
JADE DINNER

Our Chefs love to create amazing fusion of flavours using fresh, healthy ingredients and alluring aromas inspired from different Asian cuisines.

Jade Restaurant offers Nut free, Gluten Free and Vegetarian options. Kindly notify our team members if you have any allergic intolerance.

Items on the menu are available to order for Premium All Inclusive meal plan, however items mark with * a supplement charge applicable. A total of three courses per person to be ordered, selecting from starter or soup, main course and dessert.

JADE

Dinner

STARTERS

Seafood

PRAWNS & BANANA BLOSSOM SALAD (S)(C)(SD)

Coconut, Citrus & Sesame, Asian Herbs

GRILLED OCTOPUS (S)

Balinese Shrimp Sauce, Dried Coconut, Garlic

LEMONGRASS SALMON(G)(S)(D)

Asian Eggplant Caviar, Chili, Cilantro, Lemongrass Ash

RAW TUNA RAVIOLI (S)(G)

Coconut Cream, Chilled Miso Broth, Green Onions

TEMPURA MAKI (S)(SD)(G)

Soft Shelled Crab, Crab Mayo, Tobiko, Daikon Salad

Meat

SEARED DUCK BREAST (SD)

Dates & Mandarin, Sesame Seeds, Cucumber, Avocado Basil Sauce

CHICKEN GYOZA (G)(C)

Carrot Kimchi, Chili Soy Dipping Sauce

TOM KHA GAI (S)

Chicken, Mushroom, Lemongrass, Kafir Lime Leaves, Chili Oil

Vegetarian

PICKLED BEETROOT (SD)

Shaved Fennel, Orange & Cinnamon Emulsion

CHILLED TOFU (SD)

Green Tea Noodles, Spring Onion Ginger Chili Confit, Ponzu

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

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MAIN COURSES

Seafood

GARLIC SCALED CATCH OF THE DAY (G)

Green Tea Noodles, Potato Tofu, Shiitake, Miso Broth

XO GLAZED SALMON (G)(C)

Fresh Egg Noodles, Napa Cabbage, XO Sauce

TEMPURA PRAWNS (G)(C)

Jasmine Rice, Thai Red Curry Sauce

BALINESE SPICED YELLOW FIN TUNA (C)(G)

Coconut Rice, Seasonal Vegetables, Coconut Curry Gravy

DHIGALI SEAFOOD PLATTER (S)

(*supplementary 103.60 dollars for PAI)

Lobster, Prawns, Octopus, Reef Fish, Yellowfin, Tuna, Calamari,
Roasted Potato, Vegetables, Assorted Sauces

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Meat & Poultry

DUO OF DUCK

Duck Leg Confit, Baby Spinach, Kale, Hoisin Jus

BEEF CHEEK (G)(SD)

Soy & Maple Glazed, Sesame Carrots, Dhansaku Mash

LAMB RENDANG (N)(G)(C)(S)

Coconut Rice Cake, Pounded Prawn Sambal, Kaffir Lime

THIT KHO TAU (C)(G)(S)(P)

Coconut Water Braised Pork Belly, Boiled Egg, Asian Vegetables

CEBU CHICKEN & RICE (G)

Pickled Salad, Steamed Rice, Smoked Vinegar Dipping Sauce

CHILI BEAN CHICKEN (G)(C)

Sesame Seeds Egg Fried Rice, Green Onions, Cilantro

WONTON SOUP (G)

Crispy Chicken Wonton, Rice Noodles, Asian Vegetables, Fragrant Chicken Broth

GRILLED CHICKEN (C)

Miso Cream, Tonkatsu Reduction, Sweet Potato Mash

NEW ZEALAND LAMB CHOPS (G)

(*supplementary 60.10 dollars for PAI)

Stir Fried Green Beans, Potato, Pepper sauce

Vegetarian

BARLEY MISO RISOTTO (G)

Mushrooms, Tofu, Green Veggies

RED CURRY SPAGHETTI (SD)(G)

Chinese Sesame Seeds Paste, Kimchi, Seasonal Green Vegetables

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DESSERTS

MANGO PUDDING (D)

Fresh Mango Salsa, Coconut Crumble, Pandan Ice Cream

GINGER & CHOCOLATE FRANGIPANE (G)(D)(N)

Aerated Pepper Chocolate, Pistachio Biscotti, Yuzu & Honey Ice Cream

GREEN TEA & APPLE CHEESE DOME (D)(G)(N)

Green Apple Glee, Almond Sesame Crackers, Matcha Ice Cream

PINEAPPLE CRUMBLE TART (G)(D)

Warm Pineapple Tart, Star Anise Ice Cream

CARDAMOM & CHOCOLATE PANNA COTTA (D)(G)(N)

Banana Cake, Passion Glee, Chocolate Kisses

SEASONAL FRUIT PLATTER

CHOICES OF ICE CREAM & SORBET

ICE CREAMS: (D)

Chocolate, Vanilla, Mixed Berries, Caramel

SORBETS:

Raspberry, Mango, Passion Fruit, Coconut

(D) Dairy (G) Gluten (N) Nuts

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