

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

仅限午餐

For lunch only

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 _____ 12 (3 粒 pieces)

白玉鲜虾饺

Steamed Fresh Prawn Dumpling _____ 12 (3 粒 pieces)

飞鱼子烧卖

Steamed Siew Mai, Tobiko _____ 16 (3 粒 pieces)

五香蜂巢芋角

Deep-Fried Five Spice Chicken & Seafood
Honeycomb Yam Dumpling _____ 12 (3 粒 pieces)

千层萝卜丝酥

Deep-Fried Thousand Layers Radish Pastry _____ 12 (3 粒 pieces)

麻辣滑肉锅贴

Pan-Fried Spicy Szechuan Pepper
Minced Pork & Green Chives Guo Tie _____ 12 (3 粒 pieces)

红油抄手

Poached Wonton in Spicy Sauce _____ 12 (3 粒 pieces)

香煎新加坡式辣汁蟹肉包

Pan-Fried Singapore-Style Chilli Crab Meat Bun _____ 9 (1 粒 piece)

甜菜根潮州粉粿

Steamed Beetroot Teochew-Style Dumpling _____ 12 (3 粒 pieces)

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

Prices are subject to service charge and prevailing government taxes.

玉点心思肴

NOSTALGIC DELICACIES

JAD 玉

138 每位 per person | Minimum of two persons to dine

经典双拼

醉香高粱拌鲜鲍

黑鱼子酱蓝花碧玉带子饺

Classic Duet

Chilled Fresh Abalone, Chinese Sorghum Liquor Marinade
Steamed Crystal Blue Pea Scallop Dumpling, Kaluga Caviar

西湖文思豆腐鱼茸羹，黑天鹅酥

Braised Wensi Silk Tofu Soup, Minced Fish, Superior Stock,
Black Swan-Shaped Flaky Pastry

怀旧炒糖抽红烧肉，杏叶花包

Nostalgic Stewed Pork Belly, Caramelised Soy Sauce, Ginkgo Leaf Bun

花雕蟹粉柔香面，花蟹饺

Fragrant Egg Noodles, Hua Diao Crab Broth, Crab Meat, Crab Roe,
Flower Crab-Shaped Dumpling

玫瑰香槟冻菠萝椰雪伴樱桃巧克力

Piña Colada Shaved Ice, Rose Champagne Jelly *accompanied with*
Cherry Chocolate

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品鉴套餐

TASTING MENU

JAD 玉

98 每位 per person

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

Oven-Baked Honey-Marinated 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

Fragrant Wok-Fried Rice, Lobster, Pineapple, Garlic

桂圆杏仁滑豆腐

Chilled Almond Silken Tofu, Dried Longan

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喜悦

BLESSINGS

JAD 玉

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, Minced Ginger, Smashed Cucumber

Deep-Fried Prawn, Cocoa Mayonnaise

Golden Crab Meat Cake, Lemon Sauce

天天老火靚汤

Daily House-Made Soup with Nostalgic Flavours

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 Fish Fillet, Silken Egg, Ikura,

Teochew Black Olive Fried Rice

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

芥末虾球

Sapphire Trio Platter

Roasted Honey-Glazed Iberico 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, Fragrant Yellow Pepper Spiced Sauce

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 & 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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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 stuffed with Shrimp Paste, Chilli, Salt and Pepper

Deep-Fried Prawn, Wasabi Mayonnaise

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 Soon Hock Fillet

Fermented Black Bean, Seasonal Vegetables

星洲炒米粉

Singapore-Style Wok-Fried Rice Vermicelli

鲜草莓自制玫瑰椰雪花

House-Made Rose Coconut Ice, Fresh Strawberry

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前菜
APPETISER

JAD 玉

凉拌露酒鲜鲍，拍黄瓜木耳

Chilled Fresh Rose Wine-Marinaded 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 _____ 148 (一只 whole); 88 (半只 half)

二度：迷迭香炒

2nd Course: Sautéed with Rosemary

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)

素北京鸭

Vegetarian Peking Duck, Pancake,
Honeydew Melon, Cucumber, Caramelised Orange Peel _____ 38 (每份 per portion | 6 件 pieces)

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前菜
APPETISER

JAD 玉

玉楼四小蝶

糖醋渍白萝卜
凉拌海蜇花
桂花鲈鱼脆
辛辣腰豆虾酱鸡

Jade Treasures

Sweet & Sour Pickled White Radish
Tossed Jellyfish in Spiced Sauce
Crispy Osmanthus Chilean Sea Bass
Deep-Fried Minced Chicken, Fermented Shrimp Paste Marinade, Cashew Nut ___ 68 (3-4 人用 persons)

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
Deep-Fried Prawn, Wasabi Mayonnaise, Mango Salsa
Golden Crabmeat Cake, Salmon Ikura _____ 22 (每位 per person)

康素三拼

蓝花素饺
青芥末香菇
甜辣豆腐

Vegetarian Trio Combination

Steamed Blue Pea Vegetable Dumpling
Crispy Fresh Mushroom, Wasabi Mayonnaise
Deep-Fried Tofu, Sweet Chilli Sauce _____ 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,
Silken Egg White, Truffle, 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 Chicken Consommé,
Fish Maw, Sea Whelk, Shark Fin Melon _____ 58 (每位 per person)

四川酸辣羹 (海鲜/鸡丝/素)

Szechuan Hot & Sour Soup
(Diced Seafood / Shredded Chicken / Vegetable) _____ 20 (每位 per person)

扬州文思豆腐鱼茸羹

Yangzhou-Style Wensi Silk Tofu Soup, Minced Fish,
Spinach, Fish Broth _____ 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

DRIED SEAFOOD / SHELLFISH

JAD 玉

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)

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)

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)

