

# JAD 玉

## 「玉」婚宴套餐 JADE WEDDING PACKAGE

套餐僅適用於2026年12月31日或之前於「玉」中菜廳舉行之婚宴。

Package offers are applicable to any wedding banquet held on or before 31 December 2026 at JADE.

凡惠顧5席或以上(供十位用), 可享以下禮遇:

**Enjoy the following privileges with a minimum of 5 tables of 10 persons:**

- 每位來賓均奉送迎賓茗茶  
Signature welcome tea for all guests
- 免費享用特選中國茗茶大紅柑普洱(2012年熟普洱拼2017年陳大紅柑皮)  
Complimentary Chinese tea service (Vintage 2012 Fermented Puerh in 2017 Aged Mandarin) throughout the wedding reception
- 奉送3磅鮮果忌廉蛋糕  
A 3-pound fresh fruit cream cake for the reception
- 免收自攜餐酒或烈酒開瓶費 (每席乙瓶) (額外開瓶費適用於每瓶自攜餐酒為港幣500元, 及每瓶自攜烈酒為港幣1,000元)  
Corkage fee will be waived for self-brought wines or spirits (maximum 1 bottle per table).  
Corkage fee will be incurred at HK\$500 per bottle for any additional self-brought wines and HK\$1,000 per bottle of self-brought spirits
- 奉送精美請柬 (每席10套, 並不包括印刷服務)  
10 sets of complimentary invitation cards per table (excluding printing services)
- 免費提供精緻嘉賓提名冊乙本  
Exquisitely designed guest signature book
- 全場席上及迎賓桌鮮花擺設  
Elegant floral centerpieces on reception table and all dining tables
- 免費代客泊車服務 (最多3輛私家車)  
Complimentary valet parking service for up to 3 vehicles
- 免費乘搭往返海洋公園港鐵站和酒店的穿梭巴士, 每天早上8時至晚上11時, 座位有限, 先到先得  
Complimentary coach service between Ocean Park MTR Station and the hotel from 8:00 a.m. to 11:00 p.m. daily, on a first-come, first-served basis

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## 琥珀午宴菜單 AMBER WEDDING LUNCH MENU

鴻運乳豬全體   

Roasted Whole Suckling Pig

青檸柚子脆蝦球     

Crispy Fried Prawns coated with Pomelo and Lime Glaze

乾貝菜膽燉竹筍   

Double-boiled Conpoy Soup with Bamboo Pith and Brassica

蠔皇八頭南非鮑魚扣金錢   

Braised 8-head South African Abalone and Black Mushroom with Oyster Sauce

清蒸老虎斑   

Steamed Tiger Garoupa with Spring Onion in Soya Sauce

南乳脆皮雞   

Roasted Crispy Chicken with Fermented Red Bean Curd Paste

鮑汁荷葉飯    

Steamed Rice with Shrimp, Conpoy and Mushroom in Abalone Sauce wrapped with Lotus Leaf

蓮子百合燉桃膠 

Double-boiled Peach Resin with Lotus Seed and Lilly Bulb in Sweetened Soup

富麗敦甜點     

The Fullerton Petits Fours

每席港幣**9,888**元(供十位用)

**HK\$9,888** per table of 10 persons

另收加一服務費

Subject to a 10% service charge

詳情請參閱條款及細則

Please refer to the terms and conditions for more details



Vegan  
純素



Vegetarian  
素食



Contains Gluten/Wheat  
含麩質



Contains Tree Nuts/Peanuts  
含木本堅果或花生



Contains Dairy Products  
含奶類食品



Contains Fish  
魚類



Contains Shellfish  
含貝類海鮮



Contains Soy  
含大豆



Contains Egg  
含蛋類



Spicy  
辣

# JAD 玉

## 藍寶午宴菜單 SAPPHIRE WEDDING LUNCH MENU

鴻運乳豬全體     
Roasted Whole Suckling Pig

百花炸釀蟹鉗       
Crispy Crab Claw with Shrimp Paste

花膠螺頭燉遼參      
Double-boiled Fish Maw and Sea whelk Soup with Sea Cucumber

蠔皇六頭南非鮑魚     
Braised 6-head South African Abalone with Oyster Sauce

清蒸東星斑      
Steamed Spotted Garoupa with Spring Onion in Soy Sauce

龍井黑糖茶燻雞     
Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

鮑汁鵝掌撈麵     
Braised Goose Web and Noodle with Abalone Sauce

蓮子百合紅豆沙   
Sweetened Red Bean Soup with Lotus Seeds and Lily Bulb

富麗敦甜點       
The Fullerton Petits Fours

每席港幣**13,888**元 (供十位用)  
**HK\$13,888** per table of 10 persons

另收加一服務費  
Subject to a 10% service charge

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## 珊瑚晚宴菜單 CORAL WEDDING DINNER MENU

