

摘自 西廂記諸宮調：
八珍玉食邀郎餐，千言万语对生恹

八方荟萃

珍饈百味

玉樓粵饌

食饗中華



JAD 玉

I INVITE YOU TO A FEAST OF EIGHT PRECIOUS TREASURES,
WITH A THOUSAND WORDS TO CONVEY WELL WISHES.

- FROM THE CHINESE DRAMATIC WORK 'A VARIETY OF TUNES FROM THE STORY OF
THE WESTERN WING', SET IN THE TANG DYNASTY.

TO CREATE THESE ALLURING DELICACIES, PRECIOUS
INGREDIENTS FROM ALL CORNERS OF THE WORLD
ARE GATHERED.

THROUGH THE SAVOURING OF CHINESE CUISINE AT
JADE, WE PARTAKE OF THE HERITAGE OF CHINESE
CULINARY EXCELLENCE.



梁师傅特别食单

CHEF LEONG'S SPECIAL MENU

JAD 玉

S\$148 每位 per person (minimum 2 persons)

创意珍馐

黄金蟹盒南瓜酱, 古早味西班牙黑豚叉烧, 葱花爆虾球

Trio of Creative Delicacies

Golden Crab Cake, Pumpkin Purée

Honey-glazed Roasted Iberico Pork

Sautéed Prawn, Spring Onion

上汤瑶柱冬瓜灼斑球

Poached Grouper Fish Fillet, Dried Scallop, Winter Melon, Superior Stock

火蒜头抽爆和牛粒

Wok-fried Kagoshima Grade 4 Wagyu Beef, Roasted Garlic, Vintage Soy Sauce

滑蛋松露西澳龙虾鸳鸯河

Hor Fun, Sautéed West Australian Lobster, Truffle Silken Egg Sauce

三宝杏仁雪花焦糖冻伴豆沙香蕉芝麻球

Shaved Almond Ice, Three Treasures, Caramel Jelly

Deep-fried Red Bean Paste Sesame Ball, Banana

午餐和晚餐

For lunch and dinner

Our staff will be pleased to assist with your dietary requirements.

Prices are subject to service charge and prevailing government taxes

点心
DIM SUM

JAD 玉

玉骨茶小笼包

Bak Kut Teh Xiao Long Bao _____ S\$9 (3 粒 pieces)

松露野菇素饺

Black Truffle Wild Mushroom Dumpling _____ S\$9 (3 粒 pieces)

白玉鲜虾饺

Steamed Fresh Prawn Dumpling _____ S\$9 (3 粒 pieces)

鲍鱼烧卖

Steamed Abalone Siew Mai _____ S\$12 (3 粒 pieces)

四川麻辣鳕鱼芋角

Deep-fried Taro, Atlantic Cod, Szechuan Chinese Peppercorn _____ S\$9 (3 粒 pieces)

千层萝卜丝酥

Deep-fried Thousand Layers Radish Pastry _____ S\$9 (3 粒 pieces)

韭菜滑肉锅贴

Pan-fried Minced Pork & Green Chives Guo Tie _____ S\$9 (3 粒 pieces)

香煎新加坡式辣汁蚧肉包

Pan-fried Singapore-style Chilli Crab Meat Bun _____ S\$9 (1 粒 piece)

