

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.



北京烤鸭宴  
ROASTED PEKING DUCK FEAST

JAD 玉

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

1 diner free with a minimum of 4 diners and 4 sets ordered\*

北京烤鸭

Roasted Peking Duck

原盅佛跳墙

Mini Buddha Jumps Over the Wall

头抽火蒜爆和牛粒

Wok-fried Four-grade Kagoshima Wagyu,  
Roasted Garlic, Vintage Soy Sauce

二度-金杯润肠鸭菘

2<sup>nd</sup> Course – Sautéed Minced Duck Meat,  
Hong Kong Duck Liver Sausage, Golden Crispy Cup

古早味大虾皇冬粉

Traditional Style Simmered Vermicelli, King Prawn

鲜草莓自制玫瑰椰雪花, 开心果麻糍

House-made Rose Coconut Ice, Fresh Strawberry  
Pistachio Muah Chee

午餐和晚餐

For lunch and dinner

\*Offer is valid for a maximum of 8 diners.

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

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

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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)

炸酿蚬盖配蟹钳芒果莎莎

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

2<sup>nd</sup> 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)

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

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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, Gingko 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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