

摘自 西廂記諸宮調：
八珍玉食邀郎餐，千言万語對生慙

八方荟萃

珍饈百味

玉樓粵饌

食饗中華



JADE

I INVITE YOU TO A FEAST OF EIGHT PRECIOUS TREASURES,
WITH A THOUSAND WORDS TO CONVEY WELL WISHES.

- FROM THE CHINESE DRAMATIC WORK 'A VARIETY OF TUNES FROM THE STORY OF
THE WESTERN WING', SET IN THE TANG DYNASTY.

TO CREATE THESE ALLURING DELICACIES, PRECIOUS
INGREDIENTS FROM ALL CORNERS OF THE WORLD
ARE GATHERED.

THROUGH THE SAVOURING OF CHINESE CUISINE AT
JADE, WE PARTAKE OF THE HERITAGE OF CHINESE
CULINARY EXCELLENCE.



点心
DIM SUM

JAD 玉

仅限午餐

For lunch only

飞鱼子烧卖

Steamed Siew Mai, Tobiko

16 (3 粒 pieces)

玉骨茶小笼包

Steamed Bak Kut Teh Xiao Long Bao

12 (3 粒 pieces)

松露野菇素饺

Steamed Black Truffle Wild Mushroom Dumpling

12 (3 粒 pieces)

白玉鲜虾饺

Steamed Fresh Prawn Dumpling

12 (3 粒 pieces)

甜菜根潮州粉粿

Steamed Teochew Style Beetroot Dumpling

12 (3 粒 pieces)

白菜猪肉饺子

Poached Chinese Cabbage Pork Dumpling

12 (3 粒 pieces)

五香蜂巢芋角

Five Spice Honey-comb Seafood Yam Dumpling

12 (3 粒 pieces)

千层萝卜丝酥

Deep-Fried Thousand Layer Radish Pastry

12 (3 粒 pieces)

麻辣滑肉锅贴

Pan-fried Szechuan Pepper Guo Tie, Chives

12 (3 粒 pieces)

新加坡式香煎辣汁蟹肉包

Pan-Fried Singapore Chilli Crab Bun

9 (1 粒 piece)

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蟹宴

CRAB FEAST

JAD 玉

108 每位 per person | Minimum two to dine

炸酿蟹盖伴凉拌蟹钳香芒莎莎

Deep-fried Crab Shell, Mushroom, Onion
Chilled Crab Claw, Mango Salsa

香芋南瓜红焖肉

Braised Five Spice Pork Belly, Yam, Pumpkin Puree

花雕蛋白蒸蟹饺

Steamed Crab Dumpling, Egg White, Chinese Hua Diao Wine

黄酒蟹粉汤面线伴长青春卷

Simmered Wheat Noodle, Crab Roe, Rice Wine, Crab Broth
Vegetable Spring Roll

鳄梨露椰雪花配开心果巧克力麻糍

Shaved Coconut Ice with Avocado Puree
Chocolate Pistachio Muah Chee

SOMMELIER'S PAIRING RECOMMENDATIONS

138 per bottle

Champagne Henri Giraud, Esprit Nature "G"

Pinot Noir 80%, Chardonnay 20% - France

BOUQUET

White-Fleshed Fruit, Citrus, White Pepper, and Hints of Brioche

PALATE

A rich, vinous Champagne showing citrus peel and warm brioche, balanced chalky minerality and a refreshing finish.

