

黄金有价玉无价 玉餐厅

在中国的文化中，玉代表着高贵，美丽，完美坚毅，权利和永生。玉餐厅的服务，美食和环境处处体现了这些玉的特质。精心设计的环境体现着优雅美丽，完美的传统粤菜佳肴和一贯的细致周到的服务，所有的这些特质让我们尊贵的客人感受到无价的完美体验。

YU RESTAURANT GOLD HAS A VALUE JADE IS INVALUABLE

In Chinese culture Jade symbolizes beauty, nobility, perfection, constancy, power and immortality. As such the service, cuisine and decoration at Yu will strive to reflect these symbols. Beauty in the well designed surrounds, perfection of traditional Cantonese flavors and flawless service constancy. These elements will combine to provide an “invaluable” guest experience.

生猛海鲜

LIVE SEAFOOD

花虾. 基围虾 001

Live Shrimp

白灼. 椒盐. 生抽皇煎. 上汤焗. 金银蒜蒸

Poached with Soya Sauce, Wok-Fried with Fragrant Salt, Pan Fried with Soy Sauce, In Chicken Consommé Steamed With Minced Garlic & Fragrant Oil

澳洲龙虾. 波士顿龙虾 002

Live Australian Rock Lobster, Live Boston Lobster

清蒸. 蒜茸蒸. 上汤焗. 花雕蒸. 椒盐. 过桥. 大千焗

Soya Steamed, Steamed with Minced Garlic & Fragrant Oil, In Chicken Consommé Steamed with “Hua Diao” Wine (Yellow Wine), Wok-Fried with Fragrant Salt, Poached in Superior Soup, Braised with Spices

苏眉. 老鼠斑. 东星斑. 龙趸. 蝴蝶斑 003

“Su Mei”, Pacific Grouper, Spotted Grouper, Giant Grouper, Turbot

清蒸. 金银蒜蒸. 煎封. 油浸. 炒球. 姜葱炆. 过桥. 杏仁片焗. 生炆. 两食

Soya Steamed, Steamed with Minced Garlic & Fragrant Oil, Pan Fried, Deep-Fried, Stir-Fried Fish Ball, Braised with Ginger & Leek in Casserole, Poached in Superior Soup, Wok-Fried Served with Shredded Almond, Deep-Fried & Braised, Two Kinds of Cooking Way

燕窝/鲍鱼/海味 BIRD'S NEST, ABALONE&SEAFOOD


高汤红烧极品官燕（100克）004 Per Person ¥868/位
Braised Imperial Bird's Nest with Superior Soup (100g)

 冰花极品官燕（100克）005 Per Person ¥868/位
Braised Imperial Bird's Nest with Rock Sugar (100g)

养生安南子炖官燕（60克）006 Per Person ¥538/位
Braised Bird's Nest with Chinese Herb (60g)

生磨杏仁汁烩官燕（100克）007 Per Person ¥868/位
Braised Bird's Nest with Almond Cream (100g)

杨枝甘露燕窝（冻）（30克）008 Per Person ¥188/位
Chilled Mango Sago Cream Bird's Nest (Cold) (30g)

 椰汁西米露燕窝（冻/热）（30克）009 Per Person ¥188/位
Braised Bird's Nest with Coconut Milk & Sago (Cold or Hot) (30g)

燕窝/鲍鱼/海味 BIRD'S NEST, ABALONE&SEAFOOD

蚝皇扣十九头吉品鲍 010 Per Person ¥1880/位
Braised Superior Dry Abalone in Oyster Sauce (19 Heads)



蚝皇扣十五头网鲍 011 Per Person ¥1580/位
Braised Dry Abalone in Oyster Sauce (15Heads)

蚝皇扣二头澳洲鲜鲍 012 Per Person ¥528/位
Braised Abalone in Oyster Sauce (2Heads)

澳洲鲜鲍鮑扣日本花菇 013 Per Person ¥288/位
Braised Japanese Mushroom with Sliced Australian Abalone



