

摘自 西廂記諸宮調：  
八珍玉食遊郎餐，千言万語对生恋

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

玉骨茶小笼包

Bak Kut Teh Xiao Long Bao \_\_\_\_\_ 12 (3 粒 pieces)

松露野菇素饺

Black Truffle Wild Mushroom Dumpling \_\_\_\_\_ 10 (3 粒 pieces)

白玉鲜虾饺

Steamed Fresh Prawn Dumpling \_\_\_\_\_ 12 (3 粒 pieces)

鲍鱼烧卖

Steamed Abalone Siew Mai \_\_\_\_\_ 16 (3 粒 pieces)

四川麻辣鳕鱼芋角

Deep-fried Taro, Atlantic Cod, Szechuan Chinese Peppercorn \_\_\_\_\_ 12 (3 粒 pieces)

千层萝卜丝酥

Deep-fried Thousand Layers Radish Pastry \_\_\_\_\_ 12 (3 粒 pieces)

韭菜滑肉锅贴

Pan-fried Minced Pork and Green Chives Guo Tie \_\_\_\_\_ 12 (3 粒 pieces)

香煎新加坡式辣汁蚧肉包

Pan-fried Singapore-style Chilli Crab Meat Bun \_\_\_\_\_ 9 (1 粒 piece)

珠沙咸水角

Deep-fried Ham Sui Gok with Pork and Preserved Radish \_\_\_\_\_ 12 (3 粒 pieces)

*仅限午餐*

*For lunch only*

Our staff will be pleased to assist with your dietary requirements.

Prices are subject to service charge and prevailing government taxes.

168 每位 per person (*Minimum of two persons to dine*)

玉楼三拼

蜜汁西班牙黑豚叉烧

芥菜籽虾球

香煎鹅肝香甜醋

Jade Trio Combination

Roasted Honey-glazed Spanish Iberico Pork

Deep-fried Prawn, Mustard Seed Mayonnaise

Pan-seared Foie Gras, Sweet Vinaigrette

淮杞干贝玉环花胶炖法国珍珠鸡汤

Double-boiled Stuffed Winter Melon, Dried Scallop, Fish Maw,  
Chinese Yam, Wolfberries, French Guinea Fowl Consommé

菜脯蒸智利鲈鱼伴茄子

Steamed Chilean Sea Bass, Chinese Pickled Radish, Eggplant

米酒番茄蛋花西澳龙虾烩饭，炸芝士云吞

Wok-fried Australian Lobster, Tomato, Egg and Rice Wine Sauce,  
Fragrant Fried Rice, Crispy Cheese Wanton

生磨杏仁豆腐燕窝伴巧心麻糍

Chilled Almond Pudding, Bird's Nest *accompanied with*  
Crunchy Chocolate Muah Chee

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位上套餐 1

INDIVIDUALLY PLATED SET MENU 1

88 每位 per person

玉楼三拼

风沙鸡脯

陈醋虾球

黄金蚧盒三文鱼子

Jade Trio Platter

Oven-baked Chicken Fillet, Ginger Sand, Shallot, Garlic

Deep-fried Prawn, Vintage Vinegar

Golden Crab Meat Cake, Salmon Ikura

天天老火靚汤

Daily House-made Soup with Nostalgic Flavours

茅台红烧肉

Braised Moutai Pork Belly

玉楼 X.O. 酱煎北海道带子潮州乌榄炒饭

Pan-seared Hokkaido Scallop, Jade's X.O. Sauce,

Teochew Black Olive Fried Rice

龙皇杏仁茶天山雪莲子

Hot Almond Cream, Snow Lotus Seed

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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

椒盐百花带子

芥末虾球

Sapphire Trio Platter

Roasted Honey-glazed Iberico Pork

Pan-fried Scallop stuffed with Shrimp Paste, Chilli, Pepper Salt

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

蜜汁焗鲈鱼

Oven-baked Honey-marinated Chilean Sea Bass

古早味龙虾焖生麵, 玉楼 X.O. 酱

Simmered Egg Noodles, Lobster, Jade's X.O. Sauce

菠萝椰雪花, 香槟冻

Shaved Ice Piña Colada, 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 with Preserved Black Bean Sauce

Steamed Blue Pea Vegetable Dumpling

Tea-smoked Carrot Bean Curd Sheet Roll

素酸辣汤

Vegetarian Spicy and Sour Soup

鲜淮山五彩蔬

Stir-fried Five-colour Vegetables, Fresh Huai Shan

素菜五谷炒饭

Wok-fried Five-grain Rice, Assorted Vegetables

鲜草莓自制玫瑰椰雪花伴开心果麻滋

House-made Rose Coconut Ice, Fresh Strawberry

Pistachio Muah Chee

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前菜  
APPETISER

JAD 玉

凉拌露酒鲜鲍，拍黄瓜木耳

Chilled Fresh Rose Wine-marinated Abalone,  
Cucumber and Black Fungus in Spiced Dressing \_\_\_\_\_ 42 (每位 per person)

