



JADE
GARDEN

源於世博的傳奇

A LEGEND THAT BEGAN WITH
THE WORLD EXPO

1970年，日本大阪主辦世界博覽會，美心集團創辦人之一及榮譽主席伍沾德先生於香港館開設粵菜餐廳，向來自全球的遊客推介正宗的粵式巧手與風味。菜式備受讚賞，更贏得「博覽會十大最佳餐廳」美譽，粵菜從此登上國際舞台。是次成功讓伍先生燃起經營中菜餐廳的念頭，回港後開設美心首家粵菜酒樓一翠園。

Asia's first World Expo was held in Osaka in 1970. Maxim's Founder and Honorary Chairman James Wu set up a Cantonese restaurant at the Hong Kong Pavilion to present authentic Hong Kong cuisine to the world. Visitors were impressed with the delicate dishes, which won it the acclaim of being one of the "Top 10 World Expo restaurants". This huge success inspired Mr. Wu to open a Chinese restaurant of his own, and thus in 1971 the first Maxim's Cantonese restaurant is born - Jade Garden.



1970年大阪世界博覽會平面圖
Osaka World Expo 1970 Floor Plan

翠園

JADE GARDEN
- SINCE 1971 -

始於
1971
OUR BEGINNING



翠園旗艦店取址尖沙咀星光行的四樓，與瓷器及工藝品店為鄰，濡染清麗雅意，因而取名「翠園」。翠園開創多項業界先河，不僅是當年罕見的樓上酒樓，更憑嶄新的「中式食品、西式服務」理念與經典廣東點心佳餚，闡揚粵菜真味，為幾代本地與海外饕客留下美味回憶。

The Jade Garden Flagship Store was set at 4/F, Star House, Tsim Sha Tsui, in the proximity of pottery and handicraft shops. This cultural and artisanal ambience is what inspired its name: "Jade Garden". Jade Garden was in many ways a pioneer back in the day - it was one of the few "upstairs" Chinese restaurants of its era, and has also set the benchmark for modern Cantonese fare with its "Chinese Cuisines, Western Services" ideals and mouthwatering Cantonese classics.

JADE GARDEN
SIGNATURE

翠園必點推介

桂花古法炒
花膠柳

Stir-fried sliced fish maw
with crabmeat & egg



黃金脆皮糯米豬

Crispy barbecued
suckling piglet
stuffed with glutinous rice



限定
旗艦店

堂弄火焰醉翁蝦

Flaming drunken prawns

威士忌
生斑翅
火焰

Braised garoupa
with whisky



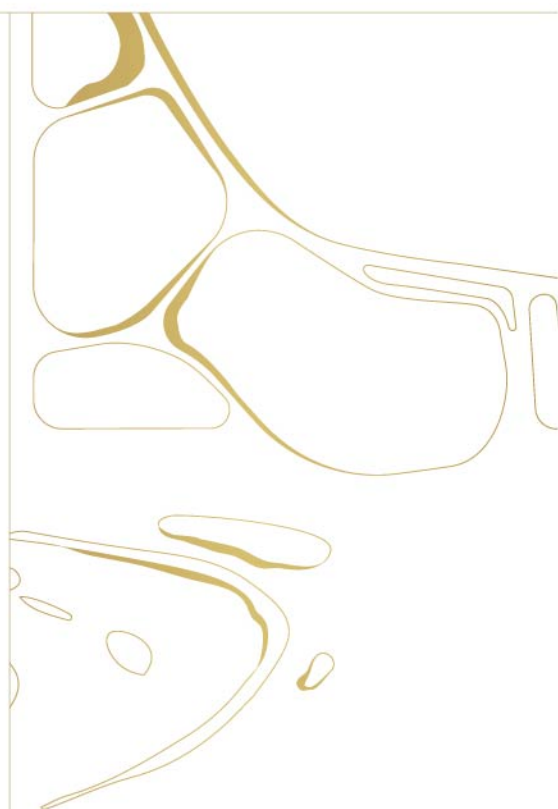
翠園上湯煎粉果

Crispy minced shrimp
& vegetable dumplings
served with soup



JADE GARDEN
SIGNATURE

翠園必點推介



不添加味精
選用健康米糠油
All dishes cooked with Wen Kuei oil. No MSG added.

