



# 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 2

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)

好汤小籠包

Steamed Pork Dumpling \_\_\_\_\_ 7.2 (3 粒 pieces)

玉藍野菇素菜餃

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

綠茶流沙包

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 公

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 玉

玉楼三拼

话梅番茄仔

脆皮烧肉

白胡椒奶油煎酿百花带子

**Jade Trio**

Chilled Cherry Tomato infused with Plum

Crispy Roasted Pork Belly

Pan-Seared Scallop Stuffed with Shrimp Paste in White Pepper

Cream Sauce

88

每位 per person

(min. two to dine)

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:**

24 per glass /

*M. Chapoutier Schieferkopf Riesling 2016, Alsace, France* \_\_\_\_\_ 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

**Vegetarian Trio**

Crispy Eggplant in Sweet and Sour Sauce

Tea-Smoked Beancurd Roll

Deep-Fried Truffle Mushrooms and Yam Dumpling

68

每位 per person

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 玉

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 玉

#### 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-Marinated Chilean Sea Bass with Bean Crumbs

#### 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

#### 玫瑰布丁燕窝冻伴紫薯煎堆仔

Chilled Rose-Flavoured Pudding 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

JAD 玉

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)

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 2

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)