the Jade



「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.

名廚推介

Executive Chef's Choices

鍋香四式（四位用）

Crispy Rice Cake"Guoba" Quartet (For 4 Guests)

	每客 Each	半份 Half portion
遼參花膠上湯鍋巴 Crispy Rice Cake with Sea Cucumber & Fish Maw in Superior Broth	$328	
鮮茄蝦仁鍋巴 Tomato & Shrimp Crispy Rice Cake	$268	
三鮮匯味鍋巴 Three-Delicacy Crispy Rice Cake with Seafood & Meat Trio	$268	
黃金鍋巴 (8 件) Egg Yolk with Crispy Rice Cake (8pce)	$138	

雪花和牛 · 匠心美饌

Marbled Wagyu · Crafted Delicacies

水晶彩椒A4和牛鍋卷(兩件) A4 Crystal Wagyu Rolls with Bell Peppers (2 pieces up)	$128	
東坡A4雪花和牛粒 Dongpo Style A4 Wagyu Beef	$358	$218
蒜片燒汁A4雪花和牛(6件) A4 Wagyu with Garlic Chips & House Jus (6 pcs)	$388	$218
宮保 A4 雪花和牛 Kung Pao A4 Wagyu Beef	$268	$168
醬油 A4 雪花和牛炒麵 Soy Sauce Fried Noodles with A4 Wagyu Beef	$228	

the Jade

價目以港幣計算，另收茶芥及加一服務費
Price is in Hong Kong dollars and subject to tea, condiments and 10% service charge

富豪酒店集團 Regal Hotels Group

小食涼菜 玉

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 五

SMALL PLATES & STARTERS

	每客 Each	半份 Half portion
1 野生杭椒南非八頭鮮鮑角 招牌 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 招牌 Two-tone Chilled Crystal Ham with Black Rice Vinegar	HK$ 158	HK$ 88
3 無錫鳳尾雙魚兒 招牌 Deep-fried Crispy Silver Fish and Eel in Wuxi Style	HK$ 138	
4 四川花椒慢煮妙齡乳鴿 招牌 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	

招牌菜 SIGNATURE DISHES　　辣SPICY

濃湯雅羹 玉

SOUPS

❶ 兩頭烏菜膽花膠雞湯

❷ 珊瑚菊花豆腐

濃湯雅羹 玉
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 招牌
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 招牌
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

招牌 招牌菜 SIGNATURE DISHES　　辣SPICY

川滬名饌 玉

SICHUAN & SHANGHAI CLASSICS

❶ 鮮花椒麻婆香辣龍蝦球

❷ 甜豆河蝦仁

❸ 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 招牌 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

招牌 招牌菜 SIGNATURE DISHES　　辣SPICY

江南珍饈 玉

JIANGNAN
ELEGANCE

1 東坡A4雪花和牛

2 京蔥爆牛肉

3 紅燒珍菌獅子頭

江南珍饌

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 招牌 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 五

RICES & NOODLES

❶ 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

麻辣四川擔擔稻庭烏冬 招牌

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 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.

滬景雅饌套餐

三弄點心拼盤
Three-Lane Dim Sum Platter
Or 或

滬景雙錦碟
Jade two Starters

滬味鮮魚羹 Or 或 文思酸辣湯
River Fish Broth Hot and Sour Soup
with Shredded Tofu

可選三款
Choose of three

黑蒜紅燒肉
Red-Braised Pork Belly with Black Garlic Sauce

黃金大蝦球
Prawns with Salted Egg Yolk

彩椒搶炒桂花魚片
Sauteed Sliced Fresh Fish

滬式回鍋牛肉
Shanghainese Style Twice-Cooked Beef

京蔥爆牛肉
Stir-fried Beef with Scallions

黑白木耳桂花魚片
Stir-fried Sliced Fish with Black & White Fungus

砂鍋上海鹹肉菜飯
Shanghainese Style Claypot Rice with Salted Pork and Vegetables

中西甜品薈萃
East meets West Dessert Symphony

HK$488 / 2 位用 Persons

另加每位 Additional HK$260 per Person

the Jade

價目以港幣計算，另收茶芥及加一服務費
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富豪酒店集團 Regal Hotels Group

