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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。餐廳的米芝蓮星級行政總廚賴正成師傅入行超過四十年，曾屢次勇奪由香港旅遊發展局主辦的「美食之最大賞」。賴師傅將以最優質和最新鮮的時令食材為饕客炮製一系列精緻佳餚，定能滿足您的口味。

餐廳以本地和世界各地的可持續環保海鮮入饌向獨特的香港仔漁村歷史文化致敬，同時為您和您尊貴的賓客打造難忘的用餐體驗。

Bringing the unique dining concept of Jade at The Fullerton Hotel Singapore to Hong Kong, Jade offers a journey of discovery on authentic Cantonese fare over panoramic views where the mountain meets the sea. Michelin-starred Executive Chef Lai Ching Shing, an industry veteran with over 40 years of experience and a frequent winner at the Best of the Best Culinary Awards organised by the Hong Kong Tourism Board, curates a range of heart-warming delicacies prepared with the finest and freshest seasonal ingredients that will surely tantalise all palates.

The restaurant also embraces the rich heritage of the quaint Aberdeen Fishing Village with the use of locally and regionally sourced sustainable seafood, creating delightful gastronomic journeys for you and your valued guests.

J A D 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	\$250
Vintage 2003 Yunnan 7542 Unfermented Puerh Tea Cake	
2001年雲南普洱青茶餅	\$150
Vintage 2001 Yunnan Unfermented Puerh Tea Cake	
2021年雲南普洱青茶餅	\$100
Vintage 2021 Yunnan Unfermented Puerh Tea Cake	
2000年雲南正山青茶磚	\$160
Vintage 2000 Yunnan Zhang Shan Tea Brick	
普洱熟茶	
FERMENTED PUERH TEA	
2001年雲南勐海7572普洱熟茶餅	\$188
Vintage 2001 Yunnan Menghai 7572 Fermented Puerh Tea Cake	
遠年普洱熟茶餅	\$50
Aged Yunnan Fermented Puerh Tea Cake	
大紅柑普洱 (五位起)	\$100
Fermented Puerh Tea in Aged Mandarin (Minimum 5 persons)	
小青柑	\$60
Fermented Puerh Tea in Young Mandarin	
黑茶	
DARK TEA	
2003年孫義順六安	\$388
Vintage 2003 Sunyishun Liuan	

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Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

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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

\$80

雲南滇紅

Yunnan Dianhong

\$60

烏龍茶

OOLONG TEA

東方美人

Oriental Beauty

\$150

高山炭焙烏龍

Taiwan Alpine Charcoal Roasted Oolong Tea

\$128

甘香烏龍

Oolong Tea with Licorice

\$68

濃香鐵觀音

Deep Roasted Iron Buddha

\$50

清香鐵觀音

Light Roasted Iron Buddha

\$45

綠茶

GREEN TEA

獅峰龍井

Shifeng Dragon Well

\$80

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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

\$128

老白茶

Aged White Tea

\$70

白牡丹

White Peony

\$48

花茶

FLORAL TEA

甜蜜回憶茶

Sweet Memories

\$60

崑崙雪菊

Kunlun Snow Chrysanthemum

\$60

桐鄉胎菊

Tongxiang Baby Chrysanthemum

\$45

太極龍珠香片

Jasmine Pearl

\$45

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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 \$268
	法式焗釀響螺 Baked Sea Whelk Stuffed with Onion, White Mushroom, Chicken and Roasted Chicken Liver	每位 Per person \$168
	濃杏汁雞湯煎花膠 Pan-fried Fish Maw with Almond Cream and Chicken Broth	每位 Per person \$498
	雪嶺紅梅映松露 Seared Lobster on Egg White with Black Truffle Sauce	每位 Per person \$268
	花雕蛋白蒸鮮蟹鉗 Steamed Crab Claw with Egg White in Hua Diao Wine	每位 Per person \$498
	龍帶玉梨香 Crispy Scallop with Fresh Pear, Shrimp Paste and Yunnan Ham	每位 Per person \$88
	雞油花雕蒸大花蟹 Steamed Red Crab with Chicken Oil and Hua Diao Wine	時價 Market Price
	白翠紅玉藏珍地 Steamed Hong Kong Heritage Minced Pork with Foie Gras and Scallop in Hot Stone	\$208

-  含太極豬 Contains Tai Chi Pork
-  主廚推介 Chef's recommendation
-  純素 Vegan
-  素食 Vegetarian
-  不含麩質 Gluten-free