红烧原条关东辽参 014 Per Person ¥338/位
Braised Sea Cucumber in Brown Sauce

蚝皇扣原只蟹肚公 015 Per Person ¥5688/只
Braised Imperial Fish Maw in Oyster Sauce

陕西小米皇焖关东辽参 016 Per Person ¥338/位
Braised Sea Cucumber with “Shanxi” Millet

燕窝/鲍鱼/海味 BIRD'S NEST, ABALONE&SEAFOOD

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|  冬虫草红烧海味佛跳墙 017
Buddha Jumped Over the Wall with Cordyceps | Per Person ¥868/位 |
| 玉液浸花胶云吞 018
Braised Fish Maw & Wonton in Chicken Broth | Per Person ¥268/位 |
|  陕西小米煮花胶皇 019
Braised Supreme Fish Maw with "Shan Xi" Millet | Per Person ¥688/位 |
| 红烧官燕捞饭 020
Braised Bird's Nest with Rice | Per Person ¥428/位 |
| 生煲干瑶柱羊肚菌花胶粥 021
Fish Maw & Morel Mushroom Congee | Per Person ¥188/位 |
| 鲍汁鲜鲍鱼捞饭 022
Braised Fresh Abalone with Rice | Per Person ¥98/位 |
|  明火鲜鲍辽参粥 023
Live Abalone & Sea Cucumber Congee | Per Person ¥238/位 |

凉菜

APPETIZER

翡翠凉拌土鸡
Chilled Chicken with Greens

Portion ¥88/例



招牌八宝茶卤牛展
Chilled Beef with Assorted Chinese Herbal Tea

Portion ¥118/例

香烤脱骨黄鱼
Roasted Crispy Yellow Croaker

Portion ¥88/例

有机花生芽拌海螺片 030
Chilled Whelk & Organic Peanut Sprout

Portion ¥108/例



生盐焗凤爪 031
Chilled Marinated Chicken Feet with Sea Salt

Portion ¥98/例



上品五香肘花 027
Chilled Sliced Pork in Soy Sauce

Portion ¥98/例

凉菜 APPETIZER

蜜汁风飘牛肉 Chilled Honeydew Beef	Portion ¥98/例
开胃高山娃娃菜 Chilled Baby cabbage	Portion ¥68/例
日式鲜虾沙拉 Fresh Shrimp Salad in Japanese Style	Portion ¥98/例
 原味四角豆 033 Chilled Winged Bean	Portion ¥78/例
珍品老醋红海蜇头 035 Chilled Sliced Jelly Fish with Vinegar	Portion ¥118/例
脆瓜拌鲜鲍鱼片 Chilled Fresh Abalone & Cucumber	Portion ¥128/例
香醋姜汁松花蛋 029 Chilled Century Egg with Ginger & Vinegar Sauce	Portion ¥78/例
养生西芹百合 032 Poached Health Celery & Lily Bulbs	Portion ¥68/例

烧烤/冷盘

BARBECUE, APPETIZER

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|  精选烧味拼盘 (4款) 036
Barbecue Combination (4kinds) | Portion ¥198/例 |
|  旺火爆烧三层肉 037
Roasted Crispy Pork Belly | Portion ¥128/例 |
| 蜂蜜明炉叉烧 038
Barbecued Pork with Honey | Portion ¥128/例 |
| 明炉烤原只乳猪 040 (提前一天预订, 一只起)
Roasted Suckling Pig (Reservation in advance) | Whole ¥1380/只 |
| 卤水豆腐拼鹅翼 041
Marinated Bean Curd & Goose Wing Combination | Portion ¥188/例 |

