains Gluten/Wheat

🌰 含木本堅果或花生
Contains Tree Nuts/Peanuts

🥛 含奶類產品
Contains Dairy Products

🐟 含魚類
Contains Fish

🦪 含貝類海鮮
Contains Shellfish

🥜 含大豆
Contains Soy

🥚 含蛋類
Contains Egg

🌶 辣
Spicy

此菜單不可與其他推廣優惠及折扣同時使用。

This menu cannot be used in conjunction with any other promotional offers or discounts.

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主廚推介

CHEF'S RECOMMENDATION

自選烹法 Cooking method of your choice:

鮮青花椒蒸 (大辣、中辣、小辣)    /

手工剝椒片 (大辣、中辣、小辣)    /

清蒸  

Steamed with Fresh Green Peppercorns (Hot, Medium, Mild Spicy) /

Steamed with Hand-chopped Chilli and Garlic (Hot, Medium, Mild Spicy) /

Steamed with Spring Onion in Soy Sauce

東星斑 Spotted Garoupa 

\$988

老虎斑 Tiger Garoupa 

\$468

濃杏汁雞湯煎花膠    

每位 Per person

Pan-fried Fish Maw with Almond Cream and Chicken Broth

\$538

鮮蟹肉焗釀蟹蓋     

每位 Per person

Baked Crab Shell stuffed with Fresh Crab Meat and Onion

\$338

 薑凍水蜜桃乳鴿  

每位 Per person

Ginger-infused Peach Pigeon

\$228

 甘露竹笙琵琶豆腐 (需時45分鐘)   

每位 Per person

Mushroom Bamboo Pith Rolls with Pan-fried Pipa Tofu

\$188

(Please allow 45 minutes of preparation time)

 玉簪珍菌豆酥盒 (需時45分鐘)    

每位 Per person

Jade Mushroom and Crispy Bean Box

\$188

(Please allow 45 minutes of preparation time)

 得獎菜式
Award-winning Dish

 主廚推介
Chef's recommendation

 純素
Vegan

 素食
Vegetarian

 含麩質
Contains Gluten/Wheat

 含木本堅果或花生
Contains Tree Nuts/Peanuts

 含奶類產品
Contains Dairy Products

 含魚類
Contains Fish

 含貝類海鮮
Contains Shellfish

 含大豆
Contains Soy

 含蛋類
Contains Egg

 辣
Spicy

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明爐燒味

CHINESE BARBECUE

即烤片皮鴨

一食：鴨身片皮   
二食：生菜片鴨松    /
京蔥蒜片炒鴨粒   

Roasted Peking Duck

First course: Sliced Duck Skin

Second course: Stir-fried Minced Duck with Lettuce /

Stir-fried Diced Duck with Crispy Garlic Chips and Fried Leek

一食

One-course

兩食

Two-course

\$838

\$968

龍井黑糖茶燻泰安雞

Smoked Tai On Chicken with Fragrant Tea Leaves and Soy Sauce

半隻 Half

\$598

蜜汁餡叉燒

Barbecued Pork with Honey

\$248



得獎菜式

Award-winning Dish



主廚推介

Chef's recommendation



純素

Vegan



素食

Vegetarian



含麩質

Contains Gluten/Wheat



含木本堅果或花生

Contains Tree Nuts/Peanuts



含奶類產品

Contains Dairy Products



含魚類

Contains Fish



含貝類海鮮

Contains Shellfish



含大豆

Contains Soy



含蛋類

Contains Egg



辣

Spicy

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湯、羹

SOUPS

「玉」饌花膠鮮漁湯

Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop

每位 Per person

\$238

杏汁花膠燉蹄筋湯

Double-boiled Almond Soup with Fish Maw and Pork Tendon

例 Regular

每位 Per person

\$968

\$238

清潤無花果竹笙燉豚肉湯

Double-boiled Pork Soup with Fig and Bamboo Piths

每位 Per person

\$218

生拆蟹肉粟米羹

Sweet Corn Soup with Crab Meat

每位 Per person

\$288

濃湯花膠雞絲羹

Braised Fish Maw Soup with Shredded Chicken

每位 Per person

\$198

花膠海皇酸辣羹

Braised Hot and Sour Soup
with Shredded Fish Maw and Assorted Seafood

每位 Per person

\$198

韭黃瑤柱鴨絲羹

Braised Shredded Duck Soup with Conpoy and Chives

每位 Per person

\$198

得獎菜式
Award-winning Dish

主廚推介
Chef's recommendation

純素
Vegan

素食
Vegetarian

含麩質
Contains Gluten/Wheat

含木本堅果或花生
Contains Tree Nuts/Peanuts

含奶類產品
Contains Dairy Products

含魚類
Contains Fish

含貝類海鮮
Contains Shellfish

含大豆
Contains Soy

含蛋類
Contains Egg

辣
Spicy

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燕窩

BIRD'S NEST

紅燒官燕

Braised Superior Bird's Nest in Supreme Broth

每位 Per person

\$928

冰花燉官燕

椰汁 / 杏汁 / 紅棗

每位 Per person

\$598

Double-boiled Superior Bird's Nest Soup with Rock Sugar
Coconut Milk / Almond Cream / Red Date

