

---

「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。廚藝團隊嚴選優質清真認證食材，並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 the finest halal-certified 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.

JAD 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

\$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

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.

# 特級茗茶

## PREMIUM CHINESE TEA

### 紅茶

BLACK TEA

每位 Per person

#### 金駿眉

Golden Fine Brows

\$58

#### 雲南滇紅

Yunnan Dianhong

\$48

### 烏龍茶

OOLONG TEA

#### 東方美人

Oriental Beauty

\$238

#### 高山炭焙烏龍

Taiwan Alpine Charcoal Roasted Oolong Tea

\$188

#### 甘香烏龍

Oolong Tea with Licorice

\$48

#### 濃香鐵觀音

Deep Roasted Iron Buddha

\$48

#### 清香鐵觀音

Light Roasted Iron Buddha

\$48

### 綠茶

GREEN TEA

#### 獅峰龍井

Shifeng Dragon Well

\$78

 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.



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 Chrysanthemum

\$48

太極龍珠香片

Jasmine Pearl

\$48



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.

# 點心

## DIM SUM

- 鹹檸檬星斑餃(兩件)**     \$108  
Steamed Diced Garoupa, Shrimps and Preserved Lemon Dumplings (2 pieces)
- 珍珠鮑魚燒賣(三件)**     \$98  
Steamed Pork and Shrimp Dumplings topped with Abalone (3 pieces)
- 晶瑩鮮蝦餃(四件)**    \$98  
Steamed Shrimp Dumplings (4 pieces)
- 羊肚菌松露素菜餃(三件)**   \$98  
Steamed Morel, Black Truffle and Assorted Mushrooms Dumplings (3 pieces)
- 肉骨茶小籠包(四件)**   \$88  
Bak Kut Teh Xiao Long Bao (4 pieces)
- 蜜汁叉燒包(三件)**      \$78  
Steamed Barbecued Pork Buns (3 pieces)

 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.

點心

## DIM SUM

- 碧綠帶子腸粉    \$98  
Steamed Rice Roll with Scallops and Diced Vegetable
- 玉 蜜汁叉燒腸粉    \$88  
Steamed Rice Roll with Barbecued Pork
- 玉 八頭鮑魚雞粒酥    每隻 Per piece  
Baked 8-head Abalone Puff with Diced Chicken \$158
- 梨香鹹水角 (三件)    \$78  
Deep-fried Glutinous Rice Dumplings  
with Diced Pear, Assorted Meat and Dried Shrimp (3 pieces)
- 鮮蝦腐皮卷 (三件)    \$78  
Crispy Bean Curd Skin with Shrimp (3 pieces)
- 芝麻叉燒酥 (三件)    \$78  
Baked Barbecued Pork Pastry with Sesame (3 pieces)

 得獎菜式  
Award-winning Dish

玉 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.

# 餐前小食

## APPETISERS

金腿蝦多士      \$188

Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham

 露酒涼拌鮑魚    每隻 Per piece \$148

Chilled Fresh Abalone with Chinese Rose Wine

脆皮素鵝     \$118

Deep-fried Bean Curd Roll stuffed with  
Black Truffle, Carrot, Black Fungus and Mushroom

椒鹽九肚魚       \$108

Deep-fried Bombay Duck Fish with Spicy Salt

七味脆豆腐       \$98

Crispy Bean Curd with Spicy Salt

蔥油海蜆頭    \$98

Jelly Fish with Ginger and Spring Onion Oil

 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.

# 「富」貴平安新春賀年小菜

## CHINESE NEW YEAR DISHES

供應期由 2026 年 2 月 14 至 23 日

Available from 14 to 23 February 2026

風生水起    

鮑魚撈起

Abalone Lo Hei

四位用 For 4 persons

\$988

五穀豐收    

砂鍋鮑魚雞粒炆飯

Braised Rice with Abalone and Diced Chicken in Clay Pot

四位用 For 4 persons

\$268

龍鳳呈祥    

珊瑚百花釀虎蝦

Pan-fried Tiger Prawn stuffed with Shrimp Paste in

Crab Meat and Crab Roe Sauce

每位 Per person

\$268

年年有餘    

藤椒蒸桂花魚(約一斤二兩)

Steamed Mandarin Fish with Vine Pepper (Approximately 1.2 catties)

\$468

好事齊來    

花菇蠔豉福袋

Braised Bean Curd Pouch stuffed with Sun-dried Oysters and

Shiitake Mushrooms

\$428

財源滾滾    

生菜蒜子瑤柱甫柚皮

Braised Pomelo Rind with Whole Garlic and Conpoy in Lettuce

\$338

橫財就手    

山渣扣豬手

Braised Pork Knuckle with Hawthorn Sauce

\$328

鴻圖偉業     

發財竹筍鼎湖上素

Braised Imperial Fungus with Bamboo Pith and Vegetarian Hair Moss

\$238

 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

此菜單不可與其他推廣優惠及折扣同時使用。

This menu cannot be used in conjunction with any other promotional offers or discounts.