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餐前小食

APPETISERS

玉		露酒涼拌鮑魚 Chilled Fresh Abalone with Chinese Rose Wine	每隻 Per piece \$138
		紫薑皮蛋鴨肉 Century Egg and Pickled Ginger with Smoked Duck Breast	\$108
		七味脆豆腐 Crispy Bean Curd with Spicy Salt	\$98
		蔥油海蜇頭 Jelly Fish with Spring Onion Oil	\$118
		蜜汁燒脆鱈 Roasted Eel with Honey	\$238
		椒鹽九肚魚 Deep-fried Bombay Duck Fish with Spicy Salt	\$118
		金腿蝦多士 Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham	\$188
玉		百花乳豬件 Deep-fried Suckling Pig with Shrimp Paste and Sesame	\$268
		蒜泥白肉 Chilled Pork Roll with Garlic and Chilli Sauce	\$118
		脆皮素鵝 Deep-fried Bean Curd Roll Stuffed with Carrot, Black Fungus and Mushroom	\$118

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明爐燒味

CHINESE BARBECUE

	即烤片皮鴨 (需一日前預訂)	一食	兩食
	一食：鴨身片皮	One-course	Two-course
	二食：生菜片鴨崧 或 京蔥蒜片炒鴨粒	\$838	\$968
	Roasted Peking Duck (Pre-order at least one day in advance)		
	First course: Sliced Duck Skin		
	Second course: Stir-fried Minced Duck with Lettuce or		
	Stir-fried Diced Duck with Crispy Garlic Chips and Fried Leek		
	化皮乳豬 (需一日前預訂)		半隻 Half
	Roasted Suckling Pig (Pre-order at least one day in advance)		\$888
	蜜汁餡叉燒	\$238	
	Barbecued Pork with Honey		
	脆皮燒腩仔	\$188	
	Roasted Crispy Pork Belly		
	掛爐黑鬃鵝	例 Regular	半隻 Half
	Roasted Goose	\$198	\$398
	龍井黑糖茶燻雞		半隻 Half
	Smoked Chicken with Fragrant Tea Leaves and Soy Sauce		\$298
	瓦罉玫瑰豉油雞		半隻 Half
	Claypot Marinated Chicken		\$288
	with Chinese Rose Wine and Soy Sauce		
	南乳脆皮吊燒雞		半隻 Half
	Roasted Crispy Chicken with Fermented Red Bean Curd Paste		\$288

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湯、羹

SOUPS

玉		菜膽竹笙燉珍珠玉湯 Double-boiled Pearl Clam Soup with Bamboo Pith and Vegetable		每位 Per person \$268
		杏汁花膠燉蹄筋湯 Double-boiled Almond Soup with Fish Maw and Pork Tendon	例 Regular \$758	每位 Per person \$218
玉		艇家魚湯 Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop		每位 Per person \$248
玉		雪蓮子燉響螺湯 Double-boiled Sea Whelk Soup with Snow Lotus Seed		每位 Per person \$218
		濃湯花膠雞絲羹 Braised Fish Maw Soup with Shredded Chicken		每位 Per person \$218
		生拆蟹肉粟米羹 Sweet Corn and Crab Meat Soup		每位 Per person \$198
		花膠海皇酸辣羹 Hot and Sour Soup with Shredded Fish Maw and Assorted Seafood		每位 Per person \$198

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海味

DRIED SEAFOOD

蠔皇皇冠吉品鮑魚		
Braised Yoshihama Abalone with Oyster Sauce		
十六頭 (需一日前預訂)	每位 Per person	
16-head (Pre-order at least one day in advance)		\$6,088
廿二頭	每位 Per person	
22-head		\$2,988
蠔皇南非四頭鮑魚		
Braised South African 4-head Abalone with Oyster Sauce		
	每位 Per person	\$408
蠔皇南非六頭鮑魚		
Braised South African 6-head Abalone with Oyster Sauce		
	每位 Per person	\$298
蝦籽柚皮炆遼參		
Braised Sea Cucumber with Shrimp Roe and Pomelo Rind		
	每位 Per person	\$398
蠔皇關東遼參鵝掌		
Braised Japanese Sea Cucumber and Goose Web with Oyster Sauce		
	每位 Per person	\$598
玉	濃杏汁雞湯煎花膠	每位 Per person
	Pan-fried Fish Maw with Almond Cream and Chicken Broth	\$498
蠔皇花膠扣鵝掌		
Braised Fish Maw and Goose Web with Oyster Sauce		
	每位 Per person	\$538
🌿	桂花瑤柱炒花膠條	\$398
	Sautéed Shredded Fish Maw with Conpoy and Egg	

