

摘自『西廂記諸宮調』
八珍玉食邀郎餐，千言万语对生恹

八方荟萃

珍饈百味

玉樓粵饌

食饗中華



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 CANTONESE CUISINE AT
JADE, WE PARTAKE OF THE
HERITAGE OF CHINESE CULINARY EXCELLENCE.



露酒凉拌澳洲鲜鲍鱼

Chilled Marinated Australian Fresh Abalone in Chinese Rose Wine _____ 20 (每只 per piece)

炸酿鲜拆蟹盖

Deep-Fried Crab Shell Stuffed with Fresh Sri Lankan Crab Meat _____ 32 (每只 per piece)

北京烤鸭佐焦糖橙皮

Roasted Peking Duck served with Caramelised Orange Peel and Condiments _____ 98 (一只 whole)

_____ 58 (半只 half)

麻酱凤尾虾

Crispy Sea Prawns with Housemade Sesame Mayonnaise _____ 12 (每只 per piece)

天山雪莲椰盅干贝炖土鸡汤

Double-Boiled Kampong Chicken Soup in Fresh Young Coconut
with Japanese Dried Scallops and Snow Lotus _____ 28 (每位 per person)

烧汁焗鳕鱼伴家制泡菜

Baked Alaskan Cod Fillet with Premium Soy and Honey Sauce
served with Housemade Pickled Cabbage _____ 20 (每位 per person)

火蒜黑胡椒爆日本鹿儿岛和牛粒

Sautéed Diced Kagoshima Wagyu Beef _____ 36 (每位 per person)

with Crispy Garlic in Cambodian Black Pepper Sauce _____ 88 (每份 per portion)

虾子烩家制韭菜豆腐 **13** (每位 per person)
Simmered Housemade Green Chives Beancurd with Dried Shrimp Roe _____ **28** (每份 per portion)

古早味波士顿龙虾焖生麵 X.O. 酱
Simmered Egg Noodles with Live Boston Lobster and Housemade X.O. Chilli Sauce _____ **39** (每位 per person)

渔家斑柳焖米粉 **15** (每位 per person)
Simmered Rice Vermicelli with Fish Broth and Sliced Garoupa _____ **38** (每份 per portion)

港式鸳鸯炒饭
Hong Kong-Style Yuan Yang Fried Rice with Shredded Chicken
in Tomato and Crab Meat Egg White Sauce _____ **38** (每份 per portion)

菠萝椰雪花香槟冻
Piña Colada Ice Shaving with Champagne Jelly _____ **14** (每位 per person)

生磨龙皇杏仁茶开心果麻糍
Hot Almond Cream served with Pistachio Muah Chee _____ **16** (每位 per person)

前菜
APPETISER

JAD 玉

北京烤鸭佐焦糖橙皮	98 (一只 whole)
Roasted Peking Duck served with Caramelised Orange Peel and Condiments _____	58 (半只 half)
秘制酱烧鸭	72 (一只 whole)
Roasted Duck in Chef's Secret Sauce _____	36 (半只 half)
	18 (¼只 quarter)
脆皮松化烧腩仔	16 (每位 per person)
Crispy Roasted Pork Belly _____	38 (每份 per portion)
蜜汁西班牙黑豚叉烧苹果渍	
Roasted Honey-Glazed Iberico Pork served with Housemade Apple Pickle _____	28 (每份 per portion)
露酒凉拌澳洲鲜鲍鱼	
Chilled Marinated Australian Fresh Abalone in Chinese Rose Wine _____	20 (每只 per piece)
避风塘煎酿百花带子	
Pan-Seared Scallops Stuffed with Shrimp Paste in Crispy Garlic and Chilli _____	42 (每份6粒 pieces)

Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes

前菜
APPETISER

JAD 玉

青芥末虾球香芒莎莎 14 (每位 per person)
Crispy Prawns with Wasabi Mayonnaise and Mango Salsa _____ 32 (每份 per portion)

辛香虾酱鸡球 14 (每位 per person)
Crispy Diced Chicken with Spiced Shrimp Paste _____ 32 (每份 per portion)

