



JAD 玉

「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，曾屢次勇奪香港旅遊發展局主辦的「美食之最大賞」。賴師傅以精湛的廚藝和誠意為饕客炮製一系列精緻佳餚，定能滿足您的口味。由於餐廳尊重獨特的香港仔漁村歷史文化和珍視可持續食材，故嚴選本地和世界各地的可持續食材及環保海鮮入饌，更特意採用本地農場「香港家豬」獨家自行繁殖的優質「太極豬」烹調部分廚師推介及經典菜式，務求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 cuisine 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 hosted by the Hong Kong Tourism Board, will surely tantalise all palates through his curation of a range of heart-warming delicacies. The restaurant honours the rich heritage of the Aberdeen Fishing Village and values sustainable food source by using locally and regionally sourced sustainable ingredients and seafood wherever possible. 'Tai Chi Pig', an exclusively breed of Hong Kong Heritage Pork, is used on a selection of chef's recommendation and classic dishes to create a delightful gastronomic journey for you and your valued guests.

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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

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

2000年雲南正山青茶磚 \$160

Vintage 2000 Yunnan Zhang Shan Tea Brick

普洱熟茶

FERMENTED PUERH TEA

2001年雲南勐海7572普洱熟茶餅 \$180

Vintage 2001 Yunnan Menghai 7572 Fermented Puerh Tea Cake

遠年普洱熟茶餅 \$49

Aged Yunnan Fermented Puerh Tea Cake

大紅柑普洱 (五位起) \$100

Aged Mandarin Filled with Fermented Puerh Tea
(Minimum order for 5 persons)

小青柑 \$60

Young Mandarin Filled with Fermented Puerh Tea

黑茶

DARK TEA

2003年孫義順六安 \$388

Vintage 2003 Sunyishun Liuan

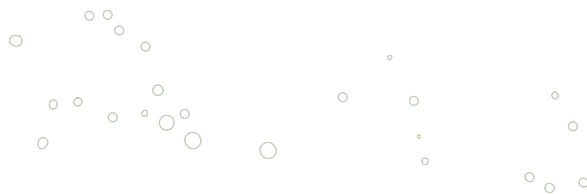
為閣下健康著想，如閣下對任何食物有過敏反應，請告知餐廳職員。

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

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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

Golden Fine Brows

\$80

雲南滇紅

Yunnan Dianhong

\$60

烏龍茶

OOLONG TEA

東方美人

Oriental Beauty

\$150

高山炭焙烏龍

Taiwan Alpine Charcoal Roasted Oolong Tea

\$128

甘香烏龍

Oolong Tea with Licorice

\$68

濃香鐵觀音

Deep Roasted Iron Buddha

\$50

清香鐵觀音

Light Roasted Iron Buddha

\$45

綠茶

GREEN TEA

獅峰龍井

Shifeng Dragon Well

\$80

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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

\$100

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

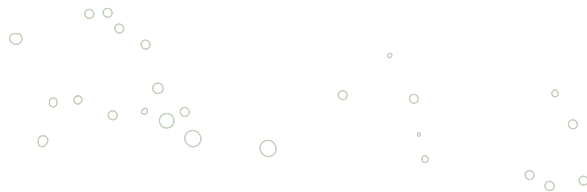
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主廚推介

CHEF'S RECOMMENDATION

鮮蟹肉焗釀蟹蓋 Baked Crab Shell Stuffed with Fresh Crab Meat and Onion	每位 Per person \$268
法式焗釀響螺 Baked Sea Whelk Stuffed with Onion, White Mushroom, Chicken and Roasted Chicken Liver	每位 Per person \$168
濃杏汁雞湯煎花膠 Pan-fried Fish Maw with Almond Cream and Chicken Broth	每位 Per person \$498
雪嶺紅梅映松露 Seared Lobster on Egg White with Black Truffle Sauce	每位 Per person \$268
花雕蛋白蒸鮮蟹鉗 Steamed Crab Claw with Egg White in Hua Diao Wine	每位 Per person \$498
龍帶玉梨香 Crispy Scallop with Fresh Pear, Shrimp Paste and Yunnan Ham	每位 Per person \$68
雞油花雕蒸大花蟹 Steamed Red Crab with Chicken Oil and Hua Diao Wine	時價 Market Price
 白翠紅玉藏珍地 Steamed Hong Kong Heritage Minced Pork with Foie Gras and Scallop in Hot Stone	\$168