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品鉴套餐

TASTING MENU

JAD 玉

98 每位 per person

Available for lunch and dinner

凉拌鲜鲍鱼拼黄金蜂巢虾

Chilled Abalone Duo, Crispy Golden Phoenix Tail Prawn

烧酒蟹皇燕窝

Nostalgic Braised Bird's Nest Soup, Crab Roe

蜜汁焗鲈鱼伴高丽菜

Honey-Baked Chilean Sea Bass, Cabbage

柱候酱焖和牛脸颊

Stewed Wagyu Beef Cheek, Chu Hou Sauce

蒜香龙虾菠萝炒丝苗

Lobster Fried Rice, Pineapple, Garlic

桂圆杏仁滑豆腐

Chilled Almond Tofu, Dried Longan

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位上套餐 1

INDIVIDUALLY PLATED SET MENU 1

88 每位 per person

玉楼三拼

拍青瓜伴姜茸土鸡卷

可可酱虾球

黄金蟹盒柠檬酱

Jade Trio Platter

Kampung Chicken Roll, Cucumber, Ginger

Deep-Fried Prawn, Cocoa Mayonnaise

Lemon Crab Meat Cake

天天老火靚汤

Daily Special Soup of the Day

茅台红烧肉

Braised Moutai Pork Belly

滑蛋鱼柳三文鱼子伴潮州乌榄炒饭

Stir-Fried Sliced Fish Fried Rice, Teochew Black Olive, Egg, Ikura

龙皇杏仁茶桃胶

Hot Almond Cream, Peach Gum

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位上套餐 2

INDIVIDUALLY PLATED SET MENU 2

138 每位 per person

蓝宝三拼

蜜汁西班牙黑豚叉烧

芙蓉松露煎北海道带子

青芥末虾球

Sapphire Trio Platter

Honey-Glazed Ibérico Pork

Pan-Fried Hokkaido Scallop, Truffle Egg White

Wasabi Mayonnaise Crispy Prawn

虫草花南非鲍鱼花胶炖土鸡汤

Double-Boiled Chicken Consommé, Cordyceps Flower

South African Abalone, Premium Fish Maw

泡椒蒸鲈鱼

Steamed Chilean Sea Bass, Yellow Pepper Sauce

玉楼古早味 X.O. 龙虾焖生麵

Lobster Egg Noodle, Jade's X.O. Sauce

菠萝椰雪花, 香槟冻

Piña Colada Shaved Ice, Champagne Jelly

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素食套餐

VEGETARIAN SET MENU

JAD 玉

位上素食套餐

INDIVIDUALLY PLATED VEGETARIAN SET MENU

88 每位 per person

康素三拼

豉汁豆腐

蓝花素饺

茶熏金筍卷

Vegetarian Trio Combination

Stewed Tofu, Preserved Black Bean Sauce

Steamed Blue Pea Vegetable Dumpling

Tea-Smoked Carrot Bean Curd Roll

素酸辣汤

Vegetarian Spicy & Sour Soup

鲜淮山五彩蔬

Stir-Fried Five-Colour Vegetable, Fresh Huai Shan

素菜五谷炒饭

Wok-Fried Vegetarian Five-Grain Rice

鲜草莓自制玫瑰椰雪花伴开心果麻滋

Housemade Coconut Rose Shaved Ice, Fresh Strawberry,

Pistachio Muah Chee

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免麸质套餐

GLUTEN-FREE SET MENU

JAD 玉

位上免麸质套餐

INDIVIDUALLY PLATED GLUTEN-FREE SET MENU

118 每位 per person

玉楼三拼

梅酱烤鸭

椒盐百花带子

青芥末虾球

Jade Trio Combination

Roasted Duck, Plum Sauce

Pan-Fried Scallop, Shrimp Paste, Chilli, Salt, Pepper

Wasabi Mayonnaise Crispy Prawn

虫草花南非鲍鱼炖土鸡汤

Double-Boiled Chicken Consommé

Cordyceps Flower, South African Abalone

豉汁蒸笋壳伴蔬菜

Steamed Marble Goby (Soon Hock) Fillet

Fermented Black Bean, Seasonal Vegetable

星洲炒米粉

Singapore-Style Wok-Fried Rice Vermicelli

鲜草莓自制玫瑰椰雪花

Housemade Coconut Rose Shaved Ice, Fresh Strawberry

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前菜
APPETISER

JAD 玉

北京烤鸭焦糖橙皮

Roasted Peking Duck, Caramelised Orange Peel

148 (一只 whole); 88 (半只 half)

