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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.

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 \$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 \$188  
Vintage 2001 Yunnan Menghai 7572 Fermented Puerh Tea Cake

遠年普洱熟茶餅 \$50  
Aged Yunnan Fermented Puerh Tea Cake

大紅柑普洱 (五位起) \$100  
Fermented Puerh Tea in Aged Mandarin  
(Minimum 5 persons)

小青柑 \$60  
Fermented Puerh Tea in Young Mandarin

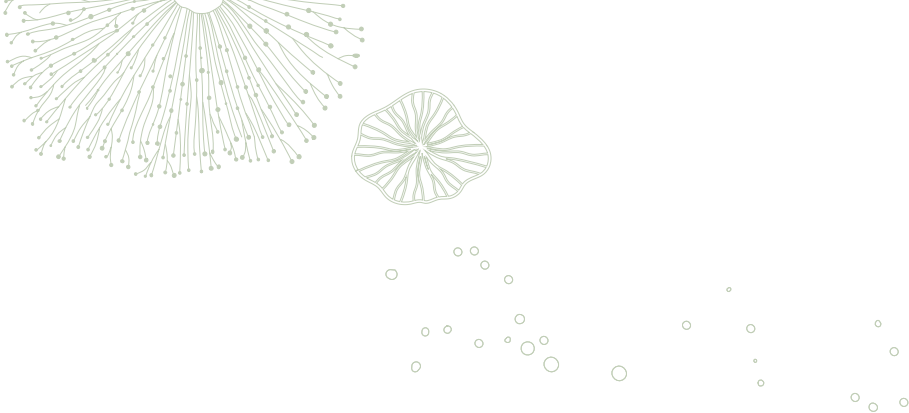
#### 黑茶

#### DARK TEA

2003年孫義順六安 \$388  
Vintage 2003 Sunyishun Liuan

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Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

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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

\$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

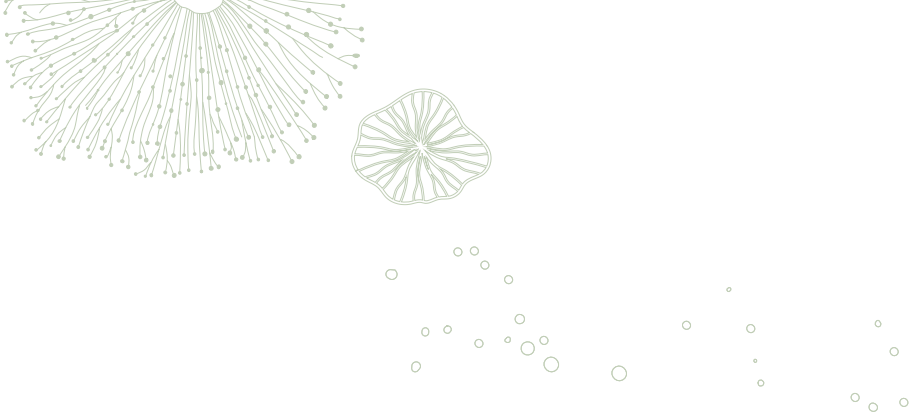
#### 太極龍珠香片

Jasmine Pearl

\$45

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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
	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)	\$138
	高湯金魚餃 (兩件) Diced Garoupa and Shrimp Dumplings in Supreme Broth (2 pieces)	\$78
	晶瑩鮮蝦餃 (四件) Steamed Shrimp Dumplings (4 pieces)	\$90
🍵	紅菜頭帶子餃 (三件) Steamed Scallop Dumplings with Shrimp and Beetroot (3 pieces)	\$90
🍵	晶瑩遼參餃 (三件) Steamed Sea Cucumber Dumplings (3 pieces)	\$98
🍵	肉骨茶小籠包 (四件) Bak Kut Teh Xiao Long Bao (4 pieces)	\$88
	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

