





「玉」為麗豪航天城酒店的滬餐館，餐廳設計巧妙融合烏籠木、翡翠玉石等中式美學元素，於開揚的山海景致映襯下，營造典雅靜謐的用餐氛圍。

餐廳以正宗上海菜為主軸，細緻演繹滬菜的深厚底蘊與當代風格，並巧妙融入川菜元素點綴，為經典風味增添層次與韻味。

經驗豐富的廚師團隊深諳淮揚菜式精髓，秉持以時令為本、嚴選優質食材的原則，體現「清、鮮、和、雅」的飲食哲學。

the Jade , the distinguished Chinese restaurant of Regala Skycity Hotel, offers an elevated dining experience set against sweeping sea and mountain views. Inspired by classic Chinese aesthetics, including dark elm wood and lustrous jade accents, the restaurant exudes refined elegance and tranquillity.

With authentic Shanghai cuisine at its heart, the Jade thoughtfully interprets the rich heritage and contemporary style of traditional Shanghai flavours, subtly accented with Sichuan elements to add depth and nuance to timeless classics.

Led by an experienced culinary team well-versed in the essence of Huaiyang gastronomy, the restaurant is guided by a seasonal approach and a dedication to premium ingredients, embodied in the culinary philosophy of purity, freshness, balance and refinement. Each plate is meticulously curated to deliver a refined and immersive multisensory dining journey.

