



JAD 玉

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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，曾屢次勇奪香港旅遊發展局主辦的「美食之最大賞」。賴師傅以精湛的廚藝和誠意為饕客炮製一系列精緻佳餚，定能滿足您的口味。由於餐廳尊重獨特的香港仔漁村歷史文化和珍視可持續食材，故嚴選本地和世界各地的可持續食材及環保海鮮入饌，更特意採用本地農場「香港家豬」獨家自行繁殖的優質「太極豬」烹調部分廚師推介及經典菜式，務求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 cuisine 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 hosted by the Hong Kong Tourism Board, will surely tantalise all palates through his curation of a range of heart-warming delicacies. The restaurant honours the rich heritage of the Aberdeen Fishing Village and values sustainable food source by using locally and regionally sourced sustainable ingredients and seafood wherever possible. 'Tai Chi Pig', an exclusively breed of Hong Kong Heritage Pork, is used on a selection of chef's recommendation and classic dishes to create a delightful gastronomic journey for you and your valued guests.

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## 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 \$180

Vintage 2001 Yunnan Menghai 7572 Fermented Puerh Tea Cake

遠年普洱熟茶餅 \$49

Aged Yunnan Fermented Puerh Tea Cake

大紅柑普洱 (五位起) \$100

Aged Mandarin Filled with Fermented Puerh Tea  
(Minimum 5 persons)

小青柑 \$60

Young Mandarin Filled with Fermented Puerh Tea

#### 黑茶

##### DARK TEA

2003年孫義順六安 \$388

Vintage 2003 Sunyishun Liuan

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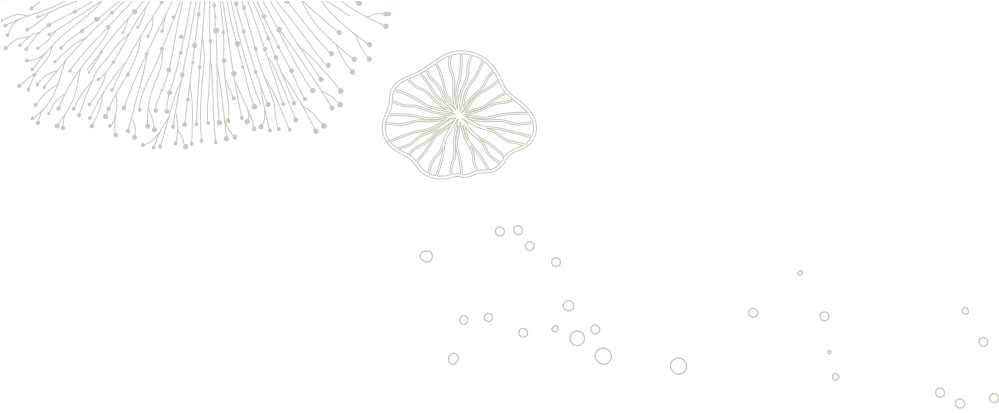
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## 特級茗茶

### 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

\$100

#### 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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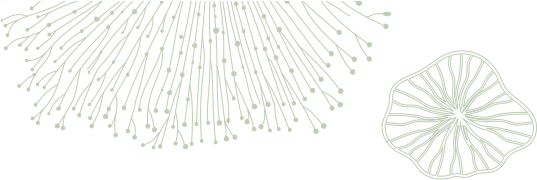
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## 點心

### 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 \$108
	晶瑩鮮蝦餃 (四件) Steamed Shrimp Dumplings (4 pieces)	\$90
玉	紅菜頭帶子餃 (三件) Steamed Scallop Dumplings with Shrimp and Beetroot (3 pieces)	\$90
玉	晶瑩遼參餃 (三件) Steamed Sea Cucumber Dumplings (3 pieces)	\$98
玉	肉骨茶小籠包 (四件) Bak Kut Teh Xiao Long Bao (4 pieces)	\$88
	三文魚籽燒賣 (四件) Steamed Pork and Shrimp Dumplings with Salmon Roe (4 pieces)	\$90
	蜜汁叉燒包 (三件) Steamed Barbecued Pork Buns (3 pieces)	\$78
🌿	竹筍素菜餃 (三件) Steamed Dumplings with Bamboo Pith and Assorted Mushrooms (3 pieces)	\$78
🌿	素菜包 (三件) Steamed Vegetarian Buns (3 pieces)	\$78