大红乳猪全体 (需提前一天预订)
Roasted Whole Suckling Pig (One Day's Advance Order) _____ 268 (每只 per piece)

素食斋三拼 -
玉蓝野菇素饺, 青芥末蘑菇, 糖醋豆腐
Vegetarian Trio Combination -
Steamed Blue Pea Wild Mushrooms Vegetarian Dumpling,
Crispy Button Mushroom with Wasabi Mayonnaise,
Sweet and Sour Beancurd _____ 18 (每位 per person)

冰脆乾坤葫芦肉 14 (每位 per person)
Honey-Caramelised Omnipork Vegan Meat Stuffed with Pickled Apple (V) _____ 32 (每份 per portion)

汤/羹
SOUP

JAD 玉

天山雪莲椰盅干贝炖土鸡汤

Double-Boiled Kampong Chicken Soup in Fresh Young Coconut
with Japanese Dried Scallops and Snow Lotus _____ **28** (每位 per person)

红烧蟹肉燕窝羹

Braised Cave Bird's Nest Soup with Fresh Sri Lankan Crab Meat _____ **38** (每位 per person)

红烧蟹肉鱼鳔羹

Braised Fish Maw and Fresh Sri Lankan Crab Meat in Superior Chicken Broth _____ **18** (每位 per person)

白胡椒酸辣汤 (海鲜 / 鸡丝)

Sarawak White Pepper Hot and Sour Soup (with Seafood / Shredded Chicken) _____ **13** (每位 per person)

珊瑚海鲜高汤

Seafood Broth with Fresh Sri Lankan Crab Meat, Garoupa and 'Coral' Beancurd _____ **18** (每位 per person)

鸡茸粟米羹

Braised Sweet Corn Soup with Minced Chicken _____ **13** (每位 per person)

虫草花竹笙冬瓜炖汤

Double-Boiled Cordyceps Fungus, Winter Melon
and Red Dates in Superior Vegetable Consommé _____ **13** (每位 per person)

汤/羹
SOUP

JAD 玉

天天老火汤

Soup of the Day _____ 13 (每位 per person)

紫菜植物肉云吞老黄瓜汤

Old Cucumber Soup with Seaweed Omnipork Vegan Meat Wanton (V) _____ 18 (每位 per person)

海味 / 贝壳类 / 鱼

DRIED SEAFOOD / SHELLFISH / FISH SELECTION

JAD 玉

烧汁焗鳕鱼伴家制泡菜

Baked Alaskan Cod Fillet with Premium Soy and Honey Sauce

served with Housemade Pickled Cabbage _____ **20** (每位 per person)

姜酥炸原条笋壳

Crispy Whole Marble Goby with Crispy Julienned Ginger in Superior Soy Sauce _____

12 (每100克 per 100g)

红烧六头南非鲍鱼海参

Stewed South African Six-Head Abalone with Sea Cucumber _____

49 (每位 per person)

红烧六头南非鲍鱼花胶

Stewed South African Six-Head Abalone with Fish Maw _____

59 (每位 per person)

虾子葱烧海参

Stewed Sea Cucumber with Dried Shrimp Roe _____

28 (每位 per person)

X.O. 酱芦笋炒带子

Sautéed Australian Scallops with Asparagus in Housemade X.O. Chilli Sauce _____

22 (每位 per person)

48 (每份 per portion)

海味 / 贝壳类 / 鱼

DRIED SEAFOOD / SHELLFISH / FISH SELECTION

JAD 玉

干烧大虾皇

Sautéed King Prawns in Fragrant Sauce _____ 18 (每位 per person)

姜葱蚬芥炒龙虾

Wok-Fried Boston Lobster with White Fungus, Salted Clams, Spring Onion and Ginger _____ 39 (每位 per person)

国味辣汁炒蟹

Singapore-Style Chilli Crab _____ 预定: 时价
pre order; market price

柬埔寨黑椒炒蟹

Cambodia-Style Black Pepper Crab _____ 预定: 时价
pre order; market price

香港避风塘炒蟹

Hong Kong-Style Chilli and Crispy Garlic Crab _____ 预定: 时价
pre order; market price