滬香鮮鮑 花膠盛宴

滬香三錦碟

Jade three Starters

鎮江香醋雙色餚肉、野生杭椒南非八頭鮮鮑角、雨前龍井甘蔗煙燻溏心蛋
Two-tone Pork Aspicwith Black Rice Vinegar 、
South African 8-head Fresh Abalone with Wild Hangzhou Peppers、
Sugarcane Smoked Soft-boil Egg with Yu Qian Longjing Tea

花膠雲吞雞

Boiled Chicken Soup with Fish Maw and Pork Dumpling

京燒大蝦球

Sauteed Prawns with Shallots

鎮江一字骨

Spare Ribs in Zhenjing Style

糖醋鮮魚片

Sweet and Sour Sliced Fish

雲南珍菌鹹肉高麗菜

Yunnan Wild Mushrooms with Salted Pork and Cabbage

中西甜品薈萃

East meets West Dessert Symphony

HK$588 / 2 位用 Persons

另加每位 Additional HK$280 per Person

the Jade

價目以港幣計算，另收茶芥及加一服務費
Priceisin Hong Kong dollars and subject to tea, condiments and 10% service charge

富豪酒店集團 Regal Hotels Group

滬聚雅宴 . 雅集

Hu Gathering Elegant Feast Set Menu

滬韻三錦碟

Jade three Starters

無錫鳳尾雙魚兒, 野生杭椒南非八頭鮮鮑角, 青檸胡麻百葉卷

Deep-fried Crispy Silver Fish and Earl in Wuxi Style,
South African 8-head Fresh Abalone with Wild Hangzhou Peppers,
Tofu Skin Roll with Lime Sesame Sauce

花膠鮮螺頭燉雞

Double-boiled Chicken Soup with Fish Maw and Sea Conch

雨前龍井河蝦仁

Sautéed River Shrimps with Yuqian Longjing Tea

原條黑醋松子桂魚

Braised Whole Mandarin Fish with Black Vinegar and Pine-nuts

金銀炒鱔糊

Sautéed Eel with Bean Sprouts and Golden Mushrooms

巴蜀樟茶鴨（半隻）

Smoked Duck with Cinnamon and Tea in Bashu Style (half bird)

雲南珍菌鹹肉高麗菜

Yunnan Wild Mushrooms with Salted Pork and Cabbage

中西薈萃甜品

East meets West Dessert Symphony

HK$1,788 / 4 位 Persons

另加每位 Additional HK$428 per Person

the Jade

價目以港幣計算，另收茶芥及加一服務費
Price is in Hong Kong dollars and subject to tea, condiments and 10% service charge

富豪酒店集團 Regal Hotels Group

滬聚雅宴 . 臻饌

Hu Gathering Exquisite Feast Set Menu

滬韻三錦碟

Jade three Starters

鎮江香醋雙色肴肉, 雨前龍井甘蔗煙燻溏心蛋, 野生杭椒南非八頭鮮鮑角

Two-tone Chilled Crystal Ham with Black Rice Vinegar,
Sugar Cane Smoked Soft-boiled Egg with Yuqian Longjing Tea,
South African 8-head Fresh Abalone with Wild Hangzhou Peppers

上海砂鍋雲吞雞

Claypot Wonton Chicken in Shanghai Style

京燒大蝦球

Sautéed Prawns with Shallots

鎮江一字骨

Spare Ribs in Zhenjing Style

雙冬紅燒桂魚

Braised Mandarin Fish with Mushrooms and Winter Bamboo Shoots

濃湯大煮百葉絲

Braised Shredded Tofu Skin in Rich Broth

蔥油脆皮走地雞（半隻）

Crispy Free Range Chicken with Spring Onion Oil (half bird)

