



JAD 玉

SET MENUS

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



点点心意午膳套餐
DIM SUM LUNCH

JAD 点

LUNCH ONLY

原笼点心双款
白玉鲜虾饺
珍珠鳕鱼饺

58
每位 *per person*
(*min. two to dine*)

Dim Sum Duo
Steamed Shrimp Dumpling
Steamed Pearly Cod Fish Dumpling

黑糖叉烧包
Steamed Brown Sugar Char Siew Bun

香芒泰式斑件
Deep-Fried Grouper Fillet with Thai-Style Mango Salsa

上汤杞子鲜腐竹菠菜
Poached Spinach with Chinese Wolfberries and Fresh Beancurd
Skin in Superior Consommé

X.O. 酱和牛松炒饭
Wok-Fried Fragrant Rice with Minced Wagyu Beef
in Housemade X.O. Chilli Sauce

我的美人爱玉冻
Chilled Watermelon with Ice Jelly

黃金點心編

CRISPY GOLDEN DIM SUM

JAD 記

LUNCH ONLY

野菇松露芋角

Deep-Fried Taro stuffed with Wild Mushrooms and Truffle _ 7.2 (3 粒 pieces)

韭菜滑肉锅贴

Pan-Fried Minced Pork and Green Chive Pot Stickers _____ 7.2 (3 粒 pieces)

沙葛素菜春卷

Crispy Turnip and Vegetable Spring Roll _____ 7.2 (3 粒 pieces)

香煎萝卜糕

Pan-Fried Radish Cake _____ 7.2 (3 粒 pieces)

海鮮腐皮卷

Pan-Fried Seafood Beancurd Roll _____ 7.2 (3 粒 pieces)

萝卜丝酥饼

Crispy Radish Puff _____ 7.2 (3 粒 pieces)

辣汁蟹肉生煎包

Pan-Fried Bun with Chilli Crab Meat _____ 7.2
(每粒 per piece)

水晶點心編

STEAMED CRYSTAL DIM SUM

JAD 2

LUNCH ONLY

白玉鮮蝦餃

Fresh Prawn Dumpling _____ 7.2 (3 粒 pieces)

琼浆鲍鱼蒸烧卖

Pork Siew Mai with Stewed Abalone _____ 9 (3 粒 pieces)

玉楼三文鱼子带子餃

Steamed Scallop Dumpling topped with Salmon Roe _____ 9 (3 粒 pieces)

好汤小笼包

Steamed Pork Dumpling _____ 7.2 (3 粒 pieces)

玉蓝野菇素菜餃

Blue Pea Wild Mushrooms Vegetarian Dumpling _____ 7.2 (3 粒 pieces)

绿茶流沙包

Steamed Green Tea Custard Bun _____ 7.2 (3 粒 pieces)

潮州蒸粉粿

Steamed Teochew Dumpling _____ 7.2 (3 粒 pieces)

蜜汁桂花叉燒包

Barbecued Osmanthus Char Siew Bun _____ 6 (2 粒 pieces)

回味垂涎套餐
TASTE OF NOSTALGIA

JAD 2

玉楼双品
蜜汁西班牙黑豚叉烧
青芥末虾球

68
每位 per person
(min. two to dine)

Jade Duo Combination
Roasted Honey-Glazed Iberico Pork
Deep-Fried Prawn tossed with Wasabi Mayonnaise

三小时老火靚汤
Soup of the Day

红糟焖牛腩香菇栗子
Stewed Beef Brisket with Mushrooms and Chestnuts in
Red Vinesse Flavour

干煸四季豆韭菜豆腐
Sautéed French Beans and Green Chives Beancurd with
Shallots and Minced Pork

渔家鱼柳焖米粉
Simmered Rice Vermicelli with Fish Broth and Sliced Fish

玉楼杏仁雪花
Jade Signature Shaved Almond Ice

RECOMMENDED WINE:

Mitolo Jester Shiraz McLaren 2016, Vale, Australia _____ 25 per glass /
120 per bottle

京典华筵套餐

AUTHENTIC CANTONESE CUISINE

JAD 2

玉楼三拼

话梅番茄仔

脆皮烧肉

白胡椒奶油煎酿百花带子

88

每位 per person

(min. two to dine)

Jade Trio

Chilled Cherry Tomato infused with Plum

Crispy Roasted Pork Belly

Pan-Seared Scallop Stuffed with Shrimp Paste in White Pepper Cream Sauce

淮杞鲍鱼花胶炖鸡汤

Double-Boiled Abalone, Fish Maw, Chinese Yam and Wolfberries in Chicken Consommé

三文煮意

Pan-Fried Salmon Fillet in Superior Soya Sauce served with Salmon Fish Ball, Top with Salmon Roe

X.O. 酱炒双花

Stir-Fried Broccoli and Cauliflower in X.O. Chilli Sauce

松露滑蛋虾仁鸳鸯河粉

Braised Yuan Yang Rice Noodles with Prawns in Truffle Silken Egg Gravy

生磨杏仁茶桃胶伴椰糖马来糕

Hot Cream of Almond with Peach Gum accompanied with Gula Melaka Steamed Sponge Cake

RECOMMENDED WINE:

M. Chapoutier Schieferkopf Riesling 2016, Alsace, France _____ 24 per glass / 120 per bottle

Price is stated in Singapore dollars and subject to service charge and prevailing government taxes

健康素食套餐
VEGETARIAN

JAD 2

康素三拼
糖醋茄子
茶薰金笋卷
菘露香菇芋角

68
每位 per person

Vegetarian Trio

Crispy Eggplant in Sweet and Sour Sauce
Tea-Smoked Beancurd Roll
Deep-Fried Truffle Mushrooms and Yam Dumpling

