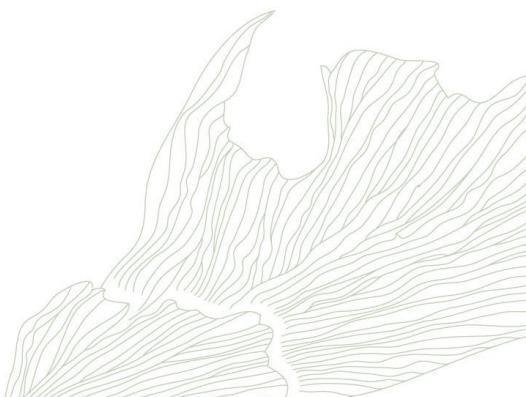

「玉」延續新加坡富麗敦酒店同名中菜廳的餐飲概念，在延綿不絕的山海景致映襯下，為饕客送上琳瑯滿目的傳統粵式佳餚。餐廳的米芝蓮星級行政總廚賴正成師傅入行超過四十年，曾屢次勇奪由香港旅遊發展局主辦的「美食之最大賞」。賴師傅將以最優質和最新鮮的時令食材為饕客炮製一系列精緻佳餚，定能滿足您的口味。

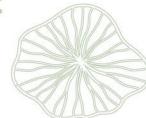
餐廳以本地和世界各地的可持續環保海鮮入饌向獨特的香港仔漁村歷史文化致敬，同時為您和您尊貴的賓客打造難忘的用餐體驗。

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.

JADE 玉





特級茗茶

PREMIUM CHINESE TEA

普洱青茶

UNFERMENTED PUERH TEA

2003年雲南7542普洱青茶餅

Vintage 2003 Yunnan 7542 Unfermented Puerh Tea Cake

每位 Per person

\$568

2000年雲南正山青茶磚

Vintage 2000 Yunnan Zhang Shan Tea Brick

\$328

2001年雲南普洱青茶餅

Vintage 2001 Yunnan Unfermented Puerh Tea Cake

\$208

2021年雲南普洱青茶餅

Vintage 2021 Yunnan Unfermented Puerh Tea Cake

\$68

普洱熟茶

FERMENTED PUERH TEA

2001年雲南勐海7572普洱熟茶餅

Vintage 2001 Yunnan Menghai 7572 Fermented Puerh Tea Cake

\$408

大紅柑普洱(五位起)

Fermented Puerh Tea in Aged Mandarin (Minimum 5 persons)

\$188

遠年普洱熟茶餅

Aged Yunnan Fermented Puerh Tea Cake

\$68

小青柑

Fermented Puerh Tea in Young Mandarin

\$58

黑茶

DARK TEA

2003年孫義順六安

Vintage 2003 Sunyishun Liuan

\$1,088

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

\$58

雲南滇紅

Yunnan Dianhong

\$48

烏龍茶

OOLONG TEA

東方美人

Oriental Beauty

\$238

高山炭焙烏龍

Taiwan Alpine Charcoal Roasted Oolong Tea

\$188

甘香烏龍

Oolong Tea with Licorice

\$48

濃香鐵觀音

Deep Roasted Iron Buddha

\$48

清香鐵觀音

Light Roasted Iron Buddha

\$48

綠茶

GREEN TEA

獅峰龍井

Shifeng Dragon Well

\$78

 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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特級茗茶

PREMIUM CHINESE TEA

白茶

WHITE TEA

雲南月光白

Yunnan Moonlight White Tea

每位 Per person

\$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

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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餐前小食

APPETISERS

金腿蝦多士



\$188

Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham

玉露酒涼拌鮑魚



每隻 Per piece

Chilled Fresh Abalone with Chinese Rose Wine

\$148

脆皮素鵝



\$118

Deep-fried Bean Curd Roll stuffed with

Black Truffle, Carrot, Black Fungus and Mushroom

椒鹽九肚魚



\$108

Deep-fried Bombay Duck Fish with Spicy Salt

七味脆豆腐



\$98

Crispy Bean Curd with Spicy Salt

蔥油海蜇頭



\$98

Jelly Fish with Ginger and Spring Onion Oil

 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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冬日滋補推介

WINTER SEASONAL RECOMMENDATIONS

供應期由即日起至 2026 年 2 月 16 日

Available from now until 16 February 2026

太史燴蛇羹



Braised Chicken Broth with Shredded Snake Meat and Black Fungus

每位 Per person

\$168

遠年陳皮雲腿鵝鴨粥



Braised Minced Partridge Congee with
Aged Tangerine Peel and Yunnan Ham

每位 Per person

\$168

芋泥八頭南非鮑魚



Braised 8-head South African Abalone with Taro Purée

每位 Per person

\$168

玉 原隻生拆花蟹肉炒鮮奶 (約十兩)



Stir-fried Fresh Red Crab Meat with Scrambled Egg White
and Milk (Approximately 10 taels)

\$538

秘製原條牛肋骨



Braised Whole Beef Rib in Housemade Sauce

\$428

玉 當歸魚湯羊腩煲



Braised Lamb Belly with Bean Curd, Black Mushrooms and
Angelica Root in Fish Broth

