「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.

JADE

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 $58
Golden Fine Brows

雲南滇紅 $48
Yunnan Dianhong

烏龍茶
OOLONG TEA

東方美人 $238
Oriental Beauty

甘香烏龍 $48
Oolong Tea with Licorice

濃香鐵觀音 $48
Deep Roasted Iron Buddha

清香鐵觀音 $48
Light Roasted Iron Buddha

綠茶
GREEN TEA

獅峰龍井 $78
Shifeng Dragon Well

得獎菜式 Award-winning Dish
主廚推介 Chef's recommendation
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素食 Vegetarian
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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 Chrysanthermum — $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(四件) $228
Deep-fried Toast with Shrimp Paste
and Minced Yunnan Ham (4 pieces)

椒鹽九肚魚 $168
Deep-fried Bombay Duck with Spiced Salt

蔥油蟲草花海蜇頭 $138
Chilled Jellyfish with Cordyceps Flower in Scallion Oil

椒鹽銀針魚 $118
Deep-fried Halfbeak with Spiced Salt

脆皮素鵝 $118
Deep-fried Bean Curd Roll stuffed with
Carrot, Black Fungus and Mushrooms

七味脆豆腐 $98
Crispy Bean Curd with Spiced Salt

得獎菜式 Award-winning Dish
主廚推介 Chef's recommendation
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主廚推介
CHEF'S RECOMMENDATION

冰梅白涼瓜 Chilled Bitter Melon with Plum Sauce	$128
香鹵鴨舌 Chilled Duck Tongues in Master Stock	$128
黑虎掌菌燉螺頭湯 Double-boiled Black Tiger Palm Mushroom Soup and Sea Conch	每位 Per person $288
無花果螺頭燉竹絲雞清湯 Double-boiled Silkie Chicken Soup with Fig and Sea Conch	每位 Per person $238
西湖牛肉羹 Braised Minced Beef Soup with Egg White	每位 Per person $168
川麻響鈴豆腦龍蝦 Poached Lobster with Sichuan Peppercorn Sauce, Bean Curd Purée and Crispy Bean Curd Sheets	$1,188
黑松露野菌炒星斑球 Sautéed Spotted Garoupa Fillets with Wild Mushrooms and Black Truffle	$788
濃杏汁雞湯煎花膠 Pan-fried Fish Maw with Almond Cream and Chicken Broth	每位 Per person $538
X.O.醬勝瓜黑白雲耳炒南非鮑片 Stir-fried Sliced South African Abalone with Luffa, Black and White Wood Ear Mushrooms in X.O. Sauce	$428

得獎菜式 Award-winning Dish
主廚推介 Chef's recommendation
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素食 Vegetarian
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主廚推介
CHEF'S RECOMMENDATION

鮮蟹肉焗釀蟹蓋 Baked Crab Shell stuffed with Fresh Crab Meat and Onion	每位 Per person $298
水煮牛肉 Spicy Boiled Beef	$398
養生黑蒜蔥油脆皮雞 Poached Chicken with Black Garlic and Scallion Oil	半隻 Half $388
宮保蝦球 Sautéed Pwans in Kung Pao Style	$368
遠年陳皮牛肝菌醬燒琵琶鴿 (需提前三日預訂) Braised Crispy Pigeon with Aged Mandarin Peel and Porcini Mushroom (At least 3 days in advance)	$368
酸菜魚 Boiled Fish with Pickled Cabbage and Chilli	$358
仁稔子薑蒸魚雲 Steamed Fish Head with Garcinia Fruit and Young Ginger	$328
青檸欖角脆雞球 Honey-glazed Fried Chicken with Lime, Tangerine Peel and Preserved Olives	$238
「玉」招牌海鮮炒飯 Fried Rice with Assorted Seafood, Olive Vegetables, Sun-dried Scallops and Pine Nuts	$298

得獎菜式 Award-winning Dish
主廚推介 Chef's recommendation
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素食 Vegetarian
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明爐燒味
CHINESE BARBECUE

	一食 One-course	兩食 Two-course
即烤片皮鴨 (需提前一日預訂) *一食：鴨身片皮* *二食：生菜片鴨崧 / 京蔥蒜片炒鴨粒* Roasted Peking Duck (At least 1 day in advance) *First course: Sliced Duck Skin* *Second course: Stir-fried Minced Duck with Lettuce / Stir-fried Diced Duck with Crispy Garlic Chips and Fried Leek*	$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	$298	

得獎菜式 Award-winning Dish
主廚推介 Chef's recommendation
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素食 Vegetarian
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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 $288
海皇生滾鮮魚湯 Fish Soup with Shrimp, Tiger Garoupa Fillet, Crab Meat and Scallop	每位 Per person $268
松茸淮杞燉響螺湯 Double-boiled Sea Whelk Soup with Matsutake, Chinese Yam, and Goji Berries	每位 Per person $238
濃湯花膠雞絲羹 Braised Fish Maw Soup with Shredded Chicken	每位 Per person $238
生拆蟹肉粟米羹 Sweet Corn Soup with Fresh Crab Meat	每位 Per person $168
宋嫂魚羹 Minced Fish Soup with Shredded Black Fungus and Bamboo Shoots	每位 Per person $168

得獎菜式 Award-winning Dish
主廚推介 Chef's recommendation
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素食 Vegetarian
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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
$468

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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含蛋類 Contains Egg
辣 Spicy