鴻運乳豬全體     
Roasted Whole Suckling Pig

XO醬鮮露筍炒蝦球        
Wok-fried Prawns with Asparagus with XO Sauce

紅燒海皇燴燕窩     
Braised Bird's Nest Soup with Assorted Diced Seafood

蠔皇八頭南非鮑魚扣金錢     
Braised 8-head South African Abalone and Black Mushroom with Oyster Sauce

清蒸老虎斑     
Steamed Tiger Garoupa with Spring Onion in Soya Sauce

龍井黑糖茶燻雞     
Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

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

上湯鮮蝦雲吞      
Shrimp Wantons in Superior Broth

蓮子百合燉桃膠   
Double-boiled Peach Resin with Lotus Seed and Lilly Bulb in Sweetened Soup

富麗敦甜點        
The Fullerton Petits Fours

每席港幣**10,888**元 (供十位用)  
**HK\$10,888** per table of 10 persons

另收加一服務費  
Subject to a 10% service charge

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## 珍珠晚宴菜單 PEARL WEDDING DINNER MENU

鴻運乳豬全體   

Roasted Whole Suckling Pig

燒雲腿翡翠明蝦球   

Sauteed Prawns with Seasonal Vegetable, Crispy Sliced Yunnan Ham

荔茸帶子盒   

Deep-fried Taro Puree with Scallop

多子瑤柱甫   

Braised Whole Conpoy with Garlics and Vegetable

羊肚菌花膠燉螺頭   

Double Boiled Fish Maw Soup with Sea Whelk and Morel

蠔皇六頭南非鮑魚扣鵝掌   

Braised 6-head South Africa Abalone and Goose Webb with Oyster Sauce

清蒸東星斑   

Steamed Spotted Garoupa with Spring Onion in Soy Sauce

脆皮炸子雞  

Deep fried Crispy Chicken

鮑汁荷葉飯    

Steamed Rice with Shrimp, Conpoy and Mushroom in Abalone Sauce wrapped with Lotus Leaf

上湯煎粉果   

Deep-fried Shrimp Dumplings served with Superior Broth

雪蓮子五寶茶 

Sweetened Soup with Dried Longan, Chinese Wolfberry,  
Dried Lily Bulb, Red Date and Snow Lotus Seed

富麗敦甜點     

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## 條款及細則

### TERMS AND CONDITIONS

1. 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.

2. 以上套餐僅適用於2026年12月31日或之前於「玉」中菜廳舉行之婚宴。

The above offers are applicable to any wedding banquet held on or before 31 December 2026 at JADE.

3. 每個宴會場地均設最低餐飲費用，並視乎婚禮日期而定。

A minimum food and beverage charge is applied on each venue and subject to the wedding date.

4. 為客人的健康著想，如閣下或其他賓客對任何食物有過敏反應，請與餐廳職員聯絡。

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.

5. 由於價格變動及食材供應關係，香港富麗敦海洋公園酒店保留修改以上價格及菜單之權利。

The Fullerton Ocean Park Hotel Hong Kong reserves the right to alter the above prices and package offers, subject to market price fluctuations and availability.

如欲查詢或預訂，歡迎致電**+852 2166 7488**、**WhatsApp +852 5229 6720**

或電郵至**fop.jadehk@fullertonhotels.com**與酒店餐飲部聯絡。如欲了解更多，請瀏覽酒店官方網站

**<https://www.fullertonhotels.com/fullerton-ocean-park-hotel-hongkong>**

For enquiries and reservations, please contact our Dining Reservations on **+852 2166 7488**,

**WhatsApp +852 5229 6720** or email at **fop.jadehk@fullertonhotels.com**.

Please visit **<https://www.fullertonhotels.com/fullerton-ocean-park-hotel-hongkong>** to learn more.