
「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。餐廳的米芝蓮星級行政總廚賴正成師傅入行超過四十年，曾屢次勇奪由香港旅遊發展局主辦的「美食之最大賞」。賴師傅將以最優質和最新鮮的時令食材為饕客炮製一系列精緻佳餚，定能滿足您的口味。

餐廳以本地和世界各地的可持續環保海鮮入饌向獨特的香港仔漁村歷史文化致敬，同時為您和您尊貴的賓客打造難忘的用餐體驗。

Bringing the unique dining concept of JADE at The Fullerton Hotel Singapore to Hong Kong, JADE offers a journey of discovery on authentic Cantonese fare over panoramic views where the mountain meets the sea. Michelin-starred Executive Chef Lai Ching Shing, an industry veteran with over 40 years of experience and a frequent winner at the Best of the Best Culinary Awards organised by the Hong Kong Tourism Board, curates a range of heart-warming delicacies prepared with the finest and freshest seasonal ingredients that will surely tantalise all palates.

The restaurant also embraces the rich heritage of the quaint Aberdeen Fishing Village with the use of locally and regionally sourced sustainable seafood, creating delightful gastronomic journeys for you and your valued guests.

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

\$250

Vintage 2003 Yunnan 7542 Unfermented Puerh Tea Cake

2000年雲南正山青茶磚

\$160

Vintage 2000 Yunnan Zhang Shan Tea Brick

2001年雲南普洱青茶餅

\$150

Vintage 2001 Yunnan Unfermented Puerh Tea Cake

2021年雲南普洱青茶餅

\$100

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

\$188

Vintage 2001 Yunnan Menghai 7572 Fermented Puerh Tea Cake

大紅柑普洱 (五位起)

\$100

Fermented Puerh Tea in Aged Mandarin

(Minimum 5 persons)

小青柑

\$60

Fermented Puerh Tea in Young Mandarin

遠年普洱熟茶餅

\$50

Aged Yunnan Fermented Puerh Tea Cake

黑茶

DARK TEA

2003年孫義順六安

\$388

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

為閣下健康著想，如閣下對任何食物有過敏反應，請告知餐廳職員。

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

\$80

Golden Fine Brows

雲南滇紅

\$60

Yunnan Dianhong

烏龍茶

OOLONG TEA

東方美人

\$150

Oriental Beauty

高山炭焙烏龍

\$128

Taiwan Alpine Charcoal Roasted Oolong Tea

甘香烏龍

\$68

Oolong Tea with Licorice

濃香鐵觀音

\$50

Deep Roasted Iron Buddha

清香鐵觀音

\$45

Light Roasted Iron Buddha

綠茶

GREEN TEA

獅峰龍井

\$80

Shifeng Dragon Well



得獎菜式
Award-winning Dish



主廚推介
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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

\$128

老白茶

Aged White Tea

\$70

白牡丹

White Peony

\$48

花茶

FLORAL TEA

甜蜜回憶茶

Sweet Memories

\$60

崑崙雪菊

Kunlun Snow Chrysanthemum

\$60

桐鄉胎菊

Tongxiang Baby Chrysanthemum

\$45

太極龍珠香片

Jasmine Pearl

\$45

☆ 得獎菜式
Award-winning Dish

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餐前小食

APPETISERS

金腿蝦多士     

\$188




Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham

 露酒涼拌鮑魚   

每隻 Per piece

Chilled Fresh Abalone with Chinese Rose Wine

\$158

蔥油海蜆頭   

\$118

Jelly Fish with Spring Onion Oil

椒鹽九肚魚       




\$118

Deep-fried Bombay Duck Fish with Spicy Salt

脆皮素鵝    

\$118

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

七味脆豆腐   

\$98

Crispy Bean Curd with Spicy Salt

 得獎菜式
Award-winning Dish

 主廚推介
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點心


DIM SUM

原隻南非十二頭鮑魚燒賣(三件)     \$168
Steamed Pork and Shrimp Dumplings Topped
with Whole South African 12-head Abalone (3 pieces)

鹹檸檬星斑餃(兩件)     \$108
Steamed Diced Garoupa, Shrimps and
Preserved Lemon Dumplings (2 pieces)

晶瑩鮮蝦餃(四件)     \$98
Steamed Shrimp Dumplings (4 pieces)





 肉骨茶小籠包(四件)   \$88
Bak Kut Teh Xiao Long Bao (4 pieces)

羊肚菌松露素菜餃(三件)   \$88
Steamed Morel, Black Truffle and
Assorted Mushrooms Dumplings (3 pieces)

 蜜汁叉燒腸粉      \$98
Steamed Rice Roll with Barbecued Pork

 八頭鮑魚雞粒酥      每隻 Per piece
Baked 8-head Abalone Puff with Diced Chicken \$138

香芋天鵝酥(三件)     \$88
Deep-fried Taro Puffs (3 pieces)

梨香鹹水角(三件)     \$88
Deep-fried Glutinous Rice Dumplings
with Diced Pear, Assorted Meat and Dried Shrimp (3 pieces)

 得獎菜式
Award-winning Dish

 主廚推介
Chef's recommendation

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 含蛋類
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明爐燒味

CHINESE BARBECUE

蜜汁餸叉燒      

Barbecued Pork with Honey

\$248

龍井黑糖茶燻雞 (選用本地泰安雞)   

