
「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.

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

\$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

\$188

Vintage 2001 Yunnan Menghai 7572 Fermented Puerh Tea Cake

遠年普洱熟茶餅

\$50

Aged Yunnan 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

黑茶

DARK TEA

2003年孫義順六安

\$388

Vintage 2003 Sunyishun Liuan

 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

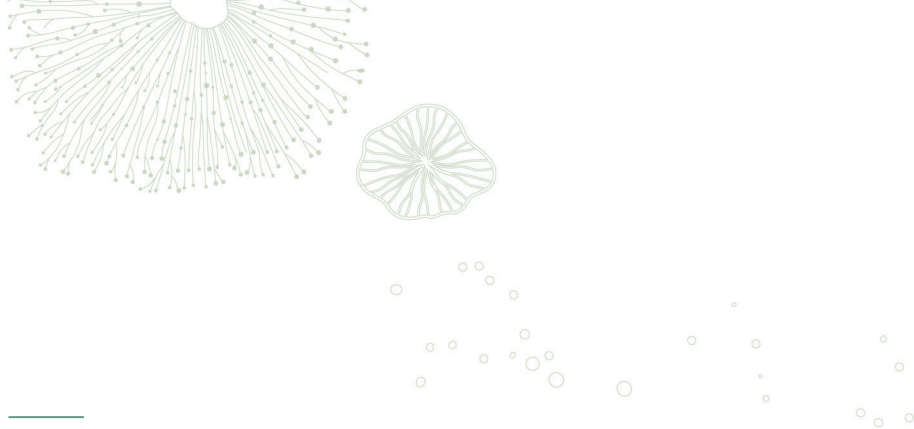
 含大豆
Contains Soy

 含蛋類
Contains Egg

 辣
Spicy

為閣下健康着想，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

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



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

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



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

為閣下健康着想，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.



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



\$88

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

\$208

 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.

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 Spring Onion Oil \$118
- 蜜汁燒脆鱈   
Roasted Eel with Honey (Pre-order at least two days in advance) \$238
- 椒鹽九肚魚   
Deep-fried Bombay Duck Fish with Spicy Salt \$118
- 金腿蝦多士    
Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham \$188
-  百花乳豬件   
Deep-fried Suckling Pig with Shrimp Paste and Sesame \$268
- 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

 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

為閣下健康着想，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.

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

\$838

兩食

Two-course


\$968

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

\$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

 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.

湯、羹

SOUPS

- 玉** 菜膽竹筴燉珍珠玉湯 每位 Per person \$268
Double-boiled Pearl Clam Soup with Bamboo Pith and Vegetable
- 杏汁花膠燉蹄筋湯 (含麩質) (含魚類) (含貝類海鮮) 例 Regular 每位 Per person \$758 \$218
Double-boiled Almond Soup with Fish Maw and Pork Tendon
- 玉** 艇家魚湯 (含魚類) (含貝類海鮮) 每位 Per person \$248
Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop
- 玉** 雪蓮子燉響螺湯 (含貝類海鮮) 每位 Per person \$218
Double-boiled Sea Whelk Soup with Snow Lotus Seed
- 濃湯花膠雞絲羹 (含魚類) 每位 Per person \$218
Braised Fish Maw Soup with Shredded Chicken
- 生拆蟹肉粟米羹 (含貝類海鮮) 每位 Per person \$198
Sweet Corn and Crab Meat Soup
- 花膠海皇酸辣羹 (含魚類) (含貝類海鮮) (含辛辣) 每位 Per person \$198
Hot and Sour Soup with Shredded Fish Maw and Assorted Seafood

玉 主廚推介
Chef's recommendation

(含植物) 純素
Vegan

(含植物) 素食
Vegetarian

(含植物) 含麩質
Contains Gluten/Wheat

(含植物) 含木本堅果或花生
Contains Tree Nuts/Peanuts

(含牛奶) 含奶類產品
Contains Dairy Products

(含魚) 含魚類
Contains Fish

(含貝類) 含貝類海鮮
Contains Shellfish

(含大豆) 含大豆
Contains Soy

(含蛋) 含蛋類
Contains Egg

(含辛辣) 辣
Spicy

為閣下健康着想，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.