虾子海参焖豆腐

Stewed Sea Cucumber, Bean Curd, Shrimp Roe _____ 36 (每位 per person)

鸡油花雕蒸龙虾

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

星州辣汁炒龙虾

Sautéed Lobster, Singapore-Style Chilli Sauce _____ 52 (每位 per person)

姜葱炒龙虾

Sautéed Lobster, Spring Onion, Ginger _____ 52 (每位 per person)

松露西施炒带子

Sautéed Hokkaido Scallop, Truffle Silken Egg White _____ 36 (每位 per person)

玉楼 X.O. 酱北海道带子炒鲜芦笋

Sautéed Hokkaido Scallop, Asparagus, Jade's X.O. Sauce _____ 36 (每位 per person)

豉汁煎百花带子西兰花

Pan-Seared Hokkaido Scallop Stuffed with Shrimp Paste,
Black Bean Sauce, Broccoli _____ 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, Minced Garlic, Vermicelli _____ 36 (每位 per person)

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鲜活鱼鲜
LIVE FISH

JAD 玉

东星斑

Spotted 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

Soon Hock _____ 时价 Market Price (每 per 100 g)

烹调方式

港式蒸 • 豉汁蒸 • 陈皮老酒蒸 • 泡椒蒸 • 油浸 • 泡椒蒸菠 • 菜上汤浸 • 盐烧

Cooking Method

Hong Kong Style • Preserved Black Bean • Dried Orange with Rice Wine • Deep-Fried
Fragrant Yellow Pepper Spiced Sauce • Rich Stock with Spinach • Salt-Baked

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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, Dried Orange Peel, Premium Rice Wine _____ 120 (每 per 100 g)
- 盐烧长寿鱼 (新西兰橙鲷) *Pre-order 1 day in advance 一天预定*
Salt-Baked Orange Roughy Fish _____ 18 (每 per 100 g)
- 油浸原条笋壳鱼
Deep-Fried Soon Hock _____ 16 (每 per 100g)
- 鱼米之香味噌焗深海鲈鱼脆米
Oven-Baked Premium Miso-Marinated Chilean Sea Bass, Crispy Rice _____ 32 (每位 per person)
- 豆酥辣汁焗深海鲈鱼
Oven-Baked Chilean Sea Bass, Spicy Bean Crumb _____ 32 (每位 per person)
- 蜜汁焗深海鲈鱼
Oven-Baked Chilean Sea Bass, Honey Soy Marinade _____ 32 (每位 per person)
- 海南泡椒蒸红斑
Steamed Red Grouper Fillet,
Fragrant Hainanese Yellow Pepper Spiced Sauce _____ 32 (每位 per person)
- 港式蒸红斑
Steamed Red Grouper in Hong Kong Style _____ 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 _____ 30 (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)

火蒜头抽煎鹿儿岛和牛粒
Wok-Fried Grade 4 Kagoshima Wagyu,
Roasted Garlic, Premium 1st Grade Superior Soy Sauce _____ 46 (每位 per person)

柱侯酱焖和牛脸颊
Braised Wagyu Beef Cheek, Chu Hou Sauce _____ 28 (每位 per person)

川式虎皮椒炒牛肉片
Sautéed Szechuan-Style Sliced Beef, Tiger Skin Pepper _____ 68 (3-4 人用 persons)

苏杭东坡肉
Braised Hangzhou-Style Dong Po Pork Belly _____ 20 (每位 per person)

砵仔茅台红烧肉 16 (每位 per person)
Braised Moutai Pork Belly in Clay Pot _____ 32 (每份 per portion)

“红”咕嚕肉 16 (每位 per person)
“Red” Sweet & Sour Pork _____ 32 (每份 per portion)

辛辣腰豆虾酱鸡 16 (每位 per person)
Crispy Diced Chicken, Fermented Shrimp Paste, Cashew Nuts _____ 32 (每份 per portion)

宫保腰豆鸡球 16 (每位 per person)
Sautéed Diced Chicken, Chilli Sauce, Cashew Nuts _____ 38 (每份 per portion)

啫啫土鸡煲
Sizzling Chicken in Clay Pot _____ 48 (3-4 人用 persons)

黄酒土鸡煲
Braised Chicken, Traditional Yellow Wine
in Clay Pot _____ 68 (3-4 人用 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)

四川和牛苕麻婆豆腐

Szechuan-Style Mapo Tofu,

18 (每位 per person)

Minced Wagyu Beef _____

42 (每份 per portion)

鱼香茄子自制豆腐

Simmered Eggplant, House-Made Bean Curd,

16 (每位 per person)

Spiced Sauce _____

33 (每份 per portion)

今日时蔬

16 (每位 per person)

Seasonal Vegetables _____

42 (每份 per portion)

鲜芦笋 • 西兰花 • 芥兰 • 菜远 • 苋菜 • 菠菜苗 • 四季豆

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

Chinese Spinach • Baby Spinach • French Bean

烹调方式

清炒 • 蒜茸 • 上汤

Cooking Method

Stir-Fried • Minced Garlic • Superior Broth

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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)

香菇干烧伊府麵

Braised Ee Fu Noodles, Mushroom,

18 (每位 per person)

Yellow Chives _____ 38 (每份 per portion)

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 _____ 22 (每位 per person)

扬州炒饭

Yangzhou-Style Fragrant Fried Rice _____ 22 (每位 per person)

怀旧古早味炒饭

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

鸡蛋炒饭

Fragrant Egg Fried Rice _____ 28 (每份 per portion)

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甜品
DESSERT

JAD 玉

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

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)

龙皇杏仁茶桃胶

Hot Almond Cream, Peach Gum _____ 18 (每位 per person)

潮州白果金瓜芋泥

Teochew-Style Yam Paste, Pumpkin, Ginkgo 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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