




*the Jade*



*the Jade*



「玉」為麗豪航天城酒店的高級中菜食府，餐廳設計以鳥籠及翡翠玉石等中式元素為靈感，於山海景致映襯下呈獻薈萃傳統及新派粵菜，加上揉合大江南北的經典佳餚，包括得獎名饌、精緻點心、珍貴海味、滋補燉湯及養身素食等。富經驗的廚師團隊巧妙地演繹中菜精髓，秉持「不時不吃」宗旨，以符合時令節氣及獨有的本地食材入饌，再以自家製醬料點綴每一道菜餚，讓饕客陶醉於視覺及味覺的多重感官享受之中。

Adorned with the breathtaking sea view and aesthetic touches inspired by classic Chinese elements, the Jade presents ultimate upscale dining experience in town with crafted modern, timeless Cantonese cuisine and a wide selection of Chinese regional signatures. With endeavors to feature the freshest seasonal and locally sourced ingredients, our experienced culinary team delicately curates the menu with a contemporary twist of Chinese traditional dishes to offer a modern interpretation of gastronomy. Highlights include award-winning dishes, exquisite dim sums, sumptuous seafood, nourishing soups and vegetarian dishes as well as homemade condiments for food pairing, bringing guests a multisensory dining experience.



金湯珍珠香茜魚蓉羹

Braised Fish Soup with Egg White and Carrot

相片只供參考  
Photo is for reference only

香港旅遊發展局主辦美食之最大賞  
Hong Kong Tourism Board - Best of the Best Culinary Awards

至高榮譽金獎名饌  
Gold with Distinction Award Dishes

芙蓉黃金蝦<sup>1.</sup>

Golden Prawn with Salty Egg Yolk and Sautéed Fresh Milk

五隻 \$538 5 pieces

茶皇燻雞<sup>2.</sup>

Smoked Crispy Chicken with Supreme Tea Leaves

半隻 \$288 half                      一隻 \$538 whole

金獎名饌  
Gold Award Dishes

金湯珍珠香茜魚蓉羹

Braised Fish Soup with Egg White and Carrot

每位 \$138 per person

富貴櫻花蝦蛋白炒飯<sup>3.</sup>

Fried Rice with Dried Baby Shrimp and Ham

每碟 \$228 per dish



1.



2.



3.



鳥語花香

Sweet and Sour Duck with Century Egg

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# 「玉」招牌菜推介

## Signature Dishes

	港幣 HK\$
富貴鹽焗手撕雞 (烹調需30分鐘) <i>Baked Chicken in Rock Salt (Please allow 30 minutes preparation time)</i>	628 (一隻 whole)
宮廷官燕 <i>Braised Imperial Bird's Nest in Chicken Soup</i>	628 (每位 per person)
四川沸騰魚  <i>Poached Fish Fillet and Angled Luffa in Chili Fish Broth</i>	528 (例 standard)
椒鹽軟殼龍蝦伴鮮茄莎莎 <i>Deep-fried Soft Shell Lobster with Spicy Salt served with Tomato Salsa</i>	528 (例 standard)
水煮牛四寶 (牛肉、牛肚、牛腩、牛筋)  <i>Poached Sliced Beef, Beef Tripe, Beef Brisket and Beef Tendon in Chili Oil</i>	488 (例 standard)
鮑汁脆皮遼參 <i>Crispy Superior Sea Cucumber in Abalone Sauce</i>	298 (每位 per person)
鳥語花香 <i>Sweet and Sour Duck with Century Egg</i>	248 (例 standard)
文思海味酸辣羹  <i>Hot and Sour Soup with Sea Cucumber, Conpoy, Fish Maw, Shiitake Mushroom and Bean Curd</i>	168 (每位 per person)
脆煎石斑柳配紫菜香蔥花椒汁  <i>Wok-seared Grouper Fillet with Seaweed, Spring Onion in Chili Sauce</i>	168 (每位 per person)
川辣滋味雞  <i>Chicken with Garlic and Peanut in Chili Oil</i>	168 (例 standard)
香茅皇子鴿 <i>Roasted Pigeon Marinated with Lemongrass</i>	168 (一隻 whole)
外婆紅燒肉配粳飯糕 <i>Braised Pork Belly served with Sticky Rice Cake</i>	148 (每位 per person)
陳年黑醋脆鱧 <i>Crispy-fried Asian Swamp Eel with Black Vinegar</i>	148 (例 standard)
香芒汁脆蝦球 <i>Crispy King Prawn with Mango Sauce</i>	138 (每位 per person)
舍得  <i>Stir-fried Shanghai Brassica and Lily Bulb</i>	98 (每位 per person)

