

摘自 西廂記諸宮調：  
八珍玉食遊郎餐，千言万語对生恋

八方荟萃

珍饈百味

玉樓粵饌

食饗中華



# JADE

I INVITE YOU TO A FEAST OF EIGHT PRECIOUS TREASURES,  
WITH A THOUSAND WORDS TO CONVEY WELL WISHES.

- FROM THE CHINESE DRAMATIC WORK 'A VARIETY OF TUNES FROM THE STORY OF  
THE WESTERN WING', SET IN THE TANG DYNASTY.

TO CREATE THESE ALLURING DELICACIES, PRECIOUS  
INGREDIENTS FROM ALL CORNERS OF THE WORLD  
ARE GATHERED.

THROUGH THE SAVOURING OF CHINESE CUISINE AT  
JADE, WE PARTAKE OF THE HERITAGE OF CHINESE  
CULINARY EXCELLENCE.



点心  
DIM SUM

JAD 玉

仅限午餐

*For lunch only*

玉骨茶小笼包

Bak Kut Teh Xiao Long Bao \_\_\_\_\_ 12 (3 粒 pieces)

松露野菇素饺

Black Truffle Wild Mushroom Dumpling \_\_\_\_\_ 12 (3 粒 pieces)

白玉鲜虾饺

Steamed Fresh Prawn Dumpling \_\_\_\_\_ 12 (3 粒 pieces)

飞鱼子烧卖

Steamed Siew Mai, Tobiko \_\_\_\_\_ 16 (3 粒 pieces)

五香蜂巢芋角

Deep-Fried Five Spice Chicken & Seafood  
Honeycomb Yam Dumpling \_\_\_\_\_ 12 (3 粒 pieces)

千层萝卜丝酥

Deep-Fried Thousand Layers Radish Pastry \_\_\_\_\_ 12 (3 粒 pieces)

麻辣滑肉锅贴

Pan-Fried Spicy Szechuan Pepper  
Minced Pork & Green Chives Guo Tie \_\_\_\_\_ 12 (3 粒 pieces)

红油抄手

Poached Wonton in Spicy Sauce \_\_\_\_\_ 12 (3 粒 pieces)

香煎新加坡式辣汁蟹肉包

Pan-Fried Singapore-Style Chilli Crab Meat Bun \_\_\_\_\_ 9 (1 粒 piece)

甜菜根潮州粉粿

Steamed Beetroot Teochew-Style Dumpling \_\_\_\_\_ 12 (3 粒 pieces)

*Our staff will be pleased to assist with your dietary requirements. Prices are subject to service charge and prevailing government taxes.*

北京鸭食单

PEKING DUCK SET MENU

JAD 玉

178 每位 per person | For parties of two to eight guests

**May and June Special:** Enjoy a complimentary fourth set with every three ordered

北京片皮鸭

Roasted Peking Duck

Marinated Orange Peel, Yellow Bean Sauce, Pancake Wrap

文思豆腐菠菜鲜蟹肉羹

Braised Sensational Silk Bean Curd Soup, Fresh Crab Meat, Spinach, Superior Stock

陈醋巧克力酱鹿儿岛和牛粒野菇青豆泥

Wok-Fried Diced Kagoshima Grade 4 Wagyu Beef, Fresh Mushroom,  
Vintage Vinaigrette Chocolate Sauce

二度：举杯麻辣鸭松

2<sup>nd</sup> Course: Sautéed Minced Duck Meat, Chilli, Chinese Peppercorn in Golden Crispy Cup

