

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

千层萝卜丝酥 S\$9 3pcs
Deep-fried Thousand Layers Radish Pastry

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

香煎新加坡式辣汁蚬肉包 S\$9 1pc
Pan-fried Singapore-style Chilli Crab Meat Bun

仅限午餐 For lunch only

燕窝宴

Bird's Nest Feast

S\$138 每位 per person

1 diner free with a minimum of 4 diners and 4 sets ordered

Jade Trio Combination

蜜汁西班牙黑豚叉烧, 青芥末虾球, 盐水鸭片
Roasted Honey-glazed Iberico Pork
Deep-fried Prawn coated with Wasabi Mayonnaise
Poached Sliced Duck in Spiced Salt



淮杞鲍鱼炖鸡汤伴官燕
Double-boiled Abalone, Chinese Yam and Wolfberries
in Chicken Consommé, Served with Bird's Nest



葱蒜姜炸鲈鱼
Deep-fried Chilean Sea Bass with Garlic, Ginger and Spring Onion



米酒番茄蛋花波士顿龙虾拉面
Simmered Ramen with Wok-fried Boston Lobster with
Tomato, Egg and Rice Wine



生磨杏仁豆腐燕窝伴桂花软糕
Chilled Almond Pudding with Bird's Nest
Accompanied with Osmanthus Cake

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



味噌焗红斑

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 Noodles, Boston Lobster, Jade's X.O. Sauce



菠萝椰雪花, 香槟冻

Shaved Ice Piña Colada, Champagne Jelly

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前菜

APPETISER

凉拌露酒鲜鲍，南瓜汁蟹盒

Chilled Fresh Rose Wine-marinated Abalone
Deep-fried Crab Cake, Pumpkin Jus

每位 S\$38 per person

炸酿蚬盖配蟹钳芒果莎莎

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：金杯润肠鸭松

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，黄金蚬盒三文鱼子

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 Plant-based Meat;
Crispy Mushroom, Wasabi Mayonnaise

每位 S\$18 per person

汤 / 羹

SOUP

天天老火靚汤

Daily House-made 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

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 Bean Curd 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 Grade 4 Kagoshima Wagyu,
Roasted Garlic, Vintage Soy Sauce
每位 S\$46 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
VEGETABLES & BEAN CURD

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

大澳虾子焗豆腐
Stewed House-made Bean Curd,
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 & NOODLES

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

渔家红斑焗米粉
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
Fresh Crab, Chicken Broth, Crispy Rice
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
House-made 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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