
「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。廚藝團隊嚴選優質清真認證食材，並特別採用本地及世界各地的可持續環保海鮮入饌，藉此向香港仔漁村的深厚歷史傳承致敬。我們以匠心烹調一系列暖心美饌，當中包括廣受歡迎的傳統粵式經典、手工精緻點心、滋養燉湯、時令佳餚及新鮮海產，讓饕客身心飽足，打造難忘的餐饗體驗。

Bringing the unique dining concept of JADE at The Fullerton Hotel Singapore to Hong Kong, JADE offers a journey of discovery through authentic Cantonese fare, set against panoramic views where the mountain meets the sea. Our culinary team crafts heartfelt dishes using the finest halal-certified locally and regionally sourced, sustainable seafood, embracing the rich heritage of the quaint Aberdeen Fishing Village. Indulge in an exquisite selection of the most sought-after traditional Cantonese dishes, exquisite dim sums, double-boiled soups, seasonal specialities, fresh seafood, and more. Each creation is designed to satisfy both the palate and the soul, offering a truly fulfilling dining experience.

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

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

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Vegan

 素食
Vegetarian

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Contains Gluten/Wheat

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Contains Tree Nuts/Peanuts

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Contains Dairy Products

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Contains Fish

 含貝類海鮮
Contains Shellfish

 含大豆
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 含蛋類
Contains Egg

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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



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
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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

 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

蔥油海蜆頭    \$98
Jelly Fish with Ginger and Spring Onion Oil

 得獎菜式
Award-winning Dish

 主廚推介
Chef's recommendation

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Vegan

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Vegetarian

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 含蛋類
Contains Egg

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Spicy

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「富」貴平安新春賀年小菜

CHINESE NEW YEAR DISHES

供應期由 2026 年 2 月 14 至 23 日

Available from 14 to 23 February 2026

風生水起    

鮑魚撈起

Abalone Lo Hei

四位用 For 4 persons

\$988

五穀豐收    

砂鍋鮑魚雞粒炆飯

Braised Rice with Abalone and Diced Chicken in Clay Pot

四位用 For 4 persons

\$268

龍鳳呈祥    

珊瑚百花釀虎蝦

Pan-fried Tiger Prawn stuffed with Shrimp Paste in

Crab Meat and Crab Roe Sauce

每位 Per person

\$268

年年有餘    

藤椒蒸桂花魚(約一斤二兩)

Steamed Mandarin Fish with Vine Pepper (Approximately 1.2 catties)

\$468

好事齊來    

花菇蠔豉福袋

Braised Bean Curd Pouch stuffed with Sun-dried Oysters and

Shiitake Mushrooms

\$428

財源滾滾    

生菜蒜子瑤柱甫柚皮

Braised Pomelo Rind with Whole Garlic and Conpoy in Lettuce

\$338

橫財就手    

山渣扣豬手

Braised Pork Knuckle with Hawthorn Sauce

\$328

鴻圖偉業     

發財竹筍鼎湖上素

Braised Imperial Fungus with Bamboo Pith and Vegetarian Hair Moss

\$238

 得獎菜式
Award-winning Dish

 主廚推介
Chef's recommendation

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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

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 / 手工剝椒片

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

東星斑 Spotted Garoupa   

\$988

老虎斑 Tiger Garoupa   

\$468

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  

Ginger-infused Peach Pigeon

每位 Per person

\$228

 甘露竹笙琵琶豆腐 (需時45分鐘)   

Mushroom Bamboo Pith Rolls with Pan-fried Pipa Tofu

每位 Per person

\$188

(Please allow 45 minutes of preparation time)

 玉簪珍菌豆酥盒 (需時45分鐘)    

Jade Mushroom and Crispy Bean Box

每位 Per person

\$188

(Please allow 45 minutes of preparation time)

 得獎菜式
Award-winning Dish

 主廚推介
Chef's recommendation

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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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明爐燒味

CHINESE BARBECUE

即烤片皮鴨

一食：鴨身片皮   
二食：生菜片鴨松    /
京蔥蒜片炒鴨粒   

Roasted Peking Duck

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

兩食

Two-course

\$838

\$968

龍井黑糖茶燻泰安雞

Smoked Tai On Chicken with Fragrant Tea Leaves and Soy Sauce

半隻 Half

\$598

蜜汁餸叉燒

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

 得獎菜式
Award-winning Dish

 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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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



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Vegan



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Vegetarian



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Contains Gluten/Wheat



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Contains Fish



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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)   

手工剝椒片片 (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)   

手工剝椒片片 (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

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Vegetarian

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Contains Gluten/Wheat

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Contains Dairy Products

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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

- 玉** 黑松露芙蓉炒斑球     \$688
Wok-fried Garoupa Fillet with Black Truffle and Egg White
- XO醬鮮菌露筍炒帶子     \$388
Sautéed Scallops with Asparagus and Wild Mushrooms with XO Sauce
- 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
Crispy Crab Claw with Shrimp Paste \$108

 得獎菜式
Award-winning Dish

玉 主廚推介
Chef's recommendation

 純素
Vegan

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Vegetarian

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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

 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

Deep-fried Crispy Tai On Chicken

\$1,188

(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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 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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蔬菜

VEGETABLES

杏汁百合杞子浸菜苗    \$268

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

鮮百合炒日本淮山    \$218

Stir-fried Japanese Yam with Lily Bulb

羊肚菌紅燒豆腐    \$198

Braised Bean Curd with Morel Mushrooms in Oyster Sauce

八寶素齋     \$198

Braised Imperial Fungus with Assorted Vegetables

 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

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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

玉 主廚推介
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甜品

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

西米粟蓉焗布甸      
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
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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