

摘自 西廂記諸宮調：
八珍玉食遊郎餐，千言万語对生恋

八方荟萃

珍饈百味

玉樓粵饌

食饗中華



JADE

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 _____ 12 (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 _____ 12 (3 粒 pieces)

鲍鱼烧卖

Steamed Abalone Siew Mai _____ 16 (3 粒 pieces)

四川麻辣鳕鱼芋角

Deep-fried Taro, Atlantic Cod, Szechuan Chinese Peppercorn _____ 12 (3 粒 pieces)

千层萝卜丝酥

Deep-fried Thousand Layers Radish Pastry _____ 12 (3 粒 pieces)

韭菜滑肉锅贴

Pan-fried Minced Pork and Green Chives Guo Tie _____ 12 (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)

珠沙咸水角

Deep-fried Ham Sui Gok with Pork and Preserved Radish _____ 12 (3 粒 pieces)

仅限午餐

For lunch only

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

Prices are subject to service charge and prevailing government taxes.

红与白星光庆宴

RED & WHITE STARLIGHT FEAST

JAD 玉

158 每位 per person (minimum of 2 persons to dine)

星光拼盘

大红袍鸡丁

白卤水甘味鸭脯

松露白芦笋

西红柿龙虾球

Starlight Combination

Sautéed Diced Chicken, Dried Red Chilli, Chinese Peppercorn

White Brined Duck Breast

Stir-fried White Asparagus, Truffle

Wok-fried Lobster Meat, Red Tomato Gravy

红烧白酒鲍鱼海味羹

Braised Seafood Broth, Abalone, White Wine

蛋白花雕蒸红星斑

Steamed Red-spotted Grouper, Silken Egg White, Hua Diao Wine Sauce

茅台红烧肉伴扇贝花包

Stewed Moutai Pork Belly, Scallop-shaped Bun

夏日白雪耀星城

椰子雪糕, 红宝石玫瑰冻, 红豆芋泥派

Glimmering Red Summer Snow

Coconut Ice Cream, Red Ruby Jelly, Red Bean with Yam Paste Pie

WINE PAIRING

Schieferkopf Riesling, Trocken-Sec, Baden, Germany 2021

served alongside

Starlight Combination

Paul Jaboulet Aîné, Parallèle 45 Côtes du Rhône, 2021

served alongside

Stewed Moutai Pork Belly

38* per adult

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喜悦
BLESSINGS

JAD 玉

位上套餐 1

INDIVIDUALLY PLATED SET MENU 1

88 每位 per person

玉楼三拼

风沙鸡脯

陈醋虾球

黄金蚧盒三文鱼子

Jade Trio Platter

Oven-baked Chicken Fillet, Ginger Sand, Shallot, Garlic

Deep-fried Prawn, Vintage Vinegar

Golden Crab Meat Cake, Salmon Ikura

天天老火靚汤

Daily House-made Soup with Nostalgic Flavours

茅台红烧肉

Braised Moutai Pork Belly

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

龙皇杏仁茶天山雪莲子

Hot Almond Cream, Snow Lotus Seed

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位上套餐 2

INDIVIDUALLY PLATED SET MENU 2

138 每位 per person

蓝宝三拼

蜜汁西班牙黑豚叉烧

椒盐百花带子

芥末虾球

Sapphire Trio Platter

Roasted Honey-glazed Iberico Pork

Pan-fried Scallop stuffed with Shrimp Paste, Chilli, Pepper Salt

Wasabi Mayonnaise Crispy Prawn

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

蜜汁焗鲈鱼

Oven-baked Honey-marinated Chilean Sea Bass

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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素食套餐

VEGETARIAN SET MENU

JAD 玉

位上素食套餐

INDIVIDUALLY PLATED VEGETARIAN SET MENU

88 每位 per person

康素三拼

豉汁豆腐

蓝花素饺

茶熏金筍卷

Vegetarian Trio Combination

Stewed Tofu with Preserved Black Bean Sauce

Steamed Blue Pea Vegetable Dumpling

Tea-smoked Carrot Bean Curd Sheet Roll

素酸辣汤

Vegetarian Spicy and Sour Soup

鲜淮山五彩蔬

Stir-fried Five-colour Vegetables, Fresh Huai Shan

素菜五谷炒饭

Wok-fried Five-grain Rice, Assorted Vegetables

鲜草莓自制玫瑰椰雪花伴开心果麻滋

House-made Rose Coconut Ice, Fresh Strawberry

Pistachio Muah Chee

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前菜
APPETISER

JAD 玉

凉拌露酒鲜鲍，拍黄瓜木耳

Chilled Fresh Rose Wine-marinated Abalone,
Cucumber and Black Fungus in Spiced Dressing _____ 42 (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 _____ 42 (每位 per person)