玉 主廚推介 Chef's recommendation

🌿 純素 Vegan

🌿 素食 Vegetarian

🌿 不含麩質 Gluten-free

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## 點心

### DIM SUM

- |   |                       |
|---|-----------------------|
|  XO醬煎腸粉      | \$88                  |
| Pan-fried Rice Roll with XO Sauce   |                       |
| 鮮蝦腸粉  | \$98                  |
| Steamed Rice Roll with Shrimp   |                       |
|  蜜汁叉燒腸粉      | \$98                  |
| Steamed Rice Roll with Barbecued Pork   |                       |
|  蘿蔔絲響鈴腸粉   | \$98                  |
| Steamed Rice Roll with Yunnan Ham,<br>Shredded Turnip and Crispy Fried Bean Curd Sheet        |                       |
|  鮑魚雞粒酥     | 每隻 Per piece<br>\$138 |
| Baked Abalone Puff with Diced Chicken   |                       |
| 黃橋燒餅 (三件)   | \$88                  |
| Baked Yunnan Ham and Spring Onion Puffs (3 pieces)  |                       |
| 香芋天鵝酥 (三件)  | \$88                  |
| Deep-fried Taro Puffs (3 pieces)  |                       |
| 蘿蔔絲酥餅 (三件)  | \$78                  |
| Deep-fried Stuffed Shredded Turnip and Yunnan Ham Puffs<br>(3 pieces)                         |                       |
|  素菜春卷 (三件) | \$78                  |
| Deep-fried Vegetarian Spring Rolls (3 pieces)   |                       |

 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

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

 主廚推介 Chef's recommendation

 純素 Vegan

 素食 Vegetarian

 不含麩質 Gluten-free

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## 明爐燒味

### CHINESE BARBECUE

	化皮乳豬件 Roasted Suckling Pig	例 Regular \$328	半隻 Half \$780
	蜜汁餞叉燒 Barbecued Pork with Honey	\$238	
	脆皮燒腩仔 Roasted Crispy Pork Belly	\$188	
	掛爐黑鬃鵝 Roasted Goose	例 Regular \$198	半隻 Half \$398
	龍井黑糖茶燻雞 Smoked Chicken with Fragrant Tea Leaves and Soy Sauce		半隻 Half \$298
	瓦罉玫瑰豉油雞 Claypot Marinated Chicken with Chinese Rose Wine and Soy Sauce		半隻 Half \$288

 主廚推介 Chef's recommendation

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 素食 Vegetarian

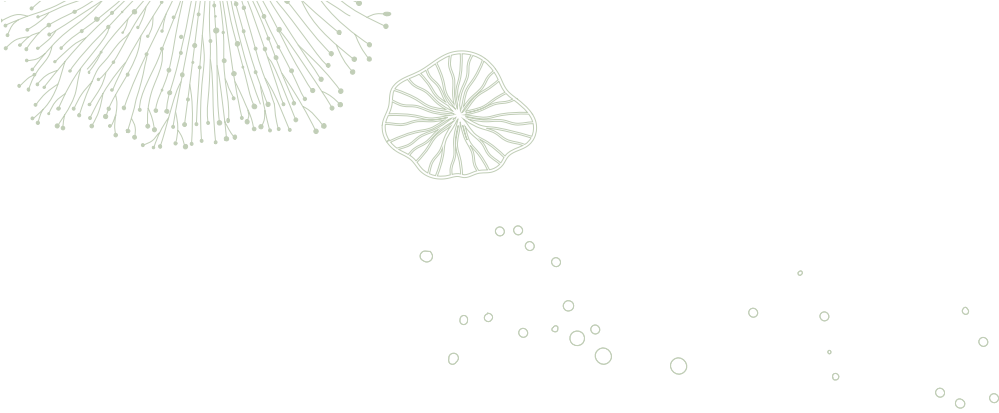
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## 主廚推介