 含太極豬 Contains Tai Chi Pork

 主廚推介 Chef's recommendation

 純素 Vegan

 素食 Vegetarian

 不含麩質 Gluten-free

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餐前小食

APPETISERS

 	露酒涼拌鮑魚 Chilled Fresh Abalone with Chinese Rose Wine	每隻 Per piece \$138
	紫薑皮蛋鴨肉 Century Egg and Pickled Ginger with Smoked Duck Breast	\$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	\$118
	蜜汁燒脆鱧 Deep-fried Eel with Honey	\$238
	椒鹽九肚魚 Deep-fried Bombay Duck Fish with Spicy Salt	\$118
	金腿蝦多士 Deep-fried Shrimp Paste and Minced Yunnan Ham Toast	\$188
	百花乳豬件 Deep-fried Suckling Pig with Shrimp Paste and Sesame	\$338
	蒜泥白肉 Chilled Pork Roll with Garlic and Chilli Sauce	\$118
	脆皮素鵝 Deep-fried Bean Curd Roll Stuffed with Carrot, Black Fungus and Mushroom	\$118

 主廚推介 Chef's recommendation

 純素 Vegan

 素食 Vegetarian

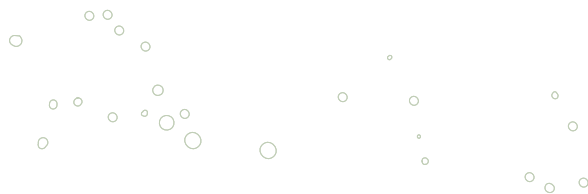
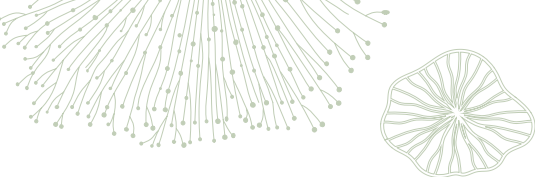
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明爐燒味

CHINESE BARBECUE

即烤片皮鴨 一食：鴨身片皮 二食：生菜片鴨崧 或 京蔥蒜片炒鴨粒 Roasted Peking Duck <i>First course: Sliced Duck Skin</i> <i>Second course: Stir-fried Minced Duck with Lettuce or</i> <i>Stir-fried Diced Duck with Crispy Garlic Chips and Fried Leek</i>	一食 One-course \$838	兩食 Two-course \$968
化皮乳豬件 Roasted Suckling Pig	例 Regular \$328	半隻 Half \$780
 蜜汁餞叉燒 Barbecued Pork with Honey	\$238	
 脆皮燒腩仔 Roasted Crispy Pork Belly	\$188	
掛爐黑鬃鵝 Roasted Goose	例 Regular \$198	半隻 Half \$398
 龍井黑糖茶燻雞 Smoked Chicken with Fragrant Tea Leaves and Soy Sauce		半隻 Half \$298
瓦罉玫瑰豉油雞 Claypot Marinated Chicken with Chinese Rose Wine and Soy Sauce		半隻 Half \$288
 南乳脆皮吊燒雞 Roasted Crispy Chicken with Fermented Red Bean Curd Paste		半隻 Half \$288

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湯、羹

SOUPS

-   菜膽竹笙燉珍珠玉湯
Double-boiled Pearl Clam Soup with Bamboo Pith and Vegetable
每位 Per person \$268
-  杏汁花膠燉蹄筋湯
Double-boiled Almond Soup with Fish Maw and Pork Tendon
例 Regular \$758 每位 Per person \$198
-   艇家魚湯
Double-boiled Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop
每位 Per person \$238
-   雪蓮子燉響螺湯
Double-boiled Sea Whelk Soup with Snow Lotus Seed
每位 Per person \$198
- 濃湯花膠雞絲羹
Braised Fish Maw Soup with Shredded Chicken
每位 Per person \$218
- 生拆蟹肉粟米羹
Sweet Corn and Crab Meat Soup
每位 Per person \$198
- 花膠海皇酸辣羹
Hot and Sour Soup with Shredded Fish Maw and Assorted Seafood
每位 Per person \$198