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

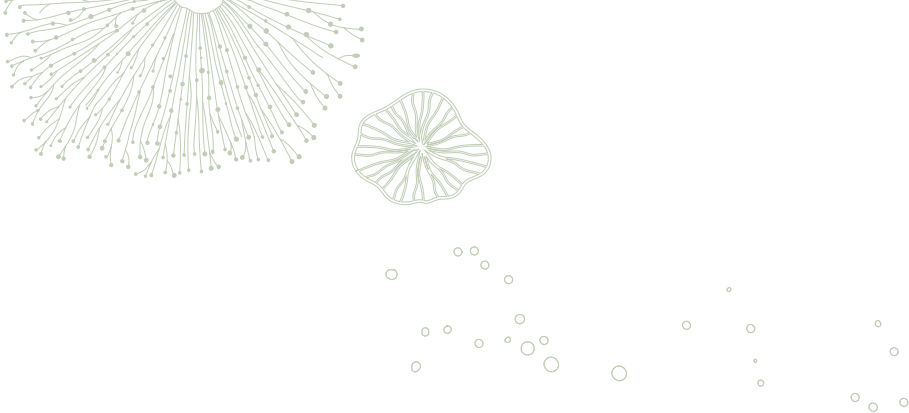
DIM SUM

玉	XO醬煎腸粉	\$88
	Pan-fried Rice Roll with XO Sauce	
	鮮蝦腸粉	\$98
	Steamed Rice Roll with Shrimp	
玉	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, Shredded Turnip and Crispy Fried Bean Curd Sheet	
玉	鮑魚雞粒酥	每隻 Per piece \$138
	Baked Abalone Puff with Diced Chicken	
	黑椒和牛酥 (三件)	\$128
	Deep-fried Wagyu Beef Puffs with Black Pepper (3 pieces)	
	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)	
	梨香咸水角 (三件)	\$78
	Deep-fried Glutinous Rice Dumplings with Diced Pear, Assorted Meat and Dried Shrimp (3 pieces)	

玉 主廚推介 Chef's recommendation    🌿 純素 Vegan    🍌 素食 Vegetarian    🚫 不含麩質 Gluten-free

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# 主廚推介

## CHEF’S RECOMMENDATION

<div>鮮蟹肉焗釀蟹蓋</div> <div>Baked Crab Shell Stuffed with Fresh Crab Meat and Onion</div>	<div>每位 Per person</div> <div>\$268</div>
<div>法式焗釀響螺</div> <div>Baked Sea Whelk Stuffed with Onion, White Mushroom, Chicken and Roasted Chicken Liver</div>	<div>每位 Per person</div> <div>\$168</div>
<div>濃杏汁雞湯煎花膠</div> <div>Pan-fried Fish Maw with Almond Cream and Chicken Broth</div>	<div>每位 Per person</div> <div>\$498</div>
<div>雪嶺紅梅映松露</div> <div>Seared Lobster on Egg White with Black Truffle Sauce</div>	<div>每位 Per person</div> <div>\$268</div>
<div>花雕蛋白蒸鮮蟹鉗</div> <div>Steamed Crab Claw with Egg White in Hua Diao Wine</div>	<div>每位 Per person</div> <div>\$498</div>
<div>龍帶玉梨香</div> <div>Crispy Scallop with Fresh Pear, Shrimp Paste and Yunnan Ham</div>	<div>每位 Per person</div> <div>\$88</div>
<div>雞油花雕蒸大花蟹</div> <div>Steamed Red Crab with Chicken Oil and Hua Diao Wine</div>	<div>時價</div> <div>Market Price</div>
<div> 白翠紅玉藏珍地</div> <div>Steamed Hong Kong Heritage Minced Pork with Foie Gras and Scallop in Hot Stone</div>	<div>\$208</div>

-  含太極豬 Contains Tai Chi Pork
-  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

