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「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

2000年雲南正山青茶磚

\$160

Vintage 2000 Yunnan Zhang Shan Tea Brick

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

#### 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

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

遠年普洱熟茶餅

\$50

Aged Yunnan Fermented Puerh Tea Cake

#### 黑茶

DARK TEA

2003年孫義順六安

\$388

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



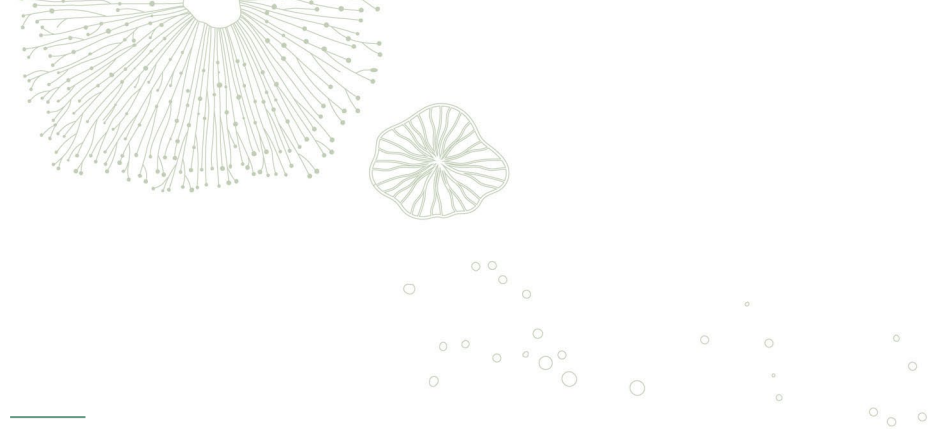
辣  
Spicy

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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.

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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



得獎菜式  
Award-winning Dish



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### PREMIUM CHINESE TEA

#### 白茶

WHITE TEA

每位 Per person

雲南月光白

\$128

Yunnan Moonlight White Tea

老白茶

\$70

Aged White Tea

白牡丹

\$48

White Peony

#### 花茶

FLORAL TEA

甜蜜回憶茶

\$60

Sweet Memories

崑崙雪菊

\$60

Kunlun Snow Chrysanthemum

桐鄉胎菊

\$45

Tongxiang Baby Chrysanthemum

太極龍珠香片

\$45

Jasmine Pearl



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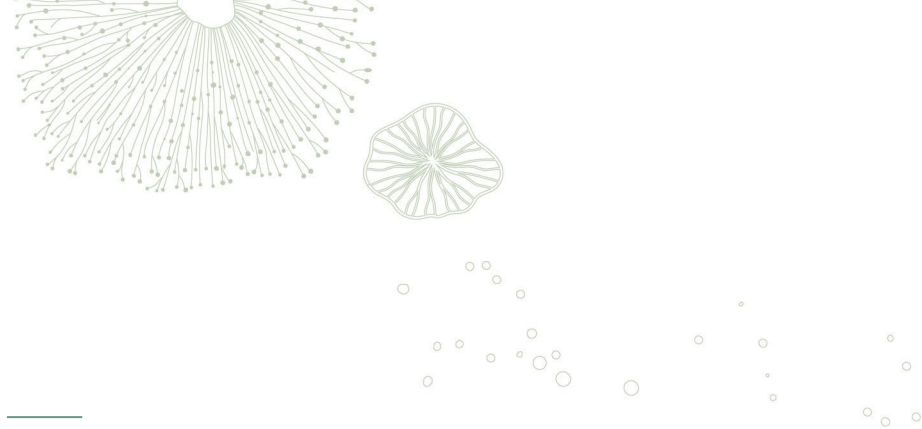
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## 點心

### DIM SUM

燕窩腿茸灌湯餃    	每位 Per person \$118
Steamed Seafood Dumpling in Soup with Bird's Nest and Minced Yunnan Ham	
原隻南非十二頭鮑魚燒賣(三件)    	\$168
Steamed Pork and Shrimp Dumplings Topped with Whole South African 12-head Abalone (3 pieces)	
鹹檸檬星斑餃(兩件)    	\$108
Steamed Diced Garoupa, Shrimps and Preserved Lemon Dumplings (2 pieces)	
晶瑩鮮蝦餃(四件)    	\$98
Steamed Shrimp Dumplings (4 pieces)	
紅菜頭帶子餃(三件)    	\$98
Steamed Scallop Dumplings with Shrimp and Beetroot (3 pieces)	
 芙蓉蟹鉗餃(一件)    	\$88
Steamed Crab Meat, Shrimps and Egg White Dumpling (1 piece)	
 肉骨茶小籠包(四件)  	\$88
Bak Kut Teh Xiao Long Bao (4 pieces)	
羊肚菌松露素菜餃(三件)  	\$88
Steamed Morel, Black Truffle and Assorted Mushrooms Dumplings (3 pieces)	
蜜汁叉燒包(三件)    	\$78
Steamed Barbecued Pork Buns (3 pieces)	



