食樓等樣中华

八珍玉食邀郎餐,千言万语对生态摘自 西厢記諸宫调;

# 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.



# JADŁ

| 玉骨茶小笼包<br>Bak Kut Teh Xiao Long Bao                                    | 10 (3 粒 pieces)      |
|--|----------------------|
| 松露野菇素饺<br>Black Truffle Wild Mushroom Dumpling                         | 10 (3 粒 pieces)      |
| 白玉鲜虾饺<br>Steamed Fresh Prawn Dumpling                                  | 10 (3 粒 pieces)      |
| 鲍鱼烧卖<br>Steamed Abalone Siew Mai                                       | I4 (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<br>Deep-fried Taro, Atlantic Cod, Szechuan Chinese Peppercorn | 10 (3 粒 pieces)      |
| 千层萝卜丝酥 Deep-fried Thousand Layers Radish Pastry                        | IO (3 粒 pieces)      |
| 韭菜滑肉锅贴<br>Pan-fried Minced Pork & Green Chives Guo Tie                 | IO (3 粒 pieces)      |
| 香煎新加坡式辣汁蚧肉包<br>Pan-fried Singapore-style Chilli Crab Meat Bun          | <b>9</b> (I 粒 piece) |
| 仅限午餐<br>For lunch only   |                      |
| Our staff will be pleased to assist with your dietary requirements.    |                      |

#### 梁师傅特别食单 - 夏日海鲜盛宴 CHEF LEONG'S SPECIAL MENU TREASURES OF THE SEA

JADZ

128 每位 per person (minimum 2 persons)

Includes a complimentary glass of Craggy Range 'Te Muna' Sauvignon Blanc per person or a bottle with a minimum of four persons (usual price at 98 per bottle)

泰式炸牛蚝

虾饼芥末虾球

头抽花雕渍海参

Thai-style Deep-fried Oyster Wasabi Prawn, Prawn Cracker

Marinated Sea Cucumber, First Grade Soy Sauce, Hua Diao Wine

鲜虾云吞蟹肉南瓜汤

Braised Pumpkin Broth, Crab Meat, Prawn Wanton

蜜汁焗鳕鱼伴莴笋

Honey Oven-baked Cod Fillet, Celtuce

X.O. 酱煎带子滑蛋炒饭

Wok-fried Fragrant Rice, Pan-seared Scallop, Jade's X.O. Sauce, Silken Egg

紫糯米椰雪花黑糖冻伴琉璃香蕉

House-made Purple Glutinous Rice Coconut Ice, Black Sugar Jelly Caramelised Crispy Banana

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

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 in 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 Seabass, 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 with Cucumber in 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)                      |
| Crab Claw, Flango Saisa                          |   |
| 北京烤鸭焦糖橙皮   |   |
| Roasted Peking Duck, Orange Peel                 |   |
| 二度 :金杯润肠鸭菘                                       |   |
| Second Course: Sautéed Minced Duck Meat,         | I 48 (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  | I6 (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   | 32 (每份 per portion   6 件 pieces)        |
|  | = (322 per per den   5 11 preces)       |
|  |   |
|  |   |

## 前菜 APPETISER

# JADŁ

| $\overline{}$ | 採   | _ | +++ |
|---------------|-----|---|-----|
| ᅑ             | 194 | _ | 4++ |

| 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 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

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

| 迷你佛跳墙   |                              |
|---|------------------------------|
| Mini Buddha Jumps Over the Wall                                 | _ <b>98</b> (每位 per person)  |
| 皇冠扒宫燕   |                              |
|   |                              |
| Braised Premium Bird's Nest, Crab Meat,                         |                              |
| Crab Roe, Superior Broth  | _ <b>98</b> (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       | _ <b>42</b> (每位 per person)  |
|   |                              |
| 酸辣羹(海鲜/鸡丝/素)  |                              |
| Hot and Sour Soup (Diced Seafood's/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)         |
|   |                              |
| 天天老火靓汤  |                              |
| Daily House-made Soup with Nostalgic Flavours                   | _ <b>I 6</b> (每位 per person) |
|   |                              |

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

# JADŁ

| 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   |                      |
|  |                      |
| 鱼米之香味噌焗鲈鱼脆米  |                      |
| Oven-baked Premium Miso-marinated Chilean Seabass, 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



| 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 with Truffle and Salmon Roe in Golden Broth | 68 (每位 per person)  |
| 牛车水古早味豆酱蒸鲈鱼   |                     |
| Steamed Chilean Sea Bass with                                 |                     |
| Traditional China Town Preserved Bean Paste                   | 32 (每位 per person)  |

| 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, Vegetable,      |                             |
| Superior Broth                                   | 46 (每位 per person)          |
|  | 10 (3/2 ps. ps. 35.)        |
| 东坡藏白玉  |                             |
| Braised Pork Belly Dong Po Rou, Winter Melon     | 20 (每位 per person)          |
|  |                             |
| "红"咕噜肉   | I <b>6</b> (每位 per person)  |
| "Red" Sweet and Sour Pork                        | 32 (每份 per portion)         |
| 辣子虾酱鸡  | <b>l6</b> (每位 per person)   |
|  |                             |
| Sautéed Diced Chicken, Spicy Dried Chilli        | 32 (母切 per portion)         |
| 宫保腰果鸡球   | I <b>6</b> (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                 | 3 <b>6</b> (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   | I6 (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 <b>6</b> (每位 per person) |
| Mapo Tofu with 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 Leave                                    | 33 (每份 per portion)        |
| · · · · · · · · · · · · · · · · · · ·                            | I <b>6</b> (每位 per person) |
| Simmered Eggplant in Spiced Sauce                                | 33 (每份 per portion)        |
| 今日时蔬 (清炒 / 蒜蓉 / 上汤)  | I <b>6</b> (每位 per person) |
| Seasonal Vegetable (Stir-Fried / Minced Garlic / Superior Broth) |                            |
|  |                            |

## 饭、面 RICE & NOODLES

# JADŁ

| 西红柿蛋花龙虾烩饭  |                            |
|--|----------------------------|
| Fried Rice, Lobster, Tomato,                     |                            |
| Egg, Rice Wine Gravy                             | <b>49</b> (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 | <b>49</b> (每位 per person)  |
| 渔家红斑焖米粉  |                            |
| Simmered Rice Vermicelli, Fish Broth,            | 18 (每位 per person)         |
| Sliced Red Grouper                               | <b>38</b> (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   | <b>38</b> (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)         |
|  |                            |

### 甜品 DESSERT

| 菠萝椰雪花,香槟冻                                     |                      |
|---|----------------------|
| Piña Colada Shaved Ice, Champagne Jelly       | _ I4 (每位 per person) |
| 鲜草莓自制玫瑰椰雪花                                    |                      |
| House-made Rose Coconut Ice, Fresh Strawberry | _ I4 (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             | _ 18 (每位 per person) |
| 白果金瓜芋泥  |                      |
| Yam Paste, Pumpkin, Gingko Nuts               | _ I4 (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 piacas)       |