肉类
MEAT SELECTION

JAD 玉

黑松露片和牛粒青豆酱 Sautéed Diced Kagoshima Wagyu Beef with Black Truffle served with Green Pea Purée	_____ 46 (每位 per person)
火蒜黑胡椒爆日本鹿儿岛和牛粒 Sautéed Diced Kagoshima Wagyu Beef with Crispy Garlic in Black Pepper Sauce	_____ 36 (每位 per person) _____ 88 (每份 per portion)
宫保腰果鸡球 Sautéed Diced Chicken and Cashew Nuts with Dried Chilli and Vinaigrette	_____ 14 (每位 per person) _____ 32 (每份 per portion)
脆皮甘榜鸡 Roasted Crispy Kampong Chicken	_____ 60 (一只 whole) _____ 30 (半只 half)
秘酱烤肉排，金馒头 Stewed Spiced Pork Ribs with Housemade Golden Mantou	_____ 15 (每位 per person) _____ 36 (每份 per portion)
绍兴东坡肉 Stewed Pork Belly in Spiced Soy Sauce with Shaoxing Wine	_____ 15 (每位 per person) _____ 36 (每份 per portion)
菠萝咕嚕肉 Crispy Sweet and Sour Pork	_____ 15 (每位 per person) _____ 28 (每份 per portion)

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蔬菜与豆腐
VEGETABLES & BEANCURD

JAD 玉

虾子烩家制韭菜豆腐 13 (每位 per person)
Simmered Housemade Green Chives Beancurd with Dried Shrimp Roe _____ 28 (每份 per portion)

白玉香蔬 13 (每位 per person)
Stir-Fried Fresh Chinese Yam, White Fungus and Cabbage with Minced Garlic _____ 28 (每份 per portion)

松露油泡野菇时蔬 16 (每位 per person)
Stir-Fried Wild Mushrooms and Seasonal Vegetables in Truffle Oil _____ 38 (每份 per portion)

川式麻婆豆腐 13 (每位 per person)
Stewed 'Ma Po' Beancurd with Minced Pork in Sichuan-Style _____ 28 (每份 per portion)

胜瓜焖家制豆腐 13 (每位 per person)
Stewed Housemade Beancurd with Angel Gourd _____ 28 (每份 per portion)

鱼香焖茄子 13 (每位 per person)
Stewed Eggplant in Spiced Sauce _____ 28 (每份 per portion)

蔬菜与豆腐

VEGETABLES & BEANCURD

JAD 玉

干煸四季豆

13 (每位 per person)

Wok-Fried French Beans with Dried Shrimps, Shallots and Minced Pork _____ 28 (每份 per portion)

精选季节时蔬

白菜苗 / 菜远 / 芥兰 / 菠菜

Seasonal Vegetables

13 (每位 per person)

Pak Choy Miao / Chye Yuan / Kai Lan / Spinach _____ 28 (每份 per portion)

芦笋

16 (每位 per person)

Asparagus _____ 38 (每份 per portion)

鲜淮山素肉煎素蛋，伴烩豆腐

Pan-fried Fresh Chinese Yam, Omnipork Vegan Meat Omelette
served with Stewed Beancurd (V) _____

13 (每位 per person)

饭、面

RICE & NOODLE SELECTION

JAD 玉

古早味波士顿龙虾焖生麵 X.O. 酱

Simmered Egg Noodles with Live Boston Lobster and Housemade X.O. Chilli Sauce _____ **39** (每位 per person)

渔家鱼柳焖米粉

Simmered Rice Vermicelli with Fish Broth and Sliced Garoupa _____ **15** (每位 per person)
38 (每份 per portion)

港式鸳鸯炒饭

Hong Kong-Style Yuan Yang Fried Rice

with Shredded Chicken in Tomato and Crab Meat Egg White Sauce _____ **38** (每份 per portion)

蛋白带子瑶柱炒饭

Wok-Fried Fragrant Rice with Australian Fresh Scallops,

Japanese Dried Scallops and Egg White _____ **15** (每位 per person)
38 (每份 per portion)

鲍鱼香菇烩五谷饭

Braised Five-Grain Rice with Australian Abalone and Mushrooms _____ **18** (每位 per person)