得獎菜式  
Award-winning Dish



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### DIM SUM

- 鮮蝦腸粉     \$118  
Steamed Rice Roll with Shrimp
-  XO醬煎腸粉     \$98  
Pan-fried Rice Roll with XO Sauce
-  蜜汁叉燒腸粉     \$98  
Steamed Rice Roll with Barbecued Pork
-  八頭鮑魚雞粒酥     每隻 Per piece  
Baked 8-head Abalone Puff with Diced Chicken \$138
- 蓮藕豚肉酥(兩件)    \$128  
Baked Puff with Kurobuta and Lotus Root (2 pieces)
- 香芋天鵝酥(三件)    \$88  
Deep-fried Taro Puffs (3 pieces)
- 梨香鹹水角(三件)    \$88  
Deep-fried Glutinous Rice Dumplings  
with Diced Pear, Assorted Meat and Dried Shrimp (3 pieces)



得獎菜式  
Award-winning Dish



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Chef's recommendation



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## 主廚推介

### CHEF'S RECOMMENDATION

濃杏汁雞湯煎花膠     每位 Per person \$538  
Pan-fried Fish Maw with Almond Cream and Chicken Broth

花雕蛋白蒸鮮蟹鉗     每位 Per person \$498  
Steamed Crab Claw with Egg White in Hua Diao Wine

鮮蟹肉焗釀蟹蓋      每位 Per person \$328  
Baked Crab Shell Stuffed with Fresh Crab Meat and Onion





雞油花雕蒸大花蟹    每位 Per person \$1,088  
Steamed Red Crab with Chicken Oil and Hua Diao Wine

雪嶺紅梅映松露     每位 Per person \$288  
Seared Lobster on Egg White with Black Truffle Sauce

 薑凍水蜜桃乳鴿   每位 Per person \$228  
Ginger-Infused Peach Pigeon

法式焗釀響螺       每位 Per person \$168  
Baked Sea Whelk Stuffed with Onion, White Mushroom, Chicken and Roasted Chicken Liver

 玉簪珍菌豆酥盒     每位 Per person \$168  
Jade Mushroom & Crispy Bean Box

龍帶玉梨香     每位 Per person \$88  
Crispy Scallop with Fresh Pear, Shrimp Paste and Yunnan Ham

 得獎菜式  
Award-winning Dish

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## 餐前小食

### APPETISERS

-  **百花乳豬件**    \$268  
Deep-fried Suckling Pig with Shrimp Paste and Sesame
- 蜜汁燒脆鱈** (需一日前預訂)     \$268  
Roasted Eel with Honey (Pre-order at least one day in advance)
- 金腿蝦多士**      \$188  
Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham
-  **露酒涼拌鮑魚**    每隻 Per piece \$158  
Chilled Fresh Abalone with Chinese Rose Wine
- 蔥油海蜇頭**    \$118  
Jelly Fish with Spring Onion Oil
- 椒鹽九肚魚**       \$118  
Deep-fried Bombay Duck Fish with Spicy Salt
- 脆皮素鵝**     \$118  
Deep-fried Bean Curd Roll Stuffed with Carrot, Black Fungus and Mushroom
- 七味脆豆腐**    \$98  
Crispy Bean Curd with Spicy Salt



得獎菜式  
Award-winning Dish



主廚推介  
Chef's recommendation



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Vegetarian



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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：生菜片鴨糝    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

 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

蜜汁餞叉燒    

Barbecued Pork with Honey

\$248

掛爐黑鬃鵝   





Roasted Goose

例 Regular

\$238

半隻 Half

\$468




 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

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## 湯、羹

### SOUPS

- 「玉」饌花膠鮮漁湯  每位 Per person \$318  
Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop
- 菜膽竹笙燉珍珠玉湯  每位 Per person \$268  
Double-boiled Pearl Clam Soup with Bamboo Pith and Vegetable
- 杏汁花膠燉蹄筋湯  例 Regular 每位 Per person \$268  
Double-boiled Almond Soup with Fish Maw and Pork Tendon \$888
- 雪蓮子燉響螺湯  每位 Per person \$218  
Double-boiled Sea Whelk Soup with Snow Lotus Seed
- 濃湯花膠雞絲羹  每位 Per person \$238  
Braised Fish Maw Soup with Shredded Chicken
- 花膠海皇酸辣羹  每位 Per person \$238  
Hot and Sour Soup with Shredded Fish Maw and Assorted Seafood
- 生拆蟹肉粟米羹  每位 Per person \$218  
Sweet Corn and Crab Meat Soup

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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

廿二頭

22-head

每位 Per person

\$2,988

#### 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

#### 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  
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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

\$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

雞茸燴燕窩   

Braised Bird's Nest Soup with Minced Chicken

每位 Per person

\$238

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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



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** 黑椒干邑香草龍蝦球     \$888  
Sautéed Lobster with Herb, Black Pepper and Cognac
- 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  
Crispy Crab Claw with Shrimp Paste \$108