另收茶芥及加一服務費 *Prices are subject to tea, condiments and 10% service charge*



辛辣 Spicy & Chili



素菜 Vegetarian



海藻金魚餃





Shrimp, Scallop and Pork Dumpling in Supreme Broth

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# 「玉」精選點心

## Exquisite Dim Sum

	港幣 HK\$
海藻金魚餃 <i>Shrimp, Scallop and Pork Dumpling in Supreme Broth</i>	68 (每位 per person)
鮑魚燒賣皇 <i>Steamed Pork Dumpling topped with Abalone</i>	68 (兩件 2 pieces)
筍尖鮮蝦餃 <i>Steamed Shrimp Dumpling with Bamboo Shoot</i>	98 (四件 4 pieces)
花膠翡翠鳳眼餃 <i>Steamed Dumpling with Fish Maw and Shrimp</i>	78 (兩件 2 pieces)
帶子菠菜餃 <i>Steamed Dumpling with Scallop and Vegetable</i>	88 (三件 3 pieces)
淮揚小籠包 <i>Huaiyang-style Steamed Minced Pork Dumpling</i>	72 (三件 3 pieces)
特色胡椒餅  <i>Baked Pork and Pepper Pie</i>	78 (三件 3 pieces)
蘋果叉燒酥 <i>Baked Barbecued Pork Puff with Apple</i>	88 (三件 3 pieces)
雲南玫瑰火腿餅 <i>Baked Yunnan Ham and Rose Pie</i>	69 (三件 3 pieces)
菊花鮮蝦春卷 <i>Crispy Shrimp Spring Roll</i>	69 (三件 3 pieces)
茉莉海棠煎包  <i>Wok-seared Shanghai Brassica and Black Fungus Bun</i>	69 (三件 3 pieces)
金絲南瓜水晶球  <i>Steamed Pumpkin, Mushroom and Zucchini Dumpling</i>	69 (三件 3 pieces)
虎掌菌紅菜頭蒸餃  <i>Steamed Mushroom and Beetroot Dumpling</i>	69 (三件 3 pieces)
焗酥皮叉燒包 <i>Baked Puff Pastry Bun with Barbecued Pork</i>	72 (三件 3 pieces)
黑毛豬叉燒腸粉 <i>Steamed Rice Flour Roll with Barbecued Pork</i>	88
響鈴豚肉脆腸粉 <i>Steamed Rice Flour Roll with Crispy Bean Curd Roll and Pork</i>	88
露筍鮮蝦腸粉 <i>Steamed Rice Flour Roll with Shrimp and Asparagus</i>	108
玉石馬拉糕(黑芝麻/班蘭葉) <i>Steamed Sponge Cake (Sesame / Pandan Chiffon)</i>	58

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辛辣 Spicy & Chili



素菜 Vegetarian













五穀紫薯燴菠菜苗

Braised Gorgon Fruit, Wild Rice, Barley, Golden Rice and  
Purple Sweet Potato with Young Spinach

相片只供參考  
Photo is for reference only

# 養生素食

## Vegetarian Dishes

	港幣 HK\$
鮮果素咕嚕肉  <i>Sweet and Sour Mushroom with Century Egg</i>	198 (例 standard)
紅燒豆腐茄子煲  <i>Braised Bean Curd with Eggplant in Casserole</i>	188 (例 standard)
五穀紫薯燴菠菜苗  <i>Braised Gorgon Fruit, Wild Rice, Barley, Golden Rice and Purple Sweet Potato with Young Spinach</i>	188 (例 standard)
疊影滑豆腐  <i>Braised Bean Curd with Elm Fungus, Lotus Seed and Shanghai Brassica</i>	168 (例 standard)
椰香地三鮮煲  <i>Stewed Taro, Pumpkin and Potato with Coconut Milk in Casserole</i>	168 (例 standard)
香煎黃金粟米烙  <i>Wok-seared Sweet Corn Pancake</i>	168 (例 standard)
酸辣文思豆腐羹   <i>Hot and Sour Bean Curd Soup</i>	128 (每位 per person)
松茸珍菌白玉杯  <i>Braised Matsutake Mushroom and Fungus in Turnip</i>	118 (每位 per person)
金池玉枕  <i>Shredded Celtuce Roll in Pumpkin Sauce</i>	98 (每位 per person)

