



新春饮茶

LUNAR NEW YEAR YUM CHA

17 & 18 February 2026
2026 年 2 月 17、18 日

98** per person (minimum two to dine)
饮茶套餐每位 98** 新元 (最少两人)

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** 新元一杯香槟

Order up to a maximum of 15 items from the menu,
which includes dim sum, appetiser, soup, main course,
and dessert. Includes a one-time serving per table of
Gold Rush Yu Sheng with Norwegian Smoked Salmon.

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。
包括一份**金马发财捞起八喜捞金香槟冻鱼生**
(挪威熏鲑鱼)。

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, 超值尽情享用。

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 | 16 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 1pc |
| 4. 金蒜猪肉饺子
Poached Golden Garlic and Pork Dumpling | 10 2pcs |
| 5. 星洲生煎辣汁蟹肉包
Pan-Fried Chilli Crab Meat Bun | 9 1pc |

水晶蒸饺

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. 潮州红菜头粉粿
Steamed Teochew-Style Beetroot Dumpling | 12 3pcs |
| 10. 桂花蜜汁叉烧包
Osmanthus Honey Char Siew Bun | 10 2pcs |
| 11. 鱼子烧卖
Pork Siew Mai, Tobiko | 12 3pcs |

JAD 玉

金脆点心

CRISPY GOLDEN DIM SUM

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|--|----------------|
| 12. 乳酪咸水角
Deep-Fried Mozzarella Cheese Dumpling | 12 3pcs |
| 13. 豉油皇煎肠粉
Wok-Fried Rice Flour Rolls, Superior Soy Sauce | 10 3pcs |
| 14. 麻辣鳕鱼芋角
Deep-Fried Taro, Cod Fish, Chinese Peppercorns | 12 3pcs |
| 15. X.O. 酱炒萝卜糕
Wok-Fried Radish Cake, X.O. Chilli Sauce | 20 per portion |
| 16. 咸蛋黄流心虾丸
Deep-Fried Salted Egg Yolk Lava Prawn Ball | 16 3pcs |
| 17. 酥炸沙葛蔬菜春卷
Vegetarian Spring Roll | 10 3pcs |

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE





JAD 玉

前菜

APPETISER

18. 烧腊拼盘 28 per portion
金砖火腩仔, 蜜汁西班牙黑豚叉烧,
烧鸭, 凉拌海蜇
Roasted Combination
Crispy Roast Pork Belly,
Roast Honey-Glazed Ibérico Pork,
Roast Duck, Tossed Jellyfish
19. 青芥末虾球 20 per portion
Deep-Fried Prawns, Wasabi Mayonnaise
20. 脆炸虾酱鸡 20 per portion
Crispy Diced Chicken Marinated with
Fermented Shrimp Paste
21. 生菜蟹肉桂花蛋 20 per portion
Sautéed Scrambled Egg, Crab Meat, Lettuce
22. 凉拌青瓜木耳 16 per portion
Tossed Cucumber, Black Fungus, Spiced Sauce

汤

SOUP

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

主菜

MAIN COURSE

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

饭、面、粥

RICE, NOODLES & CONGEE

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

甜品

DESSERT

43. 陈皮莲子红豆沙 14 per person
Warm Sweet Red Bean Soup, Lotus Seed,
Orange Peel
44. 杨枝甘露青柠冻 14 per person
Cream of Mango, Sago, Lime Jelly
45. 迷你蛋挞 10 3pcs
Oven-Baked Mini Egg Tart
46. 黄梨栗子年糕挞 8 2pcs
Baked Pineapple Chestnut Nian Gao Tart
47. 玫瑰马蹄糕 8 2pcs
Rose-Flavoured Water Chestnut Cake

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