 主廚推介 Chef's recommendation

 純素 Vegan

 素食 Vegetarian

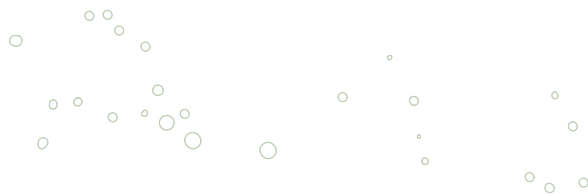
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海味

DRIED SEAFOOD

蠔皇皇冠吉品鮑魚

Braised Yoshihama Abalone with Oyster Sauce

十六頭

16-Head

每位 Per person

\$6,088

廿五頭

25-Head

每位 Per person

\$2,388

蠔皇四頭鮑魚

Braised 4-Head Abalone with Oyster Sauce

每位 Per person

\$408

蠔皇六頭南非鮑魚

Braised 6-Head South Africa Abalone with Oyster Sauce

每位 Per person

\$298

蝦籽柚皮炆遼參

Braised Sea Cucumber with Shrimp Roe and Pomelo Rind

每位 Per person

\$398

蠔皇關東遼參鵝掌

Braised Japanese Sea Cucumber and Goose Web
with Oyster Sauce

每位 Per person

\$598



濃杏汁雞湯煎花膠

Pan-fried Fish Maw with Almond Cream and Chicken Broth

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

\$538



桂花瑤柱炒花膠條

Sautéed Shredded Fish Maw with Conpoy and Egg

\$398



主廚推介 Chef's recommendation



純素 Vegan



素食 Vegetarian



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燕窩

BIRD'S NEST

紅燒官燕 每位 Per person
Braised Superior Bird's Nest in Supreme Broth \$688

 官燕釀竹筍卷 每位 Per person
Braised Superior Bird's Nest Stuffed with Bamboo Pith \$658

高湯蟹肉燴燕窩 每位 Per person
Braised Bird's Nest Soup with Fresh Crab Meat \$328

雞茸燴燕窩 每位 Per person
Braised Bird's Nest Soup with Minced Chicken \$238

  冰花燉官燕 每位 Per person
椰汁、杏汁、紅棗 Double-boiled Superior Bird's Nest Soup with Rock Sugar
Coconut Milk, Almond Cream, Red Date \$598

 主廚推介 Chef's recommendation

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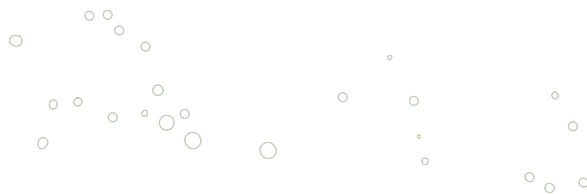
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生猛海上鮮

