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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

#### 2003年雲南7542普洱青茶餅

Vintage 2003 Yunnan 7542 Unfermented Puerh Tea Cake

每位 Per person

\$250

#### 2000年雲南正山青茶磚

Vintage 2000 Yunnan Zhang Shan Tea Brick

\$160

#### 2001年雲南普洱青茶餅

Vintage 2001 Yunnan Unfermented Puerh Tea Cake

\$150

#### 2021年雲南普洱青茶餅

Vintage 2021 Yunnan Unfermented Puerh Tea Cake

\$100

### 普洱熟茶

#### FERMENTED PUERH TEA

#### 2001年雲南勐海7572普洱熟茶餅

Vintage 2001 Yunnan Menghai 7572 Fermented Puerh Tea Cake

\$188

#### 大紅柑普洱 (五位起)

Fermented Puerh Tea in Aged Mandarin  
(Minimum 5 persons)

\$100

#### 小青柑

Fermented Puerh Tea in Young Mandarin

\$60

#### 遠年普洱熟茶餅

Aged Yunnan Fermented Puerh Tea Cake

\$50

### 黑茶

#### DARK TEA

#### 2003年孫義順六安

Vintage 2003 Sunyishun Liuan

\$388



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.

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

\$80

Golden Fine Brows

#### 雲南滇紅

\$60

Yunnan Dianhong

### 烏龍茶

#### OOLONG TEA

#### 東方美人

\$150

Oriental Beauty

#### 高山炭焙烏龍

\$128

Taiwan Alpine Charcoal Roasted Oolong Tea

#### 甘香烏龍

\$68

Oolong Tea with Licorice

#### 濃香鐵觀音

\$50

Deep Roasted Iron Buddha

#### 清香鐵觀音

\$45

Light Roasted Iron Buddha

### 綠茶

#### GREEN TEA

#### 獅峰龍井

\$80

Shifeng Dragon Well

☆ 得獎菜式  
Award-winning Dish

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Chef's recommendation

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## 特級茗茶

## PREMIUM CHINESE TEA

### 白茶

#### WHITE TEA

#### 雲南月光白

Yunnan Moonlight White Tea

每位 Per person

\$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



得獎菜式  
Award-winning Dish



主廚推介  
Chef's recommendation



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Contains Fish



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## 主廚推介

## CHEF'S RECOMMENDATION

### 雞油花雕蒸大花蟹

Steamed Red Crab with Chicken Oil and Hua Diao Wine

\$1,088

### ★ 玉龍匯

\$638

Lobster Trio

清蒸龍蝦淮山球  、龍蝦多士   、  
黑松露龍蝦米型意粉   

Steamed Lobster Ball with Chinese Yam and Pumpkin Sauce,  
Deep-fried Toast with Shrimp Paste, Diced Lobster and Lobster Soup,  
Lobster Fried Orzo with Black Truffle and Matsutake Mushroom

### 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

\$328

### 雪嶺紅梅映松露

每位 Per person

Seared Lobster on Egg White with Black Truffle Sauce

\$288

### ★ 薑凍水蜜桃乳鴿

每位 Per person

Ginger-Infused Peach Pigeon

\$228

### 法式焗釀響螺

每位 Per person

Baked Sea Whelk Stuffed with Onion, White Mushroom,  
Chicken and Roasted Chicken Liver

\$168

### ★ 玉簪珍菌豆酥盒

每位 Per person

Jade Mushroom & Crispy Bean Box

\$168

### 龍帶玉梨香

每位 Per person

Crispy Scallop with Fresh Pear, Shrimp Paste and Yunnan Ham

\$88

 得獎菜式  
Award-winning Dish

 主廚推介  
Chef's recommendation

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Vegan

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Vegetarian

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Contains Gluten/Wheat

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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

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## 餐前小食

## APPETISERS



### 百花乳豬件



Deep-fried Suckling Pig with Shrimp Paste and Sesame

\$268

### 金腿蝦多士



Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham

\$188



### 露酒涼拌鮑魚



Chilled Fresh Abalone with Chinese Rose Wine

每隻 Per piece

\$158

### 蔥油海蜆頭



Jelly Fish with Spring Onion Oil

\$118

### 椒鹽九肚魚



Deep-fried Bombay Duck Fish with Spicy Salt

\$118

### 脆皮素鵝



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

\$118

### 七味脆豆腐



Crispy Bean Curd with Spicy Salt

\$98



得獎菜式  
Award-winning Dish



主廚推介  
Chef's recommendation



純素  
Vegan



素食  
Vegetarian



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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  
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Contains Egg



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## 點心

## DIM SUM

### 燕窩腿茸灌湯餃

Steamed Seafood Dumpling in Soup  
with Bird's Nest and Minced Yunnan Ham

每位 Per person

\$118

### 原隻南非十二頭鮑魚燒賣(三件)

Steamed Pork and Shrimp Dumplings Topped  
with Whole South African 12-head Abalone (3 pieces)