 得獎菜式  
Award-winning Dish

**玉** 主廚推介  
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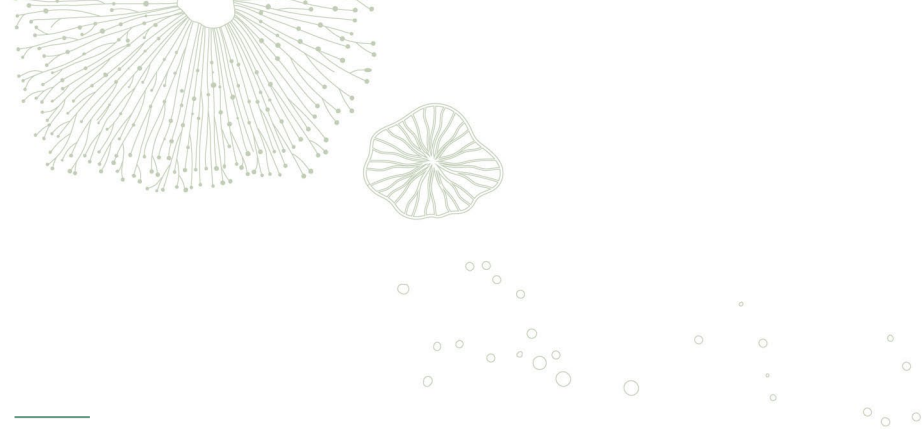
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## 肉類

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



得獎菜式  
Award-winning Dish



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## 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



 黃炆花膠雞 (選用本地泰安雞及需一日前預訂)    

Braised Chicken with Fish Maw in Superior Broth

(Using local Tai On chicken and pre-order at least one day in advance)

半隻 Half

\$1,188




古法鹽焗雞 (選用本地泰安雞及需一日前預訂)  

Traditional Baked Chicken with Rock Salt

(Using local Tai On chicken and pre-order at least one day in advance)

原隻 Whole

\$868

脆皮炸子雞 (選用本地泰安雞及需一日前預訂)   

Deep-fried Crispy Chicken

(Using local Tai On chicken and pre-order at least one day in advance)

原隻 Whole

\$848

辣子雞丁     

Deep-fried Diced Chicken with Chilli

\$228



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Award-winning Dish



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## 蔬菜

## VEGETABLES

 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

 米湯瑤柱銀杏浸菜苗      \$238

Poached Seasonal Vegetable

with Conpoy and Ginkgo in Rice Broth

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

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## 飯、麵

### RICE & NOODLES

- 玉** 鮑汁荷葉飯     \$288  
Steamed Rice with Shrimp, Conpoy and  
Mushroom in Abalone Sauce Wrapped with Lotus Leaf
- 瑤柱蛋白海鮮炒飯     \$288  
Fried Rice with Egg White, Conpoy and Assorted Seafood
- 健康五穀炒飯     例 Regular 每位 Per person  
Fried Five-grain Rice with Assorted Vegetables \$188 \$98
- 高湯原隻龍蝦燴伊麵     \$628  
Braised E-fu Noodles with Whole Lobster in Supreme Broth
- 濃魚湯魚茸稻庭麵     例 Regular 每位 Per person  
Inaniwa Noodles in Fish Broth with Fish Purée \$328 \$128
- 乾炒和牛河粉     \$308  
Wok-fried Flat Rice Noodles with Sliced Wagyu Beef
- 玉** 金瑤桂花蟹肉炒新竹米粉     \$288  
Fried Hsinchu Rice Vermicelli with Conpoy, Crab Meat and Egg
- 韭黃銀芽肉絲炒麵     \$228  
Fried Egg Noodles  
with Shredded Pork, Bean Sprouts and Chives
- 懷舊豉油皇炒麵    \$168  
Fried Egg Noodles with Chinese Chives and Bean Sprouts in Soy Sauce



得獎菜式  
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## 甜品

## DESSERTS

楊枝甘露 	每位 Per person \$68
Chilled Mango Cream with Sago and Pomelo	
芒果布甸 	每位 Per person \$68
Chilled Mango Pudding	
桃膠薑汁奶凍 	每位 Per person \$68
Ginger Panna Cotta with Brown Sugar and Peach Resin	
雪蓮子桂圓燉銀耳 (凍熱皆可)	每位 Per person \$68
Double-boiled Sweetened Snow Lotus Seed Soup with Longan white Fungus (Hot or Cold)	
蓮子杏仁茶 	每位 Per person \$68
Sweetened Almond Cream with Lotus Seed	
陳皮紅豆沙	每位 Per person \$68
Sweetened Red Bean Soup with Mandarin Peel	
西米粟蓉焗布甸   	每位 Per person \$68
Baked Sago Pudding with Chestnut Paste	
蛋黃蟠桃 (四件)  	\$88
Longevity Buns with Lotus Seed Paste and Egg Yolk (4 pieces)	
燕窩酥皮蛋撻 (三件)   	\$88
Baked Egg Tarts with Bird's Nest (3 pieces)	
阿膠棗皇糕 (三件)  	\$88
Steamed Chinese Layered Red Date and Ejiao Puddings (3 pieces)	
椰香金玉糕 (三件)  	\$68
Steamed Cake with Pumpkin and Coconut (3 pieces)	
奶皇煎堆仔 (三件)   	\$68
Deep-fried Sesame Balls Stuffed with Egg Custard (3 pieces)	

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