

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.

金秋月明宴

MID-AUTUMN TREASURES

JAD 玉

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

**举杯望月登玉楼**

芥末龙虾球

三杯酱糯米鸭卷

香槟鹅肝鲜带子

Moonlight Trio Combination

Deep-fried Lobster, Wasabi Mayonnaise

Glutinous Rice Duck Roll, Chinese Wine, Soy Sauce

Fresh Scallop, Foie Gras, Champagne Jelly

**龙山明月影辉映**

黄酒蟹扒草虾

Steamed Egg White, Tiger Prawn, Fresh Crab, Chinese Rice Wine

**红霞晚月鱼儿肥**

麻辣芋香炒斑球

Sautéed Sliced Grouper, Yam, Chinese Peppercorn

**稻田故月照甘露**

鲍鱼海味烩丝苗

Fragrant Egg Fried Rice, Abalone, Seafood Sauce

**玉兔伴月十五颂**

桂花椰雪花

桂圆枣茸玉兔酥

金银两月圆

Shaved Osmanthus & Coconut Ice *accompanied with*

Rabbit-shaped Dried Longan Date Paste Pastry,

Petite Baked and Snow Skin Mooncakes

WINE PAIRING

Burn Cottage Moonlight Race,  
Central Otago, New Zealand, 2021

138\* per bottle

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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)

2<sup>nd</sup> 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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