

WEEKEND YUM CHA 周末饮茶

JAD 玉

68** per person (minimum two to dine)

饮茶套餐每位 68** 新元 (最少两人)

Order up to a maximum of 15 items from the menu, which includes dim sum, appetiser, soup, main course and dessert.

从菜单中订购最多 15 件商品, 其中包括招牌点心, 开胃菜, 汤, 主菜和甜点。

Add 10** for a glass of red or white wine
另加 10** 新元一杯红葡萄酒或白葡萄酒

Add 20** for a flute of champagne
另加 20** 新元一杯香槟

Each item is for one-time order only. For food safety, all dishes served are to be consumed in the restaurant.

Kindly note that takeaway is not permitted.

每款只可选择一次, 只限堂吃, 不设外带。

如: 一枱四位, 每款美食供应四件或四位的分量如此类推, 超值尽情享受。

招牌点心

MUST-TRY JADE SIGNATURES

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| 1. 玉骨茶小笼包
Bak Kut Teh Xiao Long Bao | 12 3pcs |
| 2. 凤眉龙虾粉粿
Crispy Lobster Dumpling | 9 1pc |
| 3. 烧汁鲈鱼米盏
Teriyaki Chilean Sea Bass, Crispy Rice | 9 3pcs |
| 4. 鲍鱼烧卖
Abalone Siew Mai | 16 3pcs |
| 5. 星洲生煎辣汁蟹肉包
Pan-fried Chilli Crab Meat Bun | 9 1pc |

水晶点心

STEAMED DIM SUM

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|---|----------------|
| 6. 白玉鲜虾饺
Fresh Prawn Dumpling | 12 3pcs |
| 7. 玉蓝野菇素菜饺
Blue Pea Wild Mushroom Dumpling | 10 3pcs |
| 8. 珍珠糯米鸡
Steamed Glutinous Rice, Chicken | 12 2pcs |
| 9. 蚝皇凤爪
Steamed Chicken Feet, Oyster Sauce | 10 per portion |
| 10. 桂花蜜汁叉烧包
Osmanthus Honey Char Siew Bun | 10 2pcs |

金脆点心

CRISPY GOLDEN DIM SUM

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| 11. 乳酪咸水角
Deep-fried Mozzarella Cheese Dumpling | 12 3pcs |
| 12. 豉油皇煎肠粉
Wok-fried Rice Flour Rolls, Superior Soy Sauce | 10 3pcs |
| 13. 麻辣鳕鱼芋角
Deep-fried Taro, Cod Fish, Chinese Peppercorns | 12 3pcs |
| 14. X.O. 酱炒萝卜糕
Wok-fried Radish Cake with X.O. Chilli Sauce | 20 per portion |
| 15. 韭菜滑肉锅贴
Pan-fried Minced Pork & Green Chives Guo Tie | 12 3pcs |
| 16. 酥炸沙葛蔬菜春卷
Vegetarian Spring Rolls | 10 3pcs |
| 17. 黄金叉烧酥
Golden Baked Char Siew Pastries | 8 2pcs |

价格以新元计算, 需加收服务费和现行政府税。

Prices are in Singapore dollars, subject to service charge and prevailing government taxes. Menu is subject to change without prior notice.



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前菜

APPETISER

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| 18. 烧腊拼盘 | 28 |
| 金砖火腩仔, 蜜汁西班牙黑豚叉烧, 烧鸭, 凉拌海蜇 | |
| Roasted Combination | |
| Crispy Roasted Pork Belly, Roasted Honey-glazed Iberico Pork, Roasted Duck, Tossed Jellyfish | |
| 19. 青芥末虾球 | 20 |
| Deep-fried Prawns, Wasabi Mayonnaise | |
| 20. 脆炸虾酱鸡 | 20 |
| Crispy Diced Chicken Marinated with Fermented Shrimp Paste | |
| 21. 生菜蟹肉桂花蛋 | 20 |
| Sautéed Scrambled Egg, Crab Meat, Lettuce | |

汤

SOUP

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| 22. 蟹黄燕窝羹 | 42 |
| Braised Bird's Nest, Crab Meat, Crab Roe | |
| 23. 海鲜酸辣汤 | 20 |
| Spicy & Sour Seafood Soup | |
| 24. 虫草花冬瓜红枣汤 | 16 |
| Double-boiled Cordyceps Fungus, Winter Melon, Red Dates, Superior Vegetable Consommé | |

主菜

MAIN COURSE

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| 25. 豉油皇煎草虾 | 28 6 pcs per portion |
| Sautéed Live Tiger Prawn, Superior Soya Sauce | |
| 26. “红”咕嚕肉 | 20 |
| “Red” Sweet & Sour Pork | |
| 27. 菜甫蒸鲈鱼 | 20 |
| Steamed Chilean Sea Bass, Preserved Radish | |
| 28. 猪脚姜醋 | 20 |
| Braised Pork Knuckle, Ginger, Sweet Vinegar | |
| 29. 宫保腰果鸡丁 | 20 |
| Sautéed Diced Chicken, Cashew Nuts, Dried Chilli, Vinaigrette | |
| 30. 姜葱炒牛肉片 | 20 |
| Sautéed Sliced Beef, Spring Onion, Ginger | |
| 31. 麻婆豆腐 | 20 |
| Mapo Tofu | |
| 32. 红烧香菇豆腐 | 20 |
| Stewed House-made Bean Curd, Shiitake Mushroom | |
| 33. 清炒时蔬 | 20 |
| Stir-fried Seasonal Vegetables | |
| 34. 腐乳油麦菜 | 20 |
| Stir-fried Lettuce, Fermented Bean Curd | |
| 35. 樱花虾干煸四季豆 | 20 |
| Wok-fried French Beans, Sakura Shrimp | |
| 36. 柱侯牛腩煲 | 28 |
| Braised Beef Brisket, Zhu Hou Sauce | |

饭、面、粥

RICE, NOODLES & CONGEE

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| 37. 皮蛋瘦肉粥 | 16 |
| Century Egg Congee, Minced Pork | |
| 38. 深海龙虾粥 | 18 |
| Lobster Meat Congee | |
| 39. 古早味炒饭 | 20 |
| Old-style Fragrant Wok-fried Rice | |
| 40. 干炒牛肉河粉 | 20 |
| Wok-fried Hor Fun, Sliced Beef | |
| 41. 银芽豉油韭王炒面 | 20 |
| Wok-fried Egg Noodles, Beansprouts, Soy Sauce | |

甜品

DESSERT

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| 42. 杨枝甘露青柠冻 | 14 |
| Cream of Mango, Sago, Lime Jelly | |
| 43. 陈皮莲子红豆沙 | 14 |
| Warm Sweet Red Bean Soup, Lotus Seed, Orange Peel | |
| 44. 迷你蛋挞 | 10 3pcs |
| Oven-baked Mini Egg Tart | |