憶昔「愛父恩懷如雲」

入山出谷，十時能安放

心懷百味

處世皆歡喜

食檗中華
I INVITE YOU TO A FEAST OF EIGHT PRECIOUS TREASURES, WITH A THOUSAND WORDS TO CONVEY WELL WISHES.


TO CREATE THESE ALLURING DELICACIES, PRECIOUS INGREDIENTS FROM ALL CORNERS OF THE WORLD ARE GATHERED.

THROUGH THE SAVOURING OF CANTONESE CUISINE AT JADE, WE PARTAKE OF THE HERITAGE OF CHINESE CULINARY EXCELLENCE.
<table>
<thead>
<tr>
<th>Master Chef's Specialty</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deep-fried Prawns with Wasabi Mayonnaise</td>
<td>14</td>
</tr>
<tr>
<td>Crispy Roasted Pork Belly</td>
<td>14</td>
</tr>
<tr>
<td>Double-boiled Dried Seafood in Superior Broth</td>
<td>49</td>
</tr>
<tr>
<td>Stewed South African Four-head Abalone in Oyster Sauce</td>
<td>49</td>
</tr>
<tr>
<td>Baked Honey-glazed Cod Fillet with Homemade Pickled Cabbage</td>
<td>20</td>
</tr>
<tr>
<td>Sautéed Diced Wagyu Beef with Crispy Garlic in Black Pepper Sauce</td>
<td>36</td>
</tr>
<tr>
<td>Simmered Egg Noodles with Boston Lobster and X.O. Chilli Sauce</td>
<td>39</td>
</tr>
<tr>
<td>Jade's Signature Almond Ice</td>
<td>13</td>
</tr>
</tbody>
</table>
前菜
APPETISER

青芥末虾球
Deep-fried Prawns with Wasabi Mayonnaise 14 per person / 29 per portion

金砖火腩仔
Crispy Roasted Pork Belly 14 per person / 29 per portion

北京片皮鸭
Roasted Peking Duck with Pancakes and Condiments 39 half / 78 whole

南洋辣子鸡球
Crispy Diced Chicken with Dried Chilli in “Nanyang” Style 13 per person / 29 per portion

WINE RECOMMENDED

Champagne: Veuve Clicquot Ponsardin Reims France NV 28 per glass
White Wine: Nautilus Estate Sauvignon Blanc Marlborough New Zealand 2016 26 per glass
Red Wine: Joseph Faiveley Pinot Noir Burgundy France 2014 23 per glass

Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes
浓炖海中宝
Double-boiled Dried Seafood in Superior Broth  49 per person

白胡椒酸辣汤（海鲜/鸡丝）
White Pepper Hot and Sour Soup (Seafood / Shredded Chicken)  13 per person

芙蓉牡丹燕窝高汤伴
Stir-fried Bird’s Nest with Crab Meat in Egg White Wrap served with Superior Consommé  49 per person

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

天天老火汤
Soup of the Day  13 per person

Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes
红烧四头南非鲍鱼  
Stewed South African Four-head Abalone in Oyster Sauce 49 per person

黄焖花胶辽参  
Braised Fish Maw and Premium Sea Cucumber in Golden Broth 39 per person

X.O.酱芦笋带子  
Sautéed Scallops with Asparagus in X.O. Chilli Sauce 19 per person / 39 per portion

蜜汁烘鳕鱼，家制泡菜  
Baked Honey-glazed Cod Fillet with Homemade Pickled Cabbage 20 per person

姜酥煎封鲈鱼  
Pan-fried Chilean Sea Bass with Ginger Crisps in Soy Sauce 20 per person

WINE RECOMMENDED

White Wine: Domaine Gautheron Chablis Burgundy France 2015 25 per glass
### Main Course

<table>
<thead>
<tr>
<th>Main Course</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sautéed Diced Chicken and Cashew Nuts with Dried Chilli and Vinaigrette</td>
<td>13 per person / 29 per portion</td>
</tr>
<tr>
<td>Roasted Crispy Chicken</td>
<td>29 half / 57 whole</td>
</tr>
<tr>
<td>Stewed Spiced Pork Ribs with Golden Mantou</td>
<td>15 per person / 33 per portion</td>
</tr>
<tr>
<td>Stewed Hunan-style Pork Belly in Spiced Soy Sauce</td>
<td>15 per person / 33 per portion</td>
</tr>
<tr>
<td>Sautéed Diced Wagyu Beef with Crispy Garlic in Black Pepper Sauce</td>
<td>36 per person / 72 per portion</td>
</tr>
<tr>
<td>Baked Lemongrass Char Siew Lamb Rib Loin</td>
<td>23 per person</td>
</tr>
</tbody>
</table>

**WINE RECOMMENDED**

- **Red Wine:** Jim Barry ‘Cover Drive’ Cabernet Sauvignon Coonawarra Australia 2014  
  24 per glass
- **Red Wine:** Katnook ‘Founder’s Block’ Shiraz Coonawarra Australia, 2015  
  25 per glass

*Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes*
饭 / 面
RICE / NOODLE SELECTION

古早味波士顿龙虾焖面 X.O.酱
Simmered Egg Noodles with Boston Lobster and X.O. Chilli Sauce

金银扇贝蛋白炒饭
Wok-fried Fragrant Rice with Egg White, Fresh Scallops and Dried Scallops

WINE RECOMMENDED

White Wine: Nautilus Estate Sauvignon Blanc Marlborough New Zealand 2016

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価格はシンガポールドルで、サービス料および政府課税に従います。

**VEGETABLES & BEAN CURD**

1. **餘香茄子豆腐**
   Stewed Eggplant and Bean Curd in Spiced Sauce ________________________________
   **12** per person / **26** per portion

2. **麻婆豆腐**
   Stewed “Ma Po” Bean Curd with Minced Pork ________________________________
   **13** per person / **28** per portion

3. **胜瓜家制豆腐**
   Stewed Homemade Bean Curd with Angel Gourd ________________________________
   **13** per person / **28** per portion

4. **干煸四季豆**
   Wok-fried French Beans with Shallots and Minced Pork ________________________________
   **12** per person / **26** per portion

**SELECTION OF SEASONAL VEGETABLES**

1. **精选季节时蔬**
   Pak Choy Miao / Choy Sum / Spinach / Kai Lan / Asparagus ________________________________
   **12** per person / **26** per portion

**Preparation Styles**

1. 上汤灼 Superior Stock
2. 姜汁炒 Ginger Jus
3. 蒜茸炒 Garlic
4. 清炒 Stir-fried

**WINE RECOMMENDED**

**White Wine:** Karri Oak Chardonnay Western Australia 2016 ________________________________
   **19.5** per glass

**Red Wine:** Joseph Faiveley Pinot Noir Burgundy France 2014 ________________________________
   **23** per glass
烹饪选择
PREPARATION STYLES

1. 外脆内嫩，松化可口，堆金叠玉
   CRISPY FRIED
   - 豉油皇   Superior Light Soy Broth
   - 糖醋   Sweet and Sour Sauce
   - 姜酥   Crispy Ginger
   - 椒盐   Salt & Chilli

2. 原鲜原味，朴质归真，健康之选
   STEAMED
   - 港式清蒸   Hong Kong-style with Superior Light Soy Broth
   - 鸡油花雕蒸   Hua Tiao Wine and Chicken Oil
   - 金银蒜茸蒸   Minced Garlic
   - 乌榄大蒜蒸   Black Olive and Leek
   - 姜茸豆豉蒸   Minced Ginger Sauce with Fermented Black Beans

3. 高低火调，入木三分，千里回甘
   BRAISED
   - 黄焖   Golden Broth
   - 红焖   Slow-cooked

4. 传统镬气，火候技术，献现造艺
   WOK FRIED
   - 姜葱炒   Spring Onion and Ginger
   - 咸蛋酱炒   Salted Egg Sauce
   - 豉汁炒   Black Bean Sauce
   - 辣汁炒   Spicy Sauce

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<table>
<thead>
<tr>
<th>Item</th>
<th>Price per 100gm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Grouper</td>
<td>15</td>
</tr>
<tr>
<td>Soon Hock</td>
<td>12</td>
</tr>
<tr>
<td>Boston Lobster</td>
<td>14</td>
</tr>
<tr>
<td>Live Prawns</td>
<td>12</td>
</tr>
</tbody>
</table>

Please select preferred preparation styles on the facing page.
**DESSERT**

蜜汁鳄梨露咖啡椰雪花
Shaved Coffee Coconut Ice with Caramel Jelly and Honey Avocado Purée _________________ 13 per person

杨枝甘露青柠冻椰雪花
Chilled Cream of Mango with Green Lime Jelly and Coconut Ice Cream _________________ 13 per person

玉楼杏仁雪花
Jade’s Signature Almond Ice _________________________________________________ 13 per person

核桃露流沙汤圆
Walnut Cream with Custard Dumpling ____________________________________________ 11 per person

杏仁茶芙蓉燕窝
Cream of Almond with Bird’s Nest and Egg White ________________________________ 38 per person

开心果麻滋
Pistachio Muah Chee _________________________________________________________ 8 for two pieces

**WINE RECOMMENDED**

Sweet and Fortified: Primo Amore Moscato Puglia Italy IGT NV _____________________ 19 per glass
Jade Tea Selection

Jasmine Pearls
A suave cup of elegantly fragrant Chinese green tea with lavishly scented jasmine blossoms. The tender, silvery buds are intricately rolled into “pearls” and then dried amid fresh, aromatic jasmine flowers. The pearls will magically unfurl in the tea cup

5 per person

Lung Ching – Zhejiang
The flat and smooth leaves yield a pale jade liquor that is refreshingly smooth, sweet and delicate, with a hint of sweet chestnuts. Traditionally presented as a tribute to many generations of Chinese emperors, this tea is reputed to revive the body, aid digestion and lower blood pressure

