
「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

\$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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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

\$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
Award-winning Dish



主廚推介
Chef's recommendation



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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



得獎菜式
Award-winning Dish



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餐前小食

APPETISERS

金腿蝦多士

Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham

\$188

露酒涼拌鮑魚

Chilled Fresh Abalone with Chinese Rose Wine

每隻 Per piece

\$148

脆皮素鵝

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

\$118

椒鹽九肚魚

Deep-fried Bombay Duck Fish with Spicy Salt

\$108

七味脆豆腐

Crispy Bean Curd with Spicy Salt

\$98

蔥油海蜇頭

Jelly Fish with Ginger and Spring Onion Oil

\$98



得獎菜式

Award-winning Dish



主廚推介

Chef's recommendation



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秋冬滋補推介

AUTUMN AND WINTER SEASONAL RECOMMENDATIONS

供應期至2025年11月3日至2026年1月1日 Available from 3 November 2025 to 1 January 2026

- 鮮拆蟹粉小籠包 (四件)     \$128
Steamed Xiao Long Bao with Hairy Crab Roe and Crab Meat (4 pieces)
- 梨香金錢雞 (兩件) (需一日前預訂)      \$138
Roasted Barbecued Pork with Pear and Chicken Liver (2 pieces)
(Pre-order at least one day in advance)
- 蟹粉脆多士 (六件)       \$228
Deep-fried Toast with Hairy Crab Roe and Crab Meat (6 pieces)
- 太史燴蛇羹   每位 Per person
\$198
Braised Chicken Broth with Shredded Snake and Black Fungus
- 蟹粉燴花膠羹      每位 Per person
\$298
Braised Hairy Crab Roe and Crab Meat with Shredded Fish Maw
- 胡椒豬肚燉雞    四位用 For 4 persons
\$698
Double Boiled Pork Belly with Chicken and Black Pepper
- 清蒸江蘇大閘蟹 (約六兩)  配 桂花薑茶湯圓   每隻 Per piece
\$388
Steamed Jiangsu Hairy Crab (Approximately 6 Teal),
Sweetened Ginger Soup with Sesame Glutinous Rice Dumplings and Osmanthus
- 籠仔蒜蓉蒸糯米蟹 (約一斤)     \$728
Steamed Crab and Glutinous Rice with Garlic (Approximately 1 Catty)
- 蟹粉賽磅蟹     \$298
Wok-fried Egg White with Hairy Crab Roe and Crab Meat
- 魚湯羊腩煲      \$688
Braised Lamb Belly with Bean Curd, Black Mushroom
in Fish Broth and Angelica
- 椰汁荔芋油鴨煲    \$238
Braised Preserved Duck with Taro and Coconut
- 臘味鬆扒菜苗      \$238
Braised Seasonal Vegetables with Assorted Diced Preserved Meat



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

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

大花蟹 (約一斤) 

\$1,288

雞油花雕蒸   / 薑蔥焗  

Red Crab (Approximately 1 Catty)

Steamed with Chicken Oil and Hua Diao Wine / Baked with Ginger and Shallot

自選烹法 Cooking method of your choice:

鮮青花椒蒸 / 手工剁椒片片

Steamed with Fresh Green Peppercorns / Steamed with Hand-chopped Chilli and Garlic

東星斑 Spotted Garoupa  

\$988

老虎斑 Tiger Garoupa  

\$468



玉龍匯 (兩位起, 需三日前預訂)

每位 Per person

清蒸龍蝦淮山球  、龍蝦多士球  、

\$638

黑松露龍蝦米型意粉  

LOBSTER TRIO (Minimum two persons; Pre-order at least three days in advance)

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



慢煮和牛面頰  

Braised Wagyu Beef Cheek

\$488

濃杏汁雞湯煎花膠   

每位 Per person

Pan-fried Fish Maw with Almond Cream and Chicken Broth

\$538

鮮蟹肉焗釀蟹蓋    

每位 Per person

Baked Crab Shell stuffed with Fresh Crab Meat and Onion

\$338



薑凍水蜜桃乳鴿  

每位 Per person

Ginger-infused Peach Pigeon

\$228



甘露竹笙琵琶豆腐 (兩位起, 需兩日前預訂)   