古早味龙虾生面

Traditional-Style Simmered Egg Noodles, Australia Lobster

菠萝椰雪花香槟冻伴巧心麻糍

Piña Colada Shaved Ice, Champagne Jelly

Accompanied with Crunchy Chocolate Muah Chee

- SOMMELIER'S PAIRING RECOMMENDATIONS -

98 per bottle

**White Wine**

Forstmeister Geltz-Zilliken, Riesling

*Mosel, Germany*

Pure · Mineral · Zesty

**Red Wine**

Côte de Brouilly, Le Clos, Château Thivin

*Beaujolais, France*

Berries · Elegant · Silky

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品鉴套餐

TASTING MENU

JAD 玉

98 每位 per person | Add 10 for a glass of house wine

*Available for lunch and dinner*

凉拌鲜鲍鱼拼黄金蜂巢虾

Chilled Abalone Duo, Crispy Golden Phoenix Tail Prawn

烧酒蟹皇燕窝

Nostalgic Braised Bird's Nest Soup, Crab Roe

蜜汁焗鲈鱼伴高丽菜

Oven-Baked Honey-Marinated Chilean Sea Bass, Cabbage

柱候酱焖和牛脸颊

Stewed Wagyu Beef Cheek, Chu Hou Sauce

蒜香龙虾菠萝炒丝苗

Fragrant Wok-Fried Rice, Lobster, Pineapple, Garlic

桂圆杏仁滑豆腐

Chilled Almond Silken Tofu, Dried Longan

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喜悦

BLESSINGS

JAD 玉

## 位上套餐 1

### INDIVIDUALLY PLATED SET MENU 1

88 每位 per person

#### 玉楼三拼

拍青瓜伴姜茸土鸡卷

可可酱虾球

黄金蟹盒柠檬酱

#### Jade Trio Platter

Kampung Chicken Roll, Minced Ginger, Smashed Cucumber

Deep-Fried Prawn, Cocoa Mayonnaise

Golden Crab Meat Cake, Lemon Sauce

天天老火靚汤

Daily House-Made Soup with Nostalgic Flavours

茅台红烧肉

Braised Moutai Pork Belly

滑蛋鱼柳三文鱼子伴潮州乌榄炒饭

Stir-Fried Fish Fillet, Silken Egg, Ikura,

Teochew Black Olive Fried Rice

龙皇杏仁茶桃胶

Hot Almond Cream, Peach Gum

*Our staff will be pleased to assist with your dietary requirements. Prices are subject to service charge and prevailing government taxes.*

位上套餐 2

INDIVIDUALLY PLATED SET MENU 2

138 每位 per person

**蓝宝三拼**

蜜汁西班牙黑豚叉烧

芙蓉松露煎北海道带子

芥末虾球

**Sapphire Trio Platter**

Roasted Honey-Glazed Ibérico Pork

Pan-Fried Hokkaido Scallop, Truffle Egg White

Wasabi Mayonnaise Crispy Prawn

虫草花南非鲍鱼花胶炖土鸡汤

Double-Boiled Chicken Consommé, Cordyceps Flower,  
South African Abalone, Premium Fish Maw

