珍馐丁味 少 楼 号 候 八方荟萃

食餐中华

八珍玉食邀印餐,干言万语对生态摘自"四厢記諸宫調";

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 with Crispy Garlic in Cambodian Black Pepper Sauce	36 (每位 per person) 88 (每份 per portion)

虾子烩家制韭菜豆腐 Simmered Housemade Green Chives Beancurd with Dried Shrimp Roe	13 (每位 per person) 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 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)
菠萝椰雪花香槟冻 Piña Colada Ice Shaving with Champagne Jelly	 14 (每位 þer þerson)
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)

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)
秘制酱烧鸭 Roasted Duck in Chef's Secret Sauce	72 (一只 whole) 36 (半只 half) 18 (¼只 quarter)
脆皮松化烧腩仔 Crispy Roasted Pork Belly	16 (每位 per person) 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)

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)

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	1 8 (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)



JAD&

天天老火汤 Soup of the Day	【3 (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 (毎位 per person)

Our staff will be pleased to assist with your dietary requirements.

 ${\it Prices \ are \ stated \ in \ Singapore \ dollars \ and \ subject \ to \ service \ charge \ and \ prevailing \ government \ taxes}$

海味 / 贝壳类 / 鱼 DRIED SEAFOOD / SHELLFISH / FISH SELECTION



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	I2 (每100克 per I 00 g)
红烧六头南非鲍鱼海参 Stewed South African Six-Head Abalone with Sea Cucumber	49 (每位 þer þerson)
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)

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海味 / 贝壳类 / 鱼 DRIED SEAFOOD / SHELLFISH / FISH SELECTION



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 þer þerson)
国味辣汁炒蟹	预定; 时价
Singapore-Style Chilli Crab	pre order; market price
柬埔寨黑椒炒蟹	预定; 时价
Cambodia-Style Black Pepper Crab	pre order; market price
香港避风塘炒蟹	预定; 时价
Hong Kong-Style Chilli and Crispy Garlic Crab	pre order; market price

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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		(每位 per person) (每份 per portion)
宫保腰果鸡球 Sautéed Diced Chicken and Cashew Nuts with Dried Chilli and Vinaigrette		(每位 per person) (每份 per portion)
脆皮甘榜鸡 Roasted Crispy Kampong Chicken		(一只 whole) (半只 half)
秘酱烤肉排,金馒头 Stewed Spiced Pork Ribs with Housemade Golden Mantou		(每位 per person) (每份 per portion)
绍兴东坡肉 Stewed Pork Belly in Spiced Soy Sauce with Shaoxing Wine		(每位 per person) (每份 per portion)
菠萝咕噜肉 Crispy Sweet and Sour Pork		(每位 per person) (每份 per portion)

Our staff will be pleased to assist with your dietary requirements.

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	
川式麻婆豆腐	13 (每位 per person)
Stewed 'Ma Po' Beancurd with Minced Pork in Sichuan-Style	
性瓜焖家制豆腐	13 (河岸 bar barsan)
Stewed Housemade Beancurd with Angel Gourd	13 (每位 per person) 28 (每份 per portion)
鱼香焖茄子	I3 (每位 per person)
Etewed Eggplant in Spiced Sauce	28 (每份 per person)

干煸四季豆 Wok-Fried French Beans with Dried Shrimps, Shallots and Minced Pork	13 28	(每位 per person) (每份 per portion)
精选季节时蔬 白菜苗 / 菜远 / 芥兰 / 菠菜 Seasonal Vegetables Pak Choy Miao / Chye Yuan / Kai Lan / Spinach		(每位 per person) (每份 per portion)
芦笋 Asparagus		(每位 per person) (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)

古早味波士顿龙虾焖生麺 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	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)
蛋白带子瑶柱炒饭	
Wok-Fried Fragrant Rice with Australian Fresh Scallops,	15 (每位 per person)
Japanese Dried Scallops and Egg White	38 (每份 per portion)
知名禾井岭工公东	
鲍鱼香菇烩五谷饭	10 (()
Braised Five-Grain Rice with Australian Abalone and Mushrooms	I 8 (每位 per person)
X.O.酱烧肉炒饭	15 (每位 per person)
Wok-Fried Fragrant Rice with Crispy Roasted Pork Belly in X.O. Chilli Sauce	
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)
莆鱼松菇干烧伊麺	15 (每位 per person)
Simmered Ee Fu Noodles with Shimeji Mushrooms and Dried Sole Fish	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)
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	 2 (每位 per person)
玉楼杏仁雪花 Jade's Signature Almond Ice	 4 (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)

Jasmine Pearls 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	5 per person
Lung Ching – Zhejiang 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	10 per person
Imperial Oolong – Formosa Method A well-balanced and flavourful tea with sweet and fruity hints	5 per person
Hidden Pu Erh This light and delicately earthy Pu-Erh is blended with exotic fruits and flowers, and yields an exceptional aroma	5 per person
Chrysanthemum	5 per person
Eight Treasures Tea A calming brew with floral notes of jasmine, chrysanthemums and rose buds. Clean, light and flavourful with gooseberries, red dates and dried longans; blus mint root and dried calamans to add an extra beb to your steb.	8 per person

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)	
Ruinart Blanc De Blancs Reims France NV	40 per glass / 198 per bottle
ROSÈ	24 box desc /
'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
SWEET WINES	19 per glass /
Primo Amore Moscato Veneto Italy IGT NV	

WHITE WINE

Pio Cesare Chardonnay 'Fullerton Blend' Piemonte Italy DOC 2018	19 per glass /
Karri Oak Chardonnay Western Australia 2018	19.5 per glass 97 per bottle
Scarbolo Pinot Grigio Friuli Venezia Giulia Italy 2017	23 per glass / II2 per bottle
M. Chapoutier Schieferkopf Riesling Alsace France 2017	24 per glass / 120 per bottle
Jean Pierre et Alexandre Ellevin Chablis Burgundy France 2017	26 per glass / 125 per bottle
Nautilus Estate Sauvignon Blanc Marlborough New Zealand 2018	26 per glass / 128 per bottle
Planeta Chardonnay Menfi Sicily IGT 2017	47 per glass / 208 per bottle
Louis Latour Meursault 2015	61 per glass / 278 per bottle

RED WINE

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

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

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		
	15	half þint /
Tiger	_ 18	full pint

THE PIERRE ZERO WINES

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Pierre Zero is a de-alcoholised wine based drink which still passes through the most tradition methods. It is the de-alcoholisation process that produces 0% alcohol content without losing	
, ,	14 per glass /
Domaines Pierre Chavin Zero Merlot Languedoc-Roussillon France	68 per bottle
	14 per glass /
Domaines Pierre Chavin Zero Chardonnay Languedoc-Roussillon France	68 per bottle
	16 per glass /
Domaines Pierre Zero Sparkling Chardonnay Languedoc-Roussillon France	
DIDIER GOUBET WINE JUICES	
These pure traditional grape juice give essence of Bordeaux grapes without alcohol.	
Didier Goubet Le Jus Vieilles Vignes Sparkling Merlot Bordeaux France	16 per glass
Didier Goubet Le Jus Vieilles Vignes Cabernet Bordeaux France	16 per glass
Didier Goubet Le Jus Vieilles Vignes Semillon Bordeaux France	16 per glass

SEEDLIP SPIRITS

The elegant spirits are perfect enjoyed over ice with Premium tonic or soda top with your favourite garnish

MINERAL WATER

STILL

STILL	
Nordaq Fresh	_ 8 per person
Aqua Panna (500ml)	_ IO 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