

JAD 玉

点心 DIM SUM

玉骨茶小笼包 S\$9 3pcs
Bak Kut Teh Xiao Long Bao

松露野菇素饺 S\$9 3pcs
Black Truffle Wild Mushroom Dumpling

白玉鲜虾饺 S\$9 3pcs
Steamed Fresh Prawn Dumpling

鲍鱼烧卖 S\$12 3pcs
Steamed Abalone Siew Mai

四川麻辣鳕鱼芋角 S\$9 3pcs
Deep-fried Taro, Atlantic Cod,
Szechuan Chinese Peppercorn

香煎萝卜糕 S\$9 3pcs
Pan-fried Radish Cake

韭菜滑肉锅贴 S\$9 3pcs
Pan-fried Minced Pork & Green Chives Guo Tie

香煎新加坡式辣汁蚧肉包 S\$9 1pc
Pan-fried Singapore-Style Chilli Crab Meat Bun

仅限午餐 For lunch only

北京烤鸭宴 ROASTED PEKING DUCK & LOBSTER FEAST

S\$138 每位 per person
Includes a complimentary glass of wine,
based on a minimum order of two sets.

北京烤鸭焦糖橙皮
Roasted Peking Duck, Housemade Pancake, Orange Peel,
Yellow Bean Sauce, Spring Onion, Cucumber



原盅佛跳墙
Mini Buddha Jumps Over the Wall



花雕蒸波士顿龙虾
Steamed Boston Lobster, Chinese Hua Diao Wine Sauce



二度-鸭崧生菜包
2nd Course: Wok-fried Diced Duck Meat, Fresh Iceberg Lettuce



牛腩焖生面
Simmered Egg Noodles, Braised Beef Brisket



生磨杏仁茶天山雪莲子
Hot Almond Cream, Snow Lotus

午餐和晚餐 For lunch and dinner

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喜悦
BLESSINGS
S\$88 每位 per person

玉楼三拼
Jade Trio Platter
蜜汁西班牙黑豚叉烧, 青芥末虾球,
黄金蚧盒三文鱼子
Roasted Honey-glazed Iberico Pork
Deep-fried Prawn, Wasabi Mayonnaise
Golden Crab Meat Cake, Salmon Ikura



星洲情怀-酸辣甘汤
Singapore Heritage-style Spicy & Sour Slow-cooked Soup,
Sliced Red Grouper



东坡藏白玉
Braised Pork Belly Dong Po Rou, Winter Melon



玉楼 X.O. 酱煎澳大利亚带子潮洲乌榄炒饭
Pan-seared Australia Scallop, Jade's X.O. Sauce,
Teochew Black Olive Fried Rice



龙皇杏仁茶天山雪莲
Hot Almond Cream, Snow Lotus Seed

乐聚
JOYOUS
S\$118 每位 per person

蓝宝三拼
Sapphire Trio Platter
蜜汁西班牙黑豚叉烧, 龙带玉梨香,
陈醋干烧虾球
Roasted Honey-glazed Iberico Pork
Pan-fried Stuffed Australian Scallop, Shrimp Paste, Pear
Fried Prawn, Vintage Vinegar



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



味增焗红斑
Oven-baked Premium Miso-marinated
Red Grouper, Crispy Rice



古早味波士顿龙虾焖生麵, 玉楼 X.O. 酱
Simmered Egg Noodle, Boston Lobster, Jade's X.O. Sauce



菠萝椰雪花, 香槟冻
Piña Colada Shaved Ice, Champagne Jelly

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前菜 APPETISER

炸酿蚧盖配蟹钳芒果莎莎
Deep-fried Crab Shell, Mushroom, Onion,
Crab Claw, Mango Salsa
每位 S\$36 per person

北京烤鸭焦糖橙皮
Roasted Peking Duck, Orange Peel
二度：金杯润肠鸭菘
2nd Course: Sautéed Minced Duck Meat,
Hong Kong Duck Liver Sausage,
Golden Crispy Cup
一只 S\$128 whole 半只 S\$88 half

蜜汁西班牙黑豚叉烧
Roasted Honey-glazed Iberico Pork
每份 S\$38 per portion

青芥末虾球香芒莎莎
Deep-fried Prawn, Wasabi Mayonnaise, Mango Salsa
每位 S\$16 per 2pcs 每份 S\$38 per 6pcs

玉楼三拼
Jade Trio Platter
蜜汁西班牙黑豚叉烧，青芥末虾球，
黄金蚧盒三文鱼子
Roasted Honey-glazed Iberico Pork;
Deep-fried Prawn, Wasabi Mayonnaise;
Golden Crabmeat Cake, Salmon Ikura
每位 S\$20 per person

康素三拼
Vegetarian Trio Combination
渔香焖茄子，糖醋葫芦素肉，青芥末香菇
Stewed Eggplant, Spiced Sauce; Sweet & Sour OmniMeat[#]
Crispy Mushroom, Wasabi Mayonnaise
每位 S\$18 per person

