
「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.

J A D 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
Vintage 2003 Yunnan 7542 Unfermented Puerh Tea Cake

\$250

2001年雲南普洱青茶餅
Vintage 2001 Yunnan Unfermented Puerh Tea Cake

\$150

2021年雲南普洱青茶餅
Vintage 2021 Yunnan Unfermented Puerh Tea Cake

\$100

2000年雲南正山青茶磚
Vintage 2000 Yunnan Zhang Shan Tea Brick

\$160

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

\$188

遠年普洱熟茶餅
Aged Yunnan Fermented Puerh Tea Cake

\$50

大紅柑普洱 (五位起)
Fermented Puerh Tea in Aged Mandarin
(Minimum 5 persons)

\$100

小青柑
Fermented Puerh Tea in Young Mandarin

\$60

黑茶

DARK TEA

2003年孫義順六安
Vintage 2003 Sunyishun Liuan

\$388

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

-  主廚推介
Chef's recommendation
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Vegan
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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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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

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主廚推介

CHEF’S RECOMMENDATION

鮮蟹肉焗釀蟹蓋   	每位 Per person \$288
法式焗釀響螺  	每位 Per person \$168
濃杏汁雞湯煎花膠   	每位 Per person \$498
雪嶺紅梅映松露   	每位 Per person \$288
花雕蛋白蒸鮮蟹鉗   	每位 Per person \$498
龍帶玉梨香  	每位 Per person \$88
雞油花雕蒸大花蟹 	時價 Market Price
白翠紅玉藏珍地   	\$208

-  主廚推介
Chef's recommendation
-  純素
Vegan
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Vegetarian
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Contains Gluten/Wheat
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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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餐前小食

APPETISERS

玉 露酒涼拌鮑魚	每隻 Per piece
Chilled Fresh Abalone with Chinese Rose Wine	\$158
紫薑皮蛋鴨肉	\$108
Century Egg and Pickled Ginger with Smoked Duck Breast	
蔥油海蜆頭	\$118
Jelly Fish with Spring Onion Oil	
蒜泥白肉	\$118
Chilled Pork Roll with Garlic and Chilli Sauce	
玉 百花乳豬件	\$268
Deep-fried Suckling Pig with Shrimp Paste and Sesame	
蜜汁燒脆鱔	\$268
Roasted Eel with Honey	
金腿蝦多士	\$188
Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham	
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	

- 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

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明爐燒味

CHINESE BARBECUE

即烤片皮鴨 (需一日前預訂)		一食	兩食
一食：鴨身片皮		One-course	Two-course
二食：生菜片鴨松 或 京蔥蒜片炒鴨粒		\$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 or			
Stir-fried Diced Duck with Crispy Garlic Chips and Fried Leek			
化皮乳豬 (需一日前預訂)			半隻 Half
Roasted Suckling Pig (Pre-order at least one day in advance)			\$888
玉	蜜汁餡叉燒	\$248	
Barbecued Pork with Honey			
脆皮燒腩仔		\$218	
Roasted Crispy Pork Belly			
掛爐黑鬃鵝		例 Regular	半隻 Half
Roasted Goose		\$238	\$468
玉	龍井黑糖茶燻雞		半隻 Half
Smoked Chicken with Fragrant Tea Leaves and Soy Sauce			\$328
瓦罏玫瑰豉油雞			半隻 Half
Claypot Marinated Chicken			\$318
with Chinese Rose Wine and Soy Sauce			
南乳脆皮吊燒雞			半隻 Half
Roasted Crispy Chicken with Fermented Red Bean Curd Paste			\$318

- 主廚推介
Chef's recommendation
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Vegan
- 素食
Vegetarian
- 含麩質
Contains Gluten/Wheat
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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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湯、羹

SOUPS

玉菜膽竹笙燉珍珠玉湯		每位 Per person
Double-boiled Pearl Clam Soup with Bamboo Pith and Vegetable		\$268
玉艇家魚湯		每位 Per person
Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop		\$288
杏汁花膠燉蹄筋湯	例 Regular	每位 Per person
Double-boiled Almond Soup with Fish Maw and Pork Tendon	\$798	\$238
玉雪蓮子燉響螺湯		每位 Per person
Double-boiled Sea Whelk Soup with Snow Lotus Seed		\$218
濃湯花膠雞絲羹		每位 Per person
Braised Fish Maw Soup with Shredded Chicken		\$218
生拆蟹肉粟米羹		每位 Per person
Sweet Corn and Crab Meat Soup		\$218
花膠海皇酸辣羹		每位 Per person
Hot and Sour Soup with Shredded Fish Maw and Assorted Seafood		\$218