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游水海鮮
LIVE SEAFOOD

澳洲龍蝦(約一斤) $1,188
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) $798
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) $498
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 Award-winning Dish
主廚推介 Chef's recommendation
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海鮮
SEAFOOD

藤椒蒸桂花魚(約一斤二兩) $498
Steamed Mandarin Fish with Vine Pepper
(Approximately 1.2 Catties)

啫啫金銀花膠筒 $438
Sand-poached Fish Maw with Ginger and Mushrooms in Casserole

櫻花蝦蟹肉炒粉絲 $418
Wok-fried Glass Noodles with Dried
Sakura Shrimp and Crab Meat in Clay Pot

X.O.醬鮮菌露筍炒帶子 $418
Sautéed Scallops with Asparagus and
Wild Mushrooms with X.O. Sauce

金瑤桂花蟹肉炒銀芽 $328
Stir-fried Bean Sprouts with Crab Meat, Conpoy and Egg

百花炸釀蟹鉗 每隻 Per piece $98
Crispy Crab Claw with Shrimp Paste

得獎菜式 Award-winning Dish
主廚推介 Chef's recommendation
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肉類
MEAT

蒜片黑椒爆炒澳洲M9和牛粒 $728
Wok-fried Australian M9 Wagyu Beef
with Crispy Garlic Chips and Black Pepper

慢煮和牛面頰 $528
Braised Wagyu Beef Cheek

醋香黑豚豬肉 $298
Sautéed Kurobuta Pork with Vinegar Sauce

蝦乾銀魚仔蒸手剁肉餅 $268
Steamed Hand-chopped Pork Patty with
Dried Shrimp and Whitebait

鮮果鳳梨咕嚕肉 $268
Sweet and Sour Pork with Pineapple and Fresh Fruits

家禽
POULTRY

手吊蔥油脆皮雞
Crispy Chicken with Scallion Oil
半隻 Half $388

歌樂山辣子雞 $268
Deep-fried Diced Chicken with Chilli in Chongqing Style

樟茶鴨
Roasted Camphor-Tea Smoked Duck
半隻 Half $268

紅燒乳鴿
Crispy-fried Pigeon
每隻 Per piece $158

得獎菜式 Award-winning Dish
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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

馬拉盞蝦乾莰白肉碎豆腐煲 $238
Braised Tofu with Dried Shrimp, Water Bamboo,
Minced Pork and Belacan Shrimp Paste in Clay Pot

金湯如意自製豆腐 $238
Braised Housemade Bean Curd with Mushrooms in Pumpkin Broth

蝦油萵筍炒雙色淮山 $198
Stir-fried Chinese Yam with Asparagus Lettuce in Shrimp Oil

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

蜀香肉鬆麻婆豆腐 $198
Braised Spicy Bean Curd with Minced Pork

乾扁肉鬆四季豆 $198
Dry-fried Green Beans with Minced Pork in Sichuan Style

得獎菜式 Award-winning Dish
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飯、麵
RICE & NOODLES

鮑汁荷葉飯
Steamed Rice with Shrimp, Conpoy and
Mushroom in Abalone Sauce wrapped with Lotus Leaf
$358

金沙脆米叉燒粒炒飯
Fried Rice with Diced Barbecued Pork,
Crispy Rice and Salted Egg Yolk
$238

健康五穀炒飯
Fried Five-grain Rice with Assorted Vegetables
例 Regular $198 每位 Per person $98

濃魚湯魚茸稻庭麵
Inaniwa Noodles in Fish Broth with Shredded Fish
例 Regular $298 每位 Per person $138

上湯蝦球煎米粉
Pan-fried Hsinchu Rice Vermicelli with Prawns in Superior Broth
$298

金瑤桂花蟹肉炒新竹米粉
Fried Hsinchu Rice Vermicelli with Conpoy, Crab Meat and Egg
$298

豉椒牛肉炒麵
Braised Sliced Beef, Bell Pepper, Onion with
Crispy Noodles in Black Bean Sauce
$248

乾炒牛肉河粉
Stir-fried Flat Rice Noodles with Sliced Beef
$238

黑松露野菌炆伊麵
Braised E-fu Noodles with Black Truffle and Wild Mushrooms
$198

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

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.

以上價錢以港幣計算，並另收加一服務費。
Prices are in Hong Kong dollars and subject to a 10% service charge.

甜品
DESSERTS

楊枝甘露 Chilled Mango Cream with Sago and Pomelo	每位 Per person $78
芒果布甸 Chilled Mango Pudding	每位 Per person $78
桃膠薑汁奶凍 Ginger Panna Cotta with Brown Sugar and Peach Resin	每位 Per person $78
醇厚陳皮紅豆沙 Sweetened Red Bean Soup with Mandarin Peel	每位 Per person $78
生磨蛋白杏仁茶 Sweetened Almond Cream with Egg White	每位 Per person $78
西米栗蓉焗布甸 Baked Sago Pudding with Chestnut Paste	每位 Per person $78
滋補核桃露 Sweetened Walnut Sweet Soup	每位 Per person $78
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)	$108
蛋黃蟠桃 (四件) Longevity Buns with Lotus Seed Paste and Egg Yolk (4 pieces)	$88
阿膠棗皇糕 (三件) Steamed Chinese Layered Red Date and Ejiao Puddings (3 pieces)	$68
奶皇煎堆仔 (三件) Deep-fried Sesame Balls stuffed with Egg Custard (3 pieces)	$68

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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

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