仅限午餐

For lunch only

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喜悦
BLESSINGS

JAD 玉

S\$88 每位 per person

玉楼三拼

蜜汁西班牙黑豚叉烧, 青芥末虾球, 黄金蚧盒三文鱼子

Jade Trio Platter

Roasted Honey-glazed Iberico Pork

Deep-fried Prawn, Wasabi Mayonnaise

Golden Crab Meat Cake, Salmon Ikura

天天老火靚汤

Daily House-made Soup with

Nostalgic Flavours

东坡藏白玉

Braised Pork Belly Dong Po Rou, Winter Melon

玉楼 X.O. 酱煎澳大利亚带子潮州乌榄炒饭

Pan-seared Australia Scallop, Jade's X.O. Sauce,

Teochew Black Olive Fried Rice

龙皇杏仁茶天山雪莲

Hot Almond Cream, Snow Lotus Seed

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乐聚
JOYOUS

JAD 玉

S\$128 每位 per person

蓝宝三拼

蜜汁西班牙黑豚叉烧, 龙带玉梨香, 陈醋干烧虾球

Sapphire Trio Platter

Roasted Honey-glazed Iberico Pork

Pan-fried Stuffed Australian Scallop, Shrimp Paste, Pear

Fried Prawn, Vintage Vinegar

虫草花南非鲍鱼花胶炖土鸡汤

Double-boiled Chicken Consommé, Cordyceps Flower,

South African Abalone, Premium Fish Maw

味噌焗鲈鱼

Oven-baked Premium Miso-marinated

Chilean Seabass, Crispy Rice

古早味龙虾焖生麵, 玉楼 X.O. 酱

Simmered Egg Noodles, Lobster, Jade's X.O. Sauce

菠萝椰雪花, 香槟冻

Shaved Ice Piña Colada, Champagne Jelly

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前菜

APPETISER

JAD 玉

凉拌露酒鲜鲍，南瓜汁蟹盒

Chilled Fresh Rose Wine-marinated Abalone

Deep-fried Crab Cake, Pumpkin Jus _____ S\$38 (每位 per person)

炸酿蚧盖配蟹钳芒果莎莎

Deep-fried Crab Shell, Mushroom, Onion,

Crab Claw, Mango Salsa _____ S\$36 (每位 per person)

北京烤鸭焦糖橙皮

Roasted Peking Duck, Orange Peel

二度：金杯润肠鸭菘

2nd Course: Sautéed Minced Duck Meat, _____ S\$128 (一只 half)

Hong Kong Duck Liver Sausage, Golden Crispy Cup _____ S\$88 (半只 half)

蜜汁西班牙黑豚叉烧

Roasted Honey-glazed Iberico Pork _____ S\$38 (每份 per portion)

青芥末虾球香芒莎莎

S\$16 (每位 per person | 2 粒 pieces)

Deep-fried Prawn, Wasabi Mayonnaise, Mango Salsa _____ S\$38 (每份 per portion | 6 粒 pieces)

Our staff will be pleased to assist with your dietary requirements.

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前菜

APPETISER

JAD 玉

玉楼三拼

蜜汁西班牙黑豚叉烧，青芥末虾球，黄金蚧盒三文鱼子

Jade Trio Platter

Roasted Honey-glazed Iberico Pork

Deep-fried Prawn, Wasabi Mayonnaise

Golden Crabmeat Cake, Salmon Ikura _____ S\$20 (每位 per person)

康素三拼

渔香焖茄子，椒盐豆腐，青芥末香菇

Vegetarian Trio Combination

Stewed Eggplant, Spiced Sauce

Deep-fried Bean Curd, Salt and Pepper

Crispy Mushroom, Wasabi Mayonnaise _____ S\$18 (每位 per person)

Our staff will be pleased to assist with your dietary requirements.

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汤 / 羹
SOUP

JAD 玉

迷你佛跳墙

Mini Buddha Jumps Over the Wall _____ S\$98 (每位 per person)

后冠西施燕窝羹

Braised Bird's Nest, Crab Meat,
Crab Roe, Truffle Oil, Superior Broth _____ S\$42 (每位 per person)

虫草花南非鲍鱼花胶炖土鸡汤

Double-boiled Chicken Consommé,
Cordyceps Flower, South African Abalone,
Premium Fish Maw _____ S\$38 (每位 per person)

酸辣海鲜羹

Hot and Sour Soup, Diced Seafoods _____ S\$18 (每位 per person)

羊肚菌珊瑚素汤 *(Vegetarian)*

Double-boiled Morels Mushroom,
Coral Bean Curd Vegetable Soup _____ S\$18 (每位 per person)

天天老火靚汤

Daily House-made Soup with Nostalgic Flavours _____ S\$16 (每位 per person)

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海味 / 贝壳类 / 鱼

DRIED SEAFOOD / SHELLFISH / FISH

JAD 玉

红烧四头南非鲍鱼香菇

Stewed South African Four-head Abalone, Mushroom _____ S\$78 (每位 per person)

加海参 Add Sea Cucumber _____ S\$88 (每位 per person)

加花胶 Add Fish Maw _____ S\$98 (每位 per person)

鱼米之香味嚼焗鲈鱼脆米

Oven-baked Premium Miso-marinated Chilean Seabass, Crispy Rice _____ S\$32 (每位 per person)

高粱米酒姜茸蒸笋壳，滑蛋白

Steamed Soon Hock Fillet, Minced Ginger, Premium Rice Wine, Silken Egg White _ S\$28 (每位 per person)