烧烤/冷盘

BARBECUE, APPETIZER



香醋牛油果伴烤鸭丝 042

Shredded Roasted Duce & Avo Cado Salad

Per Price ¥188/例

潮式卤水猪肚尖

Marinated Pig Tripe Cusp of Chiu Chow

Portion ¥118/例

花生卤鸭舌

Marinated Duck Tongue & Peanut

Portion ¥98/例

明炉烤片皮鸭 043

Cantonese Roasted Duck

Whole ¥498/只 Half ¥248/半只

吊烧脆皮三皇鸡 044

Roasted Crispy Chicken

Whole ¥336/只 Half ¥168/半只

香酥琵琶烧鸭

Crispy PiPa Duck

Whole ¥488/只 Half ¥248/半只

汤/羹 Soup



每天特色明火煲汤 046
Chef Ku's Nutrition Soup

Per Person ¥78/位

招牌松茸炖响螺汤 047
Double Boiled Whelk & Matsutake Soup

Per Person ¥288/位



滋补炖花胶汤 048
Double Boiled Fish Maw with Chinese Herb

Per Person ¥338/位

养生炖关东辽参汤 049
Double Boiled Sea Cucumber with Fresh and Dried Vegetables Soup

Per Person ¥338/位



野生羊肚菌炖上素汤 050
Double Boiled Mushroom Soup

Per Person ¥168/位

原炖精装佛跳墙 051
“Buddha Jumped Over the Wall” Stewed Abalone with
Fish Maw in Broth

Per Person ¥868/位

汤/羹 Soup

海鲜豆腐羹 052 Per Person ¥78/位
Braised Tofu Soup with Seafood

鲜草菇牛肉羹 053 Per Person ¥78/位
Braised Beef Soup with Straw Mushroom

鲜蟹肉粟米羹 054 Per Person ¥78/位
Braised Crab Meat & Corn Soup



宫廷虾球酸辣羹 055 Per Person ¥88/位
Hot and Sour Soup with Shrimp Ball

碗仔海味羹 056 Per Person ¥138/位
Braised Soup with Sea Cucumber, Fish Maw, Fungus & Mushroom



浓汤云吞鸡煲 057 Portion ¥268/煲 (2-3 位用)
Wonton in Chicken Broth

厨师长推荐

CHEF RECOMMENDATION

松露汁直火烧和牛扒 058
Burn Superior Wagyu Beef with Truffle Sauce

Portion ¥668/位

虎皮尖椒珍菌爆鹅肝粒 060
Wok-Fried Foie Gras with Green Chilli & Mushroom

Portion ¥158/例



蜂蜜焗意大利橄榄小排 061
Grilled Pork Rib with Italy Olive & Honey

Portion ¥158/例

金酱香煎鳕鱼虎虾
Pan-Fried Cod Fish & Tiger Prawn with Homemade Spicy Sauce

Per Person ¥118/位

皇桥烧加拿大带子秋茄
Braised Canadian Scallop with Eggplant

Portion ¥238/例

黑胡椒莲藕蒸湛江鸡
Steamed Chicken & Lotus Root with Black Pepper

Portion ¥188/例

古法香酥扣肉
Steamed Crispy Pork with Preserved Vegetable

Portion ¥168/例

古氏鸿图蒸东星斑球
Traditional Steamed Sliced Spotted Grouper

Current Price 时价

厨师长推荐

CHEF RECOMMENDATION

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|  凉拌辽参
Chilled Sea Cucumber with Lotus Roots | Per Person ¥338/位 |
|  摩利菌皇炒乳酪
Stir-Fried Egg White with Morel Mushroom | Portion ¥128/例 |
| 菌皇蒸蛋白 064
Steamed Egg White with Mushroom | Per Person ¥98/位 |
| X.O.酱带子蒸白玉 065
Steamed Scallop with Bean Curd & X.O. Sauce | Per Person ¥68/位 |
|  松露汁芙蓉煎加拿大玉带
Pan-Fried Canadian Scallop with Truffle Sauce | Portion ¥238/例 |
| 玉芦笋培根海皇卷
Deep-fried Seafood Roll with Bacon& Asparagus | Portion ¥238/例 |
| 黑椒荷塘牛柳丝
Stir-fried Beef Slice with Black Pepper | Portion ¥198/例 |

