

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



JAD 玉

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



点心

DIM SUM

JAD 玉

玉骨茶小笼包

Bak Kut Teh Xiao Long Bao _____ S\$12 (3 粒 pieces)

松露野菇素饺

Black Truffle Wild Mushroom Dumpling _____ S\$10 (3 粒 pieces)

白玉鲜虾饺

Steamed Fresh Prawn Dumpling _____ S\$12 (3 粒 pieces)

鲍鱼烧卖

Steamed Abalone Siew Mai _____ S\$16 (3 粒 pieces)

四川麻辣鳕鱼芋角

Deep-fried Taro, Atlantic Cod, Szechuan Chinese Peppercorn _____ S\$12 (3 粒 pieces)

千层萝卜丝酥

Deep-fried Thousand Layers Radish Pastry _____ S\$12 (3 粒 pieces)

韭菜滑肉锅贴

Pan-fried Minced Pork & Green Chives Guo Tie _____ S\$12 (3 粒 pieces)

香煎新加坡式辣汁蚧肉包

Pan-fried Singapore-style Chilli Crab Meat Bun _____ S\$9 (1 粒 piece)

猪肉咸水角

Deep-fried Pork Ham Sui Gok _____ S\$12 (3 粒 piece)

仅限午餐

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

Prices are subject to service charge and prevailing government taxes

前菜

APPETISER

JAD 玉

凉拌露酒鲜鲍，拍黄瓜木耳

Chilled Fresh Rose Wine-marinated Abalone

Cucumber and Black Fungus in Spice Dressing _____ S\$42 (每位 per person)

炸酿蚬盖配蟹钳芒果莎莎

Deep-fried Crab Shell, Mushroom, Onion,

Crab Claw, Mango Salsa _____ S\$42 (每位 per person)

北京烤鸭焦糖橙皮

Roasted Peking Duck, Orange Peel

二度：迷迭香炒

2nd Course: Sautéed with Rosemary

S\$148 (一只 Whole)

_____ S\$88 (半只 half)

蜜汁西班牙黑豚叉烧

Roasted Honey-glazed Iberico Pork _____ S\$38 (每份 per portion)

青芥末虾球香芒莎莎

S\$16 (每位 per person | 2 粒 pieces)

Deep-fried Prawn, Wasabi Mayonnaise, Mango Salsa _____ S\$38 (每份 per portion | 6 粒 pieces)

素北京鸭

Vegetarian Peking Duck, Pan-cake,

Honey Melon, Cucumber, Caramelized Orange Peel _____ S\$38 (每份 per portion | 6 件 pieces)

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

Prices are subject to service charge and prevailing government taxes

前菜

APPETISER

JAD 玉

玉楼三拼

蜜汁西班牙黑豚叉烧, 陈醋虾球, 黄金蚧盒三文鱼子

Jade Trio Platter

Roasted Honey-glazed Iberico Pork

Deep-fried Prawn, Vintage Vinegar

Golden Crabmeat Cake, Salmon Ikura _____ S\$20 (每位 per person)

康素三拼

渔香焖茄子, 蓝花素饺, 茶熏金筍卷

Vegetarian Trio Combination

Stewed Eggplant, Spiced Sauce

Steamed Blue Pea Vegetable Dumpling

Tea-smoked Carrot Bean Curd Sheet Roll _____ S\$18 (每位 per person)

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

Prices are subject to service charge and prevailing government taxes

汤 / 羹

SOUP

JAD 玉

迷你佛跳墙

Mini Buddha Jumps Over the Wall _____ S\$98 (每位 per person)

皇冠扒宫燕

Braised Premium Bird's Nest, Crab Meat,
Crab Roe, Superior Broth _____ S\$98 (每位 per person)

后冠西施燕窝羹

Braised Bird's Nest, Crab Meat,
Crab Roe, Truffle Oil, Superior Broth _____ S\$46 (每位 per person)