10 per person

Imperial Oolong – Formosa Method
A well-balanced and flavourful tea with sweet and fruity hints

5 per person

Hidden Pu-Erh
This light and delicately earthy Pu-Erh is blended with exotic fruits and flowers, and yields an exceptional aroma

5 per person

Chrysanthemum
A fragrant and mild tea whose regular consumption helps to improve eyesight and complexion

5 per person

Eight Treasures Tea
A calming brew with floral notes of jasmine, chrysanthemums and rose buds. Clean, light and flavourful with gooseberries, red dates and dried longans; plus mint root and dried calamansi to add an extra pep to your step

8 per person

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Shao Hsing is a type of huang jiu, literally ‘yellow wine’, a Chinese alcoholic beverage brewed directly from grains such as rice, millet or wheat. Such liquors are not distilled, and contain less than 20% alcohol due to the inhibition of fermentation by ethanol at the concentration. These wines are traditionally pasteurized, aged, and filtered before their final bottling. The various styles of Shao Hsing may vary in colour from clear to beige, yellowish-brown or reddish-brown.

Calabash Shao Hsing Chiew (750ml) 88 per bottle

Kwei Chow Moutai (500ml) 688 per bottle
The world-renowned wine brewed in Guizhou province goes through eight fermentations and nine distillations throughout a process that lasts one year.

Wu Liang Ye (500ml) 388 per bottle
Wu Liang Ye is made from five well selected grains including broom corn, rice, glutinous rice, wheat and corn. This liquor boasts a glorious history of 600 years, and embodies the essence of the ancient cellar of the early Ming Dynasty (1368–1616)
### CHAMPAGNE & SPARKLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per glass</th>
<th>Price per bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot Ponsardin Reims France NV</td>
<td>28</td>
<td>138</td>
</tr>
<tr>
<td>Chandon Brut Australia</td>
<td>24</td>
<td>118</td>
</tr>
<tr>
<td>Chandon Rosé Brut Australia</td>
<td>28</td>
<td>138</td>
</tr>
</tbody>
</table>

### WHITE WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per glass</th>
<th>Price per bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pio Cesare Chardonnay 'Fullerton Blend' Piemonte Italy DOC 2015</td>
<td>19</td>
<td>118</td>
</tr>
<tr>
<td>Karri Oak Chardonnay Western Australia 2016</td>
<td>19.5</td>
<td>98</td>
</tr>
<tr>
<td>Domaine Gautheron Chablis Burgundy France 2015</td>
<td>25</td>
<td>128</td>
</tr>
<tr>
<td>Domaine Schieferkopf Riesling Alsace France 2011</td>
<td>24</td>
<td>128</td>
</tr>
<tr>
<td>Marco Felluga ‘Mongris’ Pinot Grigio Friuly Italy DOCG 2015</td>
<td>24</td>
<td>128</td>
</tr>
<tr>
<td>Nautilus Estate Sauvignon Blanc Marlborough New Zealand 2016</td>
<td>26</td>
<td>138</td>
</tr>
</tbody>
</table>
RED WINE

Pio Cesare Nebbiolo 'Fullerton Blend' Piemonte Italy DOC 2013 .......................... 19 per glass / 118 per bottle

Miguel Torres ‘Santa Digna’ Reserve Merlot Central Valley Chile 2014 ....................... 19.5 per glass / 98 per bottle

Joseph Faiveley Pinot Noir Burgundy France 2014 .................................................. 24 per glass / 108 per bottle

Carpineto Chianti Classico Tuscany Italy DOCG 2015 ........................................... 24 per glass / 118 per bottle

Jim Barry ‘Cover Drive’ Cabernet Sauvignon Coonawarra Australia 2014 ..................... 24 per glass / 128 per bottle

Katnook ‘Founder’s Block’ Shiraz Coonawarra Australia, 2015 ................................. 24 per glass / 138 per bottle

Please refer to the Master Wine List for a more extensive selection

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## BEER

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price per Bottle</th>
</tr>
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<tbody>
<tr>
<td>Asahi</td>
<td>19</td>
</tr>
<tr>
<td>Tiger</td>
<td>17</td>
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<tr>
<td>Corona</td>
<td>19</td>
</tr>
<tr>
<td>Tsing Tao</td>
<td>19</td>
</tr>
<tr>
<td>Heineken</td>
<td>17</td>
</tr>
<tr>
<td>Guinness</td>
<td>19</td>
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## MINERAL WATER

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Badoit (750ml)</td>
<td>14</td>
</tr>
<tr>
<td>San Pellegrino (500ml)</td>
<td>13</td>
</tr>
<tr>
<td>Evian (750ml)</td>
<td>14</td>
</tr>
</tbody>
</table>

## JUICE

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price per Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple, Carrot, Cranberry, Guava, Grapefruit, Lime, Mango, Orange, Pineapple, Tomato, Watermelon</td>
<td>12</td>
</tr>
<tr>
<td>Green Detox (Fresh Mixture of Green Apple, Celery and Cucumber)</td>
<td>12</td>
</tr>
</tbody>
</table>

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