蝦子
魷魚肚
柚皮

Braised
deep-fried
eel maw &
pomelo peel
with dried
shrimp roe



Jade Garden Signature
翠園必點推介

海蝦大良炒鮮奶

Scrambled
egg white with
milk, shrimp
& olive kernel

JADE GARDEN
SIGNATURE

翠園必點推介

蟹肉鳳尾蝦多士

Crabmeat &
shrimp toast

旗艦店 限定
Flagship Store Exclusive

珊瑚珍寶蝦球

旗艦店 限定

Sautéed
jumbo prawn
with crabmeat &
crab coral

不添加味精
選用健康米糠油
All dishes cooked with Wai Bee oil. No MSG added.

翠園燒鵝皇

Roasted
goose



葡汁焗釀響螺

Baked seafood
& onion stuffed in
sea whelk shell



生菜包乳鴿崧

Sautéed minced
pigeon served
with lettuce



JADE GARDEN
SIGNATURE

翠園必點推介



JADE GARDEN
SIGNATURE

翠園必點推介

煙燻松露百花鴨

Smoked boneless
duck with
minced shrimp



粥水鮑魚
生炆走地雞

Braised chicken
& abalone in
congee soup



皇室貴族牛柳

Wok-seared
prime Angus
beef served
with onion rings



Jade Garden Signature
翠園必點推介

· 另加茶位費、前菜費及加一服務費 Plus tea charge, pre-meal snacks charge & 10 % service charge · 相片只供參考 Photos for reference only

脆皮豉油雞

Crispy
marinated
soy chicken



清炒桂魚絲

Stir-fried
shredded
mandarin fish



JADE GARDEN
SIGNATURE

翠園必點推介





燒

SIU MEI

燒味是香港粵菜美食的標誌。雖為平實的民間味道，但要製作一點不易，要成品亮澤皮脆、口感鬆化，對醃肉技巧、火候控制、時間掌握均有嚴謹要求，經驗、手法、功架，缺一不可。翠園旗艦店在大廳特設透明的燒烤爐，食客可一邊用餐，一邊欣賞招牌燒味的製作過程，見證鬆化可口的蜜汁叉燒皇、香脆肥美的燒鵝皇，經師傅巧手由明爐烤製至餐桌奉客，浸沉五感享受之中。

Siu Mei (roasted meats) is a classic Cantonese delicacy of Hong Kong. Though a down-to-earth, everyday dish, a lot of skill goes into the preparation of roasted meats that are crisp on the outside and juicy on the inside - from the marinate, the roasting, the timing, to the chef's experience and technique. The Jade Garden Flagship Restaurant features a see-through BBQ Roaster in the dining hall, where diners may witness the preparation of Siu Mei from roaster to table, taking them on a journey of sensory enjoyment.



蜜汁叉燒皇

Honey-glazed
barbecue pork



陳年花雕
醉乳鴿

Drunken pigeon

Siu Mei

燒味	 黃金脆皮 糯米豬	 翠園燒鵝皇	 脆皮豉油雞	 炭烤安格斯叉燒	蜜汁叉燒皇
	Crispy barbecued suckling piglet stuffed with glutinous rice	Roasted goose	Crispy marinated soy chicken	Honey-glazed barbecue Angus beef	Honey-glazed barbecue pork
					

不添加味精
選用健康米糠油
All dishes cooked with Rice Bran oil. No MSG added.

招牌即燒乳豬	瑤柱貴妃雞	頭抽頻倫雞	燒味雙拼	乳豬三拼	陳年花雕醉乳鴿
Barbecued suckling pig	Poached chicken in conpoy sauce	Marinated chicken in soy sauce	Two assortments of siu mei	Barbecued suckling pig & two assortments of siu mei	Drunken pigeon

 推介 Signature

 Flagship Store Exclusive

Appetizer

限定 旗艦店 Flagship Store Exclusive

推介 Signature

前菜

爽、翠、一口牛
(海蜆頭、陳醋田七苗、蒜片牛柳粒)

