

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.



点心

DIM SUM

JAD 玉

玉骨茶小笼包

Bak Kut Teh Xiao Long Bao _____ 10 (3 粒 pieces)

松露野菇素饺

Black Truffle Wild Mushroom Dumpling _____ 10 (3 粒 pieces)

白玉鲜虾饺

Steamed Fresh Prawn Dumpling _____ 10 (3 粒 pieces)

鲍鱼烧卖

Steamed Abalone Siew Mai _____ 14 (3 粒 pieces)

乳酪咸水角

Deep-fried Mozzarella Cheese Dumpling _____ 12 (3 粒 pieces)

四川麻辣鳕鱼芋角

Deep-fried Taro, Atlantic Cod, Szechuan Chinese Peppercorn _____ 10 (3 粒 pieces)

千层萝卜丝酥

Deep-fried Thousand Layers Radish Pastry _____ 10 (3 粒 pieces)

韭菜滑肉锅贴

Pan-fried Minced Pork & Green Chives Guo Tie _____ 10 (3 粒 pieces)

香煎新加坡式辣汁蚧肉包

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

仅限午餐

For lunch only

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

Prices are in Singapore dollars, subject to service charge and prevailing government taxes.

十月份大闸蟹宴

BLISSFUL CRAB EXTRAVAGANZA

JAD 玉

138 每位 per person (minimum 2 persons)

大闸蟹粉小笼包

Steamed Hairy Crab, Crab Roe Xiao Long Bao

风沙鸡脯拼黄金蟹盒

Pan-fried Chicken Fillet, Ginger Sand Powder, Golden Crab Cake

红椒黑蒜蒸笋壳，时蔬伴

Steamed Marble Goby, Red Chilli, Black Garlic, Seasonal Vegetable

砂煲南乳香芋猪蹄

Claypot Braised Pork Trotter, Fermented Red Bean Curd, Yam

黄酒蟹粉柔香面

Simmered Egg Noodles, Crab Meat, Crab Roe, Glutinous Rice Wine Sauce

桂圆姜味文头雪，高丽豆沙

Ginger Ice Jelly, Dried Longan

Deep-fried Egg White, Red Bean Paste

Includes a
complimentary glass of
Bottega Millesimato
Prosecco Brut 2021

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喜悦
BLESSINGS

JAD 玉

88 每位 per person

玉楼三拼

蜜汁西班牙黑豚叉烧, 陈醋虾球, 黄金蚧盒三文鱼子

Jade Trio Platter

Roasted Honey-glazed Iberico Pork

Deep-fried Prawn, Vintage Vinegar

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子

Hot Almond Cream, Snow Lotus Seed

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乐聚
JOYOUS

JAD 玉

138 每位 per person

蓝宝三拼

蜜汁西班牙黑豚叉烧, 椒柠百花带子, 芥末虾球

Sapphire Trio Platter

Roasted Honey-glazed Iberico Pork

Pan-fried Scallop stuffed with Shrimp Paste, Spicy Lemon Sauce

Fried Prawn, Wasabi Mayonnaise

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 Sea Bass,

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，辛辣青瓜伴海参

Chilled Fresh Rose Wine-marinated Abalone Sea Cucumber,
Cucumber, Spice Dressing _____ 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 _____ 38 (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, _____ 148 (一只 Whole)
Hong Kong Duck Liver Sausage, Golden Crispy Cup _____ 88 (半只 half)

蜜汁西班牙黑豚叉烧

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

青芥末虾球香芒莎莎

Deep-fried Prawn, Wasabi Mayonnaise, Mango Salsa _____ 16 (每位 per person | 2 粒 pieces)
38 (每份 per portion | 6 粒 pieces)

素北京鸭

Vegetarian Peking Duck, Pancake,

Honey Melon, Cucumber, Caramelised Orange Peel _____ 32 (每份 per portion | 6 件 pieces)

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前菜

APPETISER

JAD 玉

玉楼三拼

蜜汁西班牙黑豚叉烧，陈醋虾球，黄金蚧盒三文鱼子

Jade Trio Platter

Roasted Honey-glazed Iberico Pork

Deep-fried Prawn, Vintage Vinegar

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

康素三拼

榆香焖茄子，蓝花素饺，茶熏金筍卷

Vegetarian Trio Combination

Stewed Eggplant, Spiced Sauce

Steamed Blue Pea Vegetable Dumpling

Tea-smoked Carrot Bean Curd Sheet Roll _____ 18 (每位 per person)

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汤 / 羹
SOUP

JAD 玉

迷你佛跳墙

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

皇冠扒宫燕

Braised Premium Bird's Nest, Crab Meat,
Crab Roe, Superior Broth _____ 98 (每位 per person)

后冠西施燕窝羹

Braised Bird's Nest, Crab Meat,
Crab Roe, Truffle Oil, Superior Broth _____ 46 (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 _____ 42 (每位 per person)

