

玉庭
JADE
PAVILION





玉庭糅合精湛廚藝與上乘食材，匠心演繹傳統經典及耳目一新的精緻佳餚，為饕客打造獨樹一幟的粵式風味。

Jade Pavilion showcases a series of exquisitely crafted traditional and modern Cantonese cuisine with excellent culinary craftsmanship and premium ingredients to delight diners.



羊

加

醬

Lamb Rack Cuisine

玉庭 - 得獎菜式

Jade Pavilion - Award-winning Dishes

- *羊加醬
(麻辣雙冬羊鬆盞 • 流心南乳羊肉盒 • 孜然芥末羊柳卷)
Lamb Rack Cuisine
(Stir-fried Minced Lamb with Winter Bamboo Shoot and Mushroom in Sichuan Spicy Sauce •
Deep-fried Minced Shrimp with Minced Lamb and Fermented Red Bean Curd •
Baked Lamb Rack with Cumin and Mustard)
榮獲2023香港國際美食大獎 - 銀獎
中式熱盤烹調 - 羊鞍
Hong Kong International Culinary Classic 2023 - Silver Award
Chinese Cuisine (Hot Main Course) - Lamb Rack
HK\$288 每位
Per Person
- *“魷”始“魷”終
(魔芋素魷魚 • 太子魷水晶凍 • 芥末炙燒魷魚筒)
Squid Cuisine
(Marinated Konjac Vegetarian Squid with Pickled Pepper • Chilled Baby Squid in Spicy and Sour Jelly •
Seared Squid with Mustard Sauce)
榮獲2021香港國際美食大獎 - 銀獎
中式熱盤烹調 - 創意前菜
Hong Kong International Culinary Classic 2021 - Silver Award
Chinese Cuisine (Hot Main Course) - Creative Appetizer
HK\$228 每位
Per Person
- *山海傳說
Braised Abalone, Marinated Shrimp and Chinese Yam
榮獲2019香港國際美食大獎 - 銅獎
現代中式熱盤烹調 - 創意前菜
Hong Kong International Culinary Classic 2019 - Bronze Award
Modern Chinese Cuisine Challenge Hot Cooking - Creative Appetizer
HK\$228 每位
Per Person
- *金盤戲游龍
Tiger Prawn with Peppercream Sauce
榮獲2019香港國際美食大獎 - 銅獎
現代中式熱盤烹調 - 虎蝦
Hong Kong International Culinary Classic 2019 - Bronze Award
Modern Chinese Cuisine Challenge Hot Cooking - Tiger Prawn
HK\$228 每位
Per Person

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Please inform our staff of any food related allergies

另收茶芥、餐前小食費及加一服務費
Subject to tea and condiment charge, pre-meal snack charge and 10% service charge

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玉庭 - 招牌菜式

Jade Pavilion - Signature Dishes

- *原個椰皇鮮鮑魚燉花膠
Double-boiled Fresh Abalone Soup with Fish Maw in Fresh Coconut HK\$228 每位
Per Person
- *炙燒青胡椒日本A4和牛柳
Pan-fried A4 Japanese Wagyu Beef with Green Peppercorn Cream Sauce HK\$488 例
Regular
- *窩燒生炆花尾龍躉斑翅
Braised Giant Grouper Fins and Belly in Casserole HK\$488 例
Regular
- *白雪藏龍
Sautéed Lobster with Egg White HK\$438 例
Regular
- *窩燒沙薑鮑魚雞煲
Sautéed Chicken with Abalone and Sand Ginger in Stone Pot HK\$398 例
Regular
- *脆皮千層糯米豬
Crispy Sliced Suckling Pig with Glutinous Rice Layer HK\$368 例
Regular
- 冰鎮鮮鳳梨脆皮咕嚕肉
Iced Crispy Pork with Fresh Pineapples in Sweet and Sour Sauce HK\$238 例
Regular
- 橋底避風塘脆芽日本蠔
Braised Hiroshima Oysters with Crispy Better White Rice in Typhoon Shelter Style HK\$238 例
Regular

