食餐中华

八珍已食邀郎餐,千言万语对生态、摘自 西厢記諸宮調;



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

JADŁ

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	I2 (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 (I 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.	

十分感"蟹"食单

Fresh Crab Thanksgiving Menu

JADŁ

168 每位 per person (minimum 2 persons)

心意三品

花雕鲜蟹肉茶碗蒸,白胡椒蟹肉春卷,凉拌露酒鲜鲍

Sweet Sincerity Trio Platter

Fresh Crab Meat Chawanmushi, Premium Hua Diao Wine Sauce

Deep-fried House-made Crab Meat Spring Roll, White Peppercorn

Chilled Fresh Abalone, Rose Wine Marinade

陈皮豉汁蒸比目鱼

Steamed Flounder Fish, Preserved Black Bean, Dried Orange Peel

火蒜姜葱**鹅**肝爆西澳**龙虾**

Sautéed West Australian Lobster, Foie Gras,

Roasted Garlic, Ginger, Spring Onion

鲜蟹鸡汤柔香面

Simmered Egg Noodle. Fresh Crab Meat, Superior Chicken Stock

玫瑰椰雪花伴巧克力流沙**汤圆**

House-made Rose Coconut Ice, Chocolate Lava Dumpling

Includes a complimentary glass of Primo Amore Moscato

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

喜悦

BLESSINGS

JADŁ

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

lade Trio Platter

Roasted Honey-glazed Iberico Pork Deep-fried Prawn, Vintage Vinegar Golden Crab Meat Cake, Salmon Ikura

天天老火**靓汤**

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洲乌榄炒饭

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

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

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**生麺,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

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

前菜

APPETISER

JADŁ

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	
2 nd Course: Sautéed Minced Duck Meat,	148 (一只 Whole)
Hong Kong Duck Liver Sausage, Golden Crispy Cup	,
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蜜汁西班牙黑豚叉 烧	
Roasted Honey-glazed Iberico Pork	
青芥末 虾 球香芒莎莎	I 6 (每位 per person 2 粒 pieces)
Deep-fried Prawn, Wasabi Mayonnaise, Mango Salsa	
素北京 鸭	
Vegetarian Peking Duck, Pancake,	
Honey Melon, Cucumber, Caramelised Orange Peel	32 (每份 per portion 6 件 pieces)
Our staff will be pleased to assist with your dietary requirements.	
Prices are in Singapore dollars, subject to service charge and prevailing government taxes.	

前菜 APPETISER

JADŁ

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蜜汁西班牙黑豚叉烧, 陈醋虾球, 黄金蚧盒三文鱼子

lade Trio Platter

Roasted Honey-glazed Iberico Pork

Deep-fried Prawn, Vintage Vinegar

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

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

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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)
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天天老火 靓汤	
Daily House-made Soup with Nostalgic Flavours	I6 (每位 per person)
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海味/贝壳类/鱼 DRIED SEAFOOD / SHELLFISH / FISH

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,	20 (=/+
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)

海味/贝壳类/鱼 DRIED SEAFOOD / SHELLFISH / FISH



红烧 澳洲十二 头许 榕干 鲍	
Stewed 12-head Australian Dried Abalone	288 (每位 per person)
(Pre-order I 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 鲈鱼	
Steamed Chilean Sea Bass,	
Traditional Chinatown Preserved Bean Paste	32 (每位 per person)

JADŁ

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)
Mousted Garrie, Findage 30/ State	10 (ﷺ 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	I6 (每位 per person)
"Red" Sweet & Sour Pork	32 (每份 per portion)
辣子 虾酱鸡	I 6 (每位 per person)
Sautéed Diced Chicken, Spicy Dried Chilli	32 (每份 per portion)
宫保腰果 鸡 球	l6 (每位 per person)
Sautéed Diced Chicken, Chilli Sauce, Cashew Nuts	
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)

蔬菜与豆腐

VEGETABLES & BEAN CURD



鲜 淮山五彩蔬	I 6 (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,	I6 (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)
和牛菘麻婆豆腐	I 6 (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,	I6 (每位 per person)
Pickled Cucumber, Basil	33 (每份 per portion)
榆香茄子	I 6 (每位 per person)
Simmered Eggplant, Spiced Sauce	33 (每份 per portion)
今日 时 蔬 (清炒 / 蒜蓉 / 上 汤)	I6 (每位 per person)
Seasonal Vegetables (Stir-fried / Minced Garlic / Superior Broth)	33 (每份 per portion)

饭、面 RICE & NOODLES

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 生麺,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 伊府麺	I8 (每位 per person)
Braised Ee Fu Noodles, Mushroom, Black Truffle	38 (每份 per portion)
扬州炒饭	I8 (每位 per person)
Yang Zhou Fried Rice	38 (每份 per portion)
玉楼 X.O.酱煎北海道带子潮洲乌榄炒饭	
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)

DESSERT

椰盅椰雪花椰子果凍 Shaved Coconut Ice with Chilled Coconut Jelly Served in Whole Coconut	_ 22 (每位 per person)
菠萝椰雪花,香 槟冻 Piña Colada Shaved Ice, Champagne Jelly	_ I 4 (每位 per person)
鲜草莓自制玫瑰椰雪花 House-made Rose Coconut Ice, Fresh Strawberry	_ 【 4 (每位 per person)
杨枝甘露青柠冻 Cream of Mango, Sago, Lime Jelly	_ 【 4 (每位 per person)
龙皇杏仁茶天山雪莲子 Hot Almond Cream, Snow Lotus Seed	_ 【8 (每位 per person)
白果金瓜芋泥 Yam Paste, Pumpkin, Gingko Nuts	_ 【4 (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)