限定 旗艦店

Jellyfish with sesame oil,
Tian Qi with vinegar,
pan-fried beef dices



蟹肉鳳尾蝦多士

Crabmeat
& shrimp toast

回味豬仔腳

Marinated
pork knuckle

椒鹽脆豆腐

Crispy tofu

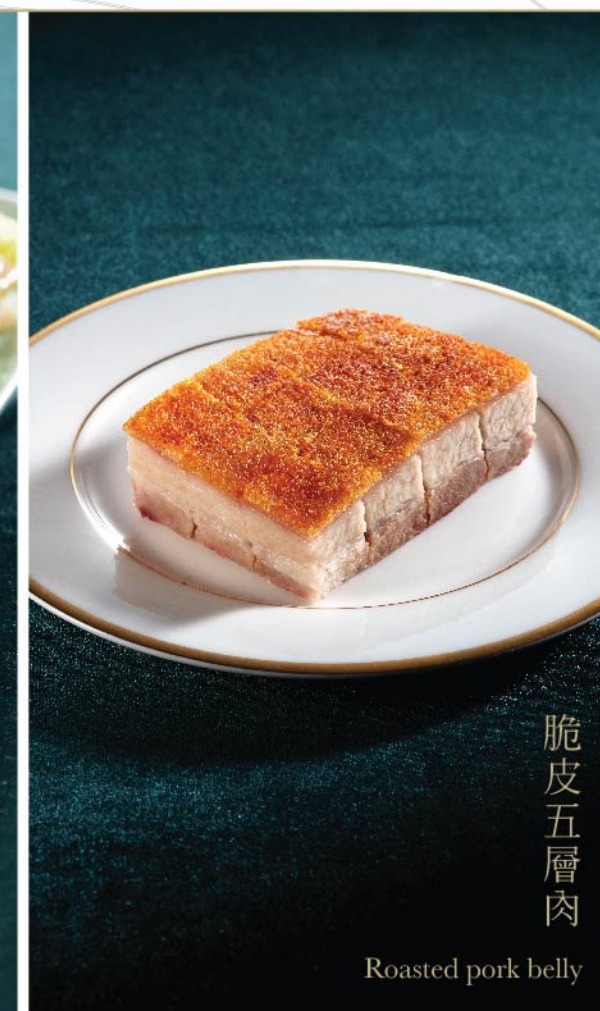
如來素鴨方

Marinated
tofu sheets



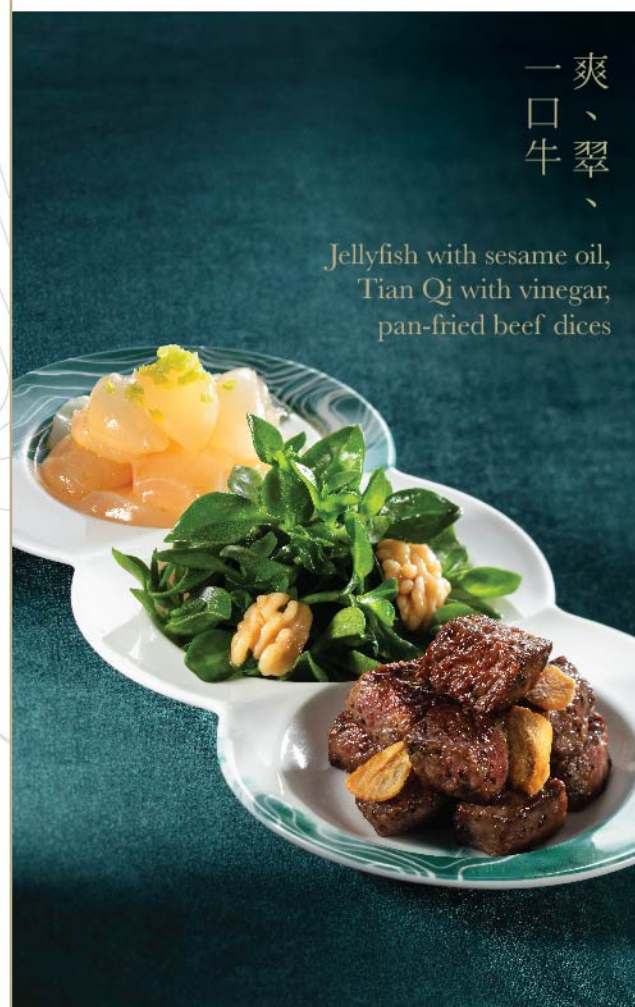
麻醬涼拌
羅馬生菜
茄子

Romaine lettuce & eggplant
with sesame dressing



脆皮五層肉

Roasted pork belly



爽、翠、
一口牛

Jellyfish with sesame oil,
Tian Qi with vinegar,
pan-fried beef dices



拍蒜青瓜
拌雲耳

Cucumber &
fungus with garlic

拍蒜青瓜拌雲耳

Cucumber &
fungus with
garlic

麻醬涼拌羅馬生菜茄子

Romaine lettuce
& eggplant with
sesame dressing

脆皮五層肉

Roasted
pork belly

涼拌海蜆螺片

Shredded
jellyfish &
sliced whelk

鹽燒九肚魚

Salt-grilled
bombay duck

爽脆海蜆頭

Jellyfish with
sesame oil

不添加味精
通用健康米糠油
All dishes cooked with Rice Bran oil. No MSG added.