虫草花南非鲍鱼花胶炖土鸡汤

Double-boiled Chicken Consommé,
Cordyceps Flower, South African Abalone, Premium Fish Maw _____ S\$42 (每位 per person)

酸辣羹 (海鲜/鸡丝/素)

Hot and Sour Soup (Diced Seafood's/Shredded Chicken/Vegetables) _____ S\$20 (每位 per person)

羊肚菌珊瑚素汤 (Vegetarian)

Double-boiled Morels Mushroom,
Coral Bean Curd Vegetable Soup _____ S\$20 (每位 per person)

天天老火靚汤

Daily House-made Soup with Nostalgic Flavours _____ S\$18 (每位 per person)

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

Prices are subject to service charge and prevailing government taxes

海味 / 贝壳类 / 鱼

DRIED SEAFOOD / SHELLFISH / FISH

JAD 玉

红烧四头南非鲍鱼香菇

Stewed South African Four-head Abalone, Mushroom _____ S\$78 (每位 per person)

加海参 Add Sea Cucumber _____ S\$88 (每位 per person)

加花胶 Add Fish Maw _____ S\$98 (每位 per person)

鱼米之香味噌焗鲈鱼脆米

Oven-baked Premium Miso-marinated Chilean Seabass, Crispy Rice _____ S\$32 (每位 per person)

高粱米酒姜茸蒸笋壳，滑蛋白

Steamed Soon Hock Fillet, Minced Ginger, Premium Rice Wine,

Silken Egg White _____ S\$28 (每位 per person)

鸡油花雕蒸龙虾

Steamed Lobster, Hua Diao Wine _____ S\$48 (每位 per person)

玉楼 X.O. 酱煎北海道带子鲜芦笋

Pan-fried Hokkaido Scallop, Asparagus, Jade's X.O. Sauce _____ S\$36 (每位 per person)

油浸原条笋壳鱼

Deep-fried Soon Hock _____ S\$16 (每 100g)

红烧澳洲十二头许榕干鲍 (Pre-order 1 week in advance 一个星期预定)

Stewed 12-head Australian Dried Abalone _____ S\$288 (每位 per person)

陈皮老酒蒸忘不了 (Pre-order 3 days in advance 三天预定)

Steamed Empurau, Dried Orange Peel, Premium Rice Wine _____ S\$120 (每 100g)

“经典多宝鱼” 鹅肝乌榄芦笋炒

Stir-fried Turbot Fish with Foie Gras, Asparagus and Preserved Black Olive _____ S\$320 (1 公斤 1kg)

麻辣海斑煲

Braised Sliced Sea Grouper with Mala Flavor in Clay Pot _____ S\$98 (3-4 人 用 , can serve 3-4 persons)

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

Prices are subject to service charge and prevailing government taxes

肉类
MEAT

JAD 玉

火蒜头抽煎鹿儿岛和牛粒

Wok-fried Grade 4 Kagoshima Wagyu,

Roasted Garlic, Vintage Soy Sauce _____ S\$46 (每位 per person)

上汤灼鹿儿岛和牛片

Poached Grade 4 Kagoshima Wagyu, Vegetable,

Superior Broth _____ S\$46 (每位 per person)

东坡藏白玉

Braised Pork Belly Dong Po Rou, Winter Melon _____ S\$20 (每位 per person)

“红”咕嚕肉

S\$16 (每位 per person)

“Red” Sweet and Sour Pork _____ S\$32 (每份 per portion)

辣子虾酱鸡

S\$16 (每位 per person)

Sautéed Diced Chicken, Spicy Dried Chilli _____ S\$32 (每份 per portion)

宫保腰果鸡球

S\$16 (每位 per person)

Sautéed Diced Chicken, Chilli Sauce, Cashew Nuts _____ S\$38 (每份 per portion)

松露鲑鱼子蒸滑蛋

Steamed Silken Egg, Salmon Ikura,

Truffle Jus _____ S\$48 (每份 per portion)