燕窩

BIRD’S NEST

紅燒官燕

Braised Superior Bird's Nest in Supreme Broth

每位 Per person
\$688



官燕釀竹笙卷

Braised Bamboo Pith Stuffed with Superior Bird's Nest

每位 Per person
\$658

高湯蟹肉燴燕窩

Braised Bird's Nest Soup with Fresh Crab Meat

每位 Per person
\$398

雞茸燴燕窩

Braised Bird's Nest Soup with Minced Chicken

每位 Per person
\$238



冰花燉官燕
椰汁、杏汁、紅棗

Double-boiled Superior Bird's Nest Soup with Rock Sugar
Coconut Milk, Almond Cream, Red Date

每位 Per person
\$598



主廚推介 Chef's recommendation



純素 Vegan



素食 Vegetarian



不含麩質 Gluten-free

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生猛海上鮮

LIVE SEAFOOD

<p>新鮮魚類</p> <p>老虎斑、瓜子斑或東星斑</p> <p>Live Fish</p> <p>Tiger Garoupa, Melon Seed Garoupa or Spotted Garoupa</p>	<p>時價</p> <p>Market Price</p>
<p>本地龍蝦或澳洲龍蝦</p> <p>上湯焗、芝士牛油焗、蒜蓉蒸、</p> <p>蒜香辣椒炒或豉椒炒</p> <p>Local Lobster or Australian Lobster</p> <p>Baked with Superior Broth,</p> <p>Baked with Butter and Cheese,</p> <p>Steamed with Garlic,</p> <p>Wok-fried with Crispy Garlic and Chilli or</p> <p>Sautéed with Black Bean Sauce</p>	<p>時價</p> <p>Market Price</p>
<p>海中蝦或時令花竹蝦</p> <p>白灼、椒鹽、豉油皇焗或XO醬粉絲煲</p> <p>Fresh Prawn or Seasonal Kuruma Prawn</p> <p>Poached,</p> <p>Deep-fried with Spicy Salt,</p> <p>Baked with Soy Sauce or</p> <p>Simmered with Rice Vermicelli in XO Sauce</p>	<p>時價</p> <p>Market Price</p>
<p>花蟹</p> <p>薑蔥焗或花雕蒸</p> <p>Red Crab</p> <p>Baked with Ginger and Shallot or</p> <p>Steamed with Hua Diao Wine</p>	<p>時價</p> <p>Market Price</p>

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海鮮

SEAFOOD

	百花炸釀蟹鉗	每隻 Per piece
	Crispy Crab Claw with Shrimp Paste	\$108
	鍋燒鮮菌斑球	\$538
	Wok-fried Garoupa Fillet with Mushroom in Hot Pot	
玉	黑松露芙蓉炒斑柳	\$538
	Wok-fried Garoupa Fillet with Black Truffle and Egg White	
玉	雙蔥炒南非鮮鮑片	\$368
	Stir-fried Sliced South African Abalone with Spring Onion and Leek	
玉	黑椒干邑香草龍蝦球	\$888
	Sautéed Lobster with Herb, Black Pepper and Cognac	
	XO醬鮮菌露筍炒帶子	\$368
	Sautéed Scallop, Asparagus and Wild Mushroom with XO Sauce	
	翡翠紅梅蝦球	\$338
	Sautéed Prawn with Crab Cream	
	青檸柚子脆蝦球	\$288
	Crispy Fried Prawn Coated with Pomelo and Lime Glaze	

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肉類

MEAT

	慢煮和牛面頰 Braised Wagyu Beef Cheek	\$398
	大根牛肋骨 Braised Beef Rib with White Radish	\$328
	草本燒汁燜鮮牛尾 Braised Oxtail with Gravy	\$238
	大千花膠和牛條 Sautéed Shredded Wagyu Beef and Fish Maw with Chilli and Spicy Sauce	\$498
	蒜片黑椒爆炒澳洲M9和牛粒 Wok-fried Australian M9 Wagyu Beef with Crispy Garlic Chips and Black Pepper	\$398
	鮮果鳳梨咕嚕肉 Sweet and Sour Hong Kong Heritage Pork with Fresh Pineapple	\$208
	醋香黑豚豬肉 Sautéed Hong Kong Heritage Pork with Vinegar Sauce	\$238
	京烤醬燒骨 Roasted Hong Kong Heritage Pork Rib with Hawthorn Sauce	\$238