### CHEF'S RECOMMENDATION

鮮蟹肉焗釀蟹蓋 Baked Crab Shell Stuffed with Fresh Crab Meat and Onion	每位 Per person \$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 \$68
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	\$168

 含太極豬 Contains Tai Chi Pork

 主廚推介 Chef's recommendation

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## 湯、羹

## SOUPS

- |   |   |                    |                        |
|---|---|--------------------|------------------------|
|    | 杏汁花膠燉蹄筋湯<br>Double-boiled Almond Soup with Fish Maw and Pork Tendon               | 例 Regular<br>\$758 | 每位 Per person<br>\$198 |
|   | 艇家魚湯<br>Double-boiled Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop |                    | 每位 Per person<br>\$238 |
|   | 濃湯花膠雞絲羹<br>Braised Fish Maw Soup with Shredded Chicken                            |                    | 每位 Per person<br>\$218 |
|   | 生拆蟹肉粟米羹<br>Sweet Corn Soup with Crab Meat   |                    | 每位 Per person<br>\$198 |
|   | 花膠海皇酸辣羹<br>Hot and Sour Soup with Shredded Fish Maw and Assorted Seafood          |                    | 每位 Per person<br>\$198 |

 主廚推介 Chef's recommendation

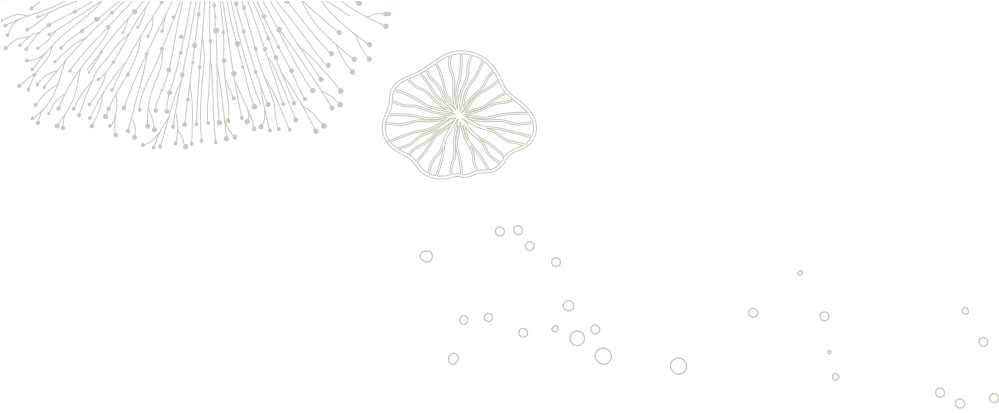
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## 燕窩

### BIRD'S NEST

紅燒官燕 每位 Per person  
Braised Superior Bird's Nest in Supreme Broth \$688

 官燕釀竹筍卷 每位 Per person  
Braised Superior Bird's Nest Stuffed with Bamboo Pith \$658

高湯蟹肉燴燕窩 每位 Per person  
Braised Bird's Nest Soup with Fresh Crab Meat \$328

雞茸燴燕窩 每位 Per person  
Braised Bird's Nest Soup with Minced Chicken \$238

  冰花燉官燕 每位 Per person  
椰汁、杏汁、紅棗 \$598  
Double-boiled Superior Bird's Nest Soup with Rock Sugar  
Coconut Milk, Almond Cream, Red Date