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辛辣 Spicy & Chili



素菜 Vegetarian




香芒汁脆蝦球  
Crispy King Prawn with Mango Sauce

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# 小食

## Snacks

港幣 HK\$

涼拌泡菜花膠絲 

*Chilled Shredded Fish Maw with Kimchi*

238 (例 standard)

鮮沙薑蜆子皇

*Razor Clam with Sand Ginger*

218 (例 standard)

糟滷醉鴨舌


*Marinated Duck Tongue with Rice Wine*

168 (例 standard)

蔥香紅蜆頭

*Marinated Jelly Fish with Spring Onion and Shallot*

148 (例 standard)

燈影牛肉 


*Sliced Beef in Chili Sauce*

138 (例 standard)

風沙黑金磚豆腐 

*Deep-fried Bean Curd with Black Bean and Garlic*

98 (例 standard)

煙燻素鵝 

*Smoked Bean Curd Sheet Rolled with Shredded Vegetable*

98 (例 standard)

金枝綠柳 

*Chilled Celtuce with Cordyceps Flower*

78 (例 standard)

燒椒酸薑皮蛋 

*Roasted Pepper with Preserved Ginger and Century Egg*

48 (每件 per piece)

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辛辣 Spicy & Chili



素菜 Vegetarian



仙翁米海藻燉鮮鮑魚  
Double-boiled Abalone Soup with Seaweed

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Photo is for reference only

# 燕窩

## Bird's Nest

港幣 HK\$

紅燒蟹肉燴官燕

*Braised Imperial Bird's Nest with Crab Meat in Brown Sauce*

668 (每位 *per person*)

# 湯羹

## Soup

足料養生老火湯

*Soup of The Day*

88 (每位 *per person*)

268 (例鍋 *standard*)  
(3-4位 *persons*)

花膠開水白菜


*Double-boiled Chicken Soup with Fish Maw and Cabbage*

238 (每位 *per person*)

仙翁米海藻燴鮮鮑魚

*Double-boiled Abalone Soup with Seaweed*

238 (每位 *per person*)

海椰皇竹筴燴螺頭 

*Double-boiled Sea Conch Soup with Bamboo Pith Fungus and Coconut*

238 (每位 *per person*)

金湯杏汁太極羹


*Pumpkin and Almond Soup*

138 (每位 *per person*)

松茸竹筴燴菜膽 

*Double-boiled Matsutake Mushroom Soup with  
Bamboo Pith Fungus and Cabbage*

138 (每位 *per person*)

羊肚菌菊花豆腐湯 

*Morel, Chrysanthemum and Bean Curd Soup*

118 (每位 *per person*)

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素菜 *Vegetarian*



椒鹽軟殼龍蝦伴鮮茄莎莎

Deep-fried Soft Shell Lobster with Spicy Salt served  
with Tomato Salsa

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# 鮑魚·海味

## Abalone · Dried Seafood

港幣 HK\$

紅燒佛跳牆(烹調需30分鐘)

*Braised Abalone, Fish Maw, Sea Cucumber, Turtle and Shiitake Mushroom in Brown Sauce (Please allow 30 minutes preparation time)*

638 (每位 per person)

南非吉品二十頭

*Braised South African Dried Abalone in Supreme Sauce*

588 (每位 per person)

藏紅花京湯白玉燴花膠


*Braised Fish Maw with Seasonal Squash in Saffron Chicken Sauce*

428 (每位 per person)

蠔皇南非六頭湯鮑扣玉掌

*Braised South African Abalone with Goose Web in Premium Oyster Sauce*

398 (每位 per person)