泡椒蒸鲈鱼

Steamed Chilean Sea Bass, Fragrant Yellow Pepper Spiced Sauce

古早味龙虾焖生麵, 玉楼 X.O. 酱

Simmered Egg Noodles, Lobster, Jade's X.O. Sauce

菠萝椰雪花, 香槟冻

Shaved Ice Piña Colada, Champagne Jelly

素食套餐

VEGETARIAN SET MENU

JAD 玉

位上素食套餐

INDIVIDUALLY PLATED VEGETARIAN SET MENU

88 每位 per person

**康素三拼**

豉汁豆腐

蓝花素饺

茶熏金筍卷

**Vegetarian Trio Combination**

Stewed Tofu with Preserved Black Bean Sauce

Steamed Blue Pea Vegetable Dumpling

Tea-Smoked Carrot Bean Curd Sheet Roll

**素酸辣汤**

Vegetarian Spicy & Sour Soup

**鲜淮山五彩蔬**

Stir-Fried Five-Colour Vegetables, Fresh Huai Shan

**素菜五谷炒饭**

Wok-Fried Five-Grain Rice, Assorted Vegetables

**鲜草莓自制玫瑰椰雪花伴开心果麻滋**

House-Made Rose Coconut Ice, Fresh Strawberry

Pistachio Muah Chee

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免麸质套餐

GLUTEN-FREE SET MENU

JAD 玉

位上免麸质套餐

INDIVIDUALLY PLATED GLUTEN-FREE SET MENU

118 每位 per person

**玉楼三拼**

梅酱烤鸭

椒盐百花带子

青芥末虾球

**Jade Trio Combination**

Roasted Duck, Plum Sauce

Pan-Fried Scallop stuffed with Shrimp Paste, Chilli, Salt and Pepper

Deep-Fried Prawn, Wasabi Mayonnaise

虫草花南非鲍鱼炖土鸡汤

Double-Boiled Chicken Consommé

Cordyceps Flower, South African Abalone

豉汁蒸笋壳伴蔬菜

Steamed Soon Hock Fillet

Fermented Black Bean, Seasonal Vegetables

星洲炒米粉

Singapore-Style Wok-Fried Rice Vermicelli

鲜草莓自制玫瑰椰雪花

House-Made Rose Coconut Ice, Fresh Strawberry

*Our staff will be pleased to assist with your dietary requirements. Prices are subject to service charge and prevailing government taxes.*

前菜  
APPETISER

JAD 玉

凉拌露酒鲜鲍，拍黄瓜木耳

Chilled Fresh Rose Wine-Marinaded Abalone,  
Cucumber and Black Fungus in Spiced Dressing \_\_\_\_\_ 42 (每位 per person)

炸酿蚧盖配蟹钳芒果莎莎

Deep-Fried Crab Shell, Mushroom, Onion,  
Crab Claw, Mango Salsa \_\_\_\_\_ 42 (每位 per person)

北京烤鸭焦糖橙皮

Roasted Peking Duck, Caramelised Orange Peel \_\_\_\_\_ 148 (一只 whole); 88 (半只 half)

二度：迷迭香炒

2<sup>nd</sup> Course: Sautéed with Rosemary

蜜汁西班牙黑豚叉烧

Roasted Honey-Glazed Ibérico Pork \_\_\_\_\_ 38 (每份 per portion)

青芥末虾球香芒莎莎

16 (每位 per person) | 2 粒 pieces)

Deep-Fried Prawn, Wasabi Mayonnaise, Mango Salsa \_\_\_\_\_ 38 (每份 per portion | 6 粒 pieces)

素北京鸭

Vegetarian Peking Duck, Pancake,

Honeydew Melon, Cucumber, Caramelised Orange Peel \_\_\_\_\_ 38 (每份 per portion | 6 件 pieces)

前菜  
APPETISER

JAD 玉

**玉楼四小蝶**

糖醋渍白萝卜  
凉拌海蜇花  
桂花鲈鱼脆  
辛辣腰豆虾酱鸡

**Jade Treasures**

Sweet & Sour Pickled White Radish  
Tossed Jellyfish in Spiced Sauce  
Crispy Osmanthus Chilean Sea Bass  
Deep-Fried Minced Chicken, Fermented Shrimp Paste Marinade, Cashew Nut \_\_\_\_\_ 68 (每位 per person)

**玉楼三拼**

蜜汁西班牙黑豚叉烧  
皇冠椒盐虾球  
黄金蟹盒三文鱼子

**Jade Trio Platter**

Roasted Honey-Glazed Ibérico Pork  
Deep-Fried Prawn, Salt and Pepper  
Golden Crabmeat Cake, Salmon Ikura \_\_\_\_\_ 22 (每位 per person)

**康素三拼**

渔香焖茄子  
蓝花素饺  
茶熏金筍卷

**Vegetarian Trio Combination**

Stewed Eggplant, Spiced Sauce  
Steamed Blue Pea Vegetable Dumpling  
Tea-Smoked Carrot Bean Curd Sheet Roll \_\_\_\_\_ 18 (每位 per person)

汤 / 羹  
SOUP

JAD 玉

迷你佛跳墙

Mini Buddha Jumps Over the Wall \_\_\_\_\_ 98 (每位 per person)

