

JAD 玉

SG
60

小红点心

THE LITTLE RED DOT
YUM CHA

5 July to 31 August 2025

60⁺⁺ per person (minimum two to dine)

饮茶套餐每位 60⁺⁺ 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。

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 JADE SIGNATURES

玉骨茶小笼包
Bak Kut Teh Xiao Long Bao

凤眉龙虾粉粿
Crispy Lobster Dumpling

潮州蒸粉粿
Steamed Teochew-style Dumpling

鱼子烧卖
Steamed Pork Siew Mai, Tobiko

星洲生煎辣汁蟹肉包
Pan-fried Chilli Crab Meat Bun

水晶点心 STEAMED DIM SUM

白玉鲜虾饺
Fresh Prawn Dumpling

玉蓝野菇素菜饺
Blue Pea Wild Mushroom Dumpling

珍珠糯米鸡
Steamed Glutinous Rice, Chicken

咖哩凤皇爪
Curry Chicken Feet

蜜汁叉烧包
Honey Char Siew Bun

黄金点心 GOLDEN DIM SUM

猪网油虾枣
Deep-fried Prawn Roll wrapped with Caul Fat

麻酱煎肠粉
Wok-fried Rice Flour Rolls, Sesame Sauce

麻辣鳕鱼芋角
Deep-fried Taro, Cod Fish, Chinese Peppercorns

X.O. 酱炒萝卜糕
Pan-fried Radish Cake with X.O. Chilli Sauce

韭菜滑肉锅贴
Pan-fried Minced Pork & Green Chives Guo Tie

酥炸沙葛蔬菜春卷
Sweet Turnip Vegetarian Spring Rolls

黄金椰糖叉烧酥
Golden Baked Gula Melaka Char Siew Pastry

前菜
APPETISER

烧腊拼盘

蜜汁西班牙黑豚叉烧，烧鸭，金砖火腩仔，凉拌海蜇

Triple Roast Platter

Roasted Honey-glazed Ibérico Pork,
Roasted Duck,
Crispy Roasted Pork Belly,
Chinese Jellyfish Salad

青芥末虾球

Deep-fried Prawns, Wasabi Mayonnaise

脆炸虾酱鸡

Crispy Diced Chicken Marinated with Fermented Shrimp Paste

生菜蟹肉桂花蛋

Sauteed Scrambled Egg, Crab Meat, Lettuce

汤
SOUP

蟹黄燕窝羹

Braised Bird's Nest, Crab Meat, Crab Roe

海鲜酸辣汤

Spicy & Sour Seafood Soup

虫草花冬瓜红枣汤

Double-boiled Cordyceps Fungus, Winter Melon, Red Dates,
Superior Vegetable Consommé

主菜
MAIN COURSE

豉油皇煎草虾

Sautéed Live Tiger Prawn, Superior Soya Sauce

“红”咕嚕肉

“Red” Sweet & Sour Pork

菜莆蒸鲈鱼

Steamed Chilean Sea Bass, Preserved Radish

猪脚姜醋

Braised Pork Knuckle, Ginger, Sweet Vinegar

宫保腰果鸡丁

Sautéed Diced Chicken, Cashew Nuts, Dried Chilli, Vinaigrette

姜葱炒牛肉片

Sautéed Sliced Beef, Spring Onion, Ginger

鱼汤酿豆腐

Tofu Stuffed with Minced Pork, Minced Fish, Green Chive,
Fish Soup

红烧香菇豆腐

Stewed House-made Bean Curd, Shiitake Mushroom

清炒时蔬

Stir-fried Seasonal Vegetables

叁巴炒四蔬

四季豆, 茄子, 椰菜花, 羊角豆

Wok-fried French Beans, Eggplant, Cauliflower,
Okra, Sambal Chilli Sauce

柱侯牛腩煲

Braised Beef Brisket, Chu Hou Sauce

饭、面、粥

RICE, NOODLES & CONGEE

皮蛋瘦肉粥

Century Egg Congee, Minced Pork

深海龙虾粥

Lobster Meat Congee

古早味炒饭

Traditional Fragrant Wok-fried Rice

干炒牛肉河粉

Wok-fried Hor Fun, Sliced Beef

星洲炒米粉

Wok-fried Vermicelli, Singapore Style

砂锅银针粉

Wok-fried Silver Needle Noodle, Minced Pork in Clay Pot

甜品

DESSERT

杨枝甘露青柠冻

Cream of Mango, Sago, Lime Jelly

美禄椰雪花

Shaved Milo-Coconut Ice

迷你椰挞

Oven-baked Mini Coconut Tart

杏仁茶桃胶

Warm Cream of Almond, Peach Gum