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.

## 主廚推介

### CHEF'S RECOMMENDATION

自選烹法 Cooking method of your choice:

鮮青花椒蒸 / 手工剝椒片

Steamed with Fresh Green Peppercorns / Steamed with Hand-chopped Chilli and Garlic

東星斑 Spotted Garoupa   

\$988

老虎斑 Tiger Garoupa   

\$468

濃杏汁雞湯煎花膠    

每位 Per person

Pan-fried Fish Maw with Almond Cream and Chicken Broth

\$538

鮮蟹肉焗釀蟹蓋     

每位 Per person

Baked Crab Shell stuffed with Fresh Crab Meat and Onion

\$338

 薑凍水蜜桃乳鴿  

Ginger-infused Peach Pigeon

每位 Per person

\$228

 甘露竹笙琵琶豆腐 (需時45分鐘)   

Mushroom Bamboo Pith Rolls with Pan-fried Pipa Tofu

每位 Per person

\$188

(Please allow 45 minutes of preparation time)

 玉簪珍菌豆酥盒 (需時45分鐘)    

Jade Mushroom and Crispy Bean Box

每位 Per person

\$188

(Please allow 45 minutes of preparation time)

 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.

明爐燒味

## CHINESE BARBECUE

### 即烤片皮鴨

一食：鴨身片皮     
二食：生菜片鴨松    /  
京蔥蒜片炒鴨粒   

Roasted Peking Duck

First course: Sliced Duck Skin

Second course: Stir-fried Minced Duck with Lettuce /

Stir-fried Diced Duck with Crispy Garlic Chips and Fried Leek

一食

One-course

兩食

Two-course

\$838

\$968

### 龍井黑糖茶燻泰安雞

Smoked Tai On Chicken with Fragrant Tea Leaves and Soy Sauce

半隻 Half

\$598

### 蜜汁餸叉燒

Barbecued Pork with Honey

\$248



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.

# 湯、羹

## SOUPS

- 「玉」饌花膠鮮漁湯**  每位 Per person \$328  
Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop
- 杏汁花膠燉蹄筋湯**  例 Regular 每位 Per person \$238  
Double-boiled Almond Soup with Fish Maw and Pork Tendon \$968
- 清潤無花果竹筴燉豚肉湯**  每位 Per person \$218  
Double-boiled Pork Soup with Fig and Bamboo Piths
- 生拆蟹肉粟米羹**  每位 Per person \$288  
Sweet Corn Soup with Crab Meat
- 濃湯花膠雞絲羹**  每位 Per person \$198  
Braised Fish Maw Soup with Shredded Chicken
- 花膠海皇酸辣羹**  每位 Per person \$198  
Braised Hot and Sour Soup with Shredded Fish Maw and Assorted Seafood
- 韭黃瑤柱鴨絲羹**  每位 Per person \$198  
Braised Shredded Duck Soup with Conpony and Chives

 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.



## 燕窩

### BIRD'S NEST

紅燒官燕  

Braised Superior Bird's Nest in Supreme Broth

每位 Per person

\$928

冰花燉官燕   

椰汁 / 杏汁 / 紅棗

每位 Per person

\$598

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

## 海味

### DRIED SEAFOOD

蠔皇花膠扣鵝掌    

Braised Fish Maw and Goose Web with Oyster Sauce

每位 Per person

\$588

蠔皇四頭鮑魚   

Braised 4-head Abalone with Oyster Sauce

每位 Per person

\$498

蝦籽柚皮遼參    

Braised Sea Cucumber with Shrimp Roe and Pomelo Rind

每位 Per person

\$398



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.

# 生猛海上鮮

## LIVE SEAFOOD

澳洲龍蝦 (約一斤)  \$1,088

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)  \$588

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)  \$988

鮮青花椒蒸 (大辣、中辣、小辣)    /

手工剝椒片 (大辣、中辣、小辣)   

清蒸  

Spotted Garoupa (Approximately 1 Catty)

Steamed with Fresh Green Peppercorns (Hot, Medium, Mild Spicy) /

Steamed with Hand-chopped Chilli and Garlic (Hot, Medium, Mild Spicy) /

Steamed with Spring Onion in Soy Sauce

老虎斑 (約一斤)  \$468

鮮青花椒蒸 (大辣、中辣、小辣)    /

手工剝椒片片 (大辣、中辣、小辣)   

清蒸  

Tiger Garoupa (Approximately 1 Catty)

Steamed with Fresh Green Peppercorns (Hot, Medium, Mild Spicy) /

Steamed with Hand-chopped Chilli and Garlic (Hot, Medium, Mild Spicy) /

Steamed with Spring Onion in Soy Sauce

 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.