皇冠松露西施扒宫燕

Braised Premium Bird's Nest, Crab Meat, Crab Roe,  
Silken Egg White, Truffle, Superior Broth \_\_\_\_\_ 98 (每位 per person)

红烧蟹肉燕窝羹

Braised Bird's Nest, Crab Meat,  
Crab Roe, Superior Broth \_\_\_\_\_ 58 (每位 per person)

螺头花胶鱼翅瓜炖土鸡汤

Double-Boiled Chicken Consommé,  
Fish Maw, Sea Whelk, Shark Fin Melon \_\_\_\_\_ 58 (每位 per person)

四川酸辣羹 (海鲜/鸡丝/素)

Szechuan Hot & Sour Soup  
(Diced Seafood / Shredded Chicken / Vegetable) \_\_\_\_\_ 20 (每位 per person)

扬州文思豆腐鱼茸羹

Yangzhou-Style Wensi Silk Tofu Soup, Minced Fish,  
Spinach, Fish Broth \_\_\_\_\_ 20 (每位 per person)

天天老火靚汤

Daily House-Made Soup with Nostalgic Flavours \_\_\_\_\_ 18 (每位 per person)

## 海味/贝壳类

## DRIED SEAFOOD / SHELLFISH

JAD 玉

阿拉斯加大蟹 (Pre-order 1 day in advance 一天预定)

Alaskan King Crab \_\_\_\_\_ 时价 Market Price (每 per 100 g)

红烧澳洲十二头许榕干鲍 (Pre-order 1 week in advance 一个星期预定)

Stewed 12-Head Australian Dried Abalone \_\_\_\_\_ 288 (每位 per person)

红烧四头南非鲍鱼香菇

Stewed South African Four-Head Abalone, Mushroom \_\_\_\_\_ 78 (每位 per person)

加海参 Add Sea Cucumber \_\_\_\_\_ 88 (每位 per person)

加花胶 Add Fish Maw \_\_\_\_\_ 98 (每位 per person)

虾子海参焖豆腐

Stewed Sea Cucumber, Bean Curd, Shrimp Roe \_\_\_\_\_ 36 (每位 per person)

鸡油花雕蒸龙虾

Steamed Lobster, Hua Diao Wine \_\_\_\_\_ 52 (每位 per person)

星州辣汁炒龙虾

Sautéed Lobster, Singapore-Style Chilli Sauce \_\_\_\_\_ 52 (每位 per person)

姜葱炒龙虾

Sautéed Lobster, Spring Onion, Ginger \_\_\_\_\_ 52 (每位 per person)

松露西施炒带子

Sautéed Hokkaido Scallop, Truffle Silken Egg White \_\_\_\_\_ 36 (每位 per person)

玉楼 X.O. 酱北海道带子炒鲜芦笋

Sautéed Hokkaido Scallop, Asparagus, Jade's X.O. Sauce \_\_\_\_\_ 36 (每位 per person)

豉汁煎百花带子西兰花

Pan-Seared Hokkaido Scallop Stuffed with Shrimp Paste,  
Black Bean Sauce, Broccoli \_\_\_\_\_ 36 (每位 per person)

豉油皇煎大虾

Pan-Seared King Prawn, Superior Soya Sauce \_\_\_\_\_ 36 (每位 per person)

蒜茸银丝蒸竹蚌

Steamed Bamboo Clam, Minced Garlic, Vermicelli \_\_\_\_\_ 36 (每位 per person)

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鲜活鱼鲜  
LIVE FISH

JAD 玉

东星斑

Spotted Grouper \_\_\_\_\_ 时价 Market Price (每 per 100 g)

老虎斑

Tiger Grouper \_\_\_\_\_ 时价 Market Price (每 per 100 g)

红点斑

Red Grouper \_\_\_\_\_ 时价 Market Price (每 per 100 g)

笋壳

Soon Hock \_\_\_\_\_ 时价 Market Price (每 per 100 g)