涼拌麻辣海參 

*Chilled Sea Cucumber in Chili Sauce*

238 (例 standard)

另收茶芥及加一服務費 *Prices are subject to tea, condiments and 10% service charge*



外婆紅燒肉配粢飯糕  
Braised Pork Belly served with Sticky Rice Cake

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# 明爐燒味

## Barbecue

### 化皮乳豬

*Barbecued Suckling Pig*

港幣 HK\$

368 (例 *standard*)

688 (半隻 *half*)

1,288 (一隻 *whole*)

### 明爐燒鵝

*Roasted Crispy Goose*

268 (例 *standard*)

428 (半隻 *half*)

788 (一隻 *whole*)

### 巧手片皮鴨

*Roasted Peking Duck*

598 (一隻 *whole*)

### 玫瑰豉油雞

*Marinated Chicken with Soy Sauce*

288 (半隻 *half*)

568 (一隻 *whole*)

### 蜜汁燒腩叉

*Barbecued Pork Glazed with Honey*

268 (例 *standard*)

### 海鹽爆燒腩

*Crispy Roasted Pork Belly*

228 (例 *standard*)



四川沸騰魚

Poached Fish Fillet and Angled Luffa in Chili Fish Broth

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# 海鮮

## Seafood

港幣 HK\$

### XO 醬彩椒炒石斑球

*Wok-fried Grouper Fillet in Regala XO Sauce*

428 (例 *standard*)

### 順德煎焗斑腩煲

*Baked Grouper Belly in Casserole*

388 (例 *standard*)

### 蔥燒胡椒蝦球煲

*Stewed Shrimp with Spring Onion and White Pepper in Casserole*

368 (例 *standard*)

### 砵酒炸焗廣島蠔

*Deep-fried Hiroshima Oyster with Port Wine Sauce*

328 (例 *standard*)

### 水晶玻璃蝦球伴海鮮汁

*Stir-fried King Prawn in Seafood Sauce*

288 (每位 *per person*)

### 玉帶水芹香

*Wok-fried Scallop with Celery, Lily Bulb and Lotus Root*

268 (例 *standard*)

### 自家製豆酥蒸白鱈魚球

*Steamed Cod Fillet with Homemade Crispy Soy Bean*

248 (例 *standard*)

### 椒鹽南非鮮鮑魚

*South African Fresh Abalone with Spicy Salt*

128 (每位 *per person*)

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香茅皇子鴿

Roasted Pigeon Marinated with Lemongrass

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# 家禽

## Poultry

港幣 HK\$

花椒蔥油片皮炸子雞 	288 (半隻 half) 568 (一隻 whole)
花椒蔥油片皮炸子雞 <i>Crispy-fried Boneless Chicken with Sichuan Pepper and Spring Onion</i>	
瑤柱香妃雞	288 (半隻 half) 568 (一隻 whole)
瑤柱香妃雞 <i>Poached Chicken in Conpoy Broth</i>	
合桃香酥鴨	268 (例 standard)
合桃香酥鴨 <i>Deep-fried Duck Breast with Walnut</i>	
西檸煎軟雞	268 (例 standard)
西檸煎軟雞 <i>Fried Chicken Fillet in Lemon Sauce</i>	
豉油皇香煎鴿脯	268 (例 standard)
豉油皇香煎鴿脯 <i>Wok-seared Sliced Pigeon in Premium Soy Sauce</i>	
辣子雞丁 	218 (例 standard)
辣子雞丁 <i>Wok-fried Diced Chicken with Chili</i>	
剝椒南瓜蒸滑雞 	198 (例 standard)
剝椒南瓜蒸滑雞 <i>Steamed Chicken and Pumpkin with Preserved Red Chili</i>	