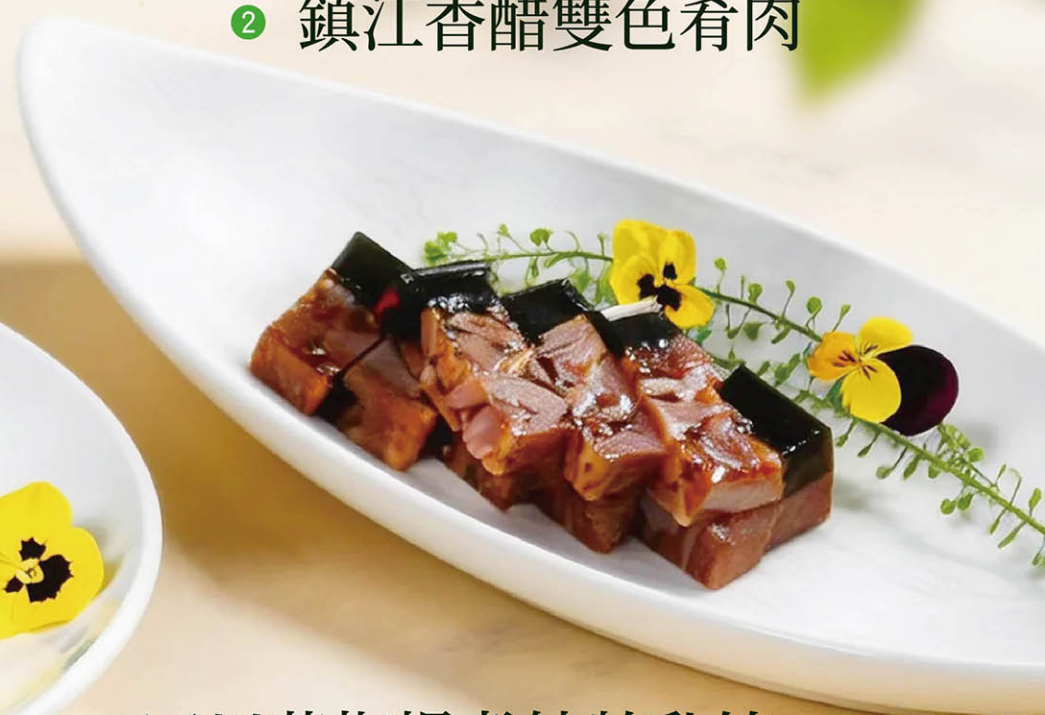
小食涼菜

SMALL PLATES & STARTERS

① 野生杭椒南非八頭鮮鮑角



② 鎮江香醋雙色肴肉



④ 四川花椒慢煮妙齡乳鴿



③ 無錫鳳尾雙魚兒



小食涼菜

SMALL PLATES & STARTERS

每客 Each

半份 Half portion

① 野生杭椒南非八頭鮮鮑角

South African 8-head Fresh Abalone
with Wild Hangzhou Peppers

HK \$ 188

HK \$ 108

鎮江香醋拌紅海蜇頭

Chilled Red Jellyfish Head Marinated
with Black Rice Vinegar

HK \$ 178

② 鎮江香醋雙色肴肉

Two-tone Chilled Crystal Ham
with Black Rice Vinegar

HK \$ 158

HK \$ 88

③ 無錫鳳尾雙魚兒

Deep-fried Crispy Silver Fish
and Eel in Wuxi Style

HK \$ 138

④ 四川花椒慢煮妙齡乳鴿

Slow Cooked Baby Pigeon
with Wild Sichuan Peppercorn

HK \$ 148

青檸胡麻汁百葉卷

Tofu Skin Rolls
with Lime Sesame Sauce

HK \$ 138

HK \$ 78

雨前龍井甘蔗煙燻溏心蛋

Sugar Cane Smoked Soft-boiled Egg
with Yuqian Longjing Tea

HK \$ 78 / 2件 pcs

濃湯雅羹

SOUPS

① 兩頭烏菜膽花膠雞湯



② 珊瑚菊花豆腐



濃湯雅羹

SOUPS

上海砂鍋雲吞雞

Shanghai Style Claypot
Wonton Chicken

HK \$ 318
4位用 for 4 persons

① 兩頭烏菜膽花膠雞湯

Double-boiled Superior Chicken Soup
with Fish Maw, Jinhua Pork, and Vegetables

HK \$ 198
/ 每位 per person

凍松茸鮮鮑魚燉雞

Double-boiled Chicken Soup
with Matsutake Mushrooms and Fresh Abalone

HK \$ 188
/ 每位 per person

② 珊瑚菊花豆腐

Chrysanthemum Tofu
in Golden Broth

HK \$ 128
/ 每位 per person

文思酸辣湯

Hot and Sour Soup
with Shredded Tofu

HK \$ 128
/ 每位 per person

川滬名饌

SICHUAN & SHANGHAI CLASSICS

① 鮮花椒麻婆香辣龍蝦球



② 甜豆河蝦仁



③ 金湯酸菜魚



川滬名饌

SICHUAN & SHANGHAI CLASSICS

每客 Each

半份 Half portion

原條黑醋松子魚

Braised Whole Fish
with Black Vinegar and Pine-Nuts

HK \$ 398
4位用 For 4 persons

1 鮮花椒麻婆香辣龍蝦球

Wok-fried Lobster Medallions
with Peppercorns in Sichuan Mapo Style

HK \$ 388

外灘雙味魚柳

Classic Shanghai
Sautéed Fish Fillet in Two Styles

HK \$ 348

2 甜豆河蝦仁

Sautéed River Shrimps
with Snow Peas

HK \$ 288

HK \$ 168

四川巴蜀水煮牛肉

Sichuan Bashu Style Spicy
Poached Beef in Chilli Oil

HK \$ 288

HK \$ 168

張大千宮保蝦球

Zhang Daqian Style Kung Pao
King Prawns

HK \$ 288

HK \$ 168

川椒孜然霸王辣子雞丁

Fried Spicy Sichuan
Pepper Diced Chicken

HK \$ 248

HK \$ 138

3 金湯酸菜魚

Boiled Fish
with Pickled Vegetable in Golden Broth

HK \$ 258

HK \$ 148

重慶麻辣水煮魚

Chongqing Spicy
Numbing Poached Fish

HK \$ 258

HK \$ 148

江南珍饈

JIANGNAN
ELEGANCE

2 京蔥爆牛肉



1 東坡A4雪花和牛



3 紅燒珍菌獅子頭



江南珍饈

JIANGNAN
ELEGANCE

每客 Each