每位 Per person

Mushroom Bamboo Pith Rolls with Pan-fried Pipa Tofu

\$188

(Minimum two persons; Pre-order at least two days in advance)



玉簪珍菌豆酥盒 (兩位起, 需兩日前預訂)    

每位 Per person

Jade Mushroom and Crispy Bean Box

\$168

(Minimum two persons; Pre-order at least two days in advance)

法式焗釀響螺    

每位 Per person

Baked Sea Whelk stuffed with Onion, White Mushroom,

\$168

Chicken and Roasted Chicken Liver



得獎菜式

Award-winning Dish



主廚推介

Chef's recommendation



純素

Vegan



素食

Vegetarian



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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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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 /

京蔥蒜片炒鴨粒

一食

One-course

兩食

Two-course

\$838

\$968

Roasted Peking Duck (Pre-order at least one day in advance)

First course: Sliced Duck Skin

Second course: Stir-fried Minced Duck with Lettuce /

Stir-fried Diced Duck with Crispy Garlic Chips and Fried Leek

龍井黑糖茶燻泰安雞

半隻 Half

Smoked Tai On Chicken with Fragrant Tea Leaves and Soy Sauce

\$598

蜜汁餡叉燒

\$248

Barbecued Pork with Honey



得獎菜式

Award-winning Dish



主廚推介

Chef's recommendation



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湯、羹

SOUPS

 「玉」饌花膠鮮漁湯    		每位 Per person
Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop		\$328
杏汁花膠燉蹄筋湯    	例 Regular	每位 Per person
Double-boiled Almond Soup with Fish Maw and Pork Tendon	\$968	\$238
清潤無花果竹笙燉豚肉湯 		每位 Per person
Double-boiled Pork Soup with Fig and Bamboo Piths		\$218
生拆蟹肉粟米羹    		每位 Per person
Sweet Corn Soup with Crab Meat		\$288
濃湯花膠雞絲羹    		每位 Per person
Braised Fish Maw Soup with Shredded Chicken		\$198
花膠海皇酸辣羹      		每位 Per person
Braised Hot and Sour Soup with Shredded Fish Maw and Assorted Seafood		\$198
韭黃瑤柱鴨絲羹  		每位 Per person
Braised Shredded Duck Soup with Conpoy and Chives		\$198

 得獎菜式
Award-winning Dish

 主廚推介
Chef's recommendation

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Vegetarian

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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

\$928

冰花燉官燕

椰汁、杏汁、紅棗

每位 Per person

\$598

Double-boiled Superior Bird's Nest Soup with Rock Sugar
Coconut Milk, Almond Cream, Red Date

海味

DRIED SEAFOOD

蠔皇關東遼參鵝掌

Braised Japanese Sea Cucumber and Goose Web
with Oyster Sauce

每位 Per person

\$598

蠔皇六頭南非鮑魚

Braised 6-head South Africa Abalone with Oyster Sauce

每位 Per person

\$368



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) 

\$588

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) 

\$988

鮮青花椒蒸(大辣、中辣、小辣)



手工剉椒片(大辣、中辣、小辣)



清蒸  

Spotted Garoupa (Approximately 1 Catty)

Steamed with Fresh Green Peppercorns (Hot, Medium, Mild Spicy) /

Steamed with Hand-chopped Chilli and Garlic (Hot, Medium, Mild Spicy) /

Steamed with Spring Onion in Soy Sauce

老虎斑(約一斤) 

\$468

鮮青花椒蒸(大辣、中辣、小辣)



手工剉椒片片(大辣、中辣、小辣)



清蒸  

Tiger Garoupa (Approximately 1 Catty)

