
「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

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

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.

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

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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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

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點心

DIM SUM

原隻南非十二頭鮑魚燒賣(兩件)     \$158
Steamed Pork and Shrimp Dumplings topped
with Whole South African 12-head Abalone (2 pieces)

鹹檸檬星斑餃(兩件)     \$108
Steamed Diced Garoupa, Shrimps and
Preserved Lemon Dumplings (2 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)

 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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點心

DIM SUM

碧綠帶子腸粉   





Steamed Rice Roll with Scallops and Diced Vegetable

\$98

玉 蜜汁叉燒腸粉    

Steamed Rice Roll with Barbecued Pork





\$88

玉 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





\$78

with Diced Pear, Assorted Meat and Dried Shrimp (3 pieces)

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
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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

 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

蔥油海蜆頭   

\$98

Jelly Fish with Ginger and Spring Onion Oil

 得獎菜式
Award-winning Dish

 主廚推介
Chef's recommendation

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Vegetarian

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Contains Egg

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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

蜜汁餸叉燒

\$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

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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含蛋類
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辣
Spicy

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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

\$338

濃杏汁雞湯煎花膠

Pan-fried Fish Maw with Almond Cream and Chicken Broth

每位 Per person

\$538

★ 薑凍水蜜桃乳鴿

Ginger-infused Peach Pigeon

每位 Per person

\$228

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

\$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
with Shredded Fish Maw and Assorted Seafood

每位 Per person

\$198

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

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

含貝類海鮮
Contains Shellfish

含大豆
Contains Soy

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

Double-boiled Superior Bird's Nest Soup with Rock Sugar
Coconut Milk, Almond Cream, Red Date

每位 Per person

\$598

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



純素
Vegan



素食
Vegetarian



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Contains Gluten/Wheat



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Contains Tree Nuts/Peanuts



含奶類產品
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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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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 (About 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 (About 10 tael)

Baked with Superior Broth / Baked with Butter and Cheese /

Steamed with Garlic

東星斑 (約一斤)

\$980

鮮青花椒蒸 (大辣、中辣、小辣)    /

清蒸  




Spotted Garoupa (About 1 Catty)

Steamed with Fresh Green Peppercorns (Hot, Medium, Mild Spicy) /

Steamed with Spring Onion in Soy Sauce

老虎斑 (約一斤)

\$480

手工剉椒片片 (大辣、中辣、小辣)    /

清蒸  

Tiger Garoupa (About 1 Catty)

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

主廚推薦 黑松露芙蓉炒斑柳

Wok-fried Garoupa Fillet with Black Truffle and Egg White

\$688

XO醬鮮菌露筍炒帶子

Sautéed Scallop with Asparagus and Wild Mushroom
with XO Sauce

\$388

青檸柚子脆蝦球

Crispy Fried Prawn Coated with Pomelo and Lime Glaze

\$328

胡椒子母蝦粉絲

Wok-fried Glass Noodles with Prawns and
Dried Sakura Shrimp in Clay Pot

\$328

薑蔥魚咀煲

Fish Head with Ginger and Spring Onion in Casserole

\$288

百花炸釀蟹鉗

Crispy Crab Claw with Shrimp Paste

每隻 Per piece

\$108



得獎菜式
Award-winning Dish



主廚推介
Chef's recommendation



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Vegetarian



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辣
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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 (🌾🐟🥚🐚🌶️) \$228
Deep-fried Diced Chicken with Chilli

☆ 得獎菜式
Award-winning Dish

玉 主廚推介
Chef's recommendation

🌿 純素
Vegan

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Vegetarian

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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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蔬菜

VEGETABLES

杏汁百合杞子浸菜苗

Poached Seasonal Vegetable
with Lily Bulb and Goji Berry in Almond Soup

\$268

鮮百合炒日本鮮淮山

Stir-fried Japanese Yam with Lily Bulb

\$218

羊肚菌紅燒豆腐

Braised Bean Curd with Morel Mushroom 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
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.

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

 得獎菜式
Award-winning Dish

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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)

\$58

 得獎菜式
Award-winning Dish

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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 Eijao Pudding

每盒 Per box

\$198

琥珀合桃

Crispy Walnut with Honey-glazed

每樽 Per bottle

\$138