黄酒鸡煲

Braised Chicken with Cooking Wine in Clay Pot _____ S\$68 ((3-4 人 用 , can serve 3-4 persons)

茅台猪蹄煲

Braised Pork Knuckle with Moutai Wine in Clay Pot _____ S\$108 ((3-4 人 用 , can serve 3-4 persons)

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

Prices are subject to service charge and prevailing government taxes

蔬菜与豆腐

VEGETABLES & BEAN CURD

JAD 玉

鲜淮山五彩蔬	S\$16 (每位 per person)
Stir-fried Five-colour Vegetables, Fresh Huai Shan _____	S\$33 (每份 per portion)
大澳虾子焖豆腐	
Stewed House-made Bean Curd,	S\$16 (每位 per person)
Da Oh Dried Shrimp Roe _____	S\$33 (每份 per portion)
浓汤日本干贝蒜子苋菜	
Chinese Spinach, Dried Japanese Scallop,	S\$18 (每位 per person)
Roasted Garlic, Premium Broth _____	S\$42 (每份 per portion)
和牛崧麻婆豆腐	S\$16 (每位 per person)
Mapo Tofu with Minced Wagyu Beef _____	S\$33 (每份 per portion)
咸鱼鸡粒豆腐煲	
Simmered Tofu with Diced Chicken and Salted Fish in Clay Pot _____	S\$42 (每份 per portion)
愉香茄子	S\$16 (每位 per person)
Simmered Eggplant in Spiced Sauce _____	S\$33 (每份 per portion)
今日时蔬 (清炒/蒜茸/上汤)	S\$16 (每位 per person)
person)	
Seasonal Vegetables (Stir-fried / Minced Garlic / Superior Broth _____	S\$42 (每份 per portion)

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

Prices are subject to service charge and prevailing government taxes

饭、面

RICE & NOODLES

JAD 玉

西红柿蛋花龙虾烩饭

Fried Rice, Lobster, Tomato,
Egg, Rice Wine Gravy

S\$52 (每位 per person)

古早味龙虾焖生麵，玉楼 X.O. 酱

Simmered Egg Noodles, Lobster, Jade's X.O. Sauce

S\$52 (每位 per person)

渔家红斑焖米粉

Simmered Rice Vermicelli, Fish Broth,
Sliced Red Grouper

S\$22 (每位 per person)

S\$42 (每份 per portion)

松露香菇干烧伊府麵

Braised Ee Fu Noodles, Mushroom, Black Truffle

S\$18 (每位 per person)

S\$38 (每份 per portion)

玉楼 X.O. 酱煎北海道带子潮州乌榄炒饭

Pan-seared Hokkaido Scallop, Jade's X.O. Sauce,
Teochew Black Olive Fried Rice

S\$22 (每位 per person)

松露蛋白瑶柱炒饭

Fragrant Fried Rice with Dried Scallop, Egg White, Truffle

S\$22 (每位 per person)

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

Prices are subject to service charge and prevailing government taxes

甜品

DESSERT

JAD 玉

菠萝椰雪花, 香槟冻

Piña Colada Shaved Ice, Champagne Jelly _____ S\$14 (每位 per person)

鲜草莓自制玫瑰椰雪花

House-made Rose Coconut Ice, Fresh Strawberry _____ S\$14 (每位 per person)

杨枝甘露青柠冻

Cream of Mango, Sago, Lime Jelly _____ S\$14 (每位 per person)

龙皇杏仁茶天山雪莲子

Hot Almond Cream, Snow Lotus Seed _____ S\$18 (每位 per person)

白果金瓜芋泥

Yam Paste, Pumpkin, Gingko Nuts _____ S\$14 (每位 per person)

琉璃香蕉

Caramelised Crispy Banana _____ S\$8 (2 粒 pieces)

玉楼开心果麻糍

Pistachio Muah Chee _____ S\$8 (2 粒 pieces)

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

Prices are subject to service charge and prevailing government taxes