海鮮

## SEAFOOD

- 玉** 黑松露芙蓉炒斑球     \$688  
Wok-fried Garoupa Fillet with Black Truffle and Egg White
- XO醬鮮菌露筍炒帶子     \$388  
Sautéed Scallops with Asparagus and Wild Mushrooms with XO Sauce
- 胡椒子母蝦粉絲煲    \$368  
Wok-fried Glass Noodles with Prawns and Dried Sakura Shrimp in Clay Pot
- 酸菜魚     \$368  
Boiled Fish with Pickled Cabbage and Chilli
- 水煮魚     \$368  
Spicy Boiled Fish
- 青檸柚子脆蝦球      \$328  
Crispy Fried Prawns coated with Pomelo and Lime Glaze
- 薑蔥魚咀煲     \$288  
Fish Head with Ginger and Spring Onion in Casserole
- 百花炸釀蟹鉗      每隻 Per piece  
Crispy Crab Claw with Shrimp Paste \$108

 得獎菜式  
Award-winning Dish

**玉** 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.

## 肉類

## MEAT

蒜片黑椒爆炒澳洲M9和牛粒      \$688  
Wok-fried Australian M9 Wagyu Beef  
with Crispy Garlic Chips and Black Pepper

 大根牛肋骨    \$368  
Braised Beef Rib with White Radish

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

魚香茄子煲     \$228  
Eggplant with Salted Fish and Minced Pork in Casserole

## 家禽

## POULTRY

脆皮泰安雞 (需一日前預訂)   原隻 Whole \$1,188  
Deep-fried Crispy Tai On Chicken  
(Pre-order at least one day in advance)

辣子雞丁      \$198  
Deep-fried Diced Chicken with Chilli

 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.



# 蔬菜

## VEGETABLES

杏汁百合杞子浸菜苗    \$268  
Poached Seasonal Vegetables  
with Lily Bulb and Goji Berry in Almond Soup

鮮百合炒日本淮山    \$218  
Stir-fried Japanese Yam with Lily Bulb

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

 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.

## 飯、麵

### RICE & NOODLES

- 玉** 鮑汁荷葉飯      \$288  
Steamed Rice with Shrimp, Conpoy and  
Mushroom in Abalone Sauce wrapped with Lotus Leaf
- 瑤柱蛋白海鮮炒飯       \$288  
Fried Rice with Egg White, Conpoy and Assorted Seafood
- 健康五穀炒飯     

例 Regular	每位 Per person
\$188	\$98

Fried Five-grain Rice with Assorted Vegetables
- 高湯原隻龍蝦燴伊麵      \$628  
Braised E-fu Noodles with Whole Lobster in Supreme Broth
- 濃魚湯魚茸稻庭麵     

例 Regular	每位 Per person
\$328	\$128

Inaniwa Noodles in Fish Broth with Fish Purée
- 乾炒和牛河粉      \$308  
Wok-fried Flat Rice Noodles with Sliced Wagyu Beef
- 豉椒和牛炒麵       \$308  
Braised Wagyu Sliced Beef, Bell Pepper,  
Onion with Crispy Noodles in Black Bean Sauce
- 玉** 金瑤桂花蟹肉炒新竹米粉      \$288  
Fried Hsinchu Rice Vermicelli with Conpoy,  
Crab Meat and Egg

 得獎菜式  
Award-winning Dish

**玉** 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

芒果布甸    
Chilled Mango Pudding

每位 Per person  
\$68

蓮子蛋白杏仁茶    
Sweetened Almond Cream with Lotus Seed and Egg White

每位 Per person  
\$68

西米粟蓉焗布甸       
Baked Sago Pudding with Chestnut Paste

每位 Per person  
\$58

阿膠棗皇糕 (三件)     
Steamed Chinese Layered Red Date and Ejiao Puddings (3 pieces)

\$58

蛋黃蟠桃 (四件)      
Longevity Buns with Lotus Seed Paste and Egg Yolk (4 pieces)

\$68

奶皇煎堆仔 (三件)      
Deep-fried Sesame Balls stuffed with Egg Custard (3 pieces)

\$58

 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.

---

## 其他收費

### OTHER CHARGES

開水 Hot Water	每位 Per person \$20
指天椒絲豉油 Shredded Chilli Soy Sauce	每小碟 Per sauce plate \$40
XO醬 XO 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
自攜茶葉沖泡費 Tea Brewing Fee for Brought-in Tea	每位 Per person \$28



---

## 中式美饌

## CHINESE DELICACIES

### 「玉」極品XO醬

JADE Premium XO 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