\$168

### 鹹檸檬星斑餃(兩件)

Steamed Diced Garoupa, Shrimps and  
Preserved Lemon Dumplings (2 pieces)

\$108

### 晶瑩鮮蝦餃(四件)

Steamed Shrimp Dumplings (4 pieces)

\$98

### 紅菜頭帶子餃(三件)

Steamed Scallop Dumplings with Shrimp and Beetroot (3 pieces)

\$98

### 肉骨茶小籠包(四件)

Bak Kut Teh Xiao Long Bao (4 pieces)

\$88

### 羊肚菌松露素菜餃(三件)

Steamed Morel, Black Truffle and  
Assorted Mushrooms Dumplings (3 pieces)

\$88

### 蜜汁叉燒包(三件)

Steamed Barbecued Pork Buns (3 pieces)

\$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  
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# 點心

## DIM SUM

 **XO醬煎腸粉**      
Pan-fried Rice Roll with XO Sauce

\$98





 **蜜汁叉燒腸粉**      
Steamed Rice Roll with Barbecued Pork

\$98





 **八頭鮑魚雞粒酥**      
Baked 8-head Abalone Puff with Diced Chicken

每隻 Per piece

\$138

**香芋天鵝酥(三件)**      
Deep-fried Taro Puffs (3 pieces)

\$88

**梨香鹹水角(三件)**      
Deep-fried Glutinous Rice Dumplings  
with Diced Pear, Assorted Meat and Dried Shrimp (3 pieces)

\$88

 **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

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Spicy

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## 明爐燒味

## CHINESE BARBECUE

即烤片皮鴨 (需一日前預訂)

一食：鴨身片皮

二食：生菜片鴨松 或

京蔥蒜片炒鴨粒

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

一食

One-course

兩食

Two-course

\$838

\$968

玉 化皮乳豬 (需一日前預訂)

Roasted Suckling Pig (Pre-order at least one day in advance)

半隻 Half

\$888

蜜汁餸叉燒

Barbecued Pork with Honey

\$248

掛爐黑鬚鵝

Roasted Goose

例 Regular

\$238

半隻 Half

\$468

玉 龍井黑糖茶燻雞 (選用本地泰安雞)

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

(Using local Tai On chicken)

半隻 Half

\$438

南乳脆皮吊燒雞 (選用本地泰安雞)

Roasted Crispy Chicken with Fermented Red Bean Curd Paste

(Using local Tai On chicken)

半隻 Half

\$428

☆ 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

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Contains Shellfish

🥜 含大豆  
Contains Soy

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Contains Egg

🌶️ 辣  
Spicy

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## 湯羹 SOUPS

### 玉「玉」饌花膠鮮魚湯

Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop

每位 Per person

\$318

### 杏汁花膠燉蹄筋湯

Double-boiled Almond Soup with Fish Maw and Pork Tendon

例 Regular

每位 Per person

\$888

\$268

### 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

\$238

### 花膠海皇酸辣羹

Hot and Sour Soup

with Shredded Fish Maw and Assorted Seafood

每位 Per person

\$238

### 生拆蟹肉粟米羹

Sweet Corn and Crab Meat Soup

每位 Per person

\$218

☆ 得獎菜式  
Award-winning Dish

玉 主廚推介  
Chef's recommendation

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# 燕窩

## BIRD'S NEST

### 紅燒官燕

Braised Superior Bird's Nest in Supreme Broth

每位 Per person

\$798

### 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

### 高湯蟹肉燴燕窩

Braised Bird's Nest Soup with Fresh Crab Meat

每位 Per person

\$398

 得獎菜式  
Award-winning Dish

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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)

16-head (Pre-order at least one day in advance)

每位 Per person

\$6,888

## 蠔皇四頭鮑魚

Braised 4-head Abalone with Oyster Sauce

每位 Per person

\$498

## 蠔皇六頭鮑魚

Braised 6-head Abalone with Oyster Sauce

每位 Per person

\$368

## 蠔皇關東遼參鵝掌

Braised Japanese Sea Cucumber and Goose Web  
with Oyster Sauce

每位 Per person

\$598

## 蝦籽柚皮遼參

Braised Sea Cucumber with Shrimp Roe and Pomelo Rind

每位 Per person

\$498

## 蠔皇花膠扣鵝掌

Braised Fish Maw and Goose Web with Oyster Sauce

每位 Per person

\$568

## 濃杏汁雞湯煎花膠

Pan-fried Fish Maw with Almond Cream and Chicken Broth

每位 Per person

\$538



得獎菜式  
Award-winning Dish



主廚推介  
Chef's recommendation



純素  
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# 生猛海上鮮

## LIVE SEAFOOD

新鮮魚類     
老虎斑、瓜子斑或東星斑  
Live Fish  
Tiger Garoupa, Melon Seed Garoupa or Spotted Garoupa