北京烤鸭焦糖橙皮

Roasted Peking Duck, Caramelised Orange Peel

二度：迷迭香炒 _____ 148 (一只 whole)

2nd Course: Sautéed with Rosemary _____ 88 (半只 half)

蜜汁西班牙黑豚叉烧

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

青芥末虾球香芒莎莎

16 (每位 per person) | 2 粒 pieces)

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

素北京鸭

Vegetarian Peking Duck, Pancake,

Honey Melon, Cucumber, Caramelised Orange Peel _____ 38 (每份 per portion | 6 件 pieces)

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 Ibérico Pork

Deep-fried Prawn, Vintage Vinegar

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

康素三拼

渔香焖茄子，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)

皇冠扒官燕

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 and Sour Soup (Diced Seafood / Shredded Chicken / Vegetable) _____ 20 (每位 per person)

松茸菌炖素汤

Double-boiled Matsutake in Vegetable Soup (Vegetarian) _____ 20 (每位 per person)

天天老火靚汤

Daily House-made Soup with Nostalgic Flavours _____ 18 (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 _____ 52 (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)

油浸原条笋壳鱼

Deep-fried Soon Hock _____ 16 (每 per 100g)

红烧澳洲十二头许榕干鲍 (Pre-order 1 week in advance 一个星期预定)

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

陈皮老酒蒸忘不了 (Pre-order 3 days in advance 三天预定)

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

“经典多宝鱼” 鹅肝乌榄芦笋炒

Stir-fried Turbot Fish, Foie Gras,
Asparagus, Preserved Black Olive _____ 320 (1 公斤 1kg)

麻辣海斑煲

Braised Sliced Sea Grouper, Mala Spices,
in Clay Pot _____ 98 (3-4 人用, 3-4 persons)

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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”咕噜肉

16 (每位 per person)

“Red” Sweet and 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)

松露鲑鱼子蒸滑蛋

Steamed Silken Egg, Salmon Ikura,

Truffle Jus _____ 48 (每份 per portion)

黄酒鸡煲

Braised Chicken, Traditional Yellow Wine

in Clay Pot _____ 68 (3-4 人用, 3-4 persons)

茅台猪蹄煲

Braised Pork Knuckle, Moutai Wine

in Clay Pot _____ 108 (3-4 人用, 3-4 persons)

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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	16 (每位 per person)
Stewed House-made Bean Curd, Tai O Dried Shrimp Roe _____	33 (每份 per portion)
浓汤日本干贝蒜子苋菜	18 (每位 per person)
Chinese Spinach, Dried Japanese Scallop, Roasted Garlic, Premium Broth _____	42 (每份 per portion)
和牛崧麻婆豆腐	18 (每位 per person)
Mapo Tofu, Minced Wagyu Beef _____	42 (每份 per portion)
咸鱼鸡粒豆腐煲	16 (每位 per person)
Simmered Tofu, Diced Chicken, Salted Fish in Clay Pot _____	42 (每份 per portion)
愉香茄子	16 (每位 per person)
Simmered Eggplant, Spiced Sauce _____	33 (每份 per portion)
今日时蔬 (清炒/蒜茸/上汤)	16 (每位 per person)
Seasonal Vegetables (Stir-fried / Minced Garlic / Superior Broth) _____	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 _____ 52 (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 _____ 52 (每位 per person)

渔家红斑焖米粉

Simmered Rice Vermicelli, Fish Broth,

22 (每位 per person)

Sliced Red Grouper _____ 42 (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)

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 _____ 22 (每位 per person)

松露蛋白瑶柱炒饭

Fragrant Fried Rice, Dried Scallop, Egg White, Truffle _____ 22 (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)

鮮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)

龙皇杏仁茶天山雪莲子

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

白果金瓜芋泥

Yam Paste, Pumpkin, Gingko Nut _____ 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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