海鲜 SEAFOOD

金酱焗老虎虾球 (配 4 个金馒头) 068
Grilled Tiger Prawn with Homemade Spicy Sauce


Portion ¥268/例

茶碗海鲜蒸蛋白 070
Steamed Egg White with Seafood

Portion ¥118/例

脆皮咸蛋黄老虎虾球 071
Grilled Prawn with Golden Salted Egg Yolk


Portion ¥268/例

 三杯汁焗银鳕鱼 072
Braised Cod Fish Ball with Sweet Basil in Casserole

Portion ¥188/例

美国杏仁焗活蝴蝶斑柳 073
Baked Turbot Fish with American Almond

Whole ¥368/条

 红葱头烟肉炒加拿大带子 074
Wok-Fried Scallop with Onion & Cured Meat

Portion ¥228/例

海鲜

SEAFOOD



鲜百合银鱼干蒸甜南瓜 075
Steamed Sliver Fish with Sweet Pumpkin

Portion ¥98/例

韭黄滑蛋炒虾仁 077
Sir-Fried Shelled Shrimp with Yellow Chives & Egg

Portion ¥118/例



X.O.酱清炒老虎虾球 078
Stir-Fried Tiger Prawn with X.O. Sauce

Portion ¥268/例

松露汁煎焗斑球 079
Pan-Fried Grouper Ball with Truffle Sauce

Per Person ¥168/位

金酱焗海斑球
Grilled Grouper Ball with Homemade Spicy Sauce

Per Person ¥168/位

酥香煎加拿大银鳕鱼
Pan-fried Crispy Canadian Cod Fish

Per Person ¥188/位

砂锅银丝活虾煲
Braised Live Shrimp with Vermicelli in Casserole

Portion ¥188/例

豉汁银鱼干炆滑豆腐
Braised Bean Curd with Sliver Fish in Soya Sauce

Portion ¥98/例

肉类 MEAT



黑椒碧绿爆极品和牛粒 080
Stir-Fried Wagyu Beef with Green & Black Pepper

Portion ¥398/例

芹香杏鲍菇炒爽肉 081
Stir-Fried Pork with Celery & Mushroom

Portion ¥128/例



砂锅沙姜湛江鸡球 084
Stir-Fried Chicken with Ginger in Casserole

Portion ¥128/例

腊八豆肉碎蒸秋茄 085
Steamed Eggplant with Minced Pork & Soya Bean

Portion ¥88/例

冰梅脆皮猪爽肉
Stir-fried Pork with Plum Sauce

Portion ¥128/例

干葱豆豉湛江鸡煲
Stir-fried Chicken with Leek & Fermented Soya Beans

Half ¥168/半只



松露酱爆澳洲牛仔肉 069
Stir-Fried Australian Beef with Truffle Sauce

Portion ¥228/例

肉类 MEAT

凤梨咕嚕肉 082 Portion ¥98/例
Sweet & Sour Pork with Pineapple

芝麻西柠煎软鸡 086 Portion ¥128/例
Pan-Fried Chicken with Sesame in Lemon Sauce

 凤城荷塘莲藕盒 087 Portion ¥128/例
Deep-Fried Lotus Root Filled with Minced Pork

鬼马炒澳洲乳牛肉 088 Portion ¥168/例
Stir-Fried Australian Beef with Deep-fried Dough Sticks and Water-Chestnut

白胡椒清汤萝卜澳洲牛腩煲 089 Portion ¥188/例
Australian Beef Casserole with Turnip in Broth

 豉汁蒸油豆腐小排 090 Portion ¥118/例
Steamed Pork Rib with Bean Curd & Black Bean Paste

淮香焗三度排骨 091 Portion ¥138/例
Grilled Pork Ribs with Salt & Pepper

 皇牌金酱炆牛根腩 Portion ¥238/例
Braised Beef with Homemade Spicy Sauce

川式美食

SICHUAN FOOD



野山椒爆老虎虾球 092
Stir-Fried Tiger Prawn with Green Chili

Portion ¥268/例

豆干蒜苗小炒肉 093
Stir-Fried Pork with Smoked Bean Curd & Chives

Portion ¥88/例

宫保辣炒鸡丁 094
Stir-Fried Chicken with Chili & Soya Bean Paste

Portion ¥88/例



香辣酱爆牛柳丝 095
Stir-Fried Crispy Shredded Beef with Hot Pepper Sauce

Portion ¥198/例

泰椒珍菌葱爆湖南烟肉
Wok-fried Cured Meat with Mushroom & Chili

Portion ¥98/例

金酱焗波士顿龙虾 096
Grilled Boston Lobster with Homemade Spicy Sauce

Current Price 时价

川式美食

SICHUAN FOOD

花腩爆炒有机菜花 097 Portion ¥128/例
Wok-Fried Organic Cauliflower with Pork

炅炒时令时蔬 098 Portion ¥78/例
Stir- Fried Seasonal Vegetable with Dry Chili

传统蚂蚁上树 099 Portion ¥78/例
Saut éed Vermicelli with Spicy Minced Pork & Sichuan Bean Paste