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湘味豬肋排

Wok-fried Pork Chop in Chili

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# 豬·牛·羊

## Pork · Beef · Lamb

	港幣 HK\$
大漠風沙孜然羊仔架 <i>Roasted Rack of Lamb with Cumin</i>	388 (例 standard)
黑虎掌五香燜和牛面頰 <i>Braised Wagyu Beef Cheek with Mushroom and Five Spices</i>	338 (例 standard)
京蔥醬爆牛肉 <i>Wok-fried Sliced Beef with Leek in Homemade Sauce</i>	248 (例 standard)
湘味豬肋排  <i>Wok-fried Pork Chop with Chili</i>	238 (例 standard)
馬友鹹魚煎肉餅 <i>Wok-seared Minced Pork with Salty Fish</i>	228 (例 standard)
陳皮馬蹄蒸牛肉餅 <i>Steamed Beef Patty with Tangerine Peel and Water Chestnut</i>	208 (例 standard)
梅菜扣五層肉 <i>Braised Pork Belly with Preserved Vegetable</i>	198 (例 standard)

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富貴鹽焗手撕雞  
Baked Chicken in Rock Salt

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# 飯·麵

## Rice · Noodles

	港幣 HK\$
蟹肉鮮菇燴片兒麵 <i>Crispy Thin with Crab Meat and Mushroom in Supreme Soup</i>	268 (例 standard)
海鮮湯脆米海綿泡飯 <i>Seafood and Crispy Rice in Broth</i>	268 (例 standard)
大廚炒飯 <i>Fried Rice with Conpoy, Shrimp, Scallop and Barbecued Pork</i>	248 (例 standard)
桂花海皇炒新竹米線 <i>Fried Rice Noodles with Seafood and Egg</i>	248 (例 standard)
瑤柱福建炒飯 <i>Fried Rice with Conpoy, Shrimp, Mushroom, Diced Chicken and Diced Roasted Duck</i>	248 (例 standard)
野菌醬乾燒伊麵  <i>Braised E-fu Noodles with Wild Mushroom</i>	198 (例 standard)
松香翠玉炒飯  <i>Fried Rice with Zucchini and Pine Nut</i>	188 (例 standard)
「玉」招牌炒麵 <i>Fried Shrimp Roe Noodles with Soy Sauce</i>	168 (例 standard)
皮蛋斑片粥 <i>Congee with Salted Pork, Grouper Fillet and Century Egg</i>	148 (每位 per person)
濃湯雞絲煨日本素麵 <i>Shredded Chicken with Japanese Noodle in Supreme Soup</i>	108 (每位 per person)

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萬壽玉梨耀明珠

Double-boiled Papaya and Pear with Chuan Bei

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Photo is for reference only

# 甜品

## Desserts

	港幣 HK\$
生磨杏汁燉官燕 <i>Double-boiled Imperial Bird's Nest with Almond Cream</i>	568 (每位 <i>per person</i> )
椰汁燉官燕 <i>Double-boiled Imperial Bird's Nest with Coconut Milk</i>	568 (每位 <i>per person</i> )
萬壽玉梨耀明珠 <i>Double-boiled Papaya and Pear with Chuan Bei</i>	88 (每位 <i>per person</i> )
黑白芝麻卷 <i>Chilled Black and White Sesame Roll</i>	68 (三件 <i>3 pieces</i> )
泡沫蛋白杏仁茶 <i>Sweetened Almond Cream with Egg White</i>	58 (每位 <i>per person</i> )
奶滑腰果露 <i>Sweetened Cashew Nut Cream</i>	58 (每位 <i>per person</i> )
陳皮紅豆沙 <i>Sweetened Red Bean Soup with Mandarin Peels</i>	58 (每位 <i>per person</i> )
薑茶麻蓉湯圓 <i>Sesame Dumpling in Ginger Tea</i>	58 (每位 <i>per person</i> )
紫米椰汁凍糕 <i>Chilled Coconut Pudding with Purple Sticky Rice</i>	48 (三件 <i>3 pieces</i> )
蓮蓉壽桃 <i>Longevity Bun with Lotus Seed Paste</i>	18 (每件 <i>per piece</i> )

茗茶每位	<i>Tea</i>	\$28 (per person)
小食每份	<i>Welcome Snacks</i>	\$30 (per portion)
白飯每碗	<i>Steamed Rice</i>	\$22 (per bowl)
白粥每碗	<i>Steamed Congee</i>	\$22 (per bowl)
開瓶費每瓶 (750毫升)	<i>Corkage</i>	\$200 (per bottle of 750ml)

如果您對任何食物有過敏反應或特別飲食要求，請告知我們。  
*Please inform us if you have any Food allergies or dietary preferences.*

