

# 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

## 金秋月明宴

# Mid-Autumn Treasures

SEPTEMBER 2021 九月

S\$118 每位 per person with a minimum of two sets

### 举杯望月登玉楼

三杯炒鸭脯，露酒凉拌鲜鲍，南瓜酱蟹盒

Trio of Moonlight Combination  
Sautéed Sliced Duck, Chinese Wine Soy Sauce; Rose Wine Marinated Chilled Fresh Abalone;  
Deep-fried Crab Cake, Pumpkin Purée

### 凤鸣郎月湖景映

清炖玉环瑶柱鸡汤

Double-boiled Minced Chicken Soup, Dried Scallop-stuffed Winter Melon

### 晚霞浮月鱼儿肥

黄焖蒜子芋头斑件

Sliced Grouper, Roasted Garlic, Yam, Beancurd

### 山河银月千里雪

陈年花雕蛋白蒸河虾

Steamed Egg White, Live Prawn in 20-year Chinese Hua Diao Wine

### 稻田故月照甘露

乌榄叉烧鱼子炒丝苗

Wok-fried Fragrant Rice, Honey-glazed Pork Char Siew, Preserved Olives, Fish Roe

### 玉兔伴月十五颂

黄梨椰雪花桂花冻，棉花兔，金银两月饼

Shaved Coconut Ice, Pineapple, Osmanthus Jelly, Chilled Rabbit-shaped Egg White Cake  
Petit Four Traditional Baked and Snow Skin Mooncakes

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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州乌榄炒饭

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

炸酿蚧盖配新加坡式辣汁蚧钳  
Deep-fried Crab Shell, Mushroom, Onion,  
Singapore Style Chilli Crab Claw  
每位 S\$36 per person

北京烤鸭焦糖橙皮  
Roasted Peking Duck, Orange Peel

二度：金杯润肠鸭粒  
2<sup>nd</sup> 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<sup>#</sup>  
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 Twelve-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 4-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 these special beverage offers with every Main Course ordered:

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 glass of Prosecco  
Add on S\$20\* for a flute of Champagne

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