

JAD 玉

Set Menus

Monday to Friday 周一至周五
11.30 a.m. to 3.00 p.m. (last order at 2.30 p.m.)
上午 11.30 至下午 3.00 (下午 2.30 最后一次供应)

晴朗 RADIANCE S\$52 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



杨枝甘露椰雪花
Cream of Mango with Pomelo, Sago
and Coconut Ice Shaving

Monday to Sunday 周一至周日
6.30 p.m. to 10.30 p.m. (last order at 10.00 p.m.)
晚上 6.30 至晚上 10.30 周一至周五 (晚上 10.00 最后一次供应)

喜悦 BLESSINGS S\$69 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 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-Marinaded Chilean Seabass with
Crispy Rice



松露香菇焖伊面
Simmered Ee-Fu Noodles with Wild Mushrooms in Truffle Jus



桃胶莲子红豆沙
Peach Gum with Warm Sweetened Red Bean Soup

Add on S\$13* for a glass of red or white wine
另加 S\$13* 一杯红葡萄酒或白葡萄酒
Add on S\$69* for a bottle of red or white wine
另加 S\$69* 一瓶红葡萄酒或白葡萄酒

乐聚 JOYOUS S\$98 每位 per person

红烩松露鲍鱼, 糖醋虾球, X.O. 酱煎带子萝卜糕
Braised Abalone in Truffle Jus
Sweet and Sour Prawn
Pan-Fried Scallop and Radish Cake in X.O. Sauce



天山雪莲木瓜干贝炖土鸡汤
Double-Boiled Kampong Chicken Soup
with Home Garden Papaya,
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 Dim Sum

11.30 a.m. to 3.00 p.m. (last order at 2.30 p.m.)
上午 11.30 至下午 3.00 (下午 2.30 最后一次供应)

玉骨茶小笼包 S\$7.20 3pcs
Bak Kut Teh Xiao Long Bao

凤眉龙虾粉果 S\$7.20 1pc
Crispy Lobster Dumpling

玉蓝野菇素菜饺 S\$7.20 3pcs
Blue Pea Wild Mushroom Dumplings

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

鲍鱼烧卖 S\$9.00 3pcs
Abalone Siew Mai

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, 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

汤 / 羹 Soup

天山雪莲木瓜干贝炖土鸡汤 每位 S\$28 per person
Double-Boiled Kampong Chicken Soup
with Home Garden Papaya,
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

建国酸辣甘汤 每位 S\$18 per person
Braised Spicy and Sour Broth with Roasted Meat,
Roasted Duck and Mustard Greens

前菜 Appetiser

北京烤鸭焦糖橙皮半只 S\$58 half 一只 S\$98 whole
Roasted Peking Duck with 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

凉拌南非鲜鲍鱼 每粒 S\$28 per piece
Chilled South Africa Abalone

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

玉楼三拼

Jade Trio Platter 每位 S\$18 per person
(脆皮烧腩仔, 青芥末虾球, X.O. 酱煎带子)
Crispy Five-Spice Pork Belly
Deep-Fried Prawn with Wasabi Mayonnaise
Pan-Fried Scallop in X.O. Sauce

康素三拼

Vegetarian Trio Combination 每位 S\$18 per person
渔香焖茄子, 糖醋葫芦肉, 青芥末香菇
Stewed Eggplant in Spiced Sauce
Omnipork Vegan Meat in Sweet and Sour Sauce
Crispy Mushroom with Wasabi Mayonnaise

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

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

三蛋上汤苋菜 每位 S\$13 per person 每份 S\$28 per portion
Chinese Spinach with Trio Eggs

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

菠萝椰雪花香槟冻 每位 S\$13 per person
Pina Colada Ice Shaving with Champagne Jelly

莲子红豆沙 每位 S\$13 per person
Warm Sweetened Red Bean Soup

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