二度：迷迭香炒

2nd Course: Sautéed with Rosemary

凉拌露酒鲜鲍，拍黄瓜木耳

Chilled Fresh Abalone, Rose Wine

Cucumber, Black Fungus, Spiced Dressing

42 (每位 per person)

炸酿蟹盖配蟹钳芒果莎莎

Deep-Fried Crab Shell, Mushroom, Onion, Crab Claw, Mango Salsa

42 (每位 per person)

蜜汁西班牙黑豚叉烧

Roasted Honey-Glazed Ibérico Pork

38 (每份 per portion)

青芥末虾球香芒莎莎

38 (每份 per portion | 6 粒 pieces)

Wasabi Mayonnaise Crispy Prawn, Mango Salsa

16 (每位 per person) | (2 粒 pieces)

素北京鸭

Vegetarian Peking Duck, Pancake

Honey Melon, Cucumber, Caramelised Orange Peel

38 (每份 per portion | 6 件 pieces)

玉楼三拼

蜜汁西班牙黑豚叉烧，青芥末虾球，黄金蟹盒三文鱼子

Jade Trio Platter

Roasted Honey-Glazed Ibérico Pork

Wasabi Mayonnaise Crispy Prawn

Golden Crab Meat Cake, Salmon Ikura

22 (每位 per person)

康素三拼

蓝花素饺，愉香焖茄子，茶熏金筍卷

Vegetarian Trio Combination

Steamed Blue Pea Vegetable Dumpling

Stewed Eggplant, Spiced Sauce

Tea-Smoked Carrot Bean Curd Roll

18 (每位 per person)

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汤 / 羹
SOUP

JAD 玉

迷你佛跳墙

Mini Buddha Jumps Over the Wall

98 (每位 per person)

皇冠松露西施扒宫燕

Braised Premium Bird's Nest, Crab Meat, Crab Roe,
Truffle Egg White, Superior Broth

98 (每位 per person)

红烧蟹肉燕窝羹

Braised Bird's Nest, Crab Meat, Crab Roe, Superior Broth

58 (每位 per person)

螺头花胶鱼翅瓜炖土鸡汤

Double-Boiled Fish Maw, Sea Whelk, Shark Fin Melon Chicken Soup

58 (每位 per person)

扬州文思豆腐鱼茸羹，黑天鹅酥

Yangzhou Braised Bean Curd Soup, Fish, Spinach
Black Swan Pastry

32 (每位 per person)

四川酸辣羹（海鲜/鸡丝/素）

Szechuan Hot and Sour Soup
(Diced Seafood / Shredded Chicken / Vegetable)

20 (每位 per person)

天天老火靓汤

Daily Special Soup of the Day

18 (每位 per person)

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海味/贝壳类

DRIED SEAFOOD / SHELLFISH

JAD 玉

红烧南非十八头干鲍

Stewed South African 18-Head Dried Abalone

168 (每位 per person)

红烧四头南非鲍鱼香菇

Stewed South African Four-Head Abalone, Mushroom

78 (每位 per person)

加花胶 Fish Maw

98 (每位 per person)

加海参 Sea Cucumber

88 (每位 per person)

鸡油花雕蒸龙虾

Steamed Lobster, Hua Diao Wine

52 (每位 per person)

星洲辣汁炒龙虾

Singapore Chilli Lobster

52 (每位 per person)

姜葱炒龙虾

Sauteed Lobster, Spring Onion, Ginger

52 (每位 per person)

虾子海参焖豆腐

Stewed Sea Cucumber, Beancurd, Shrimp Roe

36 (每位 per person)

松露西施炒带子

Sauteed Hokkaido Scallop, Truffle Egg White

36 (每位 per person)

玉楼 X.O. 酱北海道带子炒鲜芦笋

Jade's X.O. Sauce Hokkaido Scallop, Asparagus

36 (每位 per person)

豉油皇煎大虾

Pan-Seared King Prawn, Superior Soya Sauce

36 (每位 per person)