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白
雪
藏
龍

Sautéed Lobster
with Egg White



金
白
蒜
飯
椒
魚
鹽

Golden-fried Chinese Noodlefish
with Garlic and Spiced Salt



酒
凍
香
鮑
話
魚
梅

Marinated Abalone
with Rice Wine and Plum



鵝
肝
醬
鍋
貼
蝦
多
士

Crispy Shrimp Toast
with Foie Gras Pâté



餐前小碟

Appetizers

- 鵝肝醬鍋貼蝦多士
Crispy Shrimp Toast with Foie Gras Pâté HK\$138
- 貢菜蟲草花手撕雞
Marinated Homemade Shredded Chicken with Cordyceps Flower
and Dried Yamakurage HK\$138
- 金蒜椒鹽白飯魚
Golden-fried Chinese Noodlefish with Garlic and Spiced Salt HK\$128
- *酒香話梅凍鮑魚
Marinated Abalone with Rice Wine and Plum HK\$108
- 意大利陳醋青瓜小耳朵
Marinated Cucumber and Black Fungus with Balsamic Vinegar HK\$98
- 話梅小紅茄伴柚子爽藕片
Marinated Cherry Tomato with Plum accompanied by
Marinated Lotus Root with Yuzu Sauce HK\$98

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湯 · 羹

Soups

- *金瓜海皇花膠酥皮湯
Pumpkin Broth with Fish Maw, Assorted Seafood and Puff Pastry
HK\$228 每位
Per Person
- *海龍皇花膠燴燕窩
Braised Bird's Nest Soup with Assorted Seafood and Fish Maw
HK\$188 每位
Per Person
- *姬松茸元貝螺頭燉遼參
Double-boiled Sea Conch Soup with Sea Cucumber, Conpoy and Blaze Mushroom
HK\$188 每位
Per Person
- 羊肚菌榆耳燉天白花菇
Double-boiled Morel Mushrooms with Vegetables
HK\$138 每位
Per Person
- 銀湖蟹肉粟米羹
Sweet Corn Broth with Crab Meat and Bean Curds
HK\$138 每位
Per Person
HK\$398 例
Regular
- 四季豐料老火湯
Soup of the Day
HK\$78 每位
Per Person
HK\$228 例
Regular

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元
貝
螺
頭
燉
遼
參

Double-boiled Sea Conch Soup
with Sea Cucumber, Conpoy and
Blaze Mushroom



原
三
隻
頭
蠔
湯
皇
鮑
魚

Braised Whole Canned 3-Head Abalone
in Oyster Sauce



鮑魚・海味

Abalones / Dried Seafood

- *原隻蠔皇三頭湯鮑魚
Braised Whole Canned 3-Head Abalone in Oyster Sauce
HK\$588 每位
Per Person
- *生拆蟹肉乾撈官燕
Dry Braised Superior Bird's Nest with Crab Meat Served with Supreme Soup
HK\$568 每位
Per Person
- *蠔皇六頭湯鮑伴鮑汁扣鵝掌
Braised Whole Canned 6-Head Abalone with Goose Web in Oyster Sauce
HK\$238 每位
Per Person
- *蝦籽關東遼參扣鵝掌
Braised Kanto Sea Cucumber and Goose Web with Dried Shrimp Roe
HK\$198 每位
Per Person
- *黑松露雞汁燴原隻花膠筒
Braised Whole Fish Maw in Black Truffle and Chicken Sauce
HK\$158 每位
Per Person
- *窩燒海參雙冬豆腐煲
Braised Sea Cucumber with Mushrooms, Winter Bamboo Shoots
and Bean Curds in Casserole
HK\$298 例
Regular

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明爐燒烤

Barbecued / Roasted Dishes

- *北京片皮鴨 (兩食)
Roasted Peking Duck (Two Courses) HK\$568 壹隻 Whole

[松仁芹香二度鴨鬆生菜包] 或 [豉蒜涼瓜炆二度鴨件] 或 [柱侯茄子炆二度鴨件]
[Stir-fried Minced Duck Meat with Celery and Pine Nuts in Lettuce] or
[Braised Duck with Bitter Melon in Black Bean Garlic Sauce] or
[Braised Duck with Eggplant in Chu Hou Paste]
- *明爐燒鵝皇
Roasted Goose HK\$288 例 Regular
HK\$428 半隻 Half
HK\$856 壹隻 Whole
- 蜜汁叉燒皇
Honey-glazed Barbecued Pork Loin HK\$268 例 Regular
- 瑤柱貴妃雞
Royal Chicken with Shredded Conpoy HK\$228 半隻 Half
HK\$456 壹隻 Whole
- 玫瑰豉油雞
Marinated Chicken with Soy Sauce and Rose Wine HK\$228 半隻 Half
HK\$456 壹隻 Whole
- *脆燒五層腩
Crispy Pork Belly HK\$228 例 Regular

