

」を接号候 八方荟萃 珍馐百味 八珍玉食邀印餐,千言万语对生恋~摘自 西疳記諸宫調; 食餐中华 棲于



LUNCH ONLY

JADZ

原笼点心两款 鲍鱼烧卖 蓝花素饺 Dim Sum Duo Pork Siew Mai with Stewed Abalone Blue Pea Wild Mushrooms Dumplings

黄金龙虾粉果,高汤伴 Deep-Fried Lobster Dumplings with Superior Golden Broth

姜花豉汁蒸海斑 Steamed Grouper with Ginger Flower and Fermented Black Bean Sauce

虾子烩韭菜豆腐 Simmered Housemade Green Chives Beancurd with Dried Shrimp Roe

盅仔咸鱼土鸡蒸饭 Steamed Rice with Kampong Chicken and Salted Fish

奇亚籽芦荟青柠冻 Aloe Vera Lime Jelly with Chia Seeds 62 每位 þer þerson (*至少2位* min. two to dine)

Our staff will be pleased to assist with your dietary requirements. Price is stated in Singapore dollars and subject to service charge and prevailing government taxes

黃金點心編 CRISPY GOLDEN DIM SUM



JADZ

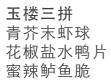
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水晶點心編 STEAMED CRYSTAL DIM SUM



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回味垂涎套餐

TASTE OF NOSTALGIA

Jade Trio Crispy Prawn with Wasabi Mayonnaise Poached Sliced Duck with Spiced Salt Water Crispy-Sliced Sea Bass with Spicy Honey Sauce

三小时老火靓汤 Soup of the Day

风味五香芋头扣肉 Braised Pork Belly with Five-Spice Taro

蒜蓉炒双花 Stir-Fried Broccoli with Cauliflower and Garlic

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

天山雪莲杏仁茶 Hot Cream of Almond with Snow Lotus

RECOMMENDED WINE:

Mitolo Jester Shiraz McLaren 2016, Vale, Australia

25 per glass / __ 120 per bottle

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72 每位 þer þerson (*至少2位* min. two to dine)

JADz

星洲粤式风味套餐 LOCAL & CANTONESE FLAVOURS

玉楼三拼 星洲辣汁虾球 脆皮烧肉 避风塘百花带子

Jade Trio Sautéed Prawn with Singapore Chilli Sauce Crispy Roasted Pork Belly Chili and Garlic Sautéed Scallop

淮杞鲍鱼花胶炖鸡汤

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

白胡椒奶油菊花鲈鱼柚子莎莎

Chrysanthemum Shaped Sea Bass with White Pepper Creamy Sauce and Pomelo Salsa

X.O.酱炒鲜淮山木耳 Sautéed Chinese Yam and White Fungus in X.O. Sauce

豚骨浓汤香菇滑肉拉面

Pork Bone Broth with Sliced Pork, Mushroom and Ramen Noodles

生磨杏仁茶芋头流沙包

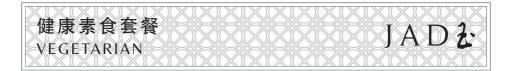
Hot Cream of Almond and Taro Custard Bun

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88

每位 þer þerson (至少2位 min. two to dine)

JADz



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 with Sweet and Sour Sauce Tea-Smoked Beancurd Roll Deep-Fried Truffle Mushrooms with Yam Dumpling

竹笙粟米羹 Braised Sweet Corn Soup with Bamboo Pith

豉汁蚕豆豆腐 Stewed Soramamme and Beancurd with 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

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经典素食三拼

冰脆乾坤葫芦肉 麻酱话梅小番茄 翡翠素饺

Classic Vegetarian Trio

Caramelised Omnipork 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 Omnipork Vegan Meat Wanton

鲜淮山素肉煎素蛋,伴烩豆腐

Pan-Fried Fresh Chinese Yam with Omnipork Vegan Meat Omelette and Stewed Beancurd

八宝素酱肉丝苗

Braised Omnipork Vegan Meat with Capsicum, Assorted Mushrooms, Peach Gum, Eggplant in Sesame Soy Sauce and 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

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* Meat-, egg- and dairy-free

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

68 每位 per person

精选优质套餐 AUTHENTIC CANTONESE CUISINE

玉楼三拼 脆皮烧腩 皇冠燕窝 花椒盐水鸭片 **128** 每位 per person (*至少2位* min. two to dine)

JADZ

Jade Trio Crispy Roasted Pork Belly Stir-Fried Cave Bird's Nest with Crab Meat and Crab Roe Poached Sliced Duck in Spiced Salt Water

淮杞鲍鱼炖鸡汤伴官燕

Double-Boiled Chicken Consommé with Abalone, Chinese Yam, Wolfberries and Cave Bird's Nest

松露胜瓜芙蓉斑球

Sautéed Sliced Grouper with Egg White, Angel Gourd and Truffle Oil

绿橄榄炒双花

Stir-Fried Broccoli with Cauliflower and Preserved Olives

浓汤波士顿龙虾拉面 Boston Lobster Bisque and Ramen Noodles

燕麦椰雪花黑糖冻金薯可可芝麻球

Oat Coconut Shaved Ice with Brown Sugar Jelly and Sweet Potato Coco Sesame Dumpling

RECOMMENDED WINE:

M. Chapoutier Schieferkopf Riesling 2016, Alsace, France

24 per glass / _ 120 per bottle

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玉楼富丽豪情套餐^[SIGNATURE] MAGNIFICENT FEAST OF 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*

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

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 and 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

Additional Wine Pairing (餐酒搭配)

68 per person

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168

每位 per person (*至少2位* min. two to dine)

JADZ

粤饌粤滋味晚膳套餐 CANTONESE DELIGHTS DINNER

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 天天靓汤 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 with 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 and Honey Caramelised Banana

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68

每位 per person

JADZ

(*至少2位* 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. of 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)