

「玉」中菜廳匠心呈獻粵式佳餚

UNLOCK DINING DELIGHTS AT JADE



擁有逾40年粵菜烹飪經驗的星級行政總廚賴正成師傅，自16歲起投身廚藝界，曾在亞洲多間高級中菜廳擔任主廚，並屢獲香港旅遊發展局「美食之最大賞」等殊榮。

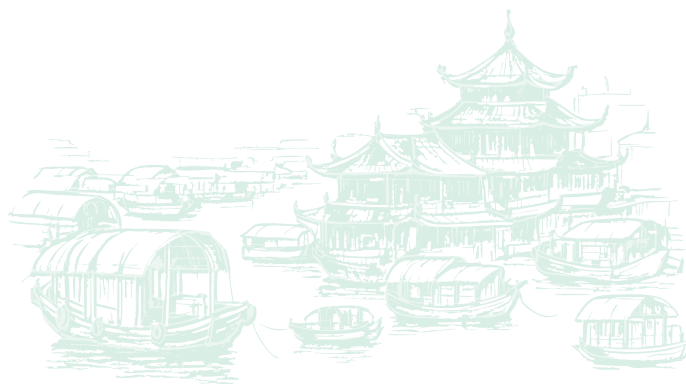
賴師傅擅長以現代手法重新演繹傳統粵菜，融合地道風味與精緻擺盤，為「玉」中菜廳設計出兼具創意與溫度的菜單。他嚴選可持續的本地海鮮，展現對香港仔漁村文化的尊重與熱愛。賴師傅表示：「我們餐廳靠近海邊，鄰近香港仔，我希望將食物與酒店周邊的歷史文化聯繫起來。我喜歡到香港仔漁市場尋找靈感，並在那裡採購本地海鮮入饌。」

在賴師傅掌舵下，「玉」中菜廳匠心呈獻多道獲獎粵式佳餚，不僅承傳經典風味，更以創新視野重塑粵菜精髓，為饕客獻上視覺與味覺的雙重饗宴。

With over 40 years of experience in Cantonese cuisine, Executive Chef Lai Ching Sing began his culinary journey at the age of 16 and has since worked as head chef at several high-end Chinese restaurants across Asia, winning multiple awards, including the "Best of the Best Culinary Awards" by the Hong Kong Tourism Board.

Chef Lai specialises in reinterpreting traditional Cantonese dishes with a modern approach, blending authentic flavours with elegant presentation. He has designed a creative and warm-hearted menu for JADE, using sustainably sourced local seafood to honour the fishing culture of Aberdeen. Chef Lai says: "Our restaurant is located by the sea, close to Aberdeen. I want to connect our food with the local history and culture. I often find inspiration at the Aberdeen fish market and use locally caught seafood in my dishes."

Under Chef Lai's expert guidance, JADE offers a range of award-winning Cantonese specialties that preserve classic flavours while presenting them with innovation, giving guests an exquisite symphony of flavours that celebrates both heritage and contemporary artistry.



獲獎粵式佳餚

AWARD-WINNING CANTONESE DELICACIES



玉簪珍菌豆酥盒 \$188

JADE Mushroom & Crispy Bean Box

(需兩日前預訂 Pre-order at least two days in advance)

榮獲名廚之最美食大獎2024「菇菌」組金獎
Golden Award in the 'Fungus/Mushrooms' Category at
THE BEST OF THE BEST MASTERCHEF Award 2024

師傅以羊肚菌及蝦膠包裹青蘆筍，匠心炮製成「玉簪」，並以馬豆蓉製成的「珍菌豆酥盒」，巧妙地配上冬瓜環，並以珍菌粒為冬瓜環滋味加冕，以簡單的食材與珍菌巧妙結合，為食客帶來層層遞進的味蕾饗宴。

Our chef skillfully creates a "JADE Hairpin" by wrapping asparagus with morel mushrooms and shrimp paste. It is served alongside a "Mushroom and Crispy Bean Box" made with chickpeas and a winter melon ring topped with finely chopped mushrooms. This combination of simple ingredients with gourmet mushrooms offers a progressive taste experience.