X.O. 酱烧肉炒饭

Wok-Fried Fragrant Rice with Crispy Roasted Pork Belly in X.O. Chilli Sauce _____ **15** (每位 per person)
38 (每份 per portion)

八宝素酱肉丝苗

Braised Omnipork Vegan Meat with Capsicum, Assorted Mushrooms, Peach Gum

and Eggplant in Sesame Soy Sauce served with Steamed Fragrant Rice (V) _____ **15** (每位 per person)

莆鱼松菇干烧伊麵

Simmered Ee Fu Noodles with Shimeji Mushrooms and Dried Sole Fish _____ **15** (每位 per person)
38 (每份 per portion)

甜品
DESSERT

JAD 玉

菠萝椰雪花香槟冻

Piña Colada Ice Shaving with Champagne Jelly _____ 14 (每位 per person)

蜜汁鳄梨露咖啡椰雪花

Shaved Coffee Coconut Ice with Caramel Jelly and Honey Avocado Purée _____ 14 (每位 per person)

杨枝甘露青柠冻

Chilled Cream of Mango with Green Lime Jelly _____ 12 (每位 per person)

玉楼杏仁雪花

Jade's Signature Almond Ice _____ 14 (每位 per person)

生磨龙皇杏仁茶

Hot Cream of Almond _____ 12 (每位 per person)

开心果麻糍

Pistachio Muah Chee _____ 8 (2 粒 pieces)

琉璃香蕉

Honey Caramelised Banana _____ 8 (3 粒 pieces)

玉楼茶选择
JADE TEA SELECTION

JAD 玉

Jasmine Pearls _____ 5 per person
A suave cup of elegantly fragrant Chinese green tea with lavishly scented jasmine blossoms. The tender, silvery buds are intricately rolled into “pearls” and then dried amid fresh, aromatic jasmine flowers. The pearls will magically unfurl in the tea cup

Lung Ching – Zhejiang _____ 10 per person
The flat and smooth leaves yield a pale jade liquor that is refreshingly smooth, sweet and delicate, with a hint of sweet chestnuts. Traditionally presented as a tribute to many generations of Chinese emperors, this tea is reputed to revive the body, aid digestion and lower blood pressure

Imperial Oolong – Formosa Method _____ 5 per person
A well-balanced and flavourful tea with sweet and fruity hints

Hidden Pu Erh _____ 5 per person
This light and delicately earthy Pu-Erh is blended with exotic fruits and flowers, and yields an exceptional aroma

Chrysanthemum _____ 5 per person
A fragrant and mild tea whose regular consumption helps to improve eyesight and complexion

Eight Treasures Tea _____ 8 per person
A calming brew with floral notes of jasmine, chrysanthemums and rose buds. Clean, light and flavourful with gooseberries, red dates and dried longans; plus mint root and dried calamansi to add an extra pep to your step

玉楼酒
JADE CHINESE WINE

JAD 玉

Shao Hsing is a type of huang jiu, literally 'yellow wine', a Chinese alcoholic beverage brewed directly from grains such as rice, millet or wheat. Such liquors are not distilled, and contain less than 20% alcohol due to the inhibition of fermentation by ethanol at the concentration. These wines are traditionally pasteurized, aged, and filtered before their final bottling. The various styles of Shao Hsing may vary in colour from clear to beige, yellowish-brown or reddish-brown.

Calabash Shao Hsing Chiew (750ml) _____ **88** per bottle

Kwei Chow Moutai (500ml) _____ **688** per bottle

The world-renowned wine brewed in Guizhou province goes through eight fermentations and nine distillations throughout a process that lasts one year

Wu Liang Ye (500ml) _____ **388** per bottle

Wu Liang Ye is made from five well selected grains including broom corn, rice, glutinous rice, wheat and corn. This liquor boasts a glorious history of 600 years, and embodies the essence of the ancient cellar of the early Ming Dynasty (1368-1616)