鸡油花雕蒸龙虾

Steamed Lobster, Hua Diao Wine _____ S\$46 (每位 per person)

玉楼 X.O. 酱煎澳大利亚带子鲜芦笋

Pan-fried Australian Scallop, Asparagus, Jade's X.O. Sauce _____ S\$36 (每位 per person)

油浸原条笋壳鱼

Deep-fried Soon Hock _____ S\$14 (每 per 100g)

红烧澳洲十二头许榕干鲍

Stewed 12-head Australian Dried Abalone _____ S\$288 (每位 per person)

(Pre-order 1 week in advance 一个星期预定)

陈皮老酒蒸忘不了

Steamed Empurau, Dried Orange Peel, Premium Rice Wine _____ S\$120 (每 per 100g)

(Pre-order 3 days in advance 三天预定)

Our staff will be pleased to assist with your dietary requirements.

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肉类
MEAT

JAD 玉

火蒜头抽煎鹿儿岛和牛粒

Wok-fried Grade 4 Kagoshima Wagyu,

Roasted Garlic, Vintage Soy Sauce _____ S\$46 (每位 per person)

东坡藏白玉

Braised Pork Belly Dong Po Rou, Winter Melon _____ S\$20 (每位 per person)

菠萝咕嚕肉

S\$15 (每位 per person)

Sweet and Sour Pork, Pineapple _____ S\$30 (每份 per portion)

辣子虾酱鸡

S\$15 (每位 per person)

Sautéed Diced Chicken, Spicy Dried Chilli _____ S\$32 (每份 per portion)

宫保腰果鸡球

S\$15 (每位 per person)

Sautéed Diced Chicken, Chilli Sauce, Cashew Nuts _____ S\$32 (每份 per portion)

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蔬菜与豆腐

VEGETABLES & BEAN CURD

JAD 玉

鲜淮山五彩蔬

S\$15 (每位 per person)

Stir-fried Five-colour Vegetables, Fresh Huai Shan _____ S\$33 (每份 per portion)

大澳虾子焖豆腐

Stewed House-made Bean Curd,

S\$15 (每位 per person)

Da Oh Dried Shrimp Roe _____ S\$33 (每份 per portion)

浓汤日本干贝蒜子苋菜

Chinese Spinach, Dried Japanese Scallop,

S\$18 (每位 per person)

Roasted Garlic, Premium Broth _____ S\$42 (每份 per portion)

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饭、面

RICE & NOODLES

JAD 玉

西红柿蛋花龙虾烩饭

Fried Rice, Lobster, Tomato,

Egg, Rice Wine Gravy _____ S\$49 (每位 per person)

古早味龙虾焖生麵，玉楼 X.O. 酱

Simmered Egg Noodles, Lobster, Jade's X.O. Sauce _____ S\$46 (每位 per person)

渔家红斑焖米粉

Simmered Rice Vermicelli, Fish Broth,

S\$18 (每位 per person)

Sliced Red Grouper _____ S\$38 (每份 per portion)

松露香菇干烧伊府麵

S\$18 (每位 per person)

Braised Ee Fu Noodles, Mushroom, Black Truffle _____ S\$38 (每份 per portion)

玉楼 X.O. 酱煎澳大利亚带子潮州乌榄炒饭

Pan-seared Australian Scallop, Jade's X.O. Sauce,

Teochew Black Olive Fried Rice _____ S\$20 (每位 per person)

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甜品

DESSERT

JAD 玉

菠萝椰雪花，香槟冻

Piña Colada Shaved Ice, Champagne Jelly _____ S\$14 (每位 per person)

鲜草莓自制玫瑰椰雪花

House-made Rose Coconut Ice, Fresh Strawberry _____ S\$14 (每位 per person)

杨枝甘露青柠冻

Cream of Mango, Sago, Lime Jelly _____ S\$14 (每位 per person)

龙皇杏仁茶天山雪莲

Hot Almond Cream, Snow Lotus Seed _____ S\$18 (每位 per person)

白果金瓜芋泥

Yam Paste, Pumpkin, Ginkgo Nuts _____ S\$14 (每位 per person)

琉璃香蕉

Caramelised Crispy Banana _____ S\$8 (2 粒 pieces)

玉楼开心果麻糍

Pistachio Muah Chee _____ S\$8 (2 粒 pieces)

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