\$668

鮑汁花膠釀豆苗



Stuffed Fish Maw Rolls with Pea Sprouts in Abalone Sauce

\$328

玉 生炒老虎蝦乾臘味糯米飯



Wok-fried Glutinous Rice with Semi-dried Prawns and
Assorted Preserved Meats

\$288

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

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)

清蒸龍蝦淮山球 (米型意粉) 、龍蝦多士球



\$638

黑松露龍蝦米型意粉 (米型意粉)



每位 Per person

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

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

(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

\$188

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

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

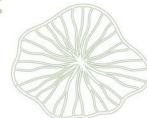
辣
Spicy

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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：生菜片鴨崧



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 /

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

一食
One-course

\$838

兩食
Two-course

\$968

1. 龍井黑糖茶燻泰安雞



Smoked Tai On Chicken with Fragrant Tea Leaves and Soy Sauce

半隻 Half

\$598

蜜汁餳叉燒



Barbecued Pork with Honey

\$248

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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湯、羹

SOUPS

玉「玉」饌花膠鮮漁湯	魚膠	魚	海螺	扇貝	每位 Per person	\$328
Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop						
杏汁花膠燉蹄筋湯	杏	魚膠	魚	蹄筋	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	竹笙				每位 Per person	\$218
Double-boiled Pork Soup with Fig and Bamboo Piths						
生拆蟹肉粟米羹	粟米	蟹肉	海螺	扇貝	每位 Per person	\$288
Sweet Corn Soup with Crab Meat						
濃湯花膠雞絲羹	花膠	魚	海螺	扇貝	每位 Per person	\$198
Braised Fish Maw Soup with Shredded Chicken						
花膠海皇酸辣羹	花膠	魚	海螺	扇貝	每位 Per person	\$198
Braised Hot and Sour Soup						
with Shredded Fish Maw and Assorted Seafood						
薑黃瑤柱鴨絲羹	薑	瑤柱			每位 Per person	\$198
Braised Shredded Duck Soup with Conpoy and Chives						

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
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Contains Shellfish

含大豆
Contains Soy

含蛋類
Contains Egg

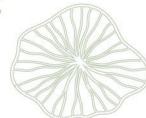
辣
Spicy

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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

蠔皇花膠扣鵝掌



Braised Fish Maw and Goose Web with Oyster Sauce

每位 Per person

\$588

蠔皇四頭鮑魚



Braised 4-head Abalone with Oyster Sauce

每位 Per person

\$498

蝦籽柚皮遼參



Braised Sea Cucumber with Shrimp Roe and Pomelo Rind

每位 Per person

\$398

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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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 taels)

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)  /

手工剁椒片片 (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)  /

手工剁椒片片 (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

 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

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Contains Shellfish

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Contains Soy

 含蛋類
Contains Egg

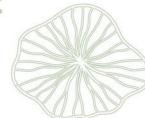
 辣
Spicy

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海鮮

SEAFOOD

1 黑松露芙蓉炒班球



Wok-fried Garoupa Fillet with Black Truffle and Egg White

\$688

XO醬鮮菌露筍炒帶子



Sautéed Scallops with Asparagus and Wild Mushrooms with XO Sauce

\$388

胡椒子母蝦粉絲煲



\$368

Wok-fried Glass Noodles with Prawns and Dried Sakura Shrimp in Clay Pot

酸菜魚



\$368

Boiled Fish with Pickled Cabbage and Chilli

水煮魚



\$368

Spicy Boiled Fish

青檸柚子脆蝦球



\$328

Crispy Fried Prawns coated with Pomelo and Lime Glaze

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

\$108

Crispy Crab Claw with Shrimp Paste

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

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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

玉 大根牛肋骨



\$368

Braised Beef Rib with White Radish

鮮果鳳梨咕嚕肉



\$268

Sweet and Sour Pork with Fresh Pineapple

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

\$1,188

Deep-fried Crispy Tai On Chicken

(Pre-order at least one day in advance)

辣子雞丁



\$198

Deep-fried Diced Chicken with Chilli

得獎菜式
Award-winning Dish

主廚推介
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蔬菜

VEGETABLES

杏汁百合杞子浸菜苗 
Poached Seasonal Vegetables with Lily Bulb and Goji Berry in Almond Soup

\$268

鮮百合炒日本淮山 
Stir-fried Japanese Yam with Lily Bulb

\$218

羊肚菌紅燒豆腐 
Braised Bean Curd with Morel Mushrooms in Oyster Sauce

\$198

八寶素齋 
Braised Imperial Fungus with Assorted Vegetables

\$198

 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

\$188

\$98

Fried Five-grain Rice with Assorted Vegetables

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

\$328

\$128

Inaniwa Noodles in Fish Broth with Fish Purée

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

玉 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

主廚推介
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DESSERTS

芒果布甸



Chilled Mango Pudding

每位 Per person
\$68

蓮子蛋白杏仁茶



Sweetened Almond Cream with Lotus Seed and Egg White

每位 Per person
\$68

西米栗蓉焗布甸



Baked Sago Pudding with Chestnut Paste

每位 Per person
\$58

阿膠棗皇糕 (三件)



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

\$58

蛋黃蟠桃 (四件)



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

\$68

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

主廚推介
Chef's recommendation

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其他收費

OTHER CHARGES

開水

Hot 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

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

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