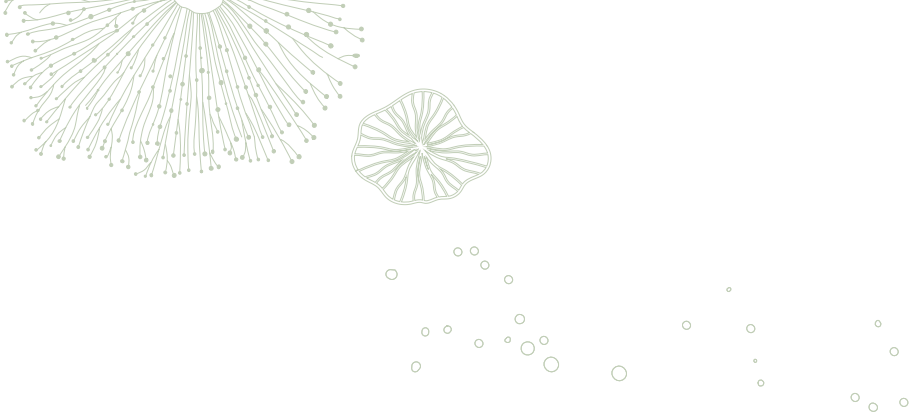
		露酒涼拌鮑魚 Chilled Fresh Abalone with Chinese Rose Wine	每隻 Per piece \$138
		紫薑皮蛋鴨肉 Century Egg and Pickled Ginger with Smoked Duck Breast	\$108
		七味脆豆腐 Crispy Bean Curd with Spicy Salt	\$98
		蔥油海蜇頭 Jelly Fish with Spring Onion Oil	\$118
		蜜汁燒脆鱈 Roasted Eel with Honey	\$238
		椒鹽九肚魚 Deep-fried Bombay Duck Fish with Spicy Salt	\$118
		金腿蝦多士 Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham	\$188
		百花乳豬件 Deep-fried Suckling Pig with Shrimp Paste and Sesame	\$268
		蒜泥白肉 Chilled Pork Roll with Garlic and Chilli Sauce	\$118
		脆皮素鵝 Deep-fried Bean Curd Roll Stuffed with Carrot, Black Fungus and Mushroom	\$118

 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

	即烤片皮鴨	一食	兩食
	一食：鴨身片皮	One-course	Two-course
	二食：生菜片鴨崧 或 京蔥蒜片炒鴨粒	\$838	\$968
	Roasted Peking Duck		
	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		
	化皮乳豬 (需一日前預訂)		半隻 Half
	Roasted Suckling Pig (Pre-order at least one day in advance)		\$888
🍵	蜜汁餡叉燒	\$238	
	Barbecued Pork with Honey		
🌿	脆皮燒腩仔	\$188	
	Roasted Crispy Pork Belly		
	掛爐黑鬃鵝	例 Regular	半隻 Half
	Roasted Goose	\$198	\$398
🍵	龍井黑糖茶燻雞		半隻 Half
	Smoked Chicken with Fragrant Tea Leaves and Soy Sauce		\$298
	瓦罏玫瑰豉油雞		半隻 Half
	Claypot Marinated Chicken		\$288
	with Chinese Rose Wine and Soy Sauce		
🌿	南乳脆皮吊燒雞		半隻 Half
	Roasted Crispy Chicken with Fermented Red Bean Curd Paste		\$288

🍵 主廚推介 Chef's recommendation    🌿 純素 Vegan    🍵 素食 Vegetarian    🌿 不含麩質 Gluten-free