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

\$6,088

廿二頭

22-head

每位 Per person

\$2,988

蠔皇南非四頭鮑魚   

Braised South African 4-head Abalone with Oyster Sauce

每位 Per person




\$408

蠔皇南非六頭鮑魚   

Braised South African 6-head 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

 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.

燕窩


BIRD'S NEST

紅燒官燕 

Braised Superior Bird's Nest in Supreme Broth

每位 Per person

\$688

 官燕釀竹筍卷

Braised Bamboo Pith Stuffed with Superior Bird's Nest

每位 Per person

\$658

高湯蟹肉燴燕窩 

Braised Bird's Nest Soup with Fresh Crab Meat

每位 Per person


\$398

雞茸燴燕窩

Braised Bird's Nest Soup with Minced Chicken

每位 Per person

\$238

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



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



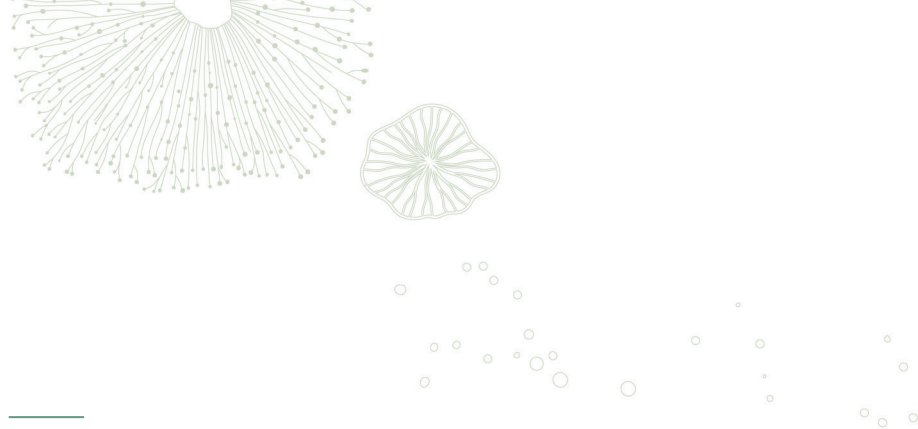
辣
Spicy

為閣下健康着想，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.



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



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.

海鮮

SEAFOOD

- 百花炸釀蟹鉗   每隻 Per piece
Crispy Crab Claw with Shrimp Paste \$108
- 鍋燒鮮菌斑球    \$538
Wok-fried Garoupa Fillet with Mushroom in Hot Pot
-  黑松露芙蓉炒斑柳    \$538
Wok-fried Garoupa Fillet with Black Truffle and Egg White
-  雙蔥炒南非鮮鮑片    \$368
Stir-fried Sliced South African Abalone with Spring Onion and Leek
-  黑椒干邑香草龍蝦球     \$888
Sautéed Lobster with Herb, Black Pepper and Cognac
- XO醬鮮菌露筍炒帶子    \$368
Sautéed Scallop, Asparagus and Wild Mushroom with XO Sauce
- 翡翠紅梅蝦球   \$338
Sautéed Prawn with Crab Cream
- 青檸柚子脆蝦球   \$288
Crispy Fried Prawn Coated with Pomelo and Lime Glaze

 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

為閣下健康着想，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.

肉類

MEAT

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



玉 大根牛肋骨    \$328
Braised Beef Rib with White Radish




草本燒汁燜鮮牛尾    \$238
Braised Oxtail with Gravy

大千花膠和牛條    \$498
Sautéed Shredded Wagyu Beef and Fish Maw
with Chilli and Spicy Sauce

蒜片黑椒爆炒澳洲M9和牛粒     \$398
Wok-fried Australian M9 Wagyu Beef
with Crispy Garlic Chips and Black Pepper

玉 鮮果鳳梨咕嚕肉   \$208
Sweet and Sour Hong Kong Heritage Pork with Fresh Pineapple

醋香黑豚豬肉    \$238
Sautéed Hong Kong Heritage Pork with Vinegar Sauce

京烤醬燒骨    \$238
Roasted Hong Kong Heritage Pork Rib with Hawthorn Sauce

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.

