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「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 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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# 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

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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

### 開水

Hot Water

每位 Per person

\$20

### 自攜茶葉沖泡費

Tea Brewing Fee for Brought-in Tea

每位 Per person

\$28



得獎菜式  
Award-winning Dish



主廚推介  
Chef's recommendation



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## 餐前小食

### APPETISERS

- 金腿蝦多士**       \$198  
Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham
- 十五年花雕冰鎮南非鮑魚**    每隻 Per piece \$188  
Chilled South African Abalone with  
15-Year Aged Hua Diao Wine
- 麻辣青瓜牛展**    \$128  
Sliced Beef Shank and Cucumber in Spicy Chilli Oil
- 椒鹽九肚魚**       \$128  
Deep-fried Bombay Duck with Spiced Salt
- 遠年陳醋蟲草花拌海蜇頭**   \$118  
Chilled Jellyfish with Cordyceps Flower in Aged Vinegar Sauce
- 椒鹽銀針魚**       \$108  
Deep-fried Halfbeak with Spiced Salt
- 脆皮素鵝**     \$108  
Deep-fried Bean Curd Roll stuffed with  
Carrot, Black Fungus and Mushrooms
- 七味脆豆腐**     \$88  
Crispy Bean Curd with Spiced Salt
- 香葉沙薑鳳翼**   \$88  
Chicken Wings with Bay Leaf and Sand Ginger

 得獎菜式  
Award-winning Dish

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# 春夏時令推介

## SPRING AND SUMMER RECOMMENDATIONS

冰梅白涼瓜 





Chilled Bitter Melon with Plum Sauce

\$128

X.O. 醬勝瓜黑白雲耳炒南非鮑片    


Stir-fried Slices South African Abalone with Luffa,  
Black and White Wood Ear Mushrooms in X.O. Sauce

\$398

鮮胡椒野菌焗越南清水大頭蝦    





Baked Vietnamese King Prawns with  
Fresh Pepper and Wild Mushrooms

\$338

仁稔子薑蒸魚雲   





Steamed Fish Head with Garcinia Fruit and Young Ginger

\$308

蝦湯蟹肉片兒麵    

Crispy Noodles with Crab Meat in Shrimp Broth

\$398

馬拉盞蝦乾茭白肉碎豆腐煲    

Braised Bean Curd with Dried Shrimp, Water Bamboo,  
Minced Pork and Belacan Shrimp Paste in Clay Pot

\$208

 得獎菜式  
Award-winning Dish

 主廚推介  
Chef's recommendation

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Contains Egg

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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

上湯老菜脯焗美國龍蝦   

Braised American Lobster with Aged Preserved Radish  
in Superior Broth

半隻 Half

\$698

濃杏汁雞湯煎花膠    

Pan-fried Fish Maw with Almond Cream and Chicken Broth

每位 Per person

\$538

鮮蟹肉焗釀蟹蓋     

Baked Crab Shell stuffed with Fresh Crab Meat and Onion

每位 Per person

\$288

 得獎菜式  
Award-winning Dish

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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

\$788

\$888

### 龍井黑糖茶燻雞

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

半隻 Half

\$488

### 蜜汁餸叉燒

Barbecued Pork with Honey

\$288

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# 湯、羹





## SOUPS

杏汁花膠燉蹄筋湯    

Double-boiled Almond Soup with Fish Maw and Pork Tendon

每位 Per person


\$258

松茸淮杞燉響螺湯    

Double-boiled Sea Whelk Soup with Matsutake,  
Chinese Yam, and Goji Berries

每位 Per person





\$218

清潤無花果竹筴燉豚肉湯 

Double-boiled Pork Soup with Fig and Bamboo Pith

每位 Per person





\$218

海皇生滾鮮魚湯    

Fish Soup with Shrimp, Tiger Garoupa Fillet,  
Crab Meat and Scallop

每位 Per person



\$218

濃湯花膠雞絲羹    

Braised Fish Maw Soup with Shredded Chicken

每位 Per person





\$218

韭黃瑤柱鴨絲羹  

Braised Shredded Duck Soup with Conpoy and Chives

每位 Per person

\$158

生拆蟹肉粟米羹    

Sweet Corn Soup with Fresh Crab Meat

每位 Per person

\$158

宋嫂魚羹   

Minced Fish Soup with Shredded Black Fungus  
and Bamboo Shoots

每位 Per person

\$158

 得獎菜式  
Award-winning Dish

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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

