
JADE

Welcome to Jade, a culinary journey through the vibrant and diverse flavors of Pan-Asian cuisine.

Our menu is a homage to the rich culinary traditions of Asia, offering a carefully selected range of dishes that represent the essence of each region's flavors. From the fiery spices of Southeast Asia to the delicate balance of East Asian cooking, we pride ourselves on using the freshest, locally sourced ingredients to bring authentic tastes to your table. Each dish is a celebration of culture and creativity, designed to offer a unique and memorable dining experience. Explore the tastes of Asia with us, where tradition meets innovation in every bite.

Menu items are labeled for common dietary intolerances: Nut-free, Gluten-Free, and Vegetarian options available.

Please speak to the restaurant team to find out more about the options available if you have an allergy.

Enjoy your meal!

STARTERS

TOM YAM GOONG (S)

A flavorful blend of prawns, mushrooms, lemongrass, kaffir lime leaves, galangal, fresh coriander, tomatoes, and chili oil.

TOMKHA GAI

Tender chicken, straw mushrooms, shimeji mushrooms, lemongrass, kaffir lime leaves, coconut milk, coriander leaves, and chili oil.

PRAWNS & BANANA BLOSSOM SALAD (S)(SD)

A refreshing mix of coconut milk, rice paper crisp with sesame, and coriander leaves.

LEMONGRASS SALMON (S)(SD)

Succulent salmon paired with lemongrass eggplant caviar, chili, cilantro, lemongrass ash, and sesame oil.

YELLOW FIN TUNA TATAKI (S)(SD)

Yellow fin tuna coated with sesame seeds, served with fresh seaweed, avocado, and mango salsa

TEMPURA MAKI (S)(G)

Crunchy prawns, shrimp mayo, tobiko, and daikon salad wrapped in tempura.

SEASONAL VEGETABLE TEMPURA (V)(G)

Crispy carrots, green asparagus, sweet potatoes, mushroom, cauliflower, broccoli served with tetsuyu dipping and pickled ginger.

THAI CHICKEN SALAD (N)

Grilled chicken thigh with lemongrass, onion, tomatoes, cucumber, Thai chili dressing, coriander leaves, and peanuts.

ASSORTED DIM SUM (S)(G)

Delicate prawn, vegetable, and chicken shumai served with chili soy dipping.

VIETNAMESE SPRING ROLLS / GOI CUON (V)(SD)(N)

Fresh mango, cucumber, carrot, mint, coriander, spring onion, Thai parsley, sesame seeds wrapped in rice paper served with tamarind sauce, hoisin, and peanut.

MAIN COURSES

FISH AND SEAFOOD

STEAM CATCH OF THE DAY (S)(G)(SD)

Fresh catch steamed with ginger, leeks, spring onion, and sesame oil. Served with jasmine rice, prawn crackers, and papaya carrot pickles.

TERIYAKI SALMON (S)(G)(SD)

Grilled salmon glazed in teriyaki sauce served with egg noodles, fresh garden vegetables, sesame seeds & kimchi.

TEMPURA TIGER PRAWNS (S)(G)

Crispy tempura tiger prawns served with jasmine rice and Thai red curry sauce with pea eggplants.

SWEET AND SOUR CUTTLEFISH FLOWERS (S)(G)

Tender cattle fish flowers in sweet and sour sauce with tomato, onion, pineapple, capsicum, and spring onions. Served with jasmine rice, prawn crackers, and papaya carrot pickles.

BALINESE SPICED YELLOW FIN TUNA (S)

Yellow fin tuna seasoned with Balinese spices served with jasmine rice, garlic bok-choy, coconut curry gravy, prawn crackers, and ajar pickle.

USD 10 supplement per additional starter and dessert.

USD 15 supplement per additional main course.

 Chili (D) Dairy (G) Gluten (P) Pork (N) Nuts (V) Vegetarian (SD) Seeds (S) Seafood

Kindly notify our team members if you have any allergic intolerance.

MAIN COURSES

MEAT AND POULTRY

PORK RAMEN NOODLE SOUP (G)(P)(SD)

A comforting bowl of ramen with soft-boiled egg, wakame, spring onion, leeks, and sesame seeds.