-  主廚推介
Chef's recommendation
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Vegan
-  素食
Vegetarian
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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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海味

DRIED SEAFOOD

<div>蠔皇皇冠吉品鮑魚</div> <div>Braised Yoshihama Abalone with Oyster Sauce</div> <div>十六頭 (需一日前預訂)</div> <div>16-head (Pre-order at least one day in advance)</div> <div>廿二頭</div> <div>22-head</div>	<div><div><div></div><div></div><div></div></div></div> <div>每位 Per person</div> <div>\$6,888</div>
<div>蠔皇南非四頭鮑魚</div> <div>Braised South African 4-head Abalone with Oyster Sauce</div> <div></div> <div></div> <div></div>	<div><div><div></div><div></div><div></div></div></div> <div>每位 Per person</div> <div>\$498</div>
<div>蠔皇南非六頭鮑魚</div> <div>Braised South African 6-head Abalone with Oyster Sauce</div> <div></div> <div></div> <div></div>	<div><div><div></div><div></div><div></div></div></div> <div>每位 Per person</div> <div>\$368</div>
<div>蝦籽柚皮炆遼參</div> <div>Braised Sea Cucumber with Shrimp Roe and Pomelo Rind</div> <div></div> <div></div> <div></div>	<div><div><div></div><div></div><div></div></div></div> <div>每位 Per person</div> <div>\$498</div>
<div>蠔皇關東遼參鵝掌</div> <div>Braised Japanese Sea Cucumber and Goose Web with Oyster Sauce</div> <div></div> <div></div> <div></div>	<div><div><div></div><div></div><div></div></div></div> <div>每位 Per person</div> <div>\$598</div>
<div>濃杏汁雞湯煎花膠</div> <div>Pan-fried Fish Maw with Almond Cream and Chicken Broth</div> <div></div> <div></div> <div></div>	<div><div><div></div><div></div><div></div></div></div> <div>每位 Per person</div> <div>\$498</div>
<div>蠔皇花膠扣鵝掌</div> <div>Braised Fish Maw and Goose Web with Oyster Sauce</div> <div></div> <div></div> <div></div>	<div><div><div></div><div></div><div></div></div></div> <div>每位 Per person</div> <div>\$538</div>
<div>桂花瑤柱炒花膠條</div> <div>Sautéed Shredded Fish Maw with Conpoy and Egg</div> <div></div> <div></div> <div></div>	<div><div><div></div><div></div><div></div></div></div> <div>每位 Per person</div> <div>\$398</div>

- 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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燕窩

BIRD'S NEST

紅燒官燕



Braised Superior Bird's Nest in Supreme Broth

每位 Per person

\$798



官燕釀竹笙卷

Braised Bamboo Pith Stuffed with Superior Bird's Nest

每位 Per person

\$698

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

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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

-  主廚推介
Chef's recommendation

 純素
Vegan

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Vegetarian

 含麩質
Contains Gluten/Wheat

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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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海鮮

SEAFOOD

百花炸釀蟹鉗	 	每隻 Per piece
Crispy Crab Claw with Shrimp Paste		\$108
黑椒干邑香草龍蝦球	   	\$888
Sautéed Lobster with Herb, Black Pepper and Cognac		
黑松露芙蓉炒斑柳	   	\$588
Wok-fried Garoupa Fillet with Black Truffle and Egg White		
鍋燒鮮菌斑球	  	\$588
Wok-fried Garoupa Fillet with Mushroom in Hot Pot		
XO醬鮮菌露筍炒帶子	  	\$468
Sautéed Scallop with Asparagus and Wild Mushroom with XO Sauce		
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		

-  主廚推介
Chef's recommendation
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Vegan
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Vegetarian
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肉類