家禽

POULTRY

八寶鴨 (需一日前預訂)    

Braised Duck Stuffed with Eight Treasures
(Pre-order at least one day in advance)

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

\$888

古法鹽焗雞 (需一日前預訂)  

Traditional Baked Chicken with Rock Salt (Pre-order at least one day in advance)

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

 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

為閣下健康着想，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.



蔬菜

VEGETABLES

玉 竹笙琵琶豆腐    \$238

Pan-seared Bean Curd with Bamboo Pith

鮮菌蝦籽紅燒豆腐    \$178

Braised Bean Curd with Shrimp Roe and Mushroom

欖菜肉碎乾煸法邊豆    \$188

Wok-fried French Bean with Minced Pork and Pickled Olive

無花果炒爽菜   \$208

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


玉 米湯瑤柱銀杏浸菜苗  \$178

Poached Seasonal Vegetable

with Conpoy and Ginkgo in Rice Broth

八寶素齋    \$178

Braised Imperial Fungus with Assorted Vegetables

鼎湖上素   \$238

Sautéed Imperial Fungus

with Bamboo Pith and Assorted Vegetables

杏汁百合杞子浸菜苗   \$178

Poached Seasonal Vegetable

with Lily Bulb and Goji Berry in Almond Soup



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

健康五穀炒飯  	例 Regular	每位 Per person
Fried Five-grain Rice with Assorted Vegetables	\$168	\$88
瑤柱蛋白海鮮炒飯   	\$268	
Fried Rice with Egg White, Conpoy and Assorted Seafood		
 鮑汁荷葉飯    	\$268	
Steamed Rice with Shrimp, Conpoy and Mushroom in Abalone Sauce Wrapped with Lotus Leaf		
 濃魚湯魚茸稻庭麵   	例 Regular	每位 Per person
Inaniwa Noodles in Fish Broth with Fish Purée	\$268	\$88
懷舊豉油皇炒麵  	\$168	
Fried Egg Noodles in Soy Sauce		
花膠海參絲炆粗麵   	\$398	
Stewed Thick Egg Noodles with Shredded Sea Cucumber and Fish Maw		
高湯原隻龍蝦燴伊麵  	\$568	
Braised E-fu Noodles with Whole Lobster in Supreme Broth		
明蝦球煎脆米粉  	\$288	
Crispy Rice Vermicelli with Prawn		
 金瑤桂花蟹肉炒新竹米粉   	\$268	
Fried Hsinchu Rice Vermicelli with Conpoy, Crab Meat and Egg		



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



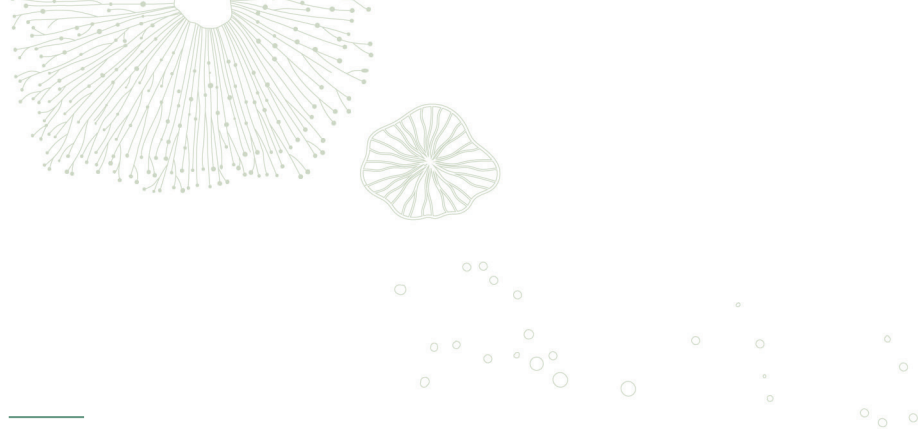
辣
Spicy

為閣下健康着想，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.



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

雪蓮子柱圓燉銀耳 (凍熱皆可)

Double-boiled Sweetened Snow Lotus Seed Soup
with Longan white Fungus (Hot or Cold)

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

阿膠棗皇糕 (三件)  




Steamed Chinese Layered Red Date and Ejjiao 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

鳳梨手袋酥 (三件)   

Deep-fried Pineapple Puffs (3 pieces)

\$68

 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.