酸辣羹 (海鲜/鸡丝/素)

Hot & Sour Soup (Diced Seafood / Shredded Chicken / Vegetables) _____ 18 (每位 per person)

羊肚菌珊瑚素汤 (Vegetarian)

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

天天老火靚汤

Daily House-made Soup with Nostalgic Flavours _____ 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 _____ 78 (每位 per person)

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

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

鱼米之香味噌焗鲈鱼脆米

Oven-baked Premium Miso-marinated Chilean Sea Bass, Crispy Rice _____ 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 _____ 28 (每位 per person)

鸡油花雕蒸龙虾

Steamed Lobster, Hua Diao Wine _____ 48 (每位 per person)

玉楼 X.O. 酱煎北海道带子鲜芦笋

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

港式蒸红斑

Steamed Red Grouper, Light Soya Sauce _____ 32 (每位 per person)

油浸原条笋壳鱼

Deep-fried Soon Hock _____ 15 (每 per 100g)

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海味 / 贝壳类 / 鱼

DRIED SEAFOOD / SHELLFISH / FISH

JAD 玉

红烧澳洲十二头许榕干鲍

Stewed 12-head Australian Dried Abalone _____ 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 _____ 120 (每 per 100g)

(Pre-order 3 days in advance 三天预定)

黄焖松露鲑鱼子烩花胶

Simmered Fish Maw, Truffle, Salmon Roe, Golden Broth _____ 68 (每位 per person)

牛车水古早味豆酱蒸鲑鱼

Steamed Chilean Sea Bass,

Traditional Chinatown Preserved Bean Paste _____ 32 (每位 per person)

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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 _____ 46 (每位 per person)

上汤灼鹿儿岛和牛片

Poached Grade 4 Kagoshima Wagyu, Vegetables,

Superior Broth _____ 46 (每位 per person)

东坡藏白玉

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

“红”咕嚕肉

16 (每位 per person)

“Red” Sweet & Sour Pork _____ 32 (每份 per portion)

辣子虾酱鸡

16 (每位 per person)

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

宫保腰果鸡球

16 (每位 per person)

Sautéed Diced Chicken, Chilli Sauce, Cashew Nuts _____ 38 (每份 per portion)

冬菜瑶柱蒸肉饼

Steamed Minced Iberico Pork,

Preserved Cabbage, Dried Scallop _____ 36 (每份 per portion)

松露鲑鱼子蒸滑蛋

Steamed Silken Egg, Salmon Ikura,

Truffle Jus _____ 48 (每份 per portion)

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蔬菜与豆腐

VEGETABLES & BEAN CURD

JAD 玉

鲜淮山五彩蔬 16 (每位 per person)

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

大澳虾子焖豆腐

Stewed House-made Bean Curd, 16 (每位 per person)

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

浓汤日本干贝蒜子苋菜

Chinese Spinach, Dried Japanese Scallop, 18 (每位 per person)

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

和牛苕麻婆豆腐

16 (每位 per person)

Mapo Tofu, Minced Wagyu Beef _____ 33 (每份 per portion)

金不换脆瓜豆腐

Stewed House-made Bean Curd, 16 (每位 per person)

Pickled Cucumber, Basil _____ 33 (每份 per portion)

榆香茄子

16 (每位 per person)

Simmered Eggplant, Spiced Sauce _____ 33 (每份 per portion)

今日时蔬 (清炒 / 蒜蓉 / 上汤)

16 (每位 per person)

Seasonal Vegetables (Stir-fried / Minced Garlic / Superior Broth) _____ 33 (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 _____ 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 _____ 49 (每位 per person)

渔家红斑焖米粉

Simmered Rice Vermicelli, Fish Broth, _____ 18 (每位 per person)

Sliced Red Grouper _____ 38 (每份 per portion)

松露香菇干烧伊府麵

18 (每位 per person)

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

扬州炒饭

18 (每位 per person)

Yang Zhou Fried Rice _____ 38 (每份 per portion)

玉楼 X.O. 酱煎北海道带子潮州乌榄炒饭

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

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

麻油土鸡球面线

Braised Kampong Chicken, Sesame Oil □

Wheat Noodles _____ 18 (每位 per person)

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甜品
DESSERT

JAD 玉

椰盅椰雪花椰子果凍

Shaved Coconut Ice with Chilled Coconut Jelly _____ 22 (每位 per person)
Served in Whole Coconut

菠萝椰雪花，香槟冻

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

鲜草莓自制玫瑰椰雪花

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

杨枝甘露青柠冻

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

龙皇杏仁茶天山雪蓮子

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

白果金瓜芋泥

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

琉璃香蕉

Caramelised Crispy Banana _____ 8 (2 粒 pieces)

玉楼开心果麻糍

Pistachio Muah Chee _____ 8 (2 粒 pieces)

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