時價  
Market Price

本地龍蝦或澳洲龍蝦   
上湯焗  、芝士牛油焗  、  
蒜蓉蒸  、蒜香辣椒炒      
或豉椒炒     
Local Lobster or Australian Lobster  
Baked with Superior Broth,  
Baked with Butter and Cheese,  
Steamed with Garlic,  
Wok-fried with Crispy Garlic and Chilli or  
Sautéed with Black Bean Sauce

時價  
Market Price

花蟹   
薑蔥焗   或花雕蒸    
Red Crab  
Baked with Ginger and Shallot or  
Steamed with Hua Diao Wine

時價  
Market Price

 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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# 海鮮 SEAFOOD

## 主 黑松露芙蓉炒斑柳

Wok-fried Garoupa Fillet with Black Truffle and Egg White

\$588

## XO醬鮮菌露筍炒帶子

Sautéed Scallop with Asparagus and Wild Mushroom  
with XO Sauce

\$468

## 主 雙蔥炒南非鮮鮑片

Stir-fried Sliced South African Abalone  
with Spring Onion and Leek

\$398

## 翡翠紅梅蝦球

Sautéed Prawn with Crab Cream

\$368

## 青檸柚子脆蝦球

Crispy Fried Prawn Coated with Pomelo and Lime Glaze

\$328

## 百花炸釀蟹鉗

Crispy Crab Claw with Shrimp Paste

每隻 Per piece

\$108

☆ 得獎菜式  
Award-winning Dish

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## 肉類



## MEAT

蒜片黑椒爆炒澳洲M9和牛粒      \$498  
Wok-fried Australian M9 Wagyu Beef  
with Crispy Garlic Chips and Black Pepper

 慢煮和牛面頰   \$398  
Braised Wagyu Beef Cheek

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

醋香黑豚豬肉   \$288  
Sautéed Pork with Vinegar Sauce

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

 得獎菜式  
Award-winning Dish

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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

脆皮炸子雞 (選用本地泰安雞及需一日前預訂)   

Deep-fried Crispy Chicken

(Using local Tai On chicken and pre-order at least one day in advance)

原隻 Whole

\$848

辣子雞丁     

Deep-fried Diced Chicken with Chilli

\$228

 得獎菜式  
Award-winning Dish

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Spicy

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## 蔬菜

## VEGETABLES

### 玉竹笙琵琶豆腐

\$238

Pan-seared Bean Curd with Bamboo Piths and Vegetables

### 羊肚菌紅燒豆腐

\$198

Braised Bean Curd with Morel Mushroom in Oyster Sauce

### 杏汁百合杞子浸菜苗

\$268

Poached Seasonal Vegetable

with Lily Bulb and Goji Berry in Almond Soup

### 無花果炒爽菜

\$228

Wok-fried Asparagus, Black Fungus, Fig, Snap Pea and Lotus Root

### 八寶素齋

\$198

Braised Imperial Fungus with Assorted Vegetables

☆ 得獎菜式  
Award-winning Dish

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Chef's recommendation

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🥚 含蛋類  
Contains Egg

🌶️ 辣  
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飯、麵

## RICE & NOODLES

### 玉 鮑汁荷葉飯

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

\$288

### 健康五穀炒飯

Fried Five-grain Rice with Assorted Vegetables

例 Regular 每位 Per person  
\$188 \$98

### 濃魚湯魚茸稻庭麵

Inaniwa Noodles in Fish Broth with Fish Purée

例 Regular 每位 Per person  
\$328 \$128

### 高湯原隻龍蝦燴伊麵

Braised E-fu Noodles with Whole Lobster in Supreme Broth

\$628

### 乾炒和牛河粉

Wok-fried Flat Rice Noodles with Sliced Wagyu Beef

\$308

### 玉 金瑤桂花蟹肉炒新竹米粉

Fried Hsinchu Rice Vermicelli with Conpoy,  
Crab Meat and Egg

\$288



得獎菜式  
Award-winning Dish



主廚推介  
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## 甜品

## DESSERTS

### 楊枝甘露

Chilled Mango Cream with Sago and Pomelo

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

### 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

### 燕窩酥皮蛋撻(三件)

Baked Egg Tarts with Bird's Nest (3 pieces)

\$88

### 阿膠棗皇糕(三件)

Steamed Chinese Layered Red Date and Ejiao Puddings (3 pieces)

\$88

### 奶皇煎堆仔(三件)

Deep-fried Sesame Balls Stuffed with Egg Custard (3 pieces)

\$68

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