半份 Half portion

雙冬紅燒魚

Braised Fish
with Mushrooms and Winter Bamboo Shoots

HK \$ 368

1 東坡A4雪花和牛

Dongpo Style
A4 Wagyu Beef

HK \$ 368

HK \$ 228

鎮江一字骨

Spare Ribs in
Zhenjiang Style

HK \$ 298

HK \$ 178

2 京蔥爆牛肉

Stir-fried Beef
with Scallions

HK \$ 268

HK \$ 158

金銀炒鱔糊

Sautéed Eel
with Bean Sprouts and Golden Mushrooms

HK \$ 288

HK \$ 168

香糟溜黑木耳魚片

Stir-Fried Fish Slices
with Fragrant Fermented Rice and Black Fungus

HK \$ 268

京燒大蝦球

Sautéed Prawns
with Shallots

HK \$ 288

HK \$ 168

濃湯大煮百葉絲

Braised Shredded Tofu
Skin in Rich Broth

HK \$ 228

HK \$ 128

京式賽螃蟹

Beijing Style Scrambled
Egg White

HK \$ 208

雲南珍菌鹹肉高麗菜

Yunnan Wild Mushrooms
with Salted Pork and Cabbage

HK \$ 178

滬式回鍋肉

Shanghai Style
Twice-Cooked Pork

HK \$ 188

HK \$ 108

3 紅燒珍菌獅子頭

Braised Lion's Head Meatballs
with Wild Mushrooms

HK \$ 188



招牌菜 SIGNATURE DISHES



辣SPICY

飯麵精選

RICES & NOODLES

① 麻辣四川擔擔稻庭烏冬



飯麵精選

RICES & NOODLES

每位 per person

蔥油金勾伴稻庭烏冬

Tossed Inaniwa Udon
with Dried Shrimps and Shallot Oil

HK \$ 78
/ 位 per person

1 麻辣四川擔擔稻庭烏冬

Spicy Dan Dan Inaniwa Udon
in Sichuan Style



HK \$ 78
/ 位 per person

砂鍋上海鹹肉菜飯

Shanghai Style Claypot Rice
with Salted Pork and Vegetables

HK \$ 208

雪菜蝦仁炒飯

Fried Rice
with Shrimps and Pickled Snow Cabbage

HK \$ 208

金蒜醬油和牛粒炒飯

Fried Rice with Diced A4 Wagyu Beef
Golden Garlic, and Soy Sauce

HK \$ 228

浙江鹹肉炒年糕

Zhejiang Style Stir-fried Rice Cakes
with Salted Pork

HK \$ 198

三鮮炒年糕

Stir-fried Rice Cakes with Shrimp
Chicken and Jinhua Ham

HK \$ 208

彩椒野菌安格斯牛小排兩面黃

Pan-fried Crispy Noodles with Angus Beef Short Ribs
Wild Mushrooms, and Bell Peppers

HK \$ 218



招牌菜 SIGNATURE DISHES



辣SPICY

茗茶
Chinese Tea

HK \$ 25 / 位 per person

小食
Welcome Snack

HK \$ 20 / 份 per portion

開瓶費
Corkage

HK \$ 200 / 瓶 per bottle

致敏源資訊

本餐廳亦同時處理含穀麥、蝦、蛋、大豆、魚、甲殼類動物、花生、堅果和奶類等成分的食物。
如需進一步知悉食物的成分, 請與本餐廳職員聯絡。

Allergy Information

Food items which may contain ingredients such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nuts and milk are also handled in our restaurant. Should you require any further information on food ingredients, please contact our staff.

所有價目以港幣計算, 另收茶芥及加一服務費

Prices are in Hong Kong dollars and subject to tea, condiments and 10% service charge.