

# JAD 玉

## Set Menus

晴朗

RADIANCE

S\$48 每位 per person

红酒雪梨牛肉饺  
白玉虾饺  
鲍鱼烧卖

Red Wine, Pear and Beef Dumpling  
Fresh Prawn Dumpling  
Abalone Siew Mai



建国酸辣甘汤

Braised Spicy and Sour Broth with Roasted Meat,  
Roasted Duck and Mustard Greens



虾子胜瓜自制豆腐

Stewed Housemade Beancurd and Angled Gourd  
with Dried Shrimp Roe



旧码头炒饭

Wok-Fried Fragrant Rice with Luncheon Meat,  
Preserved Black Bean Fish and Salted Egg



杨枝甘露青柠冻

Cream of Mango with Pomelo, Sago and Lime Jelly

喜悦

BLESSINGS

S\$68 每位 per person

脆皮烧腩仔  
青芥末虾球  
凉拌麻辣牛腩

Crispy Five-Spice Pork Belly  
Deep-Fried Prawn with Wasabi Mayonnaise  
Chilled Beef Brisket Marinated with Spicy Chinese Peppercorns



红烧蟹肉鱼鳔羹

Braised Crab Meat and Fish Maw  
in Superior Chicken Broth



“鱼米之香” 味噌焗鲈鱼脆米

Oven-Baked Premium Miso-Marinated Chilean Seabass with Crispy Rice



松露香菇焗伊面

Simmered Ee-Fu Noodles with Wild Mushrooms in Truffle Jus



海带绿豆椰雪花

Shaved Coconut Ice with Seaweed and Green Bean

乐聚

JOYOUS

S\$98 每位 per person

红烩松露鲍鱼  
秘制酱烧鸭

X.O. 酱煎带子萝卜糕  
Braised Abalone in Truffle Jus  
Roasted Duck in Secret Sauce  
Pan-Fried Scallop and Radish Cake in X.O. Sauce



天山雪莲雪梨干贝炖土鸡汤

Double-Boiled Kampong Chicken Soup  
with Snow Pear, Dried Scallop and Snow Lotus



家乡芋头扣肉和馒头

Braised Pork Belly in Five-Spice Taro with Mantou



古早味X.O.酱波士顿龙虾焖生麵

Simmered Egg Noodles with Boston Lobster  
and X.O. Sauce



菠萝椰雪花香槟冻

Pina Colada Ice Shaving with Champagne Jelly

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## 点心 (只限午餐) Dim Sum (Lunch)

白玉虾饺 S\$7.20 3pcs  
Fresh Prawn Dumpling

鲍鱼烧卖 S\$9.00 3pcs  
Abalone Siew Mai

好汤小笼包 S\$7.20 3pcs  
Xiao Long Bao

红酒雪梨牛肉饺 S\$7.20 3pcs  
Red Wine, Pear and Beef Dumpling

黑糖叉烧包 S\$7.20 2pcs  
Okinawa Brown Sugar Char Siew Bun

麻辣鳕鱼芋角 S\$7.20 3pcs  
Deep-Fried Taro Stuffed Cod Fish and Chinese Peppercorns

香煎萝卜糕 S\$7.20 3pcs  
Pan-Fried Radish Cake

香煎辣汁蟹肉包 S\$7.20 1pc  
Pan-Fried Chilli Crab Meat Bun

## 前菜 Appetiser

北京烤鸭 (焦糖橙皮) 半只 S\$58 half 一只 S\$98 whole  
Roasted Peking Duck (Caramelised Orange Peel)

脆皮松化烧腩仔 每位 S\$16 per person 每份 S\$38 per portion  
Crispy Roasted Pork Belly

青芥末虾球香芒莎莎 每位 S\$14 per person 每份 S\$32 per portion  
Deep-Fried Prawn with Wasabi Mayonnaise and Mango Salsa

## 汤 / 羹 Soup

天山雪莲雪梨干贝炖土鸡汤 每位 S\$28 per person  
Double-Boiled Kampong Chicken Soup with Snow Pear, Dried Scallop and Snow Lotus

红烧蟹肉鱼鳔羹 每位 S\$18 per person  
Braised Fish Maw and Crab Meat in Superior Chicken Broth

## 海味 / 贝壳类 / 鱼 Dried Seafood / Shellfish / Fish

“鱼米之香”味噌焗鲈鱼脆米 每位 S\$20 per person  
Oven-Baked Premium Miso-Marinated Chilean Seabass with Crispy Rice

罗定姜皇蒸鲈鱼 每位 S\$20 per person  
Steamed Chilean Seabass with Minced Ginger and Fresh Turmeric

红烧六头南非鲍鱼香菇 每位 S\$49 per person  
Stewed South African Six-Head Abalone with Mushrooms

姜葱蚬芥炒波士顿龙虾 (半只350克) 每位 S\$42 (half 350g) per person  
Sautéed Lobster with Salted Clams, Spring Onions and Ginger

## 肉类 Meat

红烧牛腩伴红酒雪梨 每位 S\$28 per person  
Stewed Beef Brisket with Snow Pear in Red Wine

家乡芋头扣肉和馒头 每位 S\$15 per person 每份 S\$36 per portion  
Braised Pork Belly in Five-Spice Taro with Mantou

菠萝咕嚕肉 每位 S\$15 per person 每份 S\$28 per portion  
Sweet and Sour Pork with Pineapple

石窝后菜园辛香鸡球 每份 S\$32 per person  
Sautéed Diced Kampong Chicken with Vegetables in Hot Stone

## 蔬菜与豆腐 Vegetables & Beancurd

玉渔香韭菜豆腐 每位 S\$13 per person 每份 S\$28 per portion  
Stewed Housemade Green Chives Beancurd in Spiced Sauce

烩胜瓜自制豆腐 每位 S\$13 per person 每份 S\$28 per portion  
Stewed Housemade Beancurd with Angled Gourd

每日时蔬 每位 S\$13 per person 每份 S\$28 per portion  
Stir-Fried Seasonal Vegetable

## 饭、面 Rice & Noodles

古早味X.O.酱波士顿龙虾生麵 每份 S\$42 per person  
Simmered Egg Noodles with Boston Lobster and X.O. Sauce

渔家鱼柳焖米粉 每位 S\$15 per person 每份 S\$38 per portion  
Simmered Rice Vermicelli with Fish Broth and Sliced Fish

旧码头炒饭 每位 S\$15 per person 每份 S\$38 per portion  
Wok-Fried Fragrant Rice with Luncheon Meat, Preserved Black Bean Fish and Salted Egg

## 甜品 Dessert

菠萝椰雪花香檳冻 每位 S\$12 per person  
Pina Colada Ice Shaving with Champagne Jelly

紫薯丸子海带绿豆汤 每位 S\$12 per person  
Warm Green Bean Sweet Soup with Purple Sweet Potato Balls and Seaweed



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