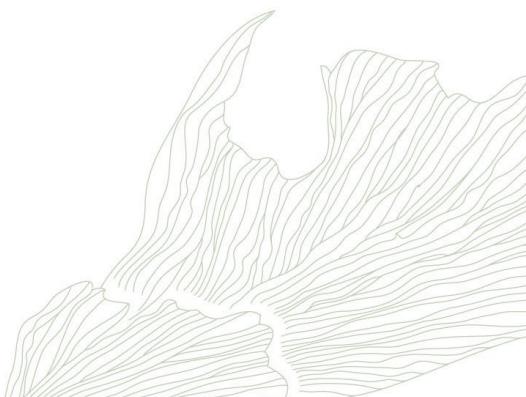
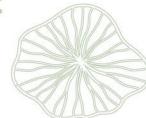


「玉」延續新加坡富麗敦酒店同名中菜廳的餐飲概念，在延綿不絕的山海景致映襯下，為饕客送上琳瑯滿目的傳統粵式佳餚。廚藝團隊嚴選優質清真認證食材，並特別採用本地及世界各地的可持續環保海鮮入饌，藉此向香港仔漁村的深厚歷史傳承致敬。我們以匠心烹調一系列暖心美饌，當中包括廣受歡迎的傳統粵式經典、手工精緻點心、滋養燉湯、時令佳餚及新鮮海產，讓饕客身心飽足，打造難忘的餐饗體驗。

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.

JADE





## 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

\$568

##### 2000年雲南正山青茶磚

Vintage 2000 Yunnan Zhang Shan Tea Brick

\$328

##### 2001年雲南普洱青茶餅

Vintage 2001 Yunnan Unfermented Puerh Tea Cake

\$208

##### 2021年雲南普洱青茶餅

Vintage 2021 Yunnan Unfermented Puerh Tea Cake

\$68

### 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

\$408

##### 大紅柑普洱(五位起)

Fermented Puerh Tea in Aged Mandarin (Minimum 5 persons)

\$188

##### 遠年普洱熟茶餅

Aged Yunnan Fermented Puerh Tea Cake

\$68

### 小青柑

Fermented Puerh Tea in Young Mandarin

\$58

### 黑茶

#### DARK TEA

##### 2003年孫義順六安

Vintage 2003 Sunyishun Liuan

\$1,088

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

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

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Vegan

 素食  
Vegetarian

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Contains Gluten/Wheat

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 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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# 特級茗茶

## PREMIUM CHINESE TEA

### 白茶

WHITE TEA

#### 雲南月光白

Yunnan Moonlight White Tea

每位 Per person

\$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

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Vegan

素食  
Vegetarian

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含木本堅果或花生  
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含貝類海鮮  
Contains Shellfish

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# 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)

### 五 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

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Vegan

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Vegetarian

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Contains Egg

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點心

## DIM SUM

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

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 Shellfish

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Contains Egg

辣  
Spicy

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# 餐前小食

## APPETISERS

### 金腿蝦多士



\$188

Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham

### 玉露酒涼拌鮑魚



每隻 Per piece

Chilled Fresh Abalone with Chinese Rose Wine

\$148

### 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

### 蔥油海蜇頭



\$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

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# 冬日滋補推介

## WINTER SEASONAL RECOMMENDATIONS

供應期由即日起至 2026 年 2 月 13 日

Available from now until 13 February 2026

### 太史燴蛇羹



Braised Chicken Broth with Shredded Snake Meat and Black Fungus

每位 Per person

\$198

### 遠年陳皮雲腿鵝鴨粥



Braised Minced Partridge Congee with  
Aged Tangerine Peel and Yunnan Ham

每位 Per person

\$168

### 芋泥八頭南非鮑魚



Braised 8-head South African Abalone with Taro Purée

每位 Per person

\$168

### 玉 原隻生拆花蟹肉炒鮮奶 (約十兩)



Stir-fried Fresh Red Crab Meat with Scrambled Egg White  
and Milk (Approximately 10 taels)

\$538

### 秘製原條牛肋骨



Braised Whole Beef Rib in Housemade Sauce

\$428

### 玉 當歸魚湯羊腩煲



Braised Lamb Belly with Bean Curd, Black Mushrooms and  
Angelica Root in Fish Broth

\$668

### 鮑汁花膠釀豆苗



Stuffed Fish Maw Rolls with Pea Sprouts in Abalone Sauce

\$328

### 玉 生炒老虎蝦乾臘味糯米飯



Wok-fried Glutinous Rice with Semi-dried Prawns and  
Assorted Preserved Meats

\$288

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.

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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 (兩位起, 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 (Minimum two persons; 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 (兩位起, 需兩日前預訂)   

每位 Per person

Mushroom Bamboo Pith Rolls with Pan-fried Pipa Tofu

\$188

(Minimum two persons; Pre-order at least two days in advance)

 玉簪珍菌豆酥盒 (兩位起, 需兩日前預訂)    

每位 Per person

Jade Mushroom and Crispy Bean Box

\$188

(Minimum two persons; 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

 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

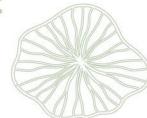
 辣  
Spicy

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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



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

一食  
One-course

\$838

兩食  
Two-course

\$968

1. 龍井黑糖茶燻泰安雞



Smoked Tai On Chicken with Fragrant Tea Leaves and Soy Sauce

半隻 Half

\$598

蜜汁餳叉燒



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

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Contains Dairy Products

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Contains Fish

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# 湯、羹

## SOUPS

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

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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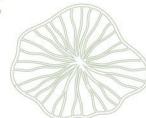
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燕窩

## 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

\$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

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Vegetarian

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Spicy

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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 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)  /

手工剁椒片 (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)  /

手工剁椒片片 (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

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海鮮

## SEAFOOD

### 1 黑松露芙蓉炒班球



Wok-fried Garoupa Fillet with Black Truffle and Egg White

\$688

### XO醬鮮菌露筍炒帶子



Sautéed Scallops with Asparagus and Wild Mushrooms with XO Sauce

\$388

### 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

\$108

Crispy Crab Claw with Shrimp Paste

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 Dairy Products

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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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## 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

#### 玉大根牛肋骨



\$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

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Vegan

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Vegetarian

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Contains Dairy Products

含魚類  
Contains Fish

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Spicy

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蔬菜

## VEGETABLES

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

\$268

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

\$218

羊肚菌紅燒豆腐   
Braised Bean Curd with Morel Mushrooms in Oyster Sauce

\$198

八寶素齋   
Braised Imperial Fungus with Assorted Vegetables

\$198

 得獎菜式  
Award-winning Dish

 主廚推介  
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 辣  
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# 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

主廚推介  
Chef's recommendation

純素  
Vegan

素食  
Vegetarian

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Contains Egg

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## 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)

\$58

得獎菜式  
Award-winning Dish

主廚推介  
Chef's recommendation

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## 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