烹调方式

港式蒸 • 豉汁蒸 • 陈皮老酒蒸 • 泡椒蒸 • 油浸 • 泡椒蒸菠 • 菜上汤浸 • 盐烧

Cooking Method

Hong Kong Style • Preserved Black Bean • Dried Orange with Rice Wine • Deep-Fried  
Fragrant Yellow Pepper Spiced Sauce • Rich Stock with Spinach • Salt-Baked

鱼类  
FISH

JAD 玉

陈皮老酒蒸忘不了 *Pre-order 3 days in advance 三天预定*

Steamed Empurau, Dried Orange Peel, Premium Rice Wine \_\_\_\_\_ 120 (每 per 100 g)

盐烧长寿鱼 (新西兰橙鲷) *Pre-order 1 day in advance 一天预定*

Salt-Baked Orange Roughy Fish \_\_\_\_\_ 18 (每 per 100 g)

油浸原条笋壳鱼

Deep-Fried Soon Hock \_\_\_\_\_ 16 (每 per 100g)

鱼米之香味噌焗深海鲈鱼脆米

Oven-Baked Premium Miso-Marinated Chilean Sea Bass, Crispy Rice \_\_\_\_\_ 32 (每位 per person)

豆酥辣汁焗深海鲈鱼

Oven-Baked Chilean Sea Bass, Spicy Bean Crumb \_\_\_\_\_ 32 (每位 per person)

蜜汁焗深海鲈鱼

Oven-Baked Chilean Sea Bass, Honey Soy Marinade \_\_\_\_\_ 32 (每位 per person)

海南泡椒蒸红斑

Steamed Red Grouper Fillet,

Fragrant Hainanese Yellow Pepper Spiced Sauce \_\_\_\_\_ 32 (每位 per person)

港式蒸红斑

Steamed Red Grouper in Hong Kong Style \_\_\_\_\_ 32 (每位 per person)

高粱米酒姜茸蒸笋壳, 滑蛋白

Steamed Soon Hock Fillet, Minced Ginger,

Premium Rice Wine, Silken Egg White \_\_\_\_\_ 30 (每位 per person)

肉类  
MEAT

JAD 玉

火蒜黑椒酱煎鹿儿岛和牛粒 Wok-Fried Grade 4 Kagoshima Wagyu, Roasted Garlic, Black Pepper Sauce _____	46 (每位 per person)
火蒜头抽煎鹿儿岛和牛粒 Wok-Fried Grade 4 Kagoshima Wagyu, Roasted Garlic, Premium 1 <sup>st</sup> Grade Superior Soy Sauce _____	46 (每位 per person)
柱侯酱焖和牛脸颊 Braised Wagyu Beef Cheek, Chu Hou Sauce _____	28 (每位 per person)
川式虎皮椒炒牛肉片 Sautéed Szechuan-Style Sliced Beef, Tiger Skin Pepper _____	68 (3-4 人用 persons)
苏杭东坡肉 Braised Hangzhou-Style Dong Po Pork Belly _____	20 (每位 per person)
砵仔茅台红烧肉 Braised Moutai Pork Belly in Clay Pot _____	16 (每位 per person) 32 (每份 per portion)
“红”咕嚕肉 “Red” Sweet & Sour Pork _____	16 (每位 per person) 32 (每份 per portion)
辛辣腰豆虾酱鸡 Crispy Diced Chicken, Fermented Shrimp Paste, Cashew Nuts _____	16 (每位 per person) 32 (每份 per portion)
宫保腰豆鸡球 Sautéed Diced Chicken, Chilli Sauce, Cashew Nuts _____	16 (每位 per person) 38 (每份 per portion)
啫啫土鸡煲 Sizzling Chicken in Clay Pot _____	48 (3-4 人用 persons)
黄酒土鸡煲 Braised Chicken, Traditional Yellow Wine in Clay Pot _____	68 (3-4 人用 persons)

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## 蔬菜与豆腐

## VEGETABLES & BEAN CURD

# JAD 玉

### 鲜淮山五彩蔬

Stir-Fried Five-Colour Vegetables,

16 (每位 per person)