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蜜
汁
叉
燒
皇

Honey-glazed
Barbecued Pork Loin



滷
水
獅
頭
鵝
片
拼
盤

Marinated
Goose Meat Platter



潮式滷水

Chiu Chow-style Marinated Delights

- *滷水獅頭鵝片拼盤
Marinated Goose Meat Platter
(獅頭鵝片 / 鵝掌翼 / 腩肉 / 紅腸 / 豆腐 / 雞蛋)
(Marinated Goose / Goose Wing and Web / Pork Belly / Red Sausage / Tofu / Egg) HK\$398 例
Regular
- *秘製滷水獅頭鵝片
Marinated Sliced Goose HK\$338 例
Regular
- *滷水獅頭鵝件
Marinated Goose (Bone-in) HK\$238 例
Regular
- 滷水頂鴿皇
Marinated Pigeon HK\$188 每隻
Per Piece
- 滷水豬腩肉
Marinated Pork Belly HK\$128 例
Regular

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海鮮

Seafood

- *生猛新鮮龍蝦 配 伊府麵
Fresh Lobster served with E-fu Noodles
- 本地乳龍蝦 Local Baby Lobster (300克 g)
- 波士頓龍蝦 Boston Lobster (500克 g)

[蒜蓉開邊蒸] 或 [牛油芝士開邊焗] 或 [高湯珍菌開邊焗]
[Steamed with Garlic] or [Braised with Butter and Cheese] or
[Braised with Mixed Mushrooms and Chicken Broth]

時價 Variable Price 每隻 Per Piece
時價 Variable Price 每隻 Per Piece
- 蜜桃草莓珍寶六頭老虎蝦球
Crispy 6-Head Jumbo Tiger Prawn with Honey Peach in Strawberry Sauce
HK\$188 每隻 Per Piece
- 蜂蜜干邑火焰銀鱈魚
Baked Cod Fish flavored with Cognac and Honey
HK\$168 每位 Per Person
- 芹香米筍百合炒帶子珊瑚蚌
Sautéed Scallop and Coral Mussel with Celery, Baby Corn and Lily Bulb
HK\$338 例 Regular
- 桂花香烤脆鱈片
Crispy Eel with Osmanthus Sauce
HK\$298 例 Regular
- 翡翠鹿茸珍菌炒花尾龍躉球
Sautéed Giant Grouper Fillets with Velvet Mushrooms and Vegetables
HK\$288 例 Regular
- 惹味豉蒜涼瓜炆龍躉班骨腩
Braised Giant Grouper Head and Belly with Bitter Melon in Black Bean Garlic Sauce
HK\$238 例 Regular

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蜂
蜜
干
邑

火
焰
銀
鱈
魚

Baked Cod Fish flavored
with Cognac and Honey





芋
泥
香
酥
鴨

Deep-fried Mashed Taro Stuffed
with Duck Meat

肉類

Meats

- 金牌脆皮炸子雞
Signature Crispy Chicken
HK\$228 半隻
Half
HK\$456 壹隻
Whole
- 芋泥香酥鴨
Deep-fried Duck Meat stuffed with Mashed Taro
HK\$238 半隻
Half
HK\$476 壹隻
Whole
- *椰香咖喱海參牛筋腩
Curry Beef Brisket and Tendon with Sea Cucumber
HK\$338 例
Regular
- *叁筍鮑魚炒安格斯牛柳粒
Seared Angus Beef Cubes and Abalone with Asparagus, Baby Corn and Lettuce
HK\$298 例
Regular
- 銀蘿清湯安格斯牛肩肉
Stewed Angus Beef Chuck and Turnips with Clear Broth in Casserole
HK\$288 例
Regular
- 孜然京蔥冬筍炒羊仔肉
Sautéed Lamb with Cumin, Winter Bamboo Shoot and Spring Onion
HK\$268 例
Regular
- 蘋果黑醋東坡肉
Braised Pork Belly with Apple Balsamic Vinegar
HK\$258 例
Regular
- 陳皮柚子豚肉骨
Sautéed Pork Ribs with Dried Tangerine Peel and Pomelo
HK\$208 例
Regular