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

海中蝦或時令花竹蝦

白灼、椒鹽、豉油皇焗或XO醬粉絲煲

Fresh Prawn or Seasonal Kuruma Prawn

Poached,

Deep-fried with Spicy Salt,

Baked with Soy Sauce or

Simmered with Rice Vermicelli in XO Sauce

時價

Market Price

花蟹

薑蔥焗或花雕蒸

Red Crab

Baked with Ginger and Shallot or

Steamed with Hua Diao Wine

時價

Market Price

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海鮮

SEAFOOD

	百花炸釀蟹鉗 Crispy Crab Claw with Shrimp Paste	每隻 Per piece \$108
	鍋燒鮮菌龍躉球 Wok-fried Sustainable Giant Garoupa Fillet with Mushroom in Hot Pot	\$498
玉	黑松露芙蓉炒斑柳 Wok-fried Garoupa Fillet with Black Truffle and Egg White	\$538
玉	雙蔥炒南非鮮鮑片 Stir-fried Sliced South Africa Abalone with Spring Onion and Leek	\$368
玉	黑椒干邑香草龍蝦球 Sautéed Lobster with Herb, Black Pepper and Cognac	\$788
	XO醬鮮菌露筍炒帶子 Sautéed Scallop, Asparagus and Wild Mushroom with XO Sauce	\$368
	翡翠紅梅蝦球 Sautéed Prawn with Crab Cream	\$338
	青檸柚子脆蝦球 Crispy Fried Prawn Coated with Pomelo and Lime Glaze	\$288

玉 主廚推介 Chef's recommendation

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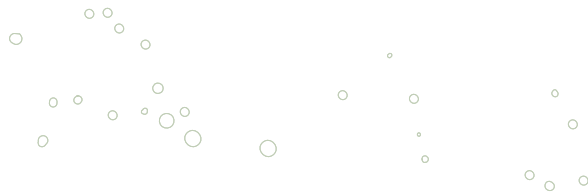
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肉類

MEAT

- | | | |
|---|---|-------|
|  | 慢煮和牛面頰
Braised Wagyu Beef Cheek | \$368 |
|  | 大根牛肋骨
Braised Beef Rib with White Radish | \$328 |
| | 草本燒汁燜鮮牛尾
Braised Oxtail with Gravy | \$238 |
| | 大千花膠和牛條
Sautéed Shredded Wagyu Beef and Fish Maw
with Chilli and Spicy Sauce | \$438 |
| | 蒜片黑椒爆炒澳洲M9和牛粒
Wok-fried Australian M9 Wagyu
with Crispy Garlic Chips and Black Pepper | \$388 |
|  | 鮮果鳳梨咕嚕肉
Sweet and Sour Hong Kong Heritage Pork with Fresh Pineapple | \$198 |
|  | 醋香黑豚豬肉
Sautéed Hong Kong Heritage Pork with Vinegar Sauce | \$238 |
|  | 京烤醬燒骨
Roasted Hong Kong Heritage Pork Rib with Hawthorn Sauce | \$238 |

 含太極豬 Contains Tai Chi Pork

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家禽

POULTRY

八寶鴨 需一日前預訂 Braised Duck Stuffed with Eight Treasures <i>Pre-order at least one day in advance is required</i>	原隻 Whole \$698
荔芋香酥鴨 Deep-fried Duck Stuffed with Taro Paste	半隻 Half \$288
 黃炆花膠雞 Braised Chicken with Fish Maw in Superior Broth	半隻 Half \$888
 古法鹽焗雞 Traditional Baked Chicken with Rock Salt	原隻 Whole \$598
 龍崗脆皮雞 Deep-fried Crispy Chicken	半隻 Half \$288
陳皮豆豉雞 Sautéed Chicken with Dried Tangerine Peel and Black Bean Sauce	\$248
辣子雞丁 Deep-fried Diced Chicken with Chilli	\$188

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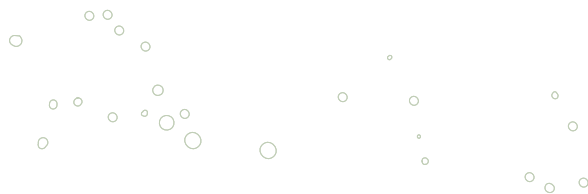
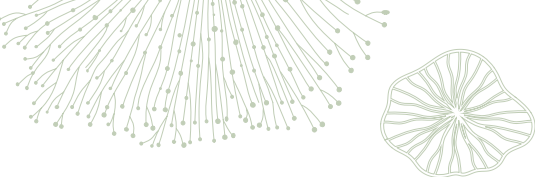
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蔬菜