Fresh Huai Shan \_\_\_\_\_

33 (每份 per portion)

### 大澳虾子焖豆腐

Stewed House-Made Bean Curd,

16 (每位 per person)

Tai O Dried Shrimp Roe \_\_\_\_\_

33 (每份 per portion)

### 浓汤日本干贝蒜子苋菜

Chinese Spinach, Dried Japanese Scallop,

18 (每位 per person)

Roasted Garlic, Premium Broth \_\_\_\_\_

42 (每份 per portion)

### 四川和牛苕麻婆豆腐

Szechuan-Style Mapo Tofu,

18 (每位 per person)

Minced Wagyu Beef \_\_\_\_\_

42 (每份 per portion)

### 鱼香茄子自制豆腐

Simmered Eggplant, House-Made Bean Curd,

16 (每位 per person)

Spiced Sauce \_\_\_\_\_

33 (每份 per portion)

### 今日时蔬

16 (每位 per person)

Seasonal Vegetables \_\_\_\_\_

42 (每份 per portion)

鲜芦笋 • 西兰花 • 芥兰 • 菜远 • 苋菜 • 菠菜苗 • 四季豆

Asparagus • Broccoli • Hong Kong Kailan • Hong Kong Chye Sim  
Chinese Spinach • Baby Spinach • French Bean

### 烹调方式

清炒 • 蒜茸 • 上汤

### Cooking Method

Stir-Fried • Minced Garlic • Superior Broth

饭、面  
RICE & NOODLES

JAD 玉

西红柿蛋花龙虾烩饭

Fried Rice, Lobster, Tomato,

Egg, Rice Wine Gravy \_\_\_\_\_ 52 (每位 per person)

古早味龙虾焖生麵, 玉楼 X.O. 酱

Simmered Egg Noodles, Lobster, Jade's X.O. Sauce \_\_\_\_\_ 52 (每位 per person)

渔家红斑焖米粉

Simmered Rice Vermicelli, Fish Broth,

22 (每位 per person)

Sliced Red Grouper \_\_\_\_\_ 42 (每份 per portion)

香菇干烧伊府麵

Braised Ee Fu Noodles, Mushroom,

18 (每位 per person)

Yellow Chives \_\_\_\_\_ 38 (每份 per portion)

玉楼 X.O. 酱煎北海道带子潮州乌榄炒饭

Pan-Seared Hokkaido Scallop, Jade's X.O. Sauce,

Teochew Black Olive Fried Rice \_\_\_\_\_ 22 (每位 per person)

扬州炒饭

Yangzhou-Style Fragrant Fried Rice \_\_\_\_\_ 22 (每位 per person)

怀旧古早味炒饭

"Old Quay" Fragrant Fried Rice \_\_\_\_\_ 16 (每位 per person)

鸡蛋炒饭

Fragrant Egg Fried Rice \_\_\_\_\_ 28 (每份 per portion)

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甜品  
DESSERT

JAD 玉

菠萝椰雪花, 香槟冻

Piña Colada Shaved Ice, Champagne Jelly \_\_\_\_\_ 14 (每位 per person)

鲜草莓自制玫瑰椰雪花

House-Made Rose Coconut Ice, Fresh Strawberry \_\_\_\_\_ 14 (每位 per person)

杨枝甘露青柠冻

Cream of Mango, Sago, Lime Jelly \_\_\_\_\_ 14 (每位 per person)

龙皇杏仁茶桃胶

Hot Almond Cream, Peach Gum \_\_\_\_\_ 18 (每位 per person)

潮州白果金瓜芋泥

Teochew-Style Yam Paste, Pumpkin, Ginkgo Nut \_\_\_\_\_ 14 (每位 per person)

琉璃香蕉

Caramelised Crispy Banana \_\_\_\_\_ 8 (2 粒 pieces)

玉楼开心果麻糍

Pistachio Muah Chee \_\_\_\_\_ 8 (2 粒 pieces)