炸酿蚧盖配蟹钳芒果莎莎

Deep-fried Crab Shell, Mushroom, Onion,  
Crab Claw, Mango Salsa \_\_\_\_\_ 42 (每位 per person)

北京烤鸭焦糖橙皮

Roasted Peking Duck, Caramelised Orange Peel

二度：迷迭香炒 \_\_\_\_\_ 148 (一只 whole)

2<sup>nd</sup> Course: Sautéed with Rosemary \_\_\_\_\_ 88 (半只 half)

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

16 (每位 per person) | 2 粒 pieces)

Deep-fried Prawn, Wasabi Mayonnaise, Mango Salsa \_\_\_\_\_ 38 (每份 per portion | 6 粒 pieces)

流心黄金虾丸

18 (每位 per person) | 2 粒 pieces)

Golden Lava Prawn Ball \_\_\_\_\_ 42 (每份 per portion | 6 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，皇冠椒盐虾球，黄金蟹盒三文鱼子

Jade Trio Platter

Roasted Honey-glazed Ibérico Pork

Deep-fried Prawn, Salt and Pepper

Golden Crabmeat Cake, Salmon Ikura \_\_\_\_\_ 22 (每位 per person)

康素三拼

渔香焖茄子，蓝花素饺，茶熏金筍卷

Vegetarian Trio Combination

Stewed Eggplant, Spiced Sauce

Steamed Blue Pea Vegetable Dumpling

Tea-smoked Carrot Bean Curd Sheet 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)

皇冠扒官燕

Braised Premium Bird's Nest, Crab Meat,  
Crab Roe, Superior Broth \_\_\_\_\_ 98 (每位 per person)

后冠西施燕窝羹

Braised Bird's Nest, Crab Meat,  
Crab Roe, Truffle Oil, Superior Broth \_\_\_\_\_ 46 (每位 per person)

螺头干贝鱼翅瓜炖土鸡汤

Double-boiled Chicken Consommé,  
Sea Whelk, Dried Scallop, Shark Fin Melon \_\_\_\_\_ 48 (每位 per person)

酸辣羹 (海鲜/鸡丝/素)

Hot and Sour Soup (Diced Seafood / Shredded Chicken / Vegetable) \_\_\_\_\_ 20 (每位 per person)

松茸菌炖素汤

Double-boiled Matsutake in Vegetable Soup (Vegetarian) \_\_\_\_\_ 20 (每位 per person)

天天老火靚汤

Daily House-made Soup with Nostalgic Flavours \_\_\_\_\_ 18 (每位 per person)

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## 海味/贝壳类/鱼

## DRIED SEAFOOD / SHELLFISH / FISH

JAD 玉

## 红烧四头南非鲍鱼香菇

Stewed South African Four-head Abalone, Mushroom \_\_\_\_\_ 78 (每位 per person)

加海参 Add Sea Cucumber \_\_\_\_\_ 88 (每位 per person)

加花胶 Add Fish Maw \_\_\_\_\_ 98 (每位 per person)

## 鱼米之香味噌焗鲈鱼脆米

Oven-baked Premium Miso-marinated Chilean Sea Bass, Crispy Rice \_\_\_\_\_ 32 (每位 per person)

## 高粱米酒姜茸蒸笋壳, 滑蛋白

Steamed Soon Hock Fillet, Minced Ginger,  
Premium Rice Wine, Silken Egg White \_\_\_\_\_ 28 (每位 per person)

## 鸡油花雕蒸龙虾

Steamed Lobster, Hua Diao Wine \_\_\_\_\_ 52 (每位 per person)

## 玉楼 X.O. 酱煎北海道带子鲜芦笋

Pan-fried Hokkaido Scallop, Asparagus, Jade's X.O. Sauce \_\_\_\_\_ 36 (每位 per person)

## 油浸原条笋壳鱼

Deep-fried Soon Hock \_\_\_\_\_ 16 (每 per 100g)

## 红烧澳洲十二头许榕干鲍 (Pre-order 1 week in advance 一个星期预定)

Stewed 12-head Australian Dried Abalone \_\_\_\_\_ 288 (每位 per person)

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

Steamed Empurau, Dried Orange Peel,  
Premium Rice Wine \_\_\_\_\_ 120 (每 per 100g)

## “经典多宝鱼” 鹅肝乌榄芦笋炒

Stir-fried Turbot Fish, Foie Gras,  
Asparagus, Preserved Black Olive \_\_\_\_\_ 320 (1 公斤 1kg)

## 麻辣海斑煲

Braised Sliced Sea Grouper, Mala Spices, in Clay Pot \_\_\_\_\_ 98 (3-4 人用, 3-4 persons)

## 煎鱼骨汤浸咸梅鲜茄笋壳

Poached Sliced Soon Hock, Tomato and Salted Plum,  
in Pan-fried Fish Bone Soup \_\_\_\_\_ 32 (每位 per person)

