

*ALL guests must be seated at all times
*Dining time is 90 minutes from the reserved time

If contactless ordering is preferred

Scan the QR code for menu & order









Open the camera on your phone

Aim it at the OR code

Add item to cart & place order

Select "pay later" at the end all together

*10 % Service Charge applies to bookings of 10 or more guests

Menu prices may change due to COVID impacting on supply chains & staffing availabilities. 2 % Surcharge on American Express Card



BANQUETS

TWO or THREE people – served with steamed rice

Banquet A: \$65/pp

Entrees: Beef Pancake, Crispy Chicken, Spring Rolls, Pork Dumplings **Mains**: Ginger Shallot Chicken with Vegetables, Beef Eye Fillet

Banquet B: \$72/pp

Entrees: Pork Dumplings, Fish Fillet, Prawn Rolls, Beef Pancake **Mains**: Black Pepper Beef Fillet, Cashew Prawn

FOUR or more people – served with steamed rice

Meat Lovers Banquet - 10 courses \$55/pp

Entrees: Beef Pancake, Pork Dumplings, Chicken Bites,
Vegetarian Spring Rolls, Fish Fillet.

Mains: Braised Pork Belly with Steamed Green, Black Pepper Beef fillet,
Dry Chili Chicken, Bloody Plum Prawns

Seafood Lovers Banquet - 11 Courses \$64/pp

Entrees: Prawn Cutlets, Beef Pancake Rolls, Prawn Dumplings,
Chicken Bites, Vegetarian Spring Rolls, Fish Fillet.

Mains: Ginger Shallot Fish, Black Pepper Beef fillet, Cashew Scallops,
Bloody Plum Prawns, Steamed Green

<u>DIY Banquet – 10 Course \$60/pp</u> Select any 6 Entrées and 4 Mains

Entrées

Beef Pancake Rolls w' Shallots & Coriander 16

Beef Strips n' Sesame Seeds w' Sticky Sweet & Hot Sauce 15

* Crispy Chicken Bites w' Basil, Chinese Five Spice & Pepper 14

* Spicy Chicken Bites w' hot chilies, shallots and garlic 18

Chicken Won-Tons w' House Chilli Sauce 15

Bean Curd Pastry Roll w' Chicken, Water Chestnuts & Chinese Spice 15

Steamed / Pan Fried Pork Dumplings w' Ginger, Shallot & Chives 12 / 15

Steamed Prawn Dumplings w' Water Chestnuts & Chinese Celery 16

* Golden Fried Prawn Cutlets w' House Plum Sauce 16

Prawns & Yellow Chives Spring Rolls w' House Plum Sauce 18

Salt & Pepper Prawns w' Garlic, Shallots & Chilli 27

Lightly Battered Basa Fish Fillets w' Salt & Pepper 16

Entrée - Vegan / Vegetarian

Shallot Pancakes 8

Firm Tofu Cubes Tossed w' Sweet Garlic Chili Sauce & Shallots 14

Vegetarian Spring Rolls w' House Plum Sauce 12

Triangle Samosas w' Mustard Green & Mushrooms 14

Entrée Tasting Plate for two 36

Beef Pancakes, Pork Dumplings, Prawn Dumplings, Spring Rolls, Prawn Cutlets

Some dishes can be Gluten Free, please see the symbol of *

Mains

Traditional Slow Braised Pork Belly in Soy, Aniseed & Garlic 28 Sliced Marinated Pork Belly Stir Fired w' Firm Tofu, Vegetables n' Chilli 30 * Shredded Pork Cheek Stir Fried w' Soy, Shallots & Chilli 36 Signature Diced Beef Eye Fillet in House Black Pepper Sauce 36 Shredded Beef w' Vegetable in Taiwanese BBQ Sauce 28 *Chicken / Beef Stir Fried w' Ginger & Shallots 26 / 26 Chicken / Prawns w' Dry Chilli & Peanuts in Gong-Bao Sauce 28 / 36 Sizzling Chicken / Salmon w' Basil in San-Bei Sauce 30 / 34 Prawns in Jade's Bloody Plum Sauce 34 * Prawns / Scallops w' Ginger, Vegetables and Cashew Nuts 40 /42 * Prawns w' / Scallops w' Vegetables in Spicy House XO Sauce 44 / 46 * Prawn Omelette 38 Ling Fish Stir Fired w' Shredded Ginger, Shallots & Soy 28 Chicken / Ling Fish in House Sweet & Sour Sauce 26 / 28 * Spicy Ma-Po Tofu w' Minced Pork & Szechuan Pepper 28 * Chinese Cabbage Stir Fried w' Garlic & Bacon 22 * Fried Rice w' Chicken / Bacon / Prawn 24 / 24 / 36

Mains - Vegan / Vegetarian

* Spicy Vegetarian Ma-Po Tofu w' Szechuan Pepper 28

* Steamed Chinese Green with Fried Red Shallots 16

* Stir Fried Mix Vegetable w' Ginger & Shallot 18

* Chinese Turnip Omelette 22

* Fried Rice w' Vegetables and Eggs 24

Vegetarian Dry Toss Noodles with fried garlic and vegetables 18