MEAT

蒜片黑椒爆炒澳洲M9和牛粒

Wok-fried Australian M9 Wagyu Beef
with Crispy Garlic Chips and Black Pepper

\$498

大千花膠和牛條

Sautéed Shredded Wagyu Beef and Fish Maw
with Chilli and Spicy Sauce

\$498

玉 慢煮和牛面頰

Braised Wagyu Beef Cheek

\$398

玉 大根牛肋骨

Braised Beef Rib with White Radish

\$368

草本燒汁燜鮮牛尾

Braised Oxtail with Gravy

\$238

醋香黑豚豬肉

Sautéed Hong Kong Heritage Pork with Vinegar Sauce

\$288

鮮果鳳梨咕嚕肉

Sweet and Sour Hong Kong Heritage Pork with Fresh Pineapple

\$268

香煎馬友鹹魚肉餅

Pan-fried Minced Pork with Salted Fish

\$268

- 玉 主廚推介

Contains Dairy Products

純素

素食

含麩質

含木本堅果或花生
- Chef's recommendation

Contains Fish

Vegetarian

Vegetarian

Contains Gluten/Wheat

Contains Tree Nuts/Peanuts
- 含奶類產品

含魚類

含貝類海鮮

含大豆

含蛋類

辣
- Contains Dairy Products

Contains Fish

Contains Shellfish

Contains Soy

Contains Egg





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。
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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

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

\$988

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
\$638

龍崗脆皮雞 
Deep-fried Crispy Chicken

半隻 Half
\$318

陳皮豆豉雞 
Sautéed Chicken with Dried Tangerine Peel and Black Bean Sauce

\$268

辣子雞丁 
Deep-fried Diced Chicken with Chilli

\$228

 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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蔬菜

VEGETABLES



鼎湖上素

\$268



Sautéed Imperial Fungus
with Bamboo Pith and Assorted Vegetables



玉竹笙琵琶豆腐

\$238

Pan-seared Bean Curd with Morel Mushroom in Oyster Sauce



羊肚菌紅燒豆腐

\$198

Braised Bean Curd with Shrimp Roe and Mushroom



八寶素齋

\$198

Braised Imperial Fungus with Assorted Vegetables



杏汁百合杞子浸菜苗

\$268


Poached Seasonal Vegetable
with Lily Bulb and Goji Berry in Almond Soup



玉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



欖菜肉碎乾煸法邊豆

\$218

Wok-fried French Bean with Minced Pork and Pickled Olive

 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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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 \$188	每位 Per person \$98	
Fried Five-grain Rice with Assorted Vegetables				
高湯原隻龍蝦燴伊麵	  	\$568		
Braised E-fu Noodles with Whole Lobster in Supreme Broth				
玉花膠海參絲炆粗麵	 	\$398		
Stewed Thick Egg Noodles with Shredded Sea Cucumber and Fish Maw				
濃魚湯魚茸稻庭麵		例 Regular \$328	每位 Per person \$128	
Inaniwa Noodles in Fish Broth with Fish Purée				
明蝦球煎脆米粉	 	\$318		
Crispy Rice Vermicelli with Prawn				
玉金瑤桂花蟹肉炒新竹米粉	  	\$288		
Fried Hsinchu Rice Vermicelli with Conpoy, Crab Meat and Egg				
乾炒和牛河粉	 	\$288		
Wok-fried Flat Rice Noodles with Sliced Wagyu Beef				
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 Soy Sauce				
玉掛爐黑鬚鵝湯瀨粉	 		每位 Per person \$128	
Thick Rice Vermicelli Soup with Roasted Goose				

-  主廚推介
Chef's recommendation
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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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甜品

DESSERTS

椰香甜品	\$138
椰子果凍、椰子雪糕、小金桔	
The coconut	
Coconut Jelly, Coconut Ice-cream, Calamansi	\$68
楊枝甘露  	每位 Per person
Chilled Mango Cream with Sago and Pomelo	\$68
芒果布甸  	每位 Per person
Chilled Mango Pudding	\$68
桃膠薑汁奶凍  	每位 Per person
Ginger Panna Cotta with Brown Sugar and Peach Resin	\$68
蓮子杏仁茶 	每位 Per person
Sweetened Almond Cream with Lotus Seed	\$68
雪蓮子桂圓燉銀耳（凍熱皆可）	每位 Per person
Double-boiled Sweetened Snow Lotus Seed Soup with Longan white Fungus (Hot or Cold)	\$68
陳皮紅豆沙	每位 Per person
Sweetened Red Bean Soup with Mandarin Peel	\$68
西米栗蓉焗布甸  	每位 Per person
Baked Sago Pudding with Chestnut Paste	\$68
阿膠棗皇糕（三件）  	\$88
Steamed Chinese Layered Red Date and Ejiao Puddings (3 pieces)	
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)	
奶皇煎堆仔（三件）   	\$68
Deep-fried Sesame Balls Stuffed with Egg Custard (3 pieces)	
鳳梨手袋酥（三件）   	\$68
Deep-fried Pineapple Puffs (3 pieces)	

 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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