
「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 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 specialities, fresh seafood, and more. Each creation is designed to satisfy both the palate and the soul, offering a truly fulfilling dining experience.

JAD 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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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
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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

開水

Hot Water

每位 Per person

\$20

自攜茶葉沖泡費

Tea Brewing Fee for Brought-in Tea

每位 Per person

\$28



得獎菜式

Award-winning Dish



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餐前小食

APPETISERS

金腿蝦多士     

\$198

Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham

椒鹽九肚魚      

\$128

Deep-fried Bombay Duck with Spiced Salt

遠年陳醋蟲草花拌海蜇頭  

\$118

Chilled Jellyfish with Cordyceps Flower in Aged Vinegar Sauce

椒鹽銀針魚      

\$108

Deep-fried Halfbeak with Spiced Salt

脆皮素鵝    

\$108

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

七味脆豆腐    

\$88

Crispy Bean Curd with Spiced Salt

香葉沙薑鳳翼  

\$88

Chicken Wings with Bay Leaf and Sand Ginger

 得獎菜式
Award-winning Dish

 主廚推介
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夏日時令推介

SUMMER RECOMMENDATIONS

冰梅白涼瓜

Chilled Bitter Melon with Plum Sauce

\$128

X.O. 醬勝瓜黑白雲耳炒南非鮑片

Stir-fried Slices South African Abalone with Luffa,
Black and White Wood Ear Mushrooms in X.O. Sauce

\$398

仁稔子薑蒸魚雲

Steamed Fish Head with Garcinia Fruit and Young Ginger

\$308

馬拉盞蝦乾茭白肉碎豆腐煲

Braised Bean Curd with Dried Shrimp, Water Bamboo,
Minced Pork and Belacan Shrimp Paste in Clay Pot

\$208



得獎菜式
Award-winning Dish



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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

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

\$288



得獎菜式
Award-winning Dish



主廚推介
Chef's recommendation



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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

\$788

\$888

龍井黑糖茶燻雞

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

半隻 Half

\$488

蜜汁餸叉燒

Barbecued Pork with Honey

\$288

 得獎菜式
Award-winning Dish

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湯、羹

SOUPS

杏汁花膠燉蹄筋湯

Double-boiled Almond Soup with Fish Maw and Pork Tendon

每位 Per person

\$258

松茸淮杞燉響螺湯

Double-boiled Sea Whelk Soup with Matsutake,
Chinese Yam, and Goji Berries

每位 Per person

\$218

清潤無花果竹筴燉豚肉湯

Double-boiled Pork Soup with Fig and Bamboo Pith

每位 Per person

\$218

海皇生滾鮮魚湯

Fish Soup with Shrimp, Tiger Garoupa Fillet,
Crab Meat and Scallop

每位 Per person

\$218

濃湯花膠雞絲羹

Braised Fish Maw Soup with Shredded Chicken

每位 Per person

\$218

韭黃瑤柱鴨絲羹

Braised Shredded Duck Soup with Conpoy and Chives

每位 Per person

\$158

生拆蟹肉粟米羹

Sweet Corn Soup with Fresh Crab Meat

每位 Per person

\$158

宋嫂魚羹

Minced Fish Soup with Shredded Black Fungus
and Bamboo Shoots

每位 Per person

\$158



得獎菜式
Award-winning Dish



主廚推介
Chef's recommendation



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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

\$888

冰花燉官燕   

椰汁 / 杏汁 / 紅棗

每位 Per person

\$528

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

\$628

蠔皇四頭鮑魚    

Braised 4-head Abalone with Oyster Sauce

每位 Per person

\$528

蔥燒關東遼參扣八頭南非鮑魚    

Braised Japanese Kanto Sea Cucumber and
8-head South African Abalone with Scallion

每位 Per person

\$408



得獎菜式

Award-winning Dish



主廚推介

Chef's recommendation



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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) 

\$688

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) 

\$1,188

清蒸   / 古法蒸   /

油浸   / 藤椒蒸   

Spotted Garoupa (Approximately 1 Catty)

Steamed with Spring Onion and Soy Sauce /

Steamed with Shredded Pork and Mushrooms /

Oil-poached / Steamed with Green Sichuan Pepper

老虎斑 (約一斤) 

\$488

清蒸   / 古法蒸   /

油浸   / 藤椒蒸   

Tiger Garoupa (Approximately 1 Catty)

Steamed with Spring Onion and Soy Sauce /

Steamed with Shredded Pork and Mushrooms /

Oil-poached / Steamed with Green Sichuan Pepper



得獎菜式

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海鮮

SEAFOOD

西蘭花油泡星斑球



Oil-poached Spotted Garoupa Fillet with Broccoli

\$738

藤椒蒸桂花魚(約一斤二兩)



Steamed Mandarin Fish with Vine Pepper

\$438

(Approximately 1.2 Catties)