竹笙粟米羹

Braised Sweet Corn Soup with Bamboo Pith

豉汁蚕豆腐

Stewed Soramamme and Beancurd in Black Bean Sauce

清炒双蔬

Stir-Fried Duo of Vegetables

素菜五谷炒饭

Wok-Fried Five-Grain Rice with Assorted Vegetables

鲜草莓椰雪花配香芒汁

Shaved Coconut Ice with Fresh Strawberries and Mango Cream

玉楼素膳‘植物肉’套餐*
TASTE THE FUTURE

JAD 2

经典素食三拼

冰脆乾坤葫芦肉
麻酱话梅小番茄
翡翠素饺

68

每位 per person

Classic Vegetarian Trio

Caramelised Ompork Vegan Meat stuffed with Pickled Apple
Chilled Plum-Flavoured Cherry Tomato with Sesame Dressing
Steamed Vegetarian Dumpling

紫菜植物肉云吞老黄瓜汤

Old Cucumber Soup with
Seaweed Ompork Vegan Meat Wanton

鲜淮山素肉煎素蛋，伴烩豆腐

Pan-Fried Fresh Chinese Yam and Ompork Vegan Meat Omelette-Style
served with Stewed Beancurd

八宝素酱肉丝苗

Braised Ompork Vegan Meat with Capsicum,
Assorted Mushrooms, Peach Gum and Eggplant in Sesame Soy Sauce
served with Steamed Fragrant Rice

杏仁茶百香果西雅籽汤圆

Hot Cream of Almond with
Passion Fruit Chia Seeds Lava Glutinous Dumpling

** Meat, egg- and dairy-free*

Price is stated in Singapore dollars and subject to service charge and prevailing government taxes

滋补养颜燕窝套餐

JADE'S BIRD'S NEST ORIGINALS

JAD 公

玉楼三拼

脆皮烧腩，松露蛋白燕窝，盐水鸭片

Jade Trio Combination

Crispy Roasted Pork Belly

Stir-Fried Cave Bird's Nest with Truffle Egg White

Poached Sliced Duck in Spiced Salt Water

128

每位 per person
(min. two to dine)

One dines free
with every four
Jade Bird's Nest
Originals menu
ordered

淮杞鲍鱼炖鸡汤伴官燕

Double-Boiled Abalone, Chinese Yam and Wolfberries in

Chicken Consommé served with Cave Bird's Nest

味噌豆酥焗鲈鱼

Oven-Baked Miso-Marinaded Chilean Sea Bass with Bean

Crums

蚝皇野菇蚕豆芥兰

Stir-Fried Kai Lan with Soramame and Wild Mushroom in

Oyster Sauce

古早味波士顿龙虾焖生面XO酱伴

Simmered Egg Noodles with Boston Lobster and Housemade

X.O. Chilli Sauce

黑芝麻摩丝燕窝冻伴紫薯煎堆仔

Chilled Black Sesame Mousse with Cave Bird's Nest

Accompanied with Deep-Fried Purple Sweet Potato

Sesame Dumpling

玉楼富丽豪情套餐
MAGNIFICENT FEAST OF JADE

JADE

炸酿鲜拆蟹盖

Deep-Fried Crab Shell stuffed with Fresh Sri Lankan Crab Meat
M. Chapoutier Schieferkopf Riesling 2017, Alsace, France

168

每位 per person
(欢迎提前一天预订)

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

(One Day's Advance Order, min. two to dine)

清蒸红斑件

Steamed Red Grouper Fillet in Superior Soy Sauce

Jean Pierre et Alexandre Ellevin Chablis 2017, Burgundy, France

黑椒日本鹿儿岛和牛粒青豆酱

Sautéed Diced Kagoshima Wagyu Beef with Cambodian Black Pepper Sauce served with Green Pea Purée

Joseph Faiveley Pinot Noir 2015, Burgundy, France

红烧鲍鱼香菇烩五谷饭

Braised Five-Grain Rice with Australian Abalone and Mushrooms

玉楼燕窝杏仁雪花

Jade Signature Shaved Almond Ice with Cave Bird's Nest

Wine Pairing (餐酒搭配) _____ 68 per person

粵饌粵滋味晚膳套餐

CANTONESE DELIGHTS DINNER

JAD

五香松脆烧腩仔

Crispy Five-Spice Roasted Pork Belly

青芥末虾球

Crispy Prawn with Wasabi Mayonnaise

辛香虾酱鸡球

Crispy Diced Chicken with Spiced Shrimp Paste

海鲜酸辣汤 或 天天靚汤

Spicy and Sour Seafood Soup or Soup of the Day

乌榄大蒜蒸鲈鱼蔬菜伴

Steamed Chilean Sea Bass with Preserved Olives and Leeks

胜瓜自制豆腐

Braised Housemade Beancurd with Angel Gourd

滋味肉排煲伴炸馒头

Stewed Spiced Pork Ribs with Housemade Golden Mantou

姜葱爆和牛片

Sautéed Sliced Kagoshima Wagyu Beef
with Spring Onion and Ginger

豉油皇炒面

Wok-Fried Egg Noodles in Superior Soy Sauce

细苗白饭

Steamed Fragrant Rice

杨枝甘露青柠冻伴琉璃香蕉

Chilled Cream of Mango with Green Lime Jelly
with Honey Caramelised Banana

68

每位 per person

(min. two to dine)

(每席10位或
以上) 敬赠

北京烤鸭一只
两吃

(二度) 避风塘
炒鸭件)

A table of 10
persons and
above will enjoy
a complimentary
whole Peking
Duck served in
two courses

(max. for up to
24 persons and
not valid for
private events):

Roasted Peking
Duck with
Condiments
(1st course)

Sautéed Sliced
Duck in Dried
Chilli and Garlic
(2nd course)