
「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

2003年雲南7542普洱青茶餅

Vintage 2003 Yunnan 7542 Unfermented Puerh Tea Cake

每位 Per person

\$250

2000年雲南正山青茶磚

Vintage 2000 Yunnan Zhang Shan Tea Brick

\$160

2001年雲南普洱青茶餅

Vintage 2001 Yunnan Unfermented Puerh Tea Cake

\$150

2021年雲南普洱青茶餅

Vintage 2021 Yunnan Unfermented Puerh Tea Cake

\$100

普洱熟茶

FERMENTED PUERH TEA

2001年雲南勐海7572普洱熟茶餅

Vintage 2001 Yunnan Menghai 7572 Fermented Puerh Tea Cake

\$188

大紅柑普洱 (五位起)

Fermented Puerh Tea in Aged Mandarin
(Minimum 5 persons)

\$100

小青柑

Fermented Puerh Tea in Young Mandarin

\$60

遠年普洱熟茶餅

Aged Yunnan Fermented Puerh Tea Cake

\$50

黑茶

DARK TEA

2003年孫義順六安

Vintage 2003 Sunyishun Liuan

\$388



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.

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.

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
Chef's recommendation

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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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特級茗茶

PREMIUM CHINESE TEA

白茶

WHITE TEA

雲南月光白

Yunnan Moonlight White Tea

每位 Per person

\$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



主廚推介

Chef's recommendation



純素

Vegan



素食

Vegetarian



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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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主廚推介

CHEF'S RECOMMENDATION

雞油花雕蒸大花蟹

Steamed Red Crab with Chicken Oil and Hua Diao Wine

\$1,088

★ 玉龍匯

\$638

Lobster Trio

清蒸龍蝦淮山球、龍蝦多士、
黑松露龍蝦米型意粉

Steamed Lobster Ball with Chinese Yam and Pumpkin Sauce,
Deep-fried Toast with Shrimp Paste, Diced Lobster and Lobster Soup,
Lobster Fried Orzo with Black Truffle and Matsutake Mushroom

濃杏汁雞湯煎花膠

Pan-fried Fish Maw with Almond Cream and Chicken Broth

每位 Per person

\$538

鮮蟹肉焗釀蟹蓋

Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

每位 Per person

\$328

雪嶺紅梅映松露

Seared Lobster on Egg White with Black Truffle Sauce

每位 Per person

\$288

★ 薑凍水蜜桃乳鴿

Ginger-Infused Peach Pigeon

每位 Per person

\$228

法式焗釀響螺

Baked Sea Whelk Stuffed with Onion, White Mushroom,
Chicken and Roasted Chicken Liver

每位 Per person

\$168

★ 玉簪珍菌豆酥盒

Jade Mushroom & Crispy Bean Box

每位 Per person

\$168

龍帶玉梨香

Crispy Scallop with Fresh Pear, Shrimp Paste and Yunnan Ham

每位 Per person

\$88

★ 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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餐前小食

APPETISERS



百花乳豬件



Deep-fried Suckling Pig with Shrimp Paste and Sesame

\$268

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

\$158

蔥油海蜆頭



Jelly Fish with Spring Onion Oil

\$118

椒鹽九肚魚



Deep-fried Bombay Duck Fish with Spicy Salt

\$118

脆皮素鵝



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

\$118

七味脆豆腐



Crispy Bean Curd with Spicy Salt

\$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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明爐燒味

CHINESE BARBECUE

即烤片皮鴨 (需一日前預訂)

一食：鴨身片皮

二食：生菜片鴨松 或

京蔥蒜片炒鴨粒

Roasted Peking Duck (Pre-order at least one day in advance)

First course: Sliced Duck Skin

Second course: Stir-fried Minced Duck with Lettuce or

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

一食

One-course

兩食

Two-course

\$838

\$968

玉 化皮乳豬 (需一日前預訂)

Roasted Suckling Pig (Pre-order at least one day in advance)

半隻 Half

\$888

蜜汁餸叉燒

Barbecued Pork with Honey

\$248

掛爐黑鬚鵝

Roasted Goose

例 Regular

\$238

半隻 Half

\$468

玉 龍井黑糖茶燻雞 (選用本地泰安雞)

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

(Using local Tai On chicken)

半隻 Half

\$438

南乳脆皮吊燒雞 (選用本地泰安雞)