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湯、羹

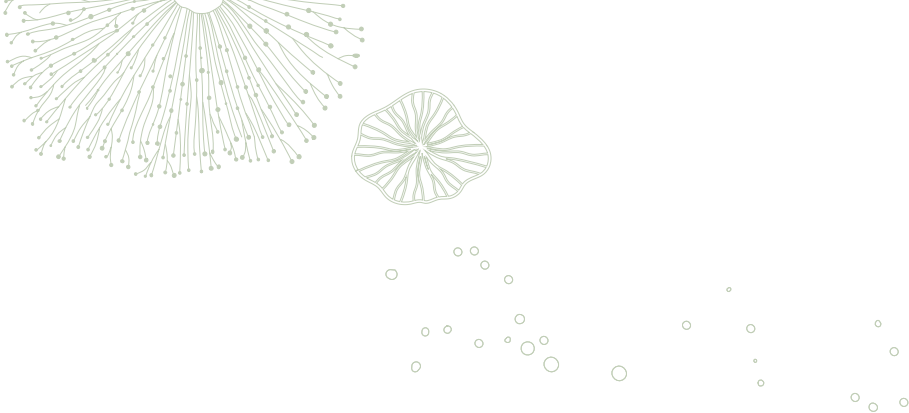
SOUPS

玉		菜膽竹笙燉珍珠玉湯 Double-boiled Pearl Clam Soup with Bamboo Pith and Vegetable		每位 Per person \$268
		杏汁花膠燉蹄筋湯 Double-boiled Almond Soup with Fish Maw and Pork Tendon	例 Regular \$758	每位 Per person \$218
玉		艇家魚湯 Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop		每位 Per person \$248
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 \$218
		生拆蟹肉粟米羹 Sweet Corn and Crab Meat Soup		每位 Per person \$198
		花膠海皇酸辣羹 Hot and Sour Soup with Shredded Fish Maw and Assorted Seafood		每位 Per person \$198

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# 海味

## DRIED SEAFOOD

	<p>蠔皇皇冠吉品鮑魚</p> <p>Braised Yoshihama Abalone with Oyster Sauce</p> <p>十六頭 (需兩日前預訂)</p> <p>16-head (Pre-order at least two days in advance)</p> <p>廿二頭</p> <p>22-head</p>	<p>每位 Per person</p> <p>\$6,888</p> <p>每位 Per person</p> <p>\$2,988</p>
	<p>蠔皇南非四頭鮑魚</p> <p>Braised South African 4-head Abalone with Oyster Sauce</p>	<p>每位 Per person</p> <p>\$408</p>
	<p>蠔皇南非六頭鮑魚</p> <p>Braised South African 6-head Abalone with Oyster Sauce</p>	<p>每位 Per person</p> <p>\$298</p>
	<p>蝦籽柚皮炆遼參</p> <p>Braised Sea Cucumber with Shrimp Roe and Pomelo Rind</p>	<p>每位 Per person</p> <p>\$398</p>
	<p>蠔皇關東遼參鵝掌</p> <p>Braised Sea Cucumber and Goose Web with Oyster Sauce</p>	<p>每位 Per person</p> <p>\$598</p>
	<p>濃杏汁雞湯煎花膠</p> <p>Pan-fried Fish Maw with Almond Cream and Chicken Broth</p>	<p>每位 Per person</p> <p>\$498</p>
	<p>蠔皇花膠扣鵝掌</p> <p>Braised Fish Maw and Goose Web with Oyster Sauce</p>	<p>每位 Per person</p> <p>\$538</p>
	<p>桂花瑤柱炒花膠條</p> <p>Sautéed Shredded Fish Maw with Conpoy and Egg</p>	<p>\$398</p>



主廚推介 Chef's recommendation



純素 Vegan



素食 Vegetarian



不含麩質 Gluten-free

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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  
\$688