 主廚推介 Chef's recommendation

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 素食 Vegetarian

 不含麩質 Gluten-free

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## 飯、麵

## RICE & NOODLES

 	健康五穀炒飯 Fried Five-grain Rice with Assorted Vegetables	例 Regular \$168	每位 Per person \$58
	瑤柱蛋白海鮮炒飯 Fried Rice with Egg White, Conpoy and Assorted Seafood	\$268	
 	鮑汁荷葉飯 Steamed Rice with Shrimp, Conpoy and Mushroom in Abalone Sauce Wrapped with Lotus Leaf	\$268	
	濃魚湯魚茸稻庭麵 Inaniwa Noodles in Fish Broth with Fish Purée	例 Regular \$268	每位 Per person \$78
	懷舊豉油皇炒麵 Fried Egg Noodles with Soy Sauce	\$168	
	韭黃銀芽肉絲炒麵 Fried Egg Noodles with Shredded Pork, Bean Sprouts and Chives	\$198	
	高湯原隻龍蝦燴伊麵 Braised E-fu Noodles with Whole Lobster in Supreme Broth	\$538	
	乾炒和牛河粉 Wok-fried Flat Rice Noodles with Sliced Wagyu Beef	\$288	
	掛爐黑鬃鵝湯瀨粉 Thick Rice Vermicelli Soup with Roasted Goose		每位 Per person \$128
	明蝦球煎脆米粉 Crispy Rice Vermicelli with Prawn	\$288	
	金瑤桂花蟹肉炒新竹米粉 Fried Hsinchu Rice Vermicelli with Conpoy, Crab Meat and Egg	\$268	

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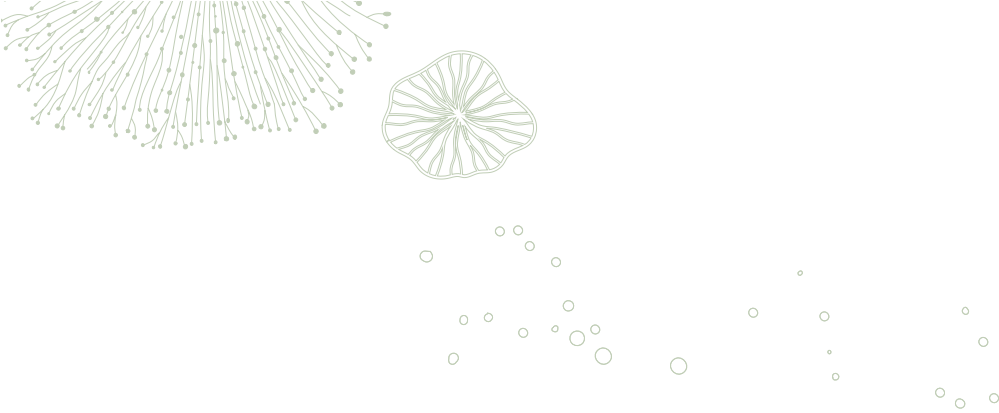
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## 甜品

## DESSERTS

- |   |   |                       |
|---|---|-----------------------|
|    | 楊枝甘露<br>Chilled Mango Cream with Sago and Pomelo  | 每位 Per person<br>\$68 |
|    | 芒果布甸<br>Chilled Mango Pudding   | 每位 Per person<br>\$68 |
|    | 桃膠薑汁奶凍<br>Ginger Panna Cotta with Brown Sugar and Peach Resin   | 每位 Per person<br>\$68 |
|  | 蓮子杏仁茶<br>Sweetened Almond Cream with Lotus Seed   | 每位 Per person<br>\$68 |
|  |  雪蓮子五寶茶<br>Sweetened Soup with Dried Longan, Chinese Wolfberry,<br>Dried Lily Bulb, Red Date and Snow Lotus Seed | 每位 Per person<br>\$68 |
|  |  陳皮紅豆沙<br>Sweetened Red Bean Soup with Mandarin Peel   | 每位 Per person<br>\$68 |
|  | 西米粟蓉焗布甸<br>Baked Sago Pudding with Chestnut Paste   | 每位 Per person<br>\$68 |
|   | 阿膠棗皇糕 (三件)<br>Steamed Chinese Layered Red Date and Ejiao Puddings (3 pieces)  | \$88                  |
|  | 奶皇流沙包 (三件)<br>Steamed Salted Egg Yolk Custard Buns (3 pieces)   | \$88                  |
|   | 奶皇鳳梨芝麻棗 (三件)<br>Crispy Sesame Dumplings with Pineapple and Egg Custard<br>(3 pieces)  | \$78                  |
|   | 燕窩酥皮蛋撻 (三件)<br>Baked Egg Tarts with Bird's Nest (3 pieces)  | \$88                  |
|   | 奶皇煎堆仔 (三件)<br>Deep-fried Sesame Balls Stuffed with Egg Custard (3 pieces)   | \$68                  |

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