海味

DRIED SEAFOOD

蠔皇花膠扣鵝掌

Braised Fish Maw and Goose Web with Oyster Sauce

每位 Per person

\$588

蠔皇四頭鮑魚

Braised 4-head Abalone with Oyster Sauce

每位 Per person

\$498

蝦籽柚皮遼參

Braised Sea Cucumber with Shrimp Roe and Pomelo Rind

每位 Per person

\$398



得獎菜式

Award-winning Dish



主廚推介

Chef's recommendation



純素

Vegan



素食

Vegetarian



含麩質

Contains Gluten/Wheat



含木本堅果或花生

Contains Tree Nuts/Peanuts



含奶類產品

Contains Dairy Products



含魚類

Contains Fish



含貝類海鮮

Contains Shellfish



含大豆

Contains Soy



含蛋類

Contains Egg



辣

Spicy

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生猛海上鮮

LIVE SEAFOOD

澳洲龍蝦 (約一斤)

\$1,088

上湯焗   / 芝士牛油焗    /

蒜香辣椒炒     / 豉椒炒   

Australian Lobster (Approximately 1 Catty)

Baked with Superior Broth / Baked with Butter and Cheese /

Wok-fried with Crispy Garlic and Chilli / Sautéed with Black Bean Sauce

本地龍蝦 (約十兩)

\$588

上湯焗   / 芝士牛油焗    /

蒜蓉蒸  

Local Lobster (Approximately 10 tael)

Baked with Superior Broth / Baked with Butter and Cheese /

Steamed with Garlic

東星斑 (約一斤)

\$988

鮮青花椒蒸 (大辣、中辣、小辣)    /

手工剉椒片片 (大辣、中辣、小辣)    /

清蒸  

Spotted Garoupa (Approximately 1 Catty)

Steamed with Fresh Green Peppercorns (Hot, Medium, Mild Spicy) /

Steamed with Hand-chopped Chilli and Garlic (Hot, Medium, Mild Spicy) /

Steamed with Spring Onion in Soy Sauce

老虎斑 (約一斤)

\$468

鮮青花椒蒸 (大辣、中辣、小辣)    /

手工剉椒片片 (大辣、中辣、小辣)    /

清蒸  

Tiger Garoupa (Approximately 1 Catty)

Steamed with Fresh Green Peppercorns (Hot, Medium, Mild Spicy) /

Steamed with Hand-chopped Chilli and Garlic (Hot, Medium, Mild Spicy) /

Steamed with Spring Onion in Soy Sauce



得獎菜式
Award-winning Dish



主廚推介
Chef's recommendation



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Vegan



素食
Vegetarian



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Contains Soy



含蛋類
Contains Egg



辣
Spicy

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海鮮

SEAFOOD

黑松露芙蓉炒斑球     \$688
Wok-fried Garoupa Fillet with Black Truffle and Egg White

XO醬鮮菌露筍炒帶子     \$388
Sautéed Scallops with Asparagus and Wild Mushrooms
with XO Sauce

胡椒子母蝦粉絲煲    \$368
Wok-fried Glass Noodles with Prawns and
Dried Sakura Shrimp in Clay Pot

酸菜魚     \$368
Boiled Fish with Pickled Cabbage and Chilli

水煮魚     \$368
Spicy Boiled Fish

青檸柚子脆蝦球      \$328
Crispy Fried Prawns coated with Pomelo and Lime Glaze

薑蔥魚咀煲     \$288
Fish Head with Ginger and Spring Onion in Casserole

百花炸釀蟹鉗      每隻 Per piece
Crispy Crab Claw with Shrimp Paste \$108

 得獎菜式
Award-winning Dish

 主廚推介
Chef's recommendation

 純素
Vegan

 素食
Vegetarian

 含麩質
Contains Gluten/Wheat

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Contains Tree Nuts/Peanuts

 含奶類產品
Contains Dairy Products

 含魚類
Contains Fish

 含貝類海鮮
Contains Shellfish

 含大豆
Contains Soy

 含蛋類
Contains Egg

 辣
Spicy

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肉類

MEAT

蒜片黑椒爆炒澳洲M9和牛粒     \$688

Wok-fried Australian M9 Wagyu Beef
with Crispy Garlic Chips and Black Pepper

 大根牛肋骨    \$368

Braised Beef Rib with White Radish

鮮果鳳梨咕嚕肉   \$268

Sweet and Sour Pork with Fresh Pineapple

魚香茄子煲     \$228

Eggplant with Salted Fish and Minced Pork in Casserole

家禽

POULTRY

脆皮泰安雞 (需一日前預訂)   原隻 Whole

Deep-fried Crispy Tai On Chicken

\$1,188

(Pre-order at least one day in advance)