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家禽

POULTRY

	八寶鴨 (需一日前預訂) Braised Duck Stuffed with Eight Treasures (Pre-order at least one day in advance)	原隻 Whole \$698
	荔芋香酥鴨 Deep-fried Duck Stuffed with Taro Paste	半隻 Half \$288
玉	黃炆花膠雞 Braised Chicken with Fish Maw in Superior Broth	\$888
🌿	古法鹽焗雞 (需一日前預訂) Traditional Baked Chicken with Rock Salt (Pre-order at least one day in advance)	原隻 Whole \$598
🌿	龍崗脆皮雞 Deep-fried Crispy Chicken	半隻 Half \$288
	陳皮豆豉雞 Sautéed Chicken with Dried Tangerine Peel and Black Bean Sauce	\$248
	辣子雞丁 Deep-fried Diced Chicken with Chilli	\$188

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蔬菜

VEGETABLES

	竹笙琵琶豆腐 Pan-seared Bean Curd with Bamboo Pith	\$238
	鮮菌蝦籽紅燒豆腐 Braised Bean Curd with Shrimp Roe and Mushroom	\$178
	欖菜肉碎乾煸法邊豆 Wok-fried French Bean with Minced Pork and Pickled Olive	\$188
 	無花果炒爽菜 Wok-fried Asparagus, Black Fungus, Fig, Snap Pea and Lotus Root	\$208
 	米湯瑤柱銀杏浸菜苗 Poached Seasonal Vegetable with Conpoy and Ginkgo in Rice Broth	\$178
	八寶素齋 Braised Imperial Fungus with Assorted Vegetables	\$178
	鼎湖上素 Sautéed Imperial Fungus with Bamboo Pith and Assorted Vegetables	\$238
	杏汁百合杞子浸菜苗 Poached Seasonal Vegetable with Lily Bulb and Goji Berry in Almond Soup	\$178





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飯、麵

RICE & NOODLES

 	<p>健康五穀炒飯</p> <p>Fried Five-grain Rice with Assorted Vegetables</p>	例 Regular	每位 Per person
		\$168	\$88
	<p>瑤柱蛋白海鮮炒飯</p> <p>Fried Rice with Egg White, Conpoy and Assorted Seafood</p>	\$268	
 	<p>鮑汁荷葉飯</p> <p>Steamed Rice with Shrimp, Conpoy and Mushroom in Abalone Sauce Wrapped with Lotus Leaf</p>	\$268	
	<p>濃魚湯魚茸稻庭麵</p> <p>Inaniwa Noodles in Fish Broth with Fish Purée</p>	例 Regular	每位 Per person
		\$268	\$88
	<p>懷舊豉油皇炒麵</p> <p>Fried Egg Noodles in Soy Sauce</p>	\$168	
	<p>花膠海參絲炆粗麵</p> <p>Stewed Thick Egg Noodles with Shredded Sea Cucumber and Fish Maw</p>	\$398	
	<p>高湯原隻龍蝦燴伊麵</p> <p>Braised E-fu Noodles with Whole Lobster in Supreme Broth</p>	\$568	
	<p>明蝦球煎脆米粉</p> <p>Crispy Rice Vermicelli with Prawn</p>	\$288	
	<p>金瑤桂花蟹肉炒新竹米粉</p> <p>Fried Hsinchu Rice Vermicelli with Conpoy, Crab Meat and Egg</p>	\$268	

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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
	蓮子杏仁茶 Sweetened Almond Cream with Lotus Seed	每位 Per person \$68
	雪蓮子柱圓燉銀耳（凍熱皆可） Double-boiled Sweetened Snow Lotus Seed Soup with Longan white Fungus (Hot or Cold)	每位 Per person \$68
 	陳皮紅豆沙 Sweetened Red Bean Soup with Mandarin Peel	每位 Per person \$68
	西米栗蓉焗布甸 Baked Sago Pudding with Chestnut Paste	每位 Per person \$68
	阿膠棗皇糕（三件） Steamed Chinese Layered Red Date and Ejiao Puddings (3 pieces)	\$88
	蛋黃蟠桃（四件） Longevity Buns with Lotus Seed Paste and Egg Yolk (4 pieces)	\$88
	燕窩酥皮蛋撻（三件） Baked Egg Tarts with Bird's Nest (3 pieces)	\$88
	奶皇煎堆仔（三件） Deep-fried Sesame Balls Stuffed with Egg Custard (3 pieces)	\$68
	鳳梨手袋酥（三件） Deep-fried Pineapple Puffs (3 pieces)	\$68

 主廚推介 Chef's recommendation  純素 Vegan  素食 Vegetarian  不含麩質 Gluten-free

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。
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

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