DUCK BREAST PEKIN STYLE (G)(SD)

Succulent Pekin duck breast delicately wrapped with fresh spring onion and cucumber. Served with Hoisin sauce and plum sauce on the side for a perfect balance of sweet and savory flavors.

STIR FRIED BLACK PEPPER BEEF TENDERLOIN

Tenderloin beef stir-fried with onion, capsicum, spring onion, and black pepper corn. Served with jasmine rice, prawn cracker, and papaya carrot pickle.

THIT KHO TAU (G)(P)

Coconut water-braised pork belly with boiled egg and Asian vegetables. Served with Jasmine Rice, Prawn Cracker, and Papaya Carrot Pickle.

CHICKEN THAI RED CURRY

Succulent chicken in a creamy coconut milk base with pea eggplant, kaffir lime leaves, red curry paste, and red chili. Served with Jasmine Rice, Prawn Cracker, and Papaya Carrot Pickle.

PAD THAI (S)(N)

(PLAIN or PRAWNS or CHICKEN)

Classic rice noodles stir-fried with tamarind paste, peanuts, beansprouts, egg, and tofu. Choose between plain, prawns, or chicken. *Vegetarian option available*

NASI GORENG OF YOUR CHOICE (S)

PLAIN or PRAWNS or CHICKEN or BEEF SATAY

Indonesian fried rice served with your choice of plain, prawns, chicken, or beef satay. Accompanied by prawn cracker, chili sambal, fried egg, and ajar. *Vegetarian option available*

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CHEF'S SIGNATURE

OYSTERS

- 1 piece (*supplementary 10 dollars for PAI)
- 4 pieces (*supplementary 33 dollars for PAI)
- 8 pieces (*supplementary 64 dollars for PAI)
- 12 pieces (*supplementary 92 dollars for PAI)

SASHIMI (S)

(*supplementary 29 dollars for PAI)

Fresh slices of yellow fin tuna, salmon, and white reef fish served with Kikkoman sauce, wasabi, ginger pickles, and lemon wedges.

SUSHI PLATTER (D)(G)(S)

(*supplementary 34 dollars for PAI)

Indulge in a variety of sushi delights including Alaska Maki, California Maki, and Spicy Dragon Maki with avocado, salmon, yellow fin tuna, and Eby Shrimps Nigiri.

SINGAPOREAN CHILI CRAB (G)(S)


(*supplementary 38 dollars for PAI)

Enjoy succulent crab in flavorful chili sauce. Served with jasmine rice, prawn crackers, and papaya carrot pickle.

DHIGALI SEAFOOD PLATTER (S)

(*supplementary 145 dollars for PAI)

Dive into a feast of lobster, tiger prawns, sweet water prawns, mud crab, green mussels, sea scallops, and fresh corn. Served with plain Nasi Goreng, chili coriander sauce, ginger soya sauce with shallots, and chili.

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DESSERTS

JASMIN TEA SAGOU (D)

A delightful dessert featuring jasmine tea sagou accompanied by exotic fruit salsa and coconut ice cream.

TROPICAL FRUITS VIETNAMESE SPRING ROLLS (V)

A unique twist on spring rolls filled with tropical fruits, served with coconut cream and mango sorbet.

PANDAN BAKED CHEESECAKE (D)(G)

Indulge in the rich flavors of pandan baked cheesecake paired with vanilla, hibiscus gel, and lychee granite.

MATCHA GREEN TEA CHEESE STUFFED PANCAKE (D)(G)

Enjoy a decadent treat of matcha green tea cheese stuffed pancake served with orange compote and yuzu ice cream.

WARM BLACK RICE (SD)(D)

Savor the warmth of black rice topped with fresh mango salsa and sesame crispy.

SEASONAL FRUIT PLATTER

CHOICES OF ICE CREAM & SORBET

ICE CREAMS: (D)

Chocolate, Vanilla, Mixed Berries, Yuzu

SORBETS:

Raspberry, Mango, Passion Fruit, Coconut

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