啫啫金銀花膠筒



Sand-poached Fish Maw with Ginger and Mushrooms in Casserole

\$398

櫻花蝦蟹肉炒粉絲



Wok-fried Glass Noodles with Dried

\$368

Sakura Shrimp and Crab Meat in Clay Pot

芥蘭度炒蝦球



Sautéed Prawns with Chinese Kales

\$358

X.O. 醬鮮菌露筍炒帶子



Sautéed Scallops with Asparagus and

\$338

Wild Mushrooms with X.O. Sauce

酸菜魚



Boiled Fish with Pickled Cabbage and Chilli

\$338

宮保加拿大帶子



Wok-fried Canadian Scallops in Kung Pao Style

\$328

金瑤桂花蟹肉炒銀芽



Stir-fried Bean Sprouts with Crab Meat, Conpoy and Egg

\$268

百花炸釀蟹鉗



Crispy Crab Claw with Shrimp Paste

每隻 Per piece

\$98



得獎菜式
Award-winning Dish



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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
- 慢煮和牛面頰    \$468
Braised Wagyu Beef Cheek
- 水煮牛肉    \$388
Spicy Boiled Beef
- 醋香黑豚豬肉    \$288
Sautéed Kurobuta Pork with Vinegar Sauce
- 蝦乾銀魚仔蒸手剝肉餅     \$238
Steamed Hand-chopped Pork Patty with
Dried Shrimp and Whitebait
- 鮮果鳳梨咕嚕肉   \$238
Sweet and Sour Pork with Pineapple and Fresh Fruits

家禽

POULTRY

- 手吊蔥油脆皮雞   半隻 Half \$368
Crispy Chicken with Scallion Oil
- 歌樂山辣子雞      \$238
Deep-fried Diced Chicken with Chilli in Chongqing Style
- 樟茶鴨(半隻)    \$228
Roasted Camphor-Tea Smoked Duck (Half)
- 紅燒乳鴿   每隻 Per piece \$138
Crispy-fried Pigeon



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蔬菜

VEGETABLES

杏汁百合杞子浸菜苗    \$238

Poached Seasonal Vegetables
with Lily Bulb and Goji Berry in Almond Soup

蝦油萵筍炒雙色淮山    \$188

Stir-fried Chinese Yam with Asparagus Lettuce in Shrimp Oil

金湯如意自製豆腐    \$188

Braised Housemade Bean Curd with Mushrooms in Pumpkin Broth

羊肚菌紅燒豆腐    \$188

Braised Bean Curd with Morel Mushrooms in Oyster Sauce

八寶素齋     \$188

Braised Imperial Fungus with Assorted Vegetables

蜀香牛鬆麻婆豆腐    \$188

Braised Spicy Bean Curd with Minced Beef

乾扁肉鬆四季豆    \$168

Dry-fried Green Beans with Minced Pork in Sichuan Style

 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.

飯、麵

RICE & NOODLES

-  **鮑汁荷葉飯**     \$288
Steamed Rice with Shrimp, Conpoy and
Mushroom in Abalone Sauce wrapped with Lotus Leaf
- 金沙脆米叉燒粒炒飯**    \$228
Fried Rice with Diced Barbecued Pork,
Crispy Rice and Salted Egg Yolk
- 瑤柱蛋白海鮮炒飯**      \$228
Fried Rice with Egg White, Conpoy and Assorted Seafood
- 健康五穀炒飯**     

例 Regular	每位 Per person
\$188	\$88

Fried Five-grain Rice with Assorted Vegetables
- 濃魚湯魚茸稻庭麵**     

例 Regular	每位 Per person
\$288	\$128

Inaniwa Noodles in Fish Broth with Shredded Fish
- 上湯蝦球煎米粉**    \$288
Pan-fried Hsinchu Rice Vermicelli with Prawns in Superior Broth
-  **金瑤桂花蟹肉炒新竹米粉**     \$288
Fried Hsinchu Rice Vermicelli with Conpoy, Crab Meat and Egg
- 乾炒牛肉河粉**     \$228
Stir-fried Flat Rice Noodles with Sliced Beef
- 豉椒牛肉炒麵**       \$228
Braised Sliced Beef, Bell Pepper, Onion with
Crispy Noodles in Black Bean Sauce
- 黑松露野菌炆伊麵**    \$198
Braised E-fu Noodles with Black Truffle and Wild Mushrooms

 得獎菜式
Award-winning Dish

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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

陳皮紅豆沙



Sweetened Red Bean Soup with Mandarin Peel

每位 Per person
\$68

生磨蛋白杏仁茶



Sweetened Almond Cream with Egg White

每位 Per person
\$58

西米栗蓉焗布甸



Baked Sago Pudding with Chestnut Paste

每位 Per person
\$58

滋補核桃露



Sweetened Walnut Sweet Soup

\$58

蛋黃蟠桃 (四件)



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

\$88

即焗燕窩酥皮蛋撻 (三件) (需時45分鐘)



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

\$88

(Please allow 45 minutes of preparation time)

阿膠棗皇糕 (三件)



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

\$58

奶皇煎堆仔 (三件)



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

\$58



得獎菜式
Award-winning Dish



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其他收費

OTHER CHARGES

指天椒絲豉油

Shredded Chilli Soy Sauce

每小碟 Per sauce plate

\$40

X.O. 醬

X.O. 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



中式美饌

CHINESE DELICACIES

「玉」極品X.O.醬

JADE Premium X.O. 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