香辣麻婆豆腐 100 Portion ¥88/例
Ma Po's Bean Curd with Minced Pork & Chili Oil


 剁椒蒸银鳕鱼 101 Per Person ¥188/位
Steamed Cod Fish with Chopped Chili

水煮沙巴东星斑 Current Price 时价
Spotted Grouper Filets in Hot Chili Oil

时令蔬菜

SEASONAL VEGETABLES

椰汁鲜淮山南瓜煲 102 Portion ¥88/例
Pumpkin & Chinese Yam with Coconut Sauce

 蚝皇炆上素 103 Portion ¥98/例
Mushroom Fungus & Baby Cabbage with Oyster Sauce

 拍蒜豉油煎虎皮尖椒 104 Portion ¥78/例
Pan-Fried Green Pepper with Garlic & Soya Sauce

潮州榄菜肉末四季豆 105 Portion ¥78/例
Stir-Fried French Beans with Olive Pickles, Meat

榆耳清炒上素 106 Portion ¥88/例
Sautéed Vegetable & Fungus

清炒野生云耳山药 Portion ¥88/例
Stir-fried Chinese Yam with Wild Black Fungus

浓鸡汤鲜腐竹泡时蔬 Portion ¥88/例
Poached Seasonal Vegetable & Bean Cued Roll in Chicken Broth

姜汁炒广东芥兰 Portion ¥78/例
Stir-fried Cabbage Mustard with Ginger Sauce

时令蔬菜

SEASONAL VEGETABLES

野生羊肚菌葱烧豆腐 107
Braised Bean Curd with Morel Mushroom & leek

Portion ¥168/例



甜双椒百合炒芦笋 108
Stir-Fried Asparagus with Sweet Pepper & Fresh Lily Buds

Portion ¥88/例

清炒时令时蔬 109
Stir-Fried Seasonal Green Vegetable

Portion ¥78/例

野生黑木耳冬菜蒸胜瓜 110
Steamed Towel Gourd with Black Fungus & Preserved Greens

Portion ¥78/例



四川榨菜烧虎皮椒茄子 111
Braised Green Pepper & Eggplant with Preserved Vegetable

Portion ¥88/例

银鱼干浓鸡汤什菜煲
Poached Vegetable with Sliver Fish in Chicken Broth

Portion ¥108/例

粤式干烧四季豆
Braised Green Bean Cantonese Style

Portion ¥88/例

腊肉银丝爆圆白菜
Wok-fried Cabbage with Preserved Meat & Vermicelli

Portion ¥88/例

如意素食宴


VEGETARIAN DIET

-  上素五行拼盒盘
Appetizer Selections
Portion ¥128/位
- 羊肚菌竹笙上素炖汤
Double Boiled Mushroom Soup
Portion ¥168/位
- 宫廷酸辣羹
Hot and Sour Soup
Portion ¥88/位
- 素麻婆豆腐
Ma Po's Bean Curd with Chili Oil
Portion ¥98/例
-  日式芝麻酱什菜沙拉
Vegetable Salad with Sesame Paste in Japanese Style
Portion ¥78/例
- 菜胆烧萝卜金钱菇豆腐
Braised Bean Curd with Radish & Flower Mushroom
Portion ¥98/例
-  脆皮盐香杏鲍菇
Wok-fried Crispy Pleurotus eryngii with Fragrant Salt
Portion ¥98/例
- 虾子珍菌烧油豆腐
Stir-fried Bean Curd with Mushroom& Shrimp Roe
Portion ¥98/例
- 红霞金针菇映白玉
Steamed Bean Curd with Mushroom
Per Person ¥78/位
-  南瓜汁红宝石素皇
Poached Vegetable with Tomato in Pumpkin Sauce
Per Person ¥88/位