玉 官燕釀竹笙卷  
Braised Bamboo Pith Stuffed with Superior Bird's Nest

每位 Per person  
\$658

高湯蟹肉燴燕窩  
Braised Bird's Nest Soup with Fresh Crab Meat

每位 Per person  
\$398

雞茸燴燕窩  
Braised Bird's Nest Soup with Minced Chicken

每位 Per person  
\$238

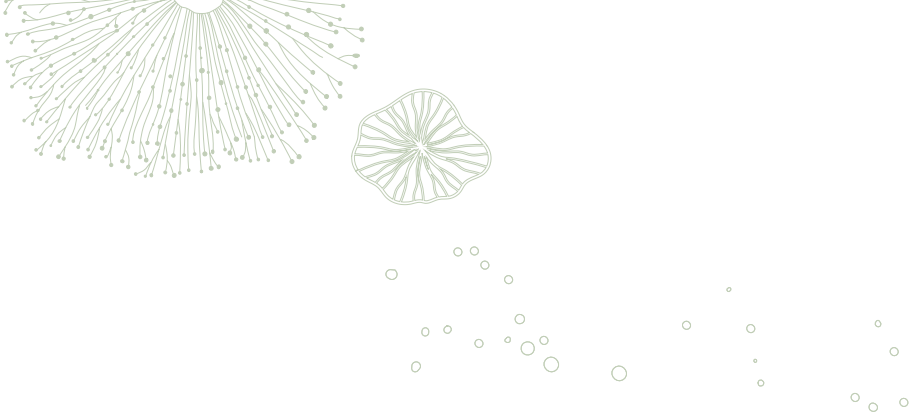
冰花燉官燕  
椰汁、杏汁、紅棗  
Double-boiled Superior Bird's Nest Soup with Rock Sugar  
Coconut Milk, Almond Cream, Red Date

每位 Per person  
\$598

玉 主廚推介 Chef's recommendation 純素 Vegan 素食 Vegetarian 不含麩質 Gluten-free

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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 <i>Tiger Garoupa, Melon Seed Garoupa or Spotted Garoupa</i>	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 <i>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</i>	時價 Market Price
海中蝦或時令花竹蝦 白灼、椒鹽、豉油皇焗或XO醬粉絲煲 Fresh Prawn or Seasonal Kuruma Prawn <i>Poached, Deep-fried with Spicy Salt, Baked with Soy Sauce or Simmered with Rice Vermicelli in XO Sauce</i>	時價 Market Price
花蟹 薑蔥焗或花雕蒸 Red Crab <i>Baked with Ginger and Shallot or Steamed with Hua Diao Wine</i>	時價 Market Price



主廚推介 Chef's recommendation



純素 Vegan



素食 Vegetarian



不含麩質 Gluten-free

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海鮮

SEAFOOD

	百花炸釀蟹鉗	每隻 Per piece
	Crispy Crab Claw with Shrimp Paste	\$108
	鍋燒鮮菌斑球	\$538
	Wok-fried Garoupa Fillet with Mushroom in Hot Pot	
玉	黑松露芙蓉炒斑柳	\$538
	Wok-fried Garoupa Fillet with Black Truffle and Egg White	
玉	雙蔥炒南非鮮鮑片	\$368
	Stir-fried Sliced South African Abalone with Spring Onion and Leek	
玉	黑椒干邑香草龍蝦球	\$888
	Sautéed Lobster with Herb, Black Pepper and Cognac	
	XO醬鮮菌露筍炒帶子	\$368
	Sautéed Scallop with Asparagus and Wild Mushroom with XO Sauce	
	翡翠紅梅蝦球	\$338
	Sautéed Prawn with Crab Cream	
	青檸柚子脆蝦球	\$288
	Crispy Fried Prawn Coated with Pomelo and Lime Glaze	