CHAMPAGNE & SPARKLING

Chandon Brut Australia _____	24 per glass / 118 per bottle
Chandon Rosé Brut Australia _____	28 per glass / 138 per bottle
Veuve Clicquot Ponsardin Reims France NV (V) _____	29 per glass / 139 per bottle
Veuve Clicquot Ponsardin Rose Reims France NV (V) _____	39 per glass / 188 per bottle
Ruinart Blanc De Blancs Reims France NV _____	40 per glass / 198 per bottle

ROSÉ

'Saint AIX' Coteaux d'Aix-en-Provence France 2018 _____	24 per glass / 118 per bottle
Château D'Esclans Whispering Angel Rose Provence France 2017 _____	88 per bottle
Marrenon Petula Rose Luberon 2015 _____	148 per bottle

WHITE WINE

Pio Cesare Chardonnay 'Fullerton Blend' Piemonte Italy DOC 2018 _____	<i>19 per glass / 118 per bottle</i>
Karri Oak Chardonnay Western Australia 2018 _____	<i>19.5 per glass / 97 per bottle</i>
Scarbolo Pinot Grigio Friuli Venezia Giulia Italy 2017 _____	<i>23 per glass / 112 per bottle</i>
M. Chapoutier Schieferkopf Riesling Alsace France 2017 _____	<i>24 per glass / 120 per bottle</i>
Jean Pierre et Alexandre Ellevin Chablis Burgundy France 2017 _____	<i>26 per glass / 125 per bottle</i>
Nautilus Estate Sauvignon Blanc Marlborough New Zealand 2018 _____	<i>26 per glass / 128 per bottle</i>
Planeta Chardonnay Menfi Sicily IGT 2017 _____	<i>47 per glass / 208 per bottle</i>
Louis Latour Meursault 2015 _____	<i>61 per glass / 278 per bottle</i>

RED WINE

Pio Cesare Nebbiolo 'Fullerton Blend' Piemonte Italy DOC 2015 _____	<i>19 per glass / 118 per bottle</i>
Miguel Torres 'Santa Digna' Reserve Merlot Central Valley Chile 2017 _____	<i>19.5 per glass / 97 per bottle</i>
Francois Janoueix Genevieve D'Arthus Bordeaux France 2016 _____	<i>23.5 per glass / 115 per bottle</i>
Mitolo Jester Shiraz McLaren Vale Australia 2016 _____	<i>25 per glass / 120 per bottle</i>
Castello Banfi Superiore Chianti Tuscany Italy DOCG 2017 _____	<i>25 per glass / 125 per bottle</i>
Joseph Faiveley Pinot Noir Burgundy France 2017 _____	<i>25 per glass / 128 per bottle</i>
Marchesi Antinori Tignanello Toscana IGT 2015 _____	<i>54 per glass / 328 per bottle</i>
Château Nenin Pomerol 2004 _____	<i>65 per glass / 300 per bottle</i>
Château Monlot Bordeaux Supérieur 2016 _____	<i>128 per bottle</i>
Château Monlot Grand Cru Saint-Émilion 2015 _____	<i>298 per bottle</i>

Please refer to the Master Wine List for a more extensive selection

啤酒
BEER

JAD 玉

BOTTLED

Heineken _____	17 per bottle
Tiger _____	17 per bottle
Asahi _____	19 per bottle
Corona _____	19 per bottle
Hoegaarden White _____	19 per bottle
Stella Artois _____	19 per bottle
Tsing Tao _____	19 per bottle
Guinness Stout _____	19 per bottle

DRAUGHT

Tiger _____	15 half pint / 18 full pint
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MINERAL WATER

STILL

Nordaq Fresh _____ 8 per person

Aqua Panna (500ml) _____ 10 per bottle

Aqua Panna (750ml) _____ 13 per bottle

SPARKLING

Nordaq Fresh _____ 8 per person

San Pellegrino (500ml) _____ 10 per bottle

San Pellegrino (750ml) _____ 13 per bottle

JUICES

Apple, Carrot, Cranberry, Guava, Grapefruit, Lime, Mango, Orange,
Pineapple, Tomato, Watermelon _____ 12 per glass

Green Detox (Fresh Mixture of Green Apple, Celery and Cucumber) _____ 12 per glass

Orange, Carrot, Watermelon, Starfruit _____ 13 per glass