VEGETABLES

- | | | |
|---|---|-------|
|  | 竹笙琵琶豆腐
Pan-seared Bean Curd with Bamboo Pith | \$238 |
| | 鮮菌蝦籽紅燒豆腐
Braised Bean Curd with Shrimp Roe and Mushroom | \$168 |
| | 欖菜肉碎乾煸法邊豆
Wok-fried French Bean with Minced Pork and Pickled Olive | \$188 |
|   | 無花果炒爽菜
Wok-fried Asparagus, Black Fungus, Fig, Snap Pea and Lotus Root | \$208 |
|   | 米湯瑤柱銀杏浸菜苗
Poached Seasonal Vegetable with Conpoy, Ginkgo in Rice Broth | \$158 |
|  | 八寶素齋
Braised Imperial Fungus with Assorted Vegetables | \$168 |
|  | 鼎湖上素
Sautéed Imperial Fungus
with Bamboo Pith and Assorted Vegetables | \$238 |
| | 杏汁百合杞子浸菜苗
Poached Seasonal Vegetable with Lily and Goji Berry in Almond Soup | \$168 |

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 純素 Vegan

 素食 Vegetarian

 不含麩質 Gluten-free

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。

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

以上價錢以港幣計算，並另收加一服務費。

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

飯、麵

RICE & NOODLES

 	健康五穀炒飯 Fried Five-grain Rice with Assorted Vegetables	例 Regular \$168	每位 Per person \$58
	瑤柱蛋白海鮮炒飯 Fried Rice with Egg White, Conpoy and Assorted Seafood	\$268	
 	鮑汁荷葉飯 Steamed Rice with Shrimp, Conpoy and Mushroom in Abalone Sauce Wrapped with Lotus Leaf	\$268	
	濃魚湯魚茸稻庭麵 Ivaniwa Noodles in Fish Broth with Fish Purée	例 Regular \$268	每位 Per person \$78
	懷舊豉油皇炒麵 Fried Egg Noodles in Soy Sauce	\$168	
	花膠海參絲炆粗麵 Stewed Thick Egg Noodles with Shredded Sea Cucumber and Fish Maw	\$398	
	高湯原隻龍蝦燴伊麵 Braised E-fu Noodles with Whole Lobster in Supreme Broth	\$538	
	明蝦球煎脆米粉 Crispy Rice Vermicelli with Prawn	\$288	
	金瑤桂花蟹肉炒米粉 Fried Rice Vermicelli with Conpoy, Crab Meat and Egg	\$268	

 主廚推介 Chef's recommendation

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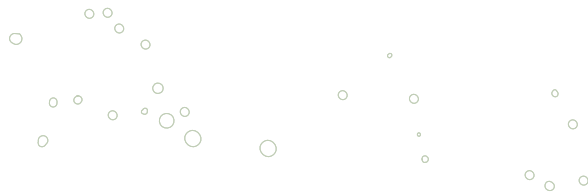
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甜品

DESSERTS

- | | | |
|---|---|-----------------------|
|  | 楊枝甘露
Chilled Mango Cream with Sago and Pomelo | 每位 Per person
\$68 |
|  | 芒果布甸
Chilled Mango Pudding | 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 |
|   | 雪蓮子五寶茶
Sweetened Soup with Dried Longan, Chinese Wolfberry,
Dried Lily Bulb, Red Date and Snow Lotus Seed | 每位 Per person
\$68 |
|   | 陳皮紅豆沙
Sweetened Red Bean Soup with Mandarin Peel | 每位 Per person
\$68 |
|  | 西米粟蓉焗布甸
Baked Sago Pudding with Chestnut Paste | 每位 Per person
\$68 |
| | 芒果糯米糍 (三件)
Glutinous Rice Dumplings with Fresh Mango and Cream
(3 pieces) | \$88 |
| | 阿膠棗皇糕 (三件)
Steamed Chinese Layered Red Date and Ejiao Puddings (3 pieces) | \$88 |
| | 蛋黃蟠桃 (四件)
Longevity Buns with Lotus Seed Paste and Egg Yolk (4 pieces) | \$88 |
| | 燕窩酥皮蛋撻 (三件)
Baked Egg Tarts with Bird's Nest (3 pieces) | \$88 |
| | 奶皇煎堆仔 (三件)
Deep-fried Sesame Balls Stuffed with Egg Custard (3 pieces) | \$68 |

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