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花膠鮮奶
燉烏雞

Double-boiled fish maw
& silky fowl in milk

Soup

燉品 · 湯羹

花膠鮮奶燉烏雞

Double-boiled
fish maw &
silky fowl in milk

淮杞黨蔘燉
原隻南非鮑魚

Double-boiled
whole South
African abalone
with Dangshen
& Chinese yam

姬松茸海螺燉蜆鴨

Double-boiled
duck, sea whelk
& blaze
mushroom soup

原粒瑤柱燉花菇

Double-boiled
whole conpoy,
vegetables &
mushroom soup

竹笙雞絲燴仿翅

Braised mock
shark's fin with
shredded chicken
& bamboo pith

鮮蝦瑤柱豆腐羹

Shrimps,
conpoy & tofu
thick soup

西湖牛肉羹

Minced beef
& diced
mushrooms
thick soup

明爐老火湯

Long-boiled
soup



淮杞黨蔘燉
原隻南非鮑魚

Double-boiled whole South African
abalone with Dangshen & Chinese yam





翠園鮑魚皇
Braised whole superior abalone



金腿竹笙釀燕窩
Braised bamboo pith stuffed with bird's nest

鮑魚汁扣原隻花膠筒	原隻南非鮑魚扣鵝掌	蠔皇鮑脯扒翡翠	翠園鮑魚皇	原隻鮑魚一品煲 (鮑魚·海參·花膠·瑤柱·北菇)	桂花古法炒花膠柳
Braised whole fish maw in abalone sauce	Braised South African abalone with goose's web	Braised sliced abalone with vegetables	Braised whole superior abalone	Braised abalones, sea cucumber, fish maw, conpoy & mushrooms	Stir-fried sliced fish maw with crabmeat & egg

推介 Signature

Premium

薑蔥海參爆雞球	海參榆耳炆鵝掌	金腿竹笙釀燕窩	雞蓉燴燕窩	生拆蟹肉燴官燕	珍饈百味
Stir-fried chicken & sea cucumber with ginger & scallion	Braised goose's webs with sea cucumber & elm fungus	Braised bamboo pith stuffed with bird's nest	Braised bird's nest soup with chicken purée	Braised bird's nest soup with crabmeat	