蒜茸银丝蒸竹蚌

Steamed Bamboo Clam, Garlic, Vermicelli

36 (每位 per person)

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鲜活鱼鲜
LIVE FISH

JAD 玉

东星斑

Leopard Coral Grouper

时价 Market Price (每 per 100 g)

老虎斑

Tiger Grouper

时价 Market Price (每 per 100 g)

红点斑

Red Grouper

时价 Market Price (每 per 100 g)

笋壳

Marble Goby (Soon Hock)

时价 Market Price (每 per 100 g)

烹调方式

港式蒸 • 豉汁蒸 • 泡椒蒸 • 油浸 •

Cooking Method

Hong Kong Style • Preserved Black Bean • Yellow Pepper Sauce • Deep-Fried

阿拉斯加大蟹 (Pre-order 1 day in advance 一天预定)

Alaskan King Crab

时价 Market Price (每 per 100 g)

澳洲鲜活龙虾

Australia Fresh Lobster

时价 Market Price (每 per 100 g)

斯里兰卡螃蟹 (Pre-order 1 day in advance 一天预定)

Sri Lanka Meat Crab

时价 Market Price (每 per 100 g)

烹调方式

星洲辣椒 • 黑胡椒 • 白胡椒 • 鸡油花雕蒸 • 金银蒜蒸

Cooking Method

Singapore Chilli Sauce • Black Pepper • White Pepper • Steamed with Hua Diao Wine
Steamed with Golden & Crispy Garlic

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鱼类

FISH

JAD 玉

陈皮老酒蒸忘不了 (Pre-order 3 days in advance 三天预定)

Steamed Empurau, Tangerine Peel, Premium Rice Wine

120 (每 per 100 g)

油浸原条笋壳鱼

Deep-Fried Marble Goby (Soon Hock)

16 (每 per 100g)

鱼米之香味噌焗深海鲈鱼脆米

Oven-Baked Premium Miso Chilean Sea Bass, Crispy Rice

32 (每位 per person)

豆酥香辣焗深海鲈鱼

Oven-Baked Chilean Sea Bass, Spicy Bean Crumb

32 (每位 per person)

蜜汁焗深海鲈鱼

Oven-Baked Honey Soy Chilean Sea Bass

32 (每位 per person)

港式豉油皇蒸红斑

Hong Kong Style Steamed Red Grouper, Superior Soya Sauce

32 (每位 per person)

海南泡椒蒸红斑

Steamed Red Grouper Fillet, Yellow Pepper Sauce

32 (每位 per person)

高粱米酒姜茸蒸笋壳，滑蛋白

Steamed Soon Hock Fillet, Ginger, Premium Rice Wine, Egg White

30 (每位 per person)

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肉类
MEAT

JAD 玉

川式虎皮椒炒牛肉片

Szechuan Style Sliced Beef, Tiger-skin Pepper

68 (2-3 人用 persons)

火蒜黑椒酱煎鹿儿岛和牛粒

Wok-Fried Grade 4 Kagoshima Wagyu, Garlic, Black Pepper Sauce

46 (每位 per person)

火蒜头抽煎鹿儿岛和牛粒

Wok-Fried Grade 4 Kagoshima Wagyu, Garlic, 1st Grade Superior Soy Sauce

46 (每位 per person)

柱侯酱焖和牛脸颊

Braised Wagyu Beef Cheek, Zhu Hou Sauce

28 (每位 per person)

砵仔茅台红烧肉

Braised Moutai Pork Belly in Clay Pot

32 (每份 per portion)

红咕嚕肉

Red Sweet and Sour Pork

32 (每份 per portion)

苏杭东坡肉

Braised Dong Po Pork

20 (每位 per person)

黄酒土鸡煲

Braised Chicken Clay Pot, Traditional Yellow Wine

68 (2-3 人用 persons)

啫啫土鸡煲

Sizzling Chicken Claypot

48 (2-3 人用 persons)