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

半隻 Half

(Using local Tai On chicken)

\$438

湯、羹





SOUPS

「玉」饌花膠鮮魚湯    

Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop

每位 Per person





\$318

雪蓮子燉響螺湯    

Double-boiled Sea Whelk Soup with Snow Lotus Seed

每位 Per person




\$218

濃湯花膠雞絲羹    

Braised Fish Maw Soup with Shredded Chicken

每位 Per person

\$238

生拆蟹肉粟米羹    




Sweet Corn and Crab Meat Soup

每位 Per person

\$218

燕窩

BIRD'S NEST

冰花燉官燕   

椰汁、杏汁、紅棗

Double-boiled Superior Bird's Nest Soup with Rock Sugar

Coconut Milk, Almond Cream, Red Date

每位 Per person

\$598

 得獎菜式
Award-winning Dish

 主廚推介
Chef's recommendation

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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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海味

DRIED SEAFOOD

蠔皇四頭鮑魚

Braised 4-head Abalone with Oyster Sauce

每位 Per person

\$498

蠔皇六頭鮑魚

Braised 6-head Abalone with Oyster Sauce

每位 Per person

\$368

蠔皇關東遼參鵝掌

Braised Japanese Sea Cucumber and Goose Web
with Oyster Sauce

每位 Per person

\$598

蝦籽柚皮遼參

Braised Sea Cucumber with Shrimp Roe and Pomelo Rind

每位 Per person

\$498

蠔皇花膠扣鵝掌

Braised Fish Maw and Goose Web with Oyster Sauce

每位 Per person

\$568



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

新鮮魚類

老虎斑、瓜子斑或東星斑





Live Fish







Tiger Garoupa, Melon Seed Garoupa or Spotted Garoupa

時價

Market Price

本地龍蝦或澳洲龍蝦

上湯焗  、芝士牛油焗  

蒜蓉蒸  、蒜香辣椒炒    

或豉椒炒   

Local Lobster or Australian Lobster

Baked with Superior Broth,

Baked with Butter and Cheese,

Steamed with Garlic,

Wok-fried with Crispy Garlic and Chilli or

Sautéed with Black Bean Sauce

時價

Market Price

海鮮

SEAFOOD

黑松露芙蓉炒斑柳

Wok-fried Garoupa Fillet with Black Truffle and Egg White

\$588

XO醬鮮菌露筍炒帶子

Sautéed Scallop with Asparagus and Wild Mushroom
with XO Sauce

\$468

翡翠紅梅蝦球

Sautéed Prawn with Crab Cream

\$368

青檸柚子脆蝦球

Crispy Fried Prawn Coated with Pomelo and Lime Glaze

\$328

 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

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Contains Dairy Products

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Contains Fish

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Contains Egg

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Spicy

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肉類

MEAT

蒜片黑椒爆炒澳洲M9和牛粒



\$498

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



慢煮和牛面頰



\$398

Braised Wagyu Beef Cheek

鮮果鳳梨咕嚕肉



\$268

Sweet and Sour Pork with Fresh Pineapple

家禽

POULTRY

辣子雞丁



\$228

Deep-fried Diced Chicken with Chilli



得獎菜式

Award-winning Dish



主廚推介

Chef's recommendation



純素

Vegan



素食

Vegetarian



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Contains Gluten/Wheat



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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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蔬菜

VEGETABLES

羊肚菌紅燒豆腐

Braised Bean Curd with Morel Mushroom in Oyster Sauce

\$198

杏汁百合杞子浸菜苗

Poached Seasonal Vegetable

with Lily Bulb and Goji Berry in Almond Soup

\$268

飯、麵

RICE & NOODLES

鮑汁荷葉飯

Steamed Rice with Shrimp, Conpoy and

Mushroom in Abalone Sauce Wrapped with Lotus Leaf

\$288

健康五穀炒飯

Fried Five-grain Rice with Assorted Vegetables

例 Regular 每位 Per person

\$188 \$98

濃魚湯魚茸稻庭麵

Inaniwa Noodles in Fish Broth with Fish Purée

例 Regular 每位 Per person

\$328 \$128

乾炒和牛河粉

Wok-fried Flat Rice Noodles with Sliced Wagyu Beef

\$308

金瑤桂花蟹肉炒新竹米粉

Fried Hsinchu Rice Vermicelli with Conpoy,

Crab Meat and Egg

\$288



得獎菜式
Award-winning Dish



主廚推介
Chef's recommendation



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甜品

DESSERTS

楊枝甘露

Chilled Mango Cream with Sago and Pomelo

每位 Per person

\$68

桃膠薑汁奶凍

Ginger Panna Cotta with Brown Sugar and Peach Resin

每位 Per person

\$68

蓮子杏仁茶

Sweetened Almond Cream with Lotus Seed

每位 Per person

\$68

陳皮紅豆沙

Sweetened Red Bean Soup with Mandarin Peel

每位 Per person

\$68

西米栗蓉焗布甸

Baked Sago Pudding with Chestnut Paste

每位 Per person

\$68

阿膠棗皇糕 (三件)

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

\$88

奶皇煎堆仔 (三件)

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

\$68

 得獎菜式
Award-winning Dish

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