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肉类  
MEAT

JAD 玉

火蒜黑椒酱煎鹿儿岛和牛粒

Wok-fried Grade 4 Kagoshima Wagyu,

Roasted Garlic, Black Pepper Sauce \_\_\_\_\_ 46 (每位 per person)

上汤灼鹿儿岛和牛片

Poached Grade 4 Kagoshima Wagyu,

Vegetables, Superior Broth \_\_\_\_\_ 46 (每位 per person)

东坡藏白玉

Braised Pork Belly Dong Po Rou, Winter Melon \_\_\_\_\_ 20 (每位 per person)

“红” 咕嚕肉

16 (每位 per person)

“Red” Sweet and Sour Pork \_\_\_\_\_ 32 (每份 per portion)

辣子虾酱鸡

per person)

16 (每位

Sautéed Diced Chicken, Spicy Dried Chilli \_\_\_\_\_ 32 (每份 per portion)

宫保腰果鸡球

16 (每位 per person)

Sautéed Diced Chicken, Chilli Sauce, Cashew Nuts \_\_\_\_\_ 38 (每份 per portion)

松露鲑鱼子蒸滑蛋

Steamed Silken Egg, Salmon Ikura,

Truffle Jus \_\_\_\_\_ 48 (每份 per portion)

黄酒鸡煲

Braised Chicken, Traditional Yellow Wine

in Clay Pot \_\_\_\_\_ 68 (3-4 人用, 3-4 persons)

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## 蔬菜与豆腐

## VEGETABLES & BEAN CURD

JAD 玉

### 鲜淮山五彩蔬

Stir-fried Five-colour Vegetables, 16 (每位 per person)  
Fresh Huai Shan \_\_\_\_\_ 33 (每份 per portion)

### 大澳虾子焖豆腐

Stewed House-made Bean Curd, 16 (每位 per person)  
Tai O Dried Shrimp Roe \_\_\_\_\_ 33 (每份 per portion)

### 浓汤日本干贝蒜子苋菜

Chinese Spinach, Dried Japanese Scallop, 18 (每位 per person)  
Roasted Garlic, Premium Broth \_\_\_\_\_ 42 (每份 per portion)

### 和牛崧黄金麻婆豆腐

Golden Mapo Tofu, 18 (每位 per person)  
Minced Wagyu Beef \_\_\_\_\_ 42 (每份 per portion)

### 咸鱼鸡粒豆腐煲

Simmered Tofu, Diced Chicken, 42 (每份 per portion)  
Salted Fish in Clay Pot \_\_\_\_\_

### 愉香茄子

Simmered Eggplant, 16 (每位 per person)  
Spiced Sauce \_\_\_\_\_ 33 (每份 per portion)

### 今日时蔬 (清炒/蒜茸/上汤)

Seasonal Vegetables 16 (每位 per person)  
(Stir-fried / Minced Garlic / Superior Broth) \_\_\_\_\_ 42 (每份 per portion)

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饭、面  
RICE & NOODLES

JAD 玉

西红柿蛋花龙虾烩饭

Fried Rice, Lobster, Tomato,

Egg, Rice Wine Gravy \_\_\_\_\_ 52 (每位 per person)

古早味龙虾焖生麵, 玉楼 X.O. 酱

Simmered Egg Noodles, Lobster, Jade's X.O. Sauce \_\_\_\_\_ 52 (每位 per person)

渔家红斑焖米粉

Simmered Rice Vermicelli, Fish Broth,

22 (每位 per person)

Sliced Red Grouper \_\_\_\_\_ 42 (每份 per portion)

松露香菇干烧伊府麵

Braised Ee Fu Noodles, Mushroom,

18 (每位 per person)

Black Truffle \_\_\_\_\_ 38 (每份 per portion)

玉楼 X.O. 酱煎北海道带子潮洲乌榄炒饭

Pan-seared Hokkaido Scallop, Jade's X.O. Sauce,

Teochew Black Olive Fried Rice \_\_\_\_\_ 22 (每位 per person)

松露蛋白瑶柱炒饭

Fragrant Fried Rice, Dried Scallop, Egg White, Truffle \_\_\_\_\_ 22 (每位 per person)

旧码头炒饭

"Old Quay" Fragrant Fried Rice \_\_\_\_\_ 16 (每位 per person)

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甜品  
DESSERT

JAD 玉

椰盅椰雪花椰子果凍

Shaved Coconut Ice with Chilled Coconut Jelly \_\_\_\_\_ 22 (每位 per person)

*Served in whole coconut*

菠萝椰雪花, 香槟冻

Piña Colada Shaved Ice, Champagne Jelly \_\_\_\_\_ 14 (每位 per person)

鮮草莓自制玫瑰椰雪花

House-made Rose Coconut 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)

龙皇杏仁茶天山雪莲子

Hot Almond Cream, Snow Lotus Seed \_\_\_\_\_ 18 (每位 per person)

白果金瓜芋泥

Yam Paste, Pumpkin, Gingko Nut \_\_\_\_\_ 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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