宫保腰豆鸡球

Sautéed Diced Chicken, Chilli Sauce, Cashew Nut

38 (每份 per portion)

辛辣腰豆虾酱鸡

Crispy Diced Chicken, Shrimp Paste, Cashew Nut

32 (每份 per portion)

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蔬菜与豆腐

VEGETABLE & BEAN CURD

JAD 玉

今日时蔬

Seasonal Vegetable

42 (每份 per portion)

16 (每位 per person)

鲜芦笋 • 西兰花 • 芥兰 • 菜远 • 苋菜 • 菠菜苗 • 四季豆

烹调方式

清炒 • 蒜茸 • 上汤 • XO 酱

Asparagus • Broccoli • Hong Kong Kailan • Hong Kong Chye Sim

Chinese Spinach • Baby Spinach • French Bean

Cooking Method

Stir-Fried • Minced Garlic • Superior Broth • Jade's X.O. Sauce

浓汤日本干贝蒜子苋菜

42 (每份 per portion)

Chinese Spinach, Japanese Conpoy, Garlic, Premium Broth

18 (每位 per person)

鱼汤浸黄耳奶白菜

42 (每份 per portion)

Nai Bai Cabbage, Yellow Fungus, Fish Broth

18 (每位 per person)

四川和牛松麻婆豆腐

42 (每份 per portion)

Szechuan Style Mapo Tofu, Wagyu Beef

18 (每位 per person)

鲜淮山五彩蔬

33 (每份 per portion)

Stir-Fried Five-Colour Vegetable, Fresh Huai Shan

16 (每位 per person)

大澳虾子焖自制豆腐

33 (每份 per portion)

Stewed Housemade Bean Curd, Tai O Dried Shrimp Roe

16 (每位 per person)

鱼香茄子自制豆腐

33 (每份 per portion)

Eggplant, Housemade Bean Curd, Spiced Sauce

16 (每位 per person)

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饭、面
RICE & NOODLE

JADE

西红柿蛋花龙虾烩饭

Tomato, Lobster Fried Rice, Egg, Rice Wine

58 (每位 per person)

玉楼古早味 X.O. 龙虾焖生麵

Lobster Egg Noodle, Jade's X.O. Sauce

58 (每位 per person)

渔家红斑焖米粉

Sliced Red Grouper Rice Vermicelli, Fish Broth

42 (每份 per portion)

22 (每位 per person)

松露香菇干烧伊府麵

Braised Black Truffle Ee Fu Noodle, Mushroom, Yellow Chive

42 (每份 per portion)

18 (每位 per person)

扬州炒饭

Yangzhou Fried Rice

42 (每份 per portion)

22 (每位 per person)

玉楼 X.O. 酱煎北海道带子潮州乌榄炒饭

Hokkaido Scallop Teochew Black Olive Fried Rice, Jade's X.O. Sauce

22 (每位 per person)

怀旧古早味炒饭

Old Quay Fried Rice

16 (每位 per person)

鸡蛋炒饭

Egg Fried Rice

28 (每份 per portion)

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甜品
DESSERT

JAD 玉

龙皇杏仁茶桃胶

Hot Almond Cream with Peach Gum

18 (每位 per person)

潮州白果金瓜芋泥

Teochew Yam Paste, Pumpkin, Gingko Nut

14 (每位 per person)

椰盅椰雪花椰子果凍

Coconut Shaved Ice, Chilled Coconut Jelly
served in whole coconut

22 (每位 per person)

菠萝椰雪花，香槟冻

Piña Colada Shaved Ice, Champagne Jelly

14 (每位 per person)

鲜草莓自制玫瑰椰雪花

Housemade Coconut Rose Shaved Ice, Fresh Strawberry

14 (每位 per person)

杨枝甘露青柠冻

Cream of Mango, Sago, Lime Jelly

14 (每位 per person)

琉璃香蕉

Caramelised Crispy Banana

8 (2 粒 pieces)

玉楼开心果麻糍

Pistachio Muah Chee

8 (2 粒 pieces)

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