玉 主廚推介 Chef's recommendation

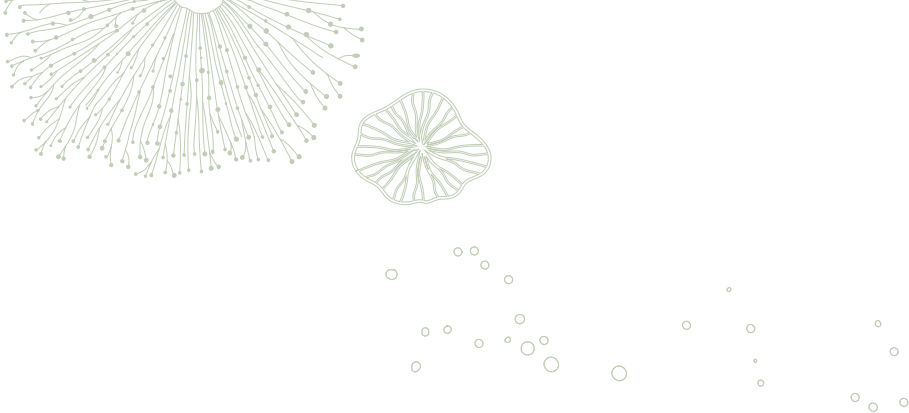
純素 Vegan

素食 Vegetarian

不含麩質 Gluten-free

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## 肉類

## MEAT



慢煮和牛面頰  
Braised Wagyu Beef Cheek

\$398



大根牛肋骨  
Braised Beef Rib with White Radish

\$328

草本燒汁燜鮮牛尾  
Braised Oxtail with Gravy

\$238

大千花膠和牛條  
Sautéed Shredded Wagyu Beef and Fish Maw  
with Chilli and Spicy Sauce

\$498

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

\$398



鮮果鳳梨咕嚕肉  
Sweet and Sour Hong Kong Heritage Pork with Fresh Pineapple

\$208



醋香黑豚豬肉  
Sautéed Hong Kong Heritage Pork with Vinegar Sauce

\$238



京烤醬燒骨  
Roasted Hong Kong Heritage Pork Rib with Hawthorn Sauce

\$238



含太極豬 Contains Tai Chi Pork



主廚推介 Chef's recommendation



純素 Vegan



素食 Vegetarian



不含麩質 Gluten-free

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蔬菜

VEGETABLES

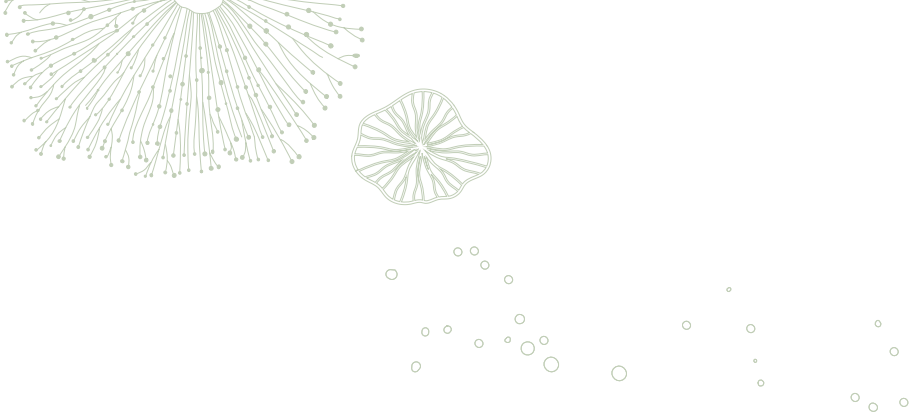
玉	竹笙琵琶豆腐	\$238
	Pan-seared Bean Curd with Bamboo Pith	
	鮮菌蝦籽紅燒豆腐	\$178
	Braised Bean Curd with Shrimp Roe and Mushroom	
	欖菜肉碎乾煸法邊豆	\$188
	Wok-fried French Bean with Minced Pork and Pickled Olive	
 	無花果炒爽菜	\$208
	Wok-fried Asparagus, Black Fungus, Fig, Snap Pea and Lotus Root	
玉 	米湯瑤柱銀杏浸菜苗	\$178
	Poached Seasonal Vegetable	
	with Conpoy and Ginkgo in Rice Broth	
	八寶素齋	\$178
	Braised Imperial Fungus with Assorted Vegetables	
	鼎湖上素	\$238
	Sautéed Imperial Fungus	
	with Bamboo Pith and Assorted Vegetables	
	杏汁百合杞子浸菜苗	\$178
	Poached Seasonal Vegetable	
	with Lily Bulb and Goji Berry in Almond Soup	