Seafood

海鮮

原味白灼
響螺盞

Poached sliced sea whelk
with sprouts



推介 Signature

粟米石斑塊

Deep-fried
garoupa fillets
in sweet
corn sauce

翡翠炒生斑球

Sautéed
garoupa fillets
with vegetables

加拿大龍蝦粉絲煲

Braised lobster
with vermicelli

原味白灼響螺盞

Poached sliced
sea whelk
with sprouts

威士忌火焰生斑翅

Braised garoupa
with whisky

清炒桂魚絲

Stir-fried
shredded
mandarin fish

珊瑚珍寶蝦球

Sautéed jumbo
prawn with
crabmeat &
crab coral

堂弄火焰醉翁蝦

Flaming
drunken prawns



順德砂鍋
手打魚腐

Braised mud carp balls
with vegetable



Seafood
海鮮



蝦油銀絲桂花蚌

Sautéed
sea cucumber
meat with
vermicelli

荷香金蒜蒸斑頭腩

Steamed
garoupa with
garlic wrapped
in lotus leaf

鮮淮山露筍炒螺片

Sautéed sliced
sea whelk with
fresh yam

順德砂鍋手打魚腐

Braised
mud carp balls
with vegetable

蝦子鱸肚炆柚皮

Braised
deep-fried
eel maw &
pomelo peel
with dried
shrimp roe

葡汁焗釀響螺

Baked seafood
& onion
stuffed in sea
whelk shell

Seafood

推介 Signature

海鮮

水鄉雞蛋焗銀魚

Baked dried
whitebait &
pork with egg

生拆海蝦炒滑蛋

Scrambled egg
with shrimp

X.O. 醬蝦仁炒帶子

Sautéed scallops
& shrimps with
X.O. sauce

菠蘿乾煎大蝦碌

Pan-fried
prawns with
pineapple in
tomato sauce

海蝦大良炒鮮奶

Scrambled
egg white with
milk, shrimp
& olive kernel

陳年花雕蒸海蝦
配陳村粉

Steamed prawns
with hua diao
served with
rice noodles





脆皮牛坑腩

Crispy beef brisket



Poultry

家禽 · 肉類



粥水鮑魚生炆走地雞

Braised chicken
& abalone in
congee soup

翠園乾蔥豆豉雞煲

Braised chicken
with fermented
black bean

紅燒B乳鴿

Roasted
pigeon

海參花菇扒大鴨

Braised duck
with sea
cucumber,
mushrooms &
vegetables



推介 Signature



皇室貴族牛柳

Wok-seared
prime Angus
beef served with
onion rings



生菜包乳鴿崙

Sautéed minced
pigeon served
with lettuce



煙燻松露百花鴨

Smoked
boneless duck
with minced
shrimp

柱侯牛筋腩煲

Braised
beef brisket

脆皮牛坑腩

Crispy
beef brisket

菠蘿咕嚕肉

Sautéed pork
with pineapple
in sweet &
sour sauce



金華玉樹
麒麟雞

Steamed
chicken
with ham &
mushrooms

家禽 肉類

Poultry

懷舊五香紙包骨

Deep-fried
spare ribs
wrapped in
paper

海鹽蔥油焗肘子

Baked pork
knuckle with
sea salt &
scallion oil

南乳粉葛扣肉煲

Braised
pork belly
& kudzu with
fermented
red tofu

蒜香黑豚骨

Stir-fried pork
ribs with garlic

馬蹄吊片蒸手剝肉餅

Steamed
minced
pork with
squid

金華玉樹麒麟雞

Steamed
chicken
with ham &
mushrooms



懷舊五香
紙包骨

Deep-fried
spare ribs
wrapped in
paper



Vegetable

青蔬	竹笙鼎湖上素	瑤柱蝦乾節瓜筒	雞汁炆蘿蔔	珍菌手掙豆腐
	Sautéed assorted vegetables & bamboo pith	Poached hairy gourd stuffed with conpoy & dried shrimps	Braised turnip with chicken sauce	Poached tofu with dried shrimps, assorted mushrooms & vegetables