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蔬菜

Vegetables

- 母米魚湯鮮蚌浸菜苗
Poached Seasonal Vegetables and Clams in Fish and Rice Broth HK\$238 例 Regular
- 大澳蝦醬金鈎生啫唐生菜
Stir-fried Chinese Lettuce with Sun-dried Shrimps and Shrimp Paste in Casserole HK\$198 例 Regular
- 野生竹筍羊肚鮮菌紅燒豆腐 
Braised Bean Curds with Bamboo Pith and Morel Mushrooms HK\$198 例 Regular
- 欖菜醬燒口蘑鮮菌萵筍鮮淮山 
Sautéed Chinese Yam with Mushrooms and Celtuce in Preserved Olive Sauce HK\$198 例 Regular
- 薑酒黃糖炒芥蘭 
Fried Kale with Ginger, Rice Wine and Brown Sugar HK\$188 例 Regular
- 拍蒜生炒北京菜遠 
Fried Beijing Choy Sum with Garlic HK\$188 例 Regular

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鮮
菌
莒
筍
鮮
淮
山

Sautéed Chinese Yam with Mushrooms
and Celtuce in Preserved Olive Sauce





日(蟹)
本(肉)
極(元)
品(貝)
南(石)
瓜(鍋)
絲
苗

Fried Rice with Crab Meat,
Scallop and Squash
in Stone Pot

飯・麵

Rice / Noodles

- 日本極品南瓜蟹肉元貝石鍋絲苗
Fried Rice with Crab Meat, Scallop and Squash in Stone Pot HK\$268 例
Regular
- 煎龍躉斑球海帶胡椒魚湯稻庭麵
Pan-fried Giant Grouper Fillets with Inaniwa Udon in White Pepper Fish Soup HK\$268 例
Regular
- 雪菜鳳凰珊瑚蚌炒米粉
Stir-fried Vermicelli with Coral Mussel, Egg and Pickled Cabbage HK\$258 例
Regular
- X.O. 醬安格斯牛肉乾炒河粉
Stir-fried Rice Noodles with Angus Beef and X.O. Sauce HK\$228 例
Regular
- 黑鑽松露野菌炆伊麵
Braised E-fu Noodles with Mixed Mushrooms and Black Truffle Sauce HK\$198 例
Regular
- 手撕雞肉燥擔擔麵
Noodles in Soup with Minced Pork and Homemade Shredded Chicken HK\$138 每位
Per Person
- 絲苗白飯 或 潮州白粥
Steamed Rice or Chiu Chow Congee HK\$22 每碗
Per Bowl

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甜品

Desserts

- *原個木瓜杏汁燉燕窩
Double-boiled Papaya with Sweetened Almond Cream and Bird's Nest
HK\$168 每位
Per Person
- 甜蜜仙境
Sweet Treasure
(金絲脆麻花 • 椰香紫米鮮芒卷 • 宮廷杞子桂花糕
水墨雲石椰汁糕 • 燕窩楊枝甘露)
(Golden Dough Twist with Honey Sauce • Chilled Purple Glutinous Rice and Mango Roll
Chilled Osmanthus and Wolfberry Pudding • Chilled Coconut and Black Sesame Pudding
Sweetened Mango Sago Pomelo with Bird's Nest)
HK\$158 每位
Per Person
- 雪燕楊枝甘露 伴 水墨雲石椰汁糕
Sweetened Mango Sago Pomelo with Gum Tragacanth
accompanied by Chilled Coconut and Black Sesame Pudding
HK\$78 每位
Per Person
- 老陳皮紅豆沙 伴 宮廷杞子桂花糕
Sweetened Red Bean Soup accompanied by Chilled Osmanthus and Wolfberry Pudding
HK\$78 每位
Per Person
- 蛋白生磨杏仁茶 伴 金絲脆麻花
Sweetened Almond Tea with Egg White accompanied by Golden Dough Twist
with Honey Sauce
HK\$78 每位
Per Person
- 椰香紫米鮮芒卷
Chilled Purple Glutinous Rice and Mango Roll
HK\$48 4件
4 Pieces

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甜
蜜
仙
境

Sweet Treasure



● 星期一至五
Monday to Friday

*茗茶或開水
Chinese Tea or Water

HK\$22 每位
Per Person

*餐前小食
Pre-meal Snacks

HK\$15 每碟
Per Plate

● 星期六至日及公眾假期
Saturday to Sunday and Public Holidays

*茗茶或開水
Chinese Tea or Water

HK\$24 每位
Per Person

*餐前小食
Pre-meal Snacks

HK\$18 每碟
Per Plate

● 開瓶費
Corkage Fee

酒 Wines 淨價 每支
net Per Bottle

HK\$300

烈酒 Spirits 淨價 每支
net Per Bottle

HK\$500

● 切餅費
Cake-cutting Fee

1-3磅 淨價 每個
1-3 pound(s) net Per Cake

HK\$200

4磅或以上 淨價 每個
4 pounds or above net Per Cake

HK\$500

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