
「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.

JADE 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

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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

\$58

Golden Fine Brows

雲南滇紅

\$48

Yunnan Dianhong

烏龍茶

OOLONG TEA

東方美人

\$238

Oriental Beauty

高山炭焙烏龍

\$188

Taiwan Alpine Charcoal Roasted Oolong Tea

甘香烏龍

\$48

Oolong Tea with Licorice

濃香鐵觀音

\$48

Deep Roasted Iron Buddha

清香鐵觀音

\$48

Light Roasted Iron Buddha

綠茶

GREEN TEA

獅峰龍井

\$78

Shifeng Dragon Well



得獎菜式
Award-winning Dish



主廚推介
Chef's recommendation



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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

\$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



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餐前小食

APPETISERS

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

\$148

脆皮素鵝

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

\$118

椒鹽九肚魚

Deep-fried Bombay Duck Fish with Spicy Salt

\$108

七味脆豆腐

Crispy Bean Curd with Spicy Salt

\$98

蔥油海蜇頭

Jelly Fish with Ginger and Spring Onion Oil

\$98



得獎菜式
Award-winning Dish



主廚推介
Chef's recommendation



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金秋嘗鮮蟹粉推介

AUTUMN HAIRY CRAB ROE RECOMMENDATIONS

供應期至2025年9月26日至10月31日 Available from 26 September to 31 November 2025

鮮拆蟹粉小籠包 (四件)

Steamed Xiao Long Bao with Hairy Crab Roe and Crab Meat (4 pieces)

\$128

蟹粉脆多士

Deep-fried Toast with Hairy Crab Roe and Crab Meat

\$228

蟹粉燴花膠羹

Braised Hairy Crab Roe and Crab Meat with Shredded Fish Maw Soup

每位 Per person

\$298

蟹粉水晶蟹鉗

Steamed Crab Meat and Shrimp Dumpling with Hairy Crab Roe and Crab Meat

每位 Per person

\$168

蟹粉賽磅蟹

Wok-fried Egg White with Hairy Crab Roe and Crab Meat

\$298

蟹粉琵琶豆腐

Pan-seared Bean Curd with Hairy Crab Roe and Crab Meat

\$268

蟹粉扒翡翠

Braised Seasonal Vegetables with Hairy Crab Roe and Crab Meat

\$238

瀑布蟹粉煎脆米

Crispy Vermicelli with Hairy Crab Roe and Crab Meat

\$238



得獎菜式
Award-winning Dish



主廚推介
Chef's recommendation



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Vegan



素食
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



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.

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主廚推介

CHEF'S RECOMMENDATION

自選烹法 Cooking method of your choice:

鮮青花椒蒸 / 手工剁椒片片

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

東星斑 Spotted Garoupa

\$988

老虎斑 Tiger Garoupa

\$468

☆ 玉龍匯 (需三日前預訂)

每位 Per person

清蒸龍蝦淮山球、龍蝦多士球

\$638

黑松露龍蝦米型意粉

LOBSTER TRIO (Pre-order at least three days in advance)

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

\$338

☆ 薑凍水蜜桃乳鴿

每位 Per person

Ginger-infused Peach Pigeon

\$228

☆ 甘露竹笙琵琶豆腐 (需兩日前預訂)

每位 Per person

Mushroom Bamboo Pith Rolls with Pan-fried Pipa Tofu

\$188

(Pre-order at least two days in advance)

☆ 玉簪珍菌豆酥盒 (需兩日前預訂)

每位 Per person

Jade Mushroom and Crispy Bean Box

\$168

(Pre-order at least two days in advance)

☆ 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

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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

辣
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 /

京蔥蒜片炒鴨粒

一食

One-course

兩食

Two-course

\$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 /

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

龍井黑糖茶燻泰安雞

半隻 Half

Smoked Tai On Chicken with Fragrant Tea Leaves and Soy Sauce

\$598

蜜汁餡叉燒

\$248

Barbecued Pork with Honey



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 Tree Nuts/Peanuts



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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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湯、羹

SOUPS



「玉」饌花膠鮮漁湯



Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop

每位 Per person

\$328

杏汁花膠燉蹄筋湯



Double-boiled Almond Soup with Fish Maw and Pork Tendon

例 Regular

每位 Per person

\$968

\$238

清潤無花果竹笙燉肉湯



Double-boiled Pork Soup with Fig and Bamboo Piths

每位 Per person

\$218

生拆蟹肉粟米羹



Sweet Corn Soup with Crab Meat

每位 Per person

\$288

濃湯花膠雞絲羹



Braised Fish Maw Soup with Shredded Chicken

每位 Per person

\$198

花膠海皇酸辣羹



Braised Hot and Sour Soup

每位 Per person

\$198

with Shredded Fish Maw and Assorted Seafood

韭黃瑤柱鴨絲羹



Braised Shredded Duck Soup with Conpoy and Chives

每位 Per person

\$198



得獎菜式

Award-winning Dish



主廚推介

Chef's recommendation



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素食

Vegetarian



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Contains Shellfish



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含蛋類

Contains Egg



辣

Spicy

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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

\$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

\$578

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



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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 tael)

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)   

手工剉椒片片(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)   

手工剉椒片片(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



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海鮮

SEAFOOD

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



得獎菜式
Award-winning Dish



主廚推介
Chef's recommendation



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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
Deep-fried Crispy Tai On Chicken \$1,188
(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

鮮百合炒日本鮮淮山    \$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



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飯、麵

RICE & NOODLES

-  **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
Fried Five-grain Rice with Assorted Vegetables \$188 \$98
- 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
Inaniwa Noodles in Fish Broth with Fish Purée \$328 \$128
- 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
-  **金瑤桂花蟹肉炒新竹米粉**     \$288
Fried Hsinchu Rice Vermicelli with Conpoy,
Crab Meat and Egg

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甜品

DESSERTS

芒果布甸  
Chilled Mango Pudding

每位 Per person
\$68

蓮子杏仁茶  
Sweetened Almond Cream with Lotus Seed

每位 Per person
\$58

西米栗蓉焗布甸     
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)

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其他收費

OTHER CHARGES

開水

Hotel 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



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