\$888

冰花燉官燕   

椰汁 / 杏汁 / 紅棗

每位 Per person

\$528

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





\$628

蠔皇四頭鮑魚    

Braised 4-head Abalone with Oyster Sauce

每位 Per person

\$528

蔥燒關東遼參扣八頭南非鮑魚    

Braised Japanese Kanto Sea Cucumber and  
8-head South African Abalone with Scallion

每位 Per person

\$408



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)  \$688

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)  \$1,188

清蒸   / 古法蒸   /

油浸   / 藤椒蒸   





Spotted Garoupa (Approximately 1 Catty)






Steamed with Spring Onion and Soy Sauce /

Steamed with Shredded Pork and Mushrooms /

Oil-poached / Steamed with Green Sichuan Pepper

老虎斑 (約一斤)  \$488

清蒸   / 古法蒸   /

油浸   / 藤椒蒸   

Tiger Garoupa (Approximately 1 Catty)

Steamed with Spring Onion and Soy Sauce /

Steamed with Shredded Pork and Mushrooms /

Oil-poached / Steamed with Green Sichuan Pepper

 得獎菜式  
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海鮮

## SEAFOOD

- 西蘭花油泡星斑球    \$738  
Oil-poached Spotted Garoupa Fillet with Broccoli
- 藤椒蒸桂花魚(約一斤二兩)     \$438  
Steamed Mandarin Fish with Vine Pepper  
(Approximately 1.2 Catties)
- 啫啫金銀花膠筒     \$398  
Sand-poached Fish Maw with Ginger and Mushrooms in Casserole
- 櫻花蝦蟹肉炒粉絲    \$368  
Wok-fried Glass Noodles with Dried  
Sakura Shrimp and Crab Meat in Clay Pot
- 芥蘭度炒蝦球    \$358  
Sautéed Prawns with Chinese Kales
- X.O. 醬鮮菌露筍炒帶子     \$338  
Sautéed Scallops with Asparagus and  
Wild Mushrooms with X.O. Sauce
- 鴛鴦剝椒蒸大魚頭     \$338  
Steamed Fish Head with Dual Chopped Chilli
- 酸菜魚     \$338  
Boiled Fish with Pickled Cabbage and Chilli
- 宮保加拿大帶子     \$328  
Wok-fried Canadian Scallops in Kung Pao Style
- 金瑤桂花蟹肉炒銀芽    \$268  
Stir-fried Bean Sprouts with Crab Meat, Conpoy and Egg
- 百花炸釀蟹鉗    每隻 Per piece  
Crispy Crab Claw with Shrimp Paste \$98

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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
- 慢煮和牛面頰    \$468  
Braised Wagyu Beef Cheek
- 水煮牛肉     \$388  
Spicy Boiled Beef
- 醋香黑豚豬肉    \$288  
Sautéed Kurobuta Pork with Vinegar Sauce
- 蝦乾銀魚仔蒸手剝肉餅      \$238  
Steamed Hand-chopped Pork Patty with  
Dried Shrimp and Whitebait
- 鮮果鳳梨咕嚕肉   \$238  
Sweet and Sour Pork with Pineapple and Fresh Fruits

## 家禽

### POULTRY

- 手吊蔥油脆皮雞   半隻 Half \$368  
Crispy Chicken with Scallion Oil
- 歌樂山辣子雞       \$238  
Deep-fried Diced Chicken with Chilli in Chongqing Style
- 樟茶鴨(半隻)     \$228  
Roasted Camphor-Tea Smoked Duck (Half)
- 紅燒乳鴿   每隻 Per piece \$138  
Crispy-fried Pigeon

