

WEEKEND YUM CHA 周末饮茶

JAD 玉

68** per person (minimum two to dine)

饮茶套餐每位 68** 新元 (最少两人)

Order up to a maximum of 15 items from the menu, which includes dim sum, appetiser, soup, main course and dessert.

从菜单中订购最多 15 件商品, 其中包括招牌点心, 开胃菜, 汤, 主菜和甜点。

Add 10** for a glass of red or white wine
另加 10** 新元一杯红葡萄酒或白葡萄酒

Add 20** for a flute of champagne
另加 20** 新元一杯香檳

Each item is for one-time order only. For food safety, all dishes served are to be consumed in the restaurant.

Kindly note that takeaway is not permitted.

每款只可选择一次, 只限堂吃, 不设外带。

如: 一枱四位, 每款美食供应四件或四位的分量如此类推, 超值尽情享受。

招牌点心

MUST-TRY JADE SIGNATURES

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|---|---------|
| 1. 玉骨茶小笼包
Bak Kut Teh Xiao Long Bao | 12 3pcs |
| 2. 凤眉龙虾粉粿
Crispy Lobster Dumpling | 9 1pc |
| 3. 烧汁鲈鱼米盏
Teriyaki Chilean Sea Bass, Crispy Rice | 9 3pcs |
| 4. 鲍鱼烧卖
Abalone Siew Mai | 16 3pcs |
| 5. 星洲生煎辣汁蟹肉包
Pan-fried Chilli Crab Meat Bun | 9 1pc |

水晶点心

STEAMED DIM SUM

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| 6. 白玉鲜虾饺
Fresh Prawn Dumpling | 12 3pcs |
| 7. 玉蓝野菇素菜饺
Blue Pea Wild Mushroom Dumpling | 10 3pcs |
| 8. 珍珠糯米鸡
Steamed Glutinous Rice, Chicken | 12 2pcs |
| 9. 咖哩凤皇爪
Steamed Chicken Feet, Oyster Sauce | 10 per portion |
| 10. 桂花蜜汁叉烧包
Osmanthus Honey Char Siew Bun | 10 2pcs |

金脆点心

CRISPY GOLDEN DIM SUM

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| 11. 乳酪咸水角
Deep-fried Mozzarella Cheese Dumpling | 12 3pcs |
| 12. 麻酱煎肠粉
Wok-fried Rice Flour Rolls, Superior Sauce | 10 3pcs |
| 13. 麻辣鳕鱼芋角
Deep-fried Taro, Cod Fish, Chinese Peppercorns | 12 3pcs |
| 14. X.O. 酱炒萝卜糕
Wok-fried Radish Cake with X.O. Chilli Sauce | 20 per portion |
| 15. 韭菜滑肉锅贴
Pan-fried Minced Pork & Green Chives Guo Tie | 12 3pcs |
| 16. 酥炸沙葛蔬菜春卷
Vegetarian Spring Rolls | 10 3pcs |
| 17. 黄金叉烧酥
Golden Baked Char Siew Pastries | 8 2pcs |

价格以新元计算, 需加收服务费和现行政府税。

Prices are in Singapore dollars, subject to service charge and prevailing government taxes. Menu is subject to change without prior notice.



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前菜

APPETISER

18. 烧腊拼盘 28
金砖火腩仔, 蜜汁西班牙黑豚叉烧,
烧鸭, 凉拌海蜇
Roasted Combination
Crispy Roasted Pork Belly, Roasted Honey-glazed
Iberico Pork, Roasted Duck, Tossed Jellyfish
19. 青芥末虾球 20
Deep-fried Prawns, Wasabi Mayonnaise
20. 脆炸虾酱鸡 20
Crispy Diced Chicken Marinated with
Fermented Shrimp Paste
21. 生菜蟹肉桂花蛋 20
Sautéed Scrambled Egg, Crab Meat, Lettuce

汤

SOUP

22. 蟹黄燕窝羹 42
Braised Bird's Nest, Crab Meat, Crab Roe
23. 海鲜酸辣汤 20
Spicy & Sour Seafood Soup
24. 虫草花冬瓜红枣汤 16
Double-boiled Cordyceps Fungus, Winter Melon,
Red Dates, Superior Vegetable Consommé

主菜

MAIN COURSE

25. 豉油皇煎草虾 28 6 pcs per portion
Sautéed Live Tiger Prawn, Superior Soya Sauce
26. “红”咕嚕肉 20
“Red” Sweet & Sour Pork
27. 菜甫蒸鲈鱼 20
Steamed Chilean Sea Bass, Preserved Radish
28. 猪脚姜醋 20
Braised Pork Knuckle, Ginger, Sweet Vinegar
29. 宫保腰果鸡丁 20
Sautéed Diced Chicken, Cashew Nuts,
Dried Chilli, Vinaigrette
30. 姜葱炒牛肉片 20
Sautéed Sliced Beef, Spring Onion, Ginger
31. 麻婆豆腐 20
Mapo Tofu
32. 红烧香菇豆腐 20
Stewed House-made Bean Curd,
Shiitake Mushroom
33. 清炒时蔬 20
Stir-fried Seasonal Vegetables
34. 腐乳油麦菜 20
Stir-fried Lettuce, Fermented Bean Curd
35. 樱花虾干煸四季豆 20
Wok-fried French Beans, Sakura Shrimp
36. 柱侯牛腩煲 28
Braised Beef Brisket, Zhu Hou Sauce

饭、面、粥

RICE, NOODLES & CONGEE

37. 皮蛋瘦肉粥 16
Century Egg Congee, Minced Pork
38. 深海龙虾粥 18
Lobster Meat Congee
39. 古早味炒饭 20
Old-style Fragrant Wok-fried Rice
40. 干炒牛肉河粉 20
Wok-fried Hor Fun, Sliced Beef
41. 银芽豉油韭王炒面 20
Wok-fried Egg Noodles, Beansprouts,
Soy Sauce

甜品

DESSERT

42. 杨枝甘露青柠冻 14
Cream of Mango, Sago, Lime Jelly
43. 陈皮莲子红豆沙 14
Warm Sweet Red Bean Soup,
Lotus Seed, Orange Peel
44. 迷你蛋挞 10 3pcs
Oven-baked Mini Egg Tart