Steamed with Fresh Green Peppercorns (Hot, Medium, Mild Spicy) /

Steamed with Hand-chopped Chilli and Garlic (Hot, Medium, Mild Spicy) /

Steamed with Spring Onion in Soy Sauce



得獎菜式

Award-winning Dish



主廚推介

Chef's recommendation



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海鮮

SEAFOOD

🏆 黑松露芙蓉炒斑球 (🌿 🐟 🍄 🥚) \$688

Wok-fried Garoupa Fillet with Black Truffle and Egg White

雙蔥炒南非鮮鮑片 (🌿 🍷 🐚 🍄 🥚) \$398

Stir-fried Sliced South Africa Abalone with Spring Onion and Leek

尖椒爆炒帶子 (🌿 🐚 🍄 🌶️) \$368

Wok-fried Green Chilli with Scallops

酸菜魚 (🌿 🐟 🍄 🌶️) \$368

Boiled Fish with Pickled Cabbage and Chilli

水煮魚 (🌿 🐟 🍄 🌶️) \$368

Spicy Boiled Fish

芥蘭度炒蝦球 (🌿 🐚 🍄 🍄) \$328

Sautéed Prawns with Kales

薑蔥魚咀煲 (🌿 🐟 🐚 🍄) \$288

Fish Head with Ginger and Spring Onion in Casserole

百花炸釀蟹鉗 (🌿 🍷 🐚 🍄 🥚) 每隻 Per piece

Crispy Crab Claw with Shrimp Paste \$108

🌟 得獎菜式
Award-winning Dish

👨 主廚推介
Chef's recommendation

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Vegan

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Contains Shellfish

🥛 含大豆
Contains Soy

🥚 含蛋類
Contains Egg

🌶️ 辣
Spicy

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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

醋香黑豚豬肉   \$288
Sautéed Kurobuta Pork with Vinegar Sauce

魚香茄子煲     \$228
Eggplant with Salted Fish and Minced Pork in Casserole

家禽

POULTRY

脆皮泰安雞 (需一日前預訂)   原隻 Whole
Deep-fried Crispy Tai On Chicken \$1,188
(Pre-order at least one day in advance)

南乳脆皮泰安雞    半隻 Half
Roasted Crispy Tai On Chicken with \$598
Fermented Red Bean Curd Paste

辣子雞丁      \$198
Deep-fried Diced Chicken with Chilli



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
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蔬菜

VEGETABLES

瑤柱蝦乾粉絲雜菜煲     \$248
Assorted Vegetables with Conpoy,
Dried Shrimps and Vemicelli in Casserole

香辣麻婆豆腐    \$198
Braised Spicy Bean Curd with Minced Pork

八寶素齋     \$198
Braised Imperial Fungus with Assorted Vegetables

干煸花菜   \$168
Wok-fried Spicy Cauliflower



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飯、麵

RICE & NOODLES

-  **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
- 豉椒和牛炒麵**      \$308
Braised Wagyu Sliced Beef, Bell Pepper,
Onion with Crispy Noodles in Black Bean Sauce
-  **金瑤桂花蟹肉炒新竹米粉**     \$288
Fried Hsinchu Rice Vermicelli with Conpoy,
Crab Meat and Egg

 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

桃膠薑汁奶凍



Ginger Panna Cotta with Brown Sugar and Peach Resin

每位 Per person
\$58

陳皮紅豆沙



Sweetened Red Bean Soup with Mandarin Peel

每位 Per person
\$58

薑汁千層糕 (三件)



Steamed Ginger and Milk Puddings (3 pieces)

\$58

蛋黃蟠桃 (四件)



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

\$68

懷舊芝麻卷 (三件)



Traditional Black Sesame Rolls (3 pieces)

\$58



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其他收費

OTHER CHARGES

開水

Hotel Water

每位 Per person

\$20

指天椒絲豉油

Shredded Chilli Soy Sauce

每小碟 Per sauce plate

\$40

XO 醬

XO 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

\$500

紅酒 / 白酒 (750毫升)

Red Wine / White Wine (750ml)

\$1,000

烈酒 / 中國白酒 (1500毫升)

Spirits / Chinese Baijiu (1500ml)

自攜茶葉沖泡費

Tea Brewing Fee for Brought-in Tea

每位 Per person

\$28



中式美饌

CHINESE DELICACIES

「玉」極品XO醬

JADE Premium XO 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