汤 / 羹 SOUP

天天老火靚汤
Daily Housemade Soup with
Nostalgic Flavours
每位 S\$16 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
每位 S\$38 per person

后冠西施燕窝羹
Braised Bird's Nest, Crab Meat,
Crab Roe, Truffle Oil, Superior Broth
每位 S\$42 per person

迷你佛跳墙
Mini Buddha Jumps Over the Wall
每位 S\$98 per person
(Pre-order 1 day in advance 一天预定)

星洲情怀-酸辣甘汤
Singapore Heritage-style Spicy & Sour Slow-cooked
Soup, Sliced Red Grouper
每位 S\$20 per person

羊肚菌珊瑚素汤 (V)
Double-boiled Morels Mushroom,
Coral Beancurd Vegetable Soup
每位 S\$18 per person

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

红烧澳洲十二头许榕干鲍
Stewed 12-head Australian Dried Abalone
每位 S\$288 per person
(Pre-order 1 week in advance 一个星期预定)

红烧四头南非鲍鱼香菇
Stewed South African Four-head Abalone
每位 S\$78 per person
加 海参 Add Sea Cucumber 每位 S\$88 per person
加 花胶 Add Fish Maw 每位 S\$98 per person

鱼米之香味噌焗红斑脆米
Oven-baked Premium Miso-marinated Red Grouper,
Crispy Rice
每位 S\$32 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
每位 S\$28 per person

鸡油花雕蒸波士顿龙虾
Steamed Boston Lobster, Hua Diao Wine
每位 S\$46 per person

玉楼X.O.酱煎澳大利亚带子鲜芦笋
Pan-fried Australia Scallop, Asparagus, Jade's X.O. Sauce
每位 S\$36 per person

星洲情怀笋壳鱼 每条 1kg S\$220
Singapore Heritage-style Stewed Soon Hock
(Pre-order 1 day in advance 一天预定)

陈皮老酒蒸忘不了 每100g S\$120
Steamed Empurau, Dried Orange Peel,
Premium Rice Wine
(Pre-order 3 days in advance 三天预定)

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肉类 MEAT

火蒜头抽煎鹿儿岛和牛粒
Wok-fried Four-grade Kagoshima Wagyu,
Roasted Garlic, Vintage Soy Sauce
每位 S\$39 per person

东坡藏白玉
Braised Pork Belly Dong Po Rou, Winter Melon
每位 S\$20 per person

菠萝咕嚕肉
Sweet & Sour Pork, Pineapple
每位 S\$15 per person 每份 S\$30 per portion

辣子虾酱鸡
Sautéed Spicy Diced Chicken, Dried Chilli
每位 S\$15 per person 每份 S\$32 per portion

蔬菜与豆腐 VEGETABLE & BEANCURD

鲜淮山五彩蔬
Stir-fried Five-colour Vegetable,
Fresh Huai Shan
每位 S\$15 per person 每份 S\$33 per portion

大澳虾子焖豆腐
Stewed Housemade Beancurd,
Da Oh Dried Shrimp Roe
每位 S\$15 per person 每份 S\$33 per portion

浓汤日本干贝蒜子苋菜
Chinese Spinach, Dried Japanese Scallop,
Roasted Garlic, Premium Broth
每位 S\$18 per person 每份 S\$42 per portion

饭、面 RICE & NOODLE

古早味波士顿龙虾焖生麵, 玉楼X.O.酱
Simmered Egg Noodles, Boston Lobster,
Jade's X.O. Sauce
每份 S\$46 per person

渔家红斑焖米粉
Simmered Rice Vermicelli, Fish Broth,
Sliced Red Grouper
每位 S\$18 per person 每份 S\$38 per portion

松露香菇干烧伊府麵
Braised Ee Fu Noodles, Mushroom,
Black Truffle
每位 S\$18 per person 每份 S\$38 per portion

鲜蚧鸡汤泡饭
Crispy Rice, Fresh Crab, Chicken Broth
每位 S\$26 per person

玉楼X.O.酱煎澳大利亚带子潮州乌榄炒饭
Pan-seared Australia Scallop, Jade's X.O. Sauce,
Teochew Black Olive Fried Rice
每位 S\$20 per person

甜品 DESSERT

菠萝椰雪花, 香槟冻
Piña Colada Shaved Ice, Champagne Jelly
每位 S\$14 per person

杨枝甘露青柠冻
Cream of Mango, Sago, Lime Jelly
每位 S\$14 per person

鲜草莓自制玫瑰椰雪花
Housemade Rose Coconut Ice,
Fresh Strawberry
每位 S\$14 per person

龙皇杏仁茶天山雪莲
Hot Almond Cream, Snow Lotus Seed
每位 S\$18 per person

琉璃香蕉
Caramelised Crispy Banana
S\$8 2pcs

玉楼开心果麻糍
Pistachio Muah Chee
S\$8 2pcs

Enjoy the following special beverage offers with every order of main course:

Add on S\$13* for a glass of Lychee Iced Tea
Add on S\$13* for a glass of red or white wine
Add on S\$15* for a flute of Prosecco
Add on S\$20* for a flute of Champagne

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