



JAD 玉

WEEKEND YUM CHA

周末饮茶



68 per person (minimum 2 to dine)
饮茶套餐每位 58 新元（最少两人）

Order up to a maximum of 15 items from the menu, which includes signature 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 新元一杯香檳

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 allowed.

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，超值尽情享用。

价格以新元计算，需加收服务费和现行政府税。

MENU IS SUBJECT TO CHANGE
WITHOUT PRIOR NOTICE.
PRICES ARE IN SINGAPORE DOLLARS, SUBJECT
TO SERVICE CHARGE AND PREVAILING
GOVERNMENT TAXES.

招牌菜

À La Carte Price

MUST-TRY JADE SIGNATURES

1. 玉骨茶小笼包 10 3pcs
Bak Kut Teh Xiao Long Bao
2. 凤眉龙虾粉果 9 1pc
Crispy Lobster Dumpling
3. 烧汁鳗鱼米盏 9 1pc
Teriyaki Unagi, Crispy Rice
4. 鲍鱼烧卖 14 3pcs
Abalone Siew Mai
5. 生煎辣汁蟹肉包 9 1pc
Pan-fried Chilli Crab Meat Bun

水晶蒸饺

STEAMED CRYSTAL DUMPLINGS

6. 白玉鲜虾饺 10 3pcs
Fresh Prawn Dumplings
7. 玉蓝野菇素菜饺 10 3pcs
Blue Pea Wild Mushroom Dumplings
8. 珍珠糯米鸡 12 2pcs
Steamed Glutinous Rice, Chicken
9. 蚝皇凤爪 10 per portion
Steamed Chicken Feet, Oyster Sauce
10. 黑糖叉烧包 10 2pcs
Okinawa Brown Sugar Char Siew Bun

金脆点心

CRISPY GOLDEN DIM SUM

11. 乳酪咸水角 12 3pcs
Deep-fried Mozzarella Cheese Dumpling
12. 煎炸海鲜腐皮卷 10 3pcs
Pan-fried Bean Curd Skin, Seafood
13. X.O. 酱煎肠粉 10 3pcs
Wok-fried Rice Flour Rolls, X.O. Sauce
14. 麻辣鳕鱼芋角 10 3pcs
Deep-fried Taro, Cod Fish,
Chinese Peppercorns
15. 香煎萝卜糕 10 3pcs
Pan-fried Radish Cake
16. 韭菜滑肉锅贴 10 3pcs
Pan-fried Minced Pork &
Green Chives Guo Tie
17. 酥炸蔬菜春卷 10 3pcs
Vegetarian Spring Rolls
18. 明炉蛋挞仔 10 3pcs
Oven-baked Egg Tarts

前菜

À La Carte Price

APPETISER

- | | |
|--|----|
| 19. 蜜汁西班牙黑豚叉烧 | 18 |
| Roasted Honey-glazed Iberico Pork | |
| 20. 金砖火腩仔 | 18 |
| Crispy Roasted Pork Belly | |
| 21. 青芥末虾球 | 16 |
| Deep-fried Prawns, Wasabi Mayonnaise | |
| 22. 脆炸虾酱鸡 | 15 |
| Crispy Har Jeong Gai | |
| 23. 猪脚姜醋 | 16 |
| Braised Pork Knuckle, Ginger,
Sweet Vinegar | |

汤

SOUP

- | | |
|--|----|
| 24. 红烧苕露蛋白蟹肉燕窝羹 | 42 |
| Braised Bird's Nest, Truffled Egg White,
Superior Broth | |
| 25. 海鲜酸辣汤 | 16 |
| Spicy & Sour Seafood Soup | |
| 26. 虫草花冬瓜红枣汤 | 16 |
| Double-boiled Cordyceps Fungus,
Winter Melon, Red Dates,
Superior Vegetable Consommé | |

主菜

MAIN COURSE

- | | |
|--|----|
| 27. 菠萝咕嚕肉 | 15 |
| Sweet & Sour Pineapple Pork | |
| 28. 咖啡乌排骨 | 15 |
| Kopi O Pork Ribs | |
| 29. 宫保腰果鸡丁 | 15 |
| Sautéed Diced Chicken, Cashew Nuts,
Dried Chilli, Vinaigrette | |
| 30. 姜葱炒牛肉片 | 15 |
| Sautéed Sliced Beef, Spring Onion, Ginger | |
| 31. 麻婆豆腐 | 15 |
| Stewed Ma Po Bean Curd, Minced Pork | |
| 32. 红烧家制豆腐 | 15 |
| Stewed House-made Bean Curd | |
| 33. 清炒时蔬 | 15 |
| Stir-fried Seasonal Vegetables | |
| 34. 干煸四季豆 | 15 |
| Wok-fried French Beans, Shallots,
Minced Pork | |
| 35. 鱼香茄子 | 15 |
| Braised Eggplant, Spicy Sauce | |

饭、面、粥

À La Carte Price

RICE, NOODLES & PORRIDGE

- | | |
|--|----|
| 36. 皮蛋瘦肉粥 | 12 |
| Porridge, Century Egg, Minced Pork | |
| 37. 深海龙虾粥 | 15 |
| Lobster Meat Porridge | |
| 38. 扬州炒饭 | 15 |
| Wok-fried Yang Chow-style
Fragrant Rice | |
| 39. 鱼片香底米粉 | 15 |
| Pan-fried Bee Hoon, Sliced Fish | |
| 40. 豉汁牛肉河粉 | 15 |
| Stir-fried Hor Fun, Sliced Beef,
Black Bean Sauce | |
| 41. 银牙豉油韭王炒面 | 15 |
| Wok-fried Egg Noodles,
Beansprouts, Soy Sauce | |

甜品

DESSERT

- | | |
|---|--------|
| 42. 杨枝甘露青柠冻 | 14 |
| Cream of Mango, Sago, Lime Jelly | |
| 43. 莲子红豆沙 | 14 |
| Warm Sweet Red Bean Soup,
Lotus Seed | |
| 44. 玉楼开心果麻糍 | 8 2pcs |
| Pistachio Muah Chee | |