中西薈萃甜品

East meets West Dessert Symphony

HK$1,988 / 4 位 Persons

另加每位 Additional HK$528 per Person

the Jade

價目以港幣計算，另收茶芥及加一服務費

Price is in Hong Kong dollars and subject to tea, condiments and 10% service charge

富豪酒店集團 Regal Hotels Group

滬潮盛筵 . 經典

HuWave Banquet Classic Set Menu

滬潮四錦碟

Jade Four Starters

鎮江香醋雙色肴肉, 雨前龍井甘蔗煙燻溏心蛋, 青檸胡麻汁百葉卷, 無錫鳳尾雙魚兒

Two-tone Chilled Crystal Ham with Black Rice Vinegar,

Sugar Cane Smoked Soft-boiled Egg with Yuqian Longjing Tea,

Tofu Skin Roll with Lime Sesame Sauce,

Deep-fried Crispy Silver Fish and Eel in Wuxi Style

上海砂鍋雲吞雞

Claypot Wonton Chicken in Shanghai Style

雨前龍井河蝦仁

Sautéed River Shrimps with Yuqian Longjing Tea

香糟溜芥菜膽魚片

Stir-Fried Fish Slices with Fragrant Fermented Rice and Mustard Greens

鎮江一字骨

Spare Ribs in Zhenjing Style

京蔥爆牛肉

Stir-Fried Beef with Scallions

腿茸奶油高麗菜

Cabbage with Ham

濃湯大煮百葉絲

Braised Shredded Tofu Skin in Rich Broth

巴蜀樟茶鴨

Smoked Duck with Cinnamon and Tea in Bashu Style

砂鍋上海鹹肉菜飯

Fried Rice with Salted Pork and Vegetable in Claypot in Shanghai Style

中西薈萃甜品

East meets West Dessert Symphony

HK$3,988 / 10 位 Persons

另加每位 Additional HK$398 per Person

the Jade

價目以港幣計算，另收茶芥及加一服務費

Price is in Hong Kong dollars and subject to tea, condiments and 10% service charge

富豪酒店集團 Regal Hotels Group

滬潮盛筵 . 至尊
HuWave Banquet Supreme Set Menu

滬潮四錦碟
Jade Four Starters
鎮江香醋雙色肴肉, 四川花椒慢煮妙齡乳鴿, 青檸胡麻汁百葉卷，鎮江香醋拌紅海蜇頭
Two-toneChilled Crystal Ham with Black Rice Vinegar,
Slow Cooked Baby Pigeon with Wild Sichuan Peppercorn,
Tofu SkinRoll with Lime Sesame Sauce,
Chilled Red Jellyfish Head Marinated with Black Rice Vinegar

凍松茸鮮鮑魚燉雞
Double-boiled ChickenSoupwithMatsutakeand Fresh Abalone

東坡雪花和牛
Marble WagyuBeefinDongpo Style

原條黑醋松子桂魚
Braised Whole MandarinFishinBlackVinegar with Pine Nuts

鮮花椒麻婆香辣龍蝦球
Wok-fried Lobster MedallionswithPeppercornsinSichuan Mapo Style

蠔皇蝦籽煮花膠遼參
Braised Fish Maw andSeaCucumberwithShrimp Roe in Oyster Sauce

蔥油脆皮走地雞
Crispy Free RangeChickenwithSpring Onion Oil

蒜子金湯浸芥菜膽
Poached MustardLeafwithGarlicinGolden Supreme Broth

砂鍋醬油金腿鮑粒炒絲苗
Fried Rice withGoldenHamandDicedAbalone in Claypot

中西薈萃甜品
East meetsWestDessertSymphony

HK$5,688 / 10 位 Persons

另加每位 Additional HK$588 per Person

價目以港幣計算，另收茶芥及加一服務費
Price is in Hong Kong dollars and subject to tea, condiments and 10% service charge

富豪酒店集團 Regal Hotels Group