特色粉面饭

RICE, VERMICELLI, NOODLE

扬州炒丝苗 112 Portion ¥98/例
Fried Rice with X.O. Sauce, Yangzhou Style

 玉招牌炒丝苗 113 Portion ¥128/例
Fried Rice with Roasted Duck, Shrimp, Mushroom, Vegetables & Carrot

金瑶柱碧绿素菜炒丝苗 114 Portion ¥88/例
Fried Rice with Diced Vegetables & Dry Scallop

澳洲牛仔肉干炒河粉 115 Portion ¥98/例
Fried Rice Noodle with Sliced Beef

星洲炒米粉 116 Portion ¥98/例
Stir- Fried Vermicelli with Curry

 腊味煲仔饭（两位起） 118 Per Person ¥88/位
Potted Rice with Cured Meat

斑球浓汤泡米线 119 Per Person ¥88/位
Poached Rice Noodle & Grouper Ball in Chicken Broth

雪菜肉碎汤米线 Per Person ¥58/位
Poached Rice Noodle with Minced Pork & Preserved Vegetable



野味小排煲仔蒸饭 120 Per Person ¥68/位
Steamed Rice with Pork Rib in Clay Pot

粟米碧绿炒丝苗 Portion ¥88 /例
Fried Rice with Corn & Vegetables



柴鸡蛋香炒豉油皇米粉 Portion ¥88 /例
Stir-fried Vermicelli with Egg

特色粉面饭

RICE, VERMICELLI, NOODLE

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|  清汤牛腩面 121
Poached Noodle with Beef in Broth | Per Person ¥68/位 |
| 西红柿自制手擀面 122
Poached Home Made Noodle with Tomato | Per Person ¥68/位 |
|  浓汤羊肚菌素面 123
Braised Noodle in Broth with Natural Morel Mushroom | Per Person ¥88/位 |
| 鲍汁炆伊府面 124
Braised YiFu Noodle with Abalone Sauce | Per Person ¥68/位 |
| 葱油炆锅手擀面 125
Wok-Fried Noodle with Scallion Oil | Per Person ¥68/位 |
| 浓汤云吞泡米线 126
Poached Rice Noodle & Wonton in Chicken Broth | Per Person ¥68/位 |
| 韭黄肉丝煎脆面 127
Pan-Fried Crispy Noodle with Shredded Pork & Yellow Chives | Portion ¥88/例 |
|  香炒乌冬面 128
Fried Udon Noodles with Barbecue Pork & Shrimps | Portion ¥108/例 |
| 鲍汁爽肉野菌炒河粉 129
Stir-Fried Rice Noodle with Pork & Mushroom in Abalone Sauce | Portion ¥98/例 |

甜品 DESSERT

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|  杨枝甘露 130
Chilled Mango Sago Cream with Pomelo | Per Person ¥48/位 |
| 红枣炖双雪 131
Boiled White Fungus with Pear& Dates | Per Person ¥38/位 |
| 生磨核桃露 132
Fresh Walnut Cream | Per Person ¥38/位 |
| 椰汁西米露 133
Coconut Milk with Sago | Per Person ¥38/位 |
|  西施杏仁茶 134
Almond & Egg white Tea | Per Person ¥38/位 |
| 水果拼盘 135
Seasonal Fruit Platter | Per Piece ¥58/位 |

甜品 DESSERT



远年陈皮红豆沙 136

Sweetened Red Bean Paste with Preserved Orange Peel

Per Person ¥48/位



燕窝焗葡式蛋挞 137

Baked Egg Tart with Bird's Nest

Per Piece ¥58/个

崧化芋蓉酥 138

Deep-Fried Crispy Taro Cake

Per Piece ¥48/份

皇室奶黄酥 139

Baked Egg Yolk Puff

Per Piece ¥36 份

红豆椰汁糕 140

Steamed Coconut Jelly with Red Bean

Per Piece ¥36/份