玉 主廚推介 Chef's recommendation    純素 Vegan    素食 Vegetarian    不含麩質 Gluten-free

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# 飯、麵

## RICE & NOODLES

 	<b>健康五穀炒飯</b> Fried Five-grain Rice with Assorted Vegetables	例 Regular	每位 Per person
		\$168	\$88
	<b>瑤柱蛋白海鮮炒飯</b> Fried Rice with Egg White, Conpoy and Assorted Seafood	\$268	
 	<b>鮑汁荷葉飯</b> Steamed Rice with Shrimp, Conpoy and Mushroom in Abalone Sauce Wrapped with Lotus Leaf	\$268	
	<b>濃魚湯魚茸稻庭麵</b> Inaniwa Noodles in Fish Broth with Fish Purée	例 Regular	每位 Per person
		\$268	\$88
	<b>懷舊豉油皇炒麵</b> Fried Egg Noodles with Soy Sauce	\$168	
	<b>韭黃銀芽肉絲炒麵</b> Fried Egg Noodles with Shredded Pork, Bean Sprouts and Chives	\$198	
	<b>高湯原隻龍蝦燴伊麵</b> Braised E-fu Noodles with Whole Lobster in Supreme Broth	\$568	
	<b>乾炒和牛河粉</b> Wok-fried Flat Rice Noodles with Sliced Wagyu Beef	\$288	
	<b>掛爐黑鬚鵝湯瀨粉</b> Thick Rice Vermicelli Soup with Roasted Goose		每位 Per person
			\$128
	<b>明蝦球煎脆米粉</b> Crispy Rice Vermicelli with Prawn	\$288	
	<b>金瑤桂花蟹肉炒新竹米粉</b> Fried Hsinchu Rice Vermicelli with Conpoy, Crab Meat and Egg	\$268	

 主廚推介 Chef's recommendation     純素 Vegan     素食 Vegetarian     不含麩質 Gluten-free

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甜品

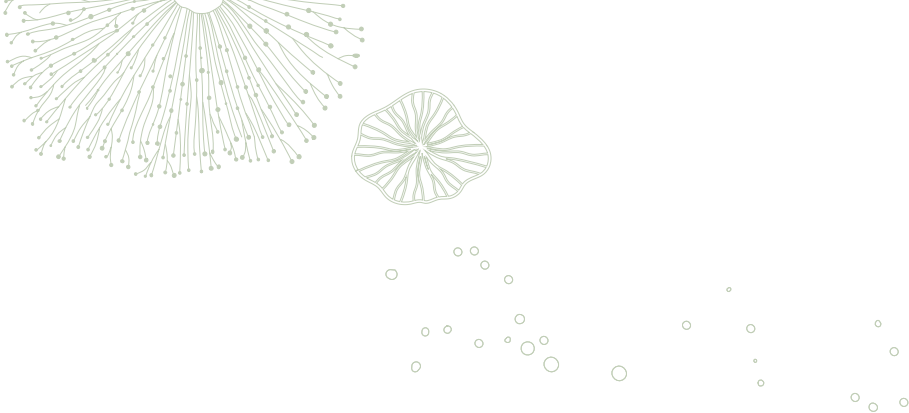
DESSERTS

	楊枝甘露 Chilled Mango Cream with Sago and Pomelo	每位 Per person \$68
	芒果布甸 Chilled Mango Pudding	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
 	雪蓮子五寶茶 Sweetened Soup with Dried Longan, Chinese Wolfberry, Dried Lily Bulb, Red Date and Snow 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
	阿膠棗皇糕 (三件) Steamed Chinese Layered Red Date and Ejiao Puddings (3 pieces)	\$88
	古法千層糕 (三件) Steamed Layer Cake with Salted Egg Yolk, Egg Custard and Coconut (3 pieces)	\$68
	蛋黃蟠桃 (四件) Longevity Buns with Lotus Seed Paste and Egg Yolk (4 pieces)	\$88
	燕窩酥皮蛋撻 (三件) Baked Egg Tarts with Bird's Nest (3 pieces)	\$88

 主廚推介 Chef's recommendation     純素 Vegan     素食 Vegetarian     不含麩質 Gluten-free

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## 甜品

## DESSERTS

奶皇煎堆仔 (三件) \$68  
Deep-fried Sesame Balls Stuffed with Egg Custard (3 pieces)

鳳梨手袋酥 (三件) \$68  
Deep-fried Pineapple Puffs (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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