Roasted Crispy Chicken with Fermented Red Bean Curd Paste

(Using local Tai On chicken)

半隻 Half

\$428

☆ 得獎菜式
Award-winning Dish

玉 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」饌花膠鮮魚湯

Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop

每位 Per person

\$318

杏汁花膠燉蹄筋湯

Double-boiled Almond Soup with Fish Maw and Pork Tendon

例 Regular

每位 Per person

\$888

\$268

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

花膠海皇酸辣羹

Hot and Sour Soup
with Shredded Fish Maw and Assorted Seafood

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

紅燒官燕

Braised Superior Bird's Nest in Supreme Broth

每位 Per person

\$798

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

高湯蟹肉燴燕窩

Braised Bird's Nest Soup with Fresh Crab Meat

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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海味

DRIED SEAFOOD

蠔皇皇冠吉品鮑魚

Braised Yoshihama Abalone with Oyster Sauce

十六頭 (需一日前預訂)

16-head (Pre-order at least one day in advance)

每位 Per person

\$6,888

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

玉濃杏汁雞湯煎花膠

Pan-fried Fish Maw with Almond Cream and Chicken Broth

每位 Per person

\$538

☆ 得獎菜式
Award-winning Dish

玉 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

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

 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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海鮮

SEAFOOD

玉 黑松露芙蓉炒斑柳     \$588

Wok-fried Garoupa Fillet with Black Truffle and Egg White

XO醬鮮菌露筍炒帶子     \$468

Sautéed Scallop with Asparagus and Wild Mushroom
with XO Sauce

玉 雙蔥炒南非鮮鮑片      \$398

Stir-fried Sliced South African Abalone
with Spring Onion and Leek

翡翠紅梅蝦球    \$368

Sautéed Prawn with Crab Cream

青檸柚子脆蝦球      \$328

Crispy Fried Prawn Coated with Pomelo and Lime Glaze

百花炸釀蟹鉗      每隻 Per piece \$108

Crispy Crab Claw with Shrimp Paste

 得獎菜式
Award-winning Dish

玉 主廚推介
Chef's recommendation

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Vegan

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Vegetarian

 含麩質
Contains Gluten/Wheat

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 含魚類
Contains Fish

 含貝類海鮮
Contains Shellfish

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Contains Egg

 辣
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

玉 慢煮和牛面頰   \$398
Braised Wagyu Beef Cheek

玉 大根牛肋骨   \$368
Braised Beef Rib with White Radish

醋香黑豚豬肉   \$288
Sautéed Pork with Vinegar Sauce

鮮果鳳梨咕嚕肉   \$268
Sweet and Sour Pork with Fresh Pineapple

家禽

POULTRY

八寶鴨 (需一日前預訂)      原隻 Whole
Braised Duck Stuffed with Eight Treasures
(Pre-order at least one day in advance) \$698

脆皮炸子雞 (選用本地泰安雞及需一日前預訂)    原隻 Whole
Deep-fried Crispy Chicken
(Using local Tai On chicken and pre-order at least one day in advance) \$848

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

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Vegan

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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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蔬菜

VEGETABLES

玉竹笙琵琶豆腐

\$238

Pan-seared Bean Curd with Bamboo Piths and Vegetables

羊肚菌紅燒豆腐

\$198

Braised Bean Curd with Morel Mushroom in Oyster Sauce

杏汁百合杞子浸菜苗

\$268

Poached Seasonal Vegetable

with Lily Bulb and Goji Berry in Almond Soup

無花果炒爽菜

\$228

Wok-fried Asparagus, Black Fungus, Fig, Snap Pea and Lotus Root

八寶素齋

\$198

Braised Imperial Fungus with Assorted Vegetables

☆ 得獎菜式
Award-winning Dish

玉 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.

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

玉 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

高湯原隻龍蝦燴伊麵

Braised E-fu Noodles with Whole Lobster in Supreme Broth

\$628

乾炒和牛河粉

Wok-fried Flat Rice Noodles with Sliced Wagyu Beef

\$308

玉 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



純素
Vegan



素食
Vegetarian



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辣
Spicy

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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

燕窩酥皮蛋撻(三件)

Baked Egg Tarts with Bird's Nest (3 pieces)

\$88

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

 主廚推介
Chef's recommendation

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Vegan

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