 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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# 蔬菜

## VEGETABLES

杏汁百合杞子浸菜苗     \$238  
Poached Seasonal Vegetables  
with Lily Bulb and Goji Berry in Almond Soup

蝦油萵筍炒雙色淮山     \$188  
Stir-fried Chinese Yam with Asparagus Lettuce in Shrimp Oil

金湯如意自製豆腐     \$188  
Braised Housemade Bean Curd with Mushrooms in Pumpkin Broth

羊肚菌紅燒豆腐     \$188  
Braised Bean Curd with Morel Mushrooms in Oyster Sauce

八寶素齋      \$188  
Braised Imperial Fungus with Assorted Vegetables

蜀香牛鬆麻婆豆腐      \$188  
Braised Spicy Bean Curd with Minced Beef

乾扁肉鬆四季豆      \$168  
Dry-fried Green Beans with Minced Pork in Sichuan Style



得獎菜式  
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## 飯、麵

### RICE & NOODLES

- 龍蝦湯海鮮泡飯  供四位用 For 4 persons  
Seafood in Lobster Broth with Crispy Rice \$298
- 玉 鮑汁荷葉飯  \$288  
Steamed Rice with Shrimp, Conpoy and Mushroom in Abalone Sauce wrapped with Lotus Leaf
- 金沙脆米叉燒粒炒飯  \$228  
Fried Rice with Diced Barbecued Pork, Crispy Rice and Salted Egg Yolk
- 瑤柱蛋白海鮮炒飯  \$228  
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 \$88
- 濃魚湯魚茸稻庭麵  例 Regular 每位 Per person  
Inaniwa Noodles in Fish Broth with Shredded Fish \$288 \$128
- 上湯蝦球煎米粉  \$288  
Pan-fried Hsinchu Rice Vermicelli with Prawns in Superior Broth
- 玉 金瑤桂花蟹肉炒新竹米粉  \$288  
Fried Hsinchu Rice Vermicelli with Conpoy, Crab Meat and Egg
- 乾炒牛肉河粉  \$228  
Stir-fried Flat Rice Noodles with Sliced Beef
- 豉椒牛肉炒麵  \$228  
Braised Sliced Beef, Bell Pepper, Onion with Crispy Noodles in Black Bean Sauce
- 黑松露野菌炆伊麵  \$198  
Braised E-fu Noodles with Black Truffle and Wild Mushrooms

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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
- 芒果布甸**    
Chilled Mango Pudding 每位 Per person \$68
- 桃膠薑汁奶凍**    
Ginger Panna Cotta with Brown Sugar and Peach Resin 每位 Per person \$68
- 陳皮紅豆沙**    
Sweetened Red Bean Soup with Mandarin Peel 每位 Per person \$68
- 生磨蛋白杏仁茶**    
Sweetened Almond Cream with Egg White 每位 Per person \$58
- 西米粟蓉焗布甸**        
Baked Sago Pudding with Chestnut Paste 每位 Per person \$58
- 滋補核桃露**    
Sweetened Walnut Sweet Soup \$58
- 蛋黃蟠桃(四件)**      
Longevity Buns with Lotus Seed Paste and Egg Yolk (4 pieces) \$88
- 即焗燕窩酥皮蛋撻(三件)(需時45分鐘)**       
Baked Egg Tarts with Bird's Nest (3 pieces)  
(Please allow 45 minutes of preparation time) \$88
- 阿膠棗皇糕(三件)**      
Steamed Chinese Layered Red Date and Ejiao Puddings (3 pieces) \$58
- 奶皇煎堆仔(三件)**       
Deep-fried Sesame Balls stuffed with Egg Custard (3 pieces) \$58

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## 其他收費

### OTHER CHARGES

#### 指天椒絲豉油

Shredded Chilli Soy Sauce

每小碟 Per sauce plate

\$40

#### X.O. 醬

X.O. 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



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## 中式美饌

## CHINESE DELICACIES

### 「玉」極品X.O.醬

JADE Premium X.O. 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