珍菌手掙豆腐

Poached tofu with dried shrimps, assorted mushrooms & vegetables

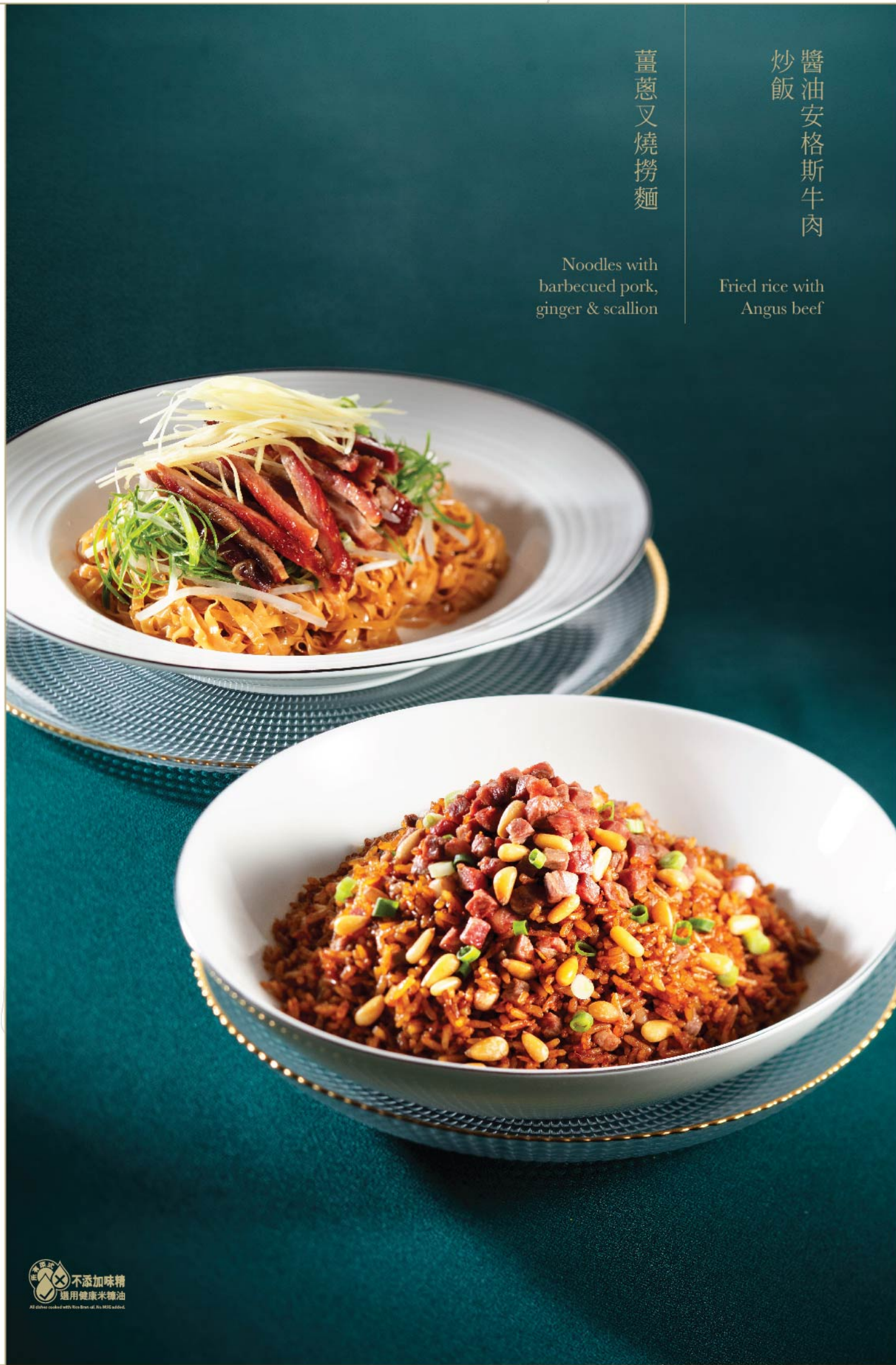


五羊城伴秀

Sautéed lotus root, Chinese celery, water chestnut, green pea & mushrooms

南乳炆粗齋	花菇紅燒豆腐	鮮腐竹豆漿泡翡翠苗	米湯杞子泡菜遠	鮮菌銀芽翡翠苗	羊城伴五秀
Braised assorted vegetables with fermented red tofu	Braised deep-fried tofu with mushrooms & vegetables	Poached pea sprouts with tofu sheet in soy bean soup	Poached vegetables with Chinese wolfberries in rice soup	Stir-fried mushrooms, bean sprouts & pea sprouts	Sautéed lotus root, Chinese celery, water chestnut, green pea & mushrooms





薑蔥叉燒撈麵

Noodles with
barbecued pork,
ginger & scallion

醬油安格斯牛肉
炒飯

Fried rice with
Angus beef

Rice & Noodle

 推介 Signature

韭黃銀絲細麵

Egg noodles
with chives
in soup

蟹肉蟹子燴伊麵

Braised e-fu
noodles with
crabmeat &
crab roe

醬油安格斯牛肉炒飯

Fried rice
with Angus beef

一品砂窩飯

Braised rice with
diced scallops,
roasted duck,
conpoy &
mushrooms

主食

白飯 / 白粥

Rice / Congee

迷你桶仔飯

Fried rice
in mini
wooden pot

薑蔥叉燒撈麵

Noodles with
barbecued pork,
ginger & scallion

 翠園上湯煎粉果

Crispy minced shrimp
& vegetable dumplings
served with soup



JADE GARDEN VISION



翠園伴隨香港成長，秉承粵菜精髓，傳承經典手藝。正如半世紀前，世博香港館為粵式味道打下名堂，今日翠園將讓粵菜文化再度昇華，弘揚八方。

A patron of classic Cantonese culinary arts, Jade Garden has grown with the times over the years. Just as half a century ago, the Hong Kong Pavilion has made a name for Cantonese Cuisine in the World Fair, today Jade Garden endeavours to take Cantonese cuisine culture to the next level - and beyond.

鳴謝：香港華戈書道學會
Special Thanks to Wah Gor Society

華戈書
紅印

翠園

JADE GARDEN
- SINCE 1971 -