薑凍水蜜桃乳鴿 \$228

Ginger-Infused Peach Pigeon

榮獲名廚之最美食大獎2024「乳鴿」組金獎
Golden Award in the 'Pigeons' Category at
THE BEST OF THE BEST MASTERCHEF Award 2024

師傅選用水蜜桃入饌，加上味醃為乳鴿帶來一口清新鮮嫩。再利用新鮮薑汁製成果凍，提升口感層次。薑汁啫喱的清爽與桃蓉的清甜相融交織，配上嫩滑的乳鴿，每一口都彷彿是午後的一抹微風。

Our chef artfully incorporates juicy peaches into the dish, enhancing the tender squab with mirin for a refreshing and delicate flavour. Fresh ginger juice is transformed into a jelly, adding a delightful layer of texture. The invigorating ginger jelly intertwines with the sweet peach puree, perfectly complementing the succulent squab. Each bite feels like a gentle afternoon breeze.



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|---|--|---|--|--|
|  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.

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Prices are in Hong Kong dollars and subject to a 10% service charge.

獲獎粵式佳餚

AWARD-WINNING CANTONESE DELICACIES



甘露竹筍琵琶豆腐



\$188

Mushroom Bamboo Pith Rolls with Pan-fried Pipa Tofu

(需兩日前預訂 Pre-order at least two days in advance)

榮獲「2025香港國際美食大獎」熱全素主菜（菇菌）現場熱盤烹調銅獎

Bronze Award in the Hot Vegetarian Main Course (Mushroom) Live Cooking at
Hong Kong International Culinary Classic 2025

師傅以匠心巧藝呈獻「甘露竹筍卷」與「琵琶豆腐」兩道精緻素饌，帶來層次豐富，清新雅致的味覺之旅。先以爽脆竹筍包裹姬松茸、黑皮雞縱菌等絲餡，清蒸後佐南瓜濃汁，鮮香細膩，開啟輕盈食趣。再嘗外酥內嫩的琵琶豆腐，豆腐蓉融入多種菌絲與馬蹄粒，酥炸成形，佐以南瓜甘筍醬，香口而不膩。最後以百合茸與蜜豆籽點綴，視覺清雅，滋味悠長，完美演繹雙重素饌之美。

Our chef thoughtfully presents two exquisite vegetarian dishes: "Mushroom Bamboo Pith Rolls" and "Pan-fried Pipa Tofu". The journey begins with bamboo pith rolls stuffed with shredded matsutake and black truffle mushrooms, steamed and served with velvety pumpkin sauce, offering a refreshing and delicate start. Then savour the Pipa Tofu, blended with mushrooms and water chestnuts, fried to a crisp yet tender finish, accompanied by a smooth pumpkin and carrot purée. Finished with lily buds and sweet pea shoots, the dish embodies visual elegance and harmonious flavour, delivering a memorable dual culinary experience.



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



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獲獎粵式佳餚

AWARD-WINNING CANTONESE DELICACIES



玉龍匯 LOBSTER TRIO

\$638

(需三日前預訂 Pre-order at least three days in advance)

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

榮獲「第一屆金筷子明火創意名菜大賞 2024」海鮮類銀獎菜式

Silver Award in the Seafood Category at the "Golden Chopsticks Creative Dishes Competition 2024"

「玉龍匯」將鮮甜龍蝦化為三道特色美饌，層層遞進。首道清蒸龍蝦淮山球，以龍蝦肉配黑魚籽及淮山，佐南瓜汁，清新開胃；再賞龍蝦多士，酥脆麵包裹入蝦蓉與龍蝦粒，伴濃郁龍蝦湯，鮮香滿溢；壓軸為黑松露龍蝦米型意粉，配以松茸，香氣撲鼻。三重滋味，演繹龍蝦的極致風華。

The "Lobster Trio" features three distinct creations, begin with a Steamed Lobster & Yam Ball, topped with caviar and pumpkin sauce, offering a refined starter. Next, crispy toast filled with shrimp paste and diced lobster, enriched with lobster broth for a burst of flavour. The finale features Black Truffle Lobster Orzo with fresh lobster and matsutake mushrooms delivers an aromatic finale. An indulgent trio that celebrates the versatility of lobster.

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