辣子雞丁      \$198

Deep-fried Diced Chicken with Chilli



得獎菜式
Award-winning Dish



主廚推介
Chef's recommendation



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Contains Fish



含貝類海鮮
Contains Shellfish



含大豆
Contains Soy



含蛋類
Contains Egg



辣
Spicy

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蔬菜

VEGETABLES

杏汁百合杞子浸菜苗



\$268

Poached Seasonal Vegetables

with Lily Bulb and Goji Berry in Almond Soup

鮮百合炒日本淮山



\$218

Stir-fried Japanese Yam with Lily Bulb

羊肚菌紅燒豆腐



\$198

Braised Bean Curd with Morel Mushrooms in Oyster Sauce

八寶素齋



\$198

Braised Imperial Fungus with Assorted Vegetables



得獎菜式

Award-winning Dish



主廚推介

Chef's recommendation



純素

Vegan



素食

Vegetarian



含麩質

Contains Gluten/Wheat



含木本堅果或花生

Contains Tree Nuts/Peanuts



含奶類產品

Contains Dairy Products



含魚類

Contains Fish



含貝類海鮮

Contains Shellfish



含大豆

Contains Soy



含蛋類

Contains Egg



辣

Spicy

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飯、麵

RICE & NOODLES

-  **鮑汁荷葉飯**     \$288
Steamed Rice with Shrimp, Conpoy and Mushroom in Abalone Sauce wrapped with Lotus Leaf
- 瑤柱蛋白海鮮炒飯**      \$288
Fried Rice with Egg White, Conpoy and Assorted Seafood
- 健康五穀炒飯**     例 Regular 每位 Per person
Fried Five-grain Rice with Assorted Vegetables \$188 \$98
- 高湯原隻龍蝦燴伊麵**     \$628
Braised E-fu Noodles with Whole Lobster in Supreme Broth
- 濃魚湯魚茸稻庭麵**     例 Regular 每位 Per person
Inaniwa Noodles in Fish Broth with Fish Purée \$328 \$128
- 乾炒和牛河粉**     \$308
Wok-fried Flat Rice Noodles with Sliced Wagyu Beef
- 豉椒和牛炒麵**      \$308
Braised Wagyu Sliced Beef, Bell Pepper, Onion with Crispy Noodles in Black Bean Sauce
-  **金瑤桂花蟹肉炒新竹米粉**     \$288
Fried Hsinchu Rice Vermicelli with Conpoy, Crab Meat and Egg



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甜品

DESSERTS

芒果布甸



Chilled Mango Pudding

每位 Per person
\$68

蓮子蛋白杏仁茶



Sweetened Almond Cream with Lotus Seed and Egg White

每位 Per person
\$68

西米栗蓉焗布甸



Baked Sago Pudding with Chestnut Paste

每位 Per person
\$58

阿膠棗皇糕 (三件)



Steamed Chinese Layered Red Date and Ejiao Puddings (3 pieces)

\$58

蛋黃蟠桃 (四件)



Longevity Buns with Lotus Seed Paste and Egg Yolk (4 pieces)

\$68

奶皇煎堆仔 (三件)



Deep-fried Sesame Balls stuffed with Egg Custard (3 pieces)

\$58



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其他收費

OTHER CHARGES

開水

Hot Water

每位 Per person

\$20

指天椒絲豉油

Shredded Chilli Soy Sauce

每小碟 Per sauce plate

\$40

XO 醬

XO Chilli Sauce

每小碟 Per sauce plate

\$40

自攜蛋糕切餅費

Cake-cutting for Brought-in Cakes

每位 Per person

\$50

首個兩磅或以下蛋糕免收切餅費

(其後蛋糕將按每位收費)

Complimentary for the first cake up to 2lb

(A cake-cutting fee will apply per person for additional cakes)

自攜酒水開瓶費

Corkage Fee for Brought-in Beverages

每瓶 Per bottle

紅酒 / 白酒 (750毫升)

Red Wine / White Wine (750ml)

\$500

烈酒 / 中國白酒 (1500毫升)

Spirits / Chinese Baijiu (1500ml)

\$1,000

自攜茶葉沖泡費

Tea Brewing Fee for Brought-in Tea

每位 Per person

\$28



中式美饌

CHINESE DELICACIES

「玉」極品XO醬

JADE Premium XO Sauce

每樽 Per bottle

\$288

阿膠棗皇糕

Steamed Chinese Layered Red Date and Ejiao Pudding

每盒 Per box

\$198

琥珀合桃

Crispy Walnut with Honey-glazed

每樽 Per bottle

\$138