
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.

All items on the menu are available to order for all meal plans. A total of three courses per person to be ordered, selecting from starter or soup, main course and dessert. Charges may apply for additional items.

STARTERS

Homemade Tiger Prawn Dumplings

with Japanese Ponzu Sauce and Daikon Salad

Crispy Soft Shell Crab

*Pomelo and Pomegranate Salad with
Tamarind and Roasted Fresh Coconut (G)*

Smoked Duck Spring Rolls

with Green Papaya and Citrus Relish

Karaage of Baby Octopus

with Thai Mango Salsa and Wasabi Mayo (G)

Char Grilled Beef Tataki

*with Pickled Ginger, Spring Onion, Coriander
and Black Garlic Dressing (G)*

Adobo Chicken Lollipop

with Chili Jam and Sinie Sambal

Steamed Tofu and Chia Seed Custard

with Tonkatsu and Candied Cashew Nut (G) (N)

SOUPS

Smoked Hokkien Noodle Soup

*with Szechuan Braised Pork Belly and
Gochujang Chili Paste (G) (S) (P)*

Soto Ayam

*with Beansprout, Chicken Meat Ball
and Koya Crackers (G)*

(G) Gluten Free Option (S) Spicy (N) Nuts (P) Pork (A) Alcohol

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MAIN COURSES

Boh Ko Slow Cooked Beef Cheek

*with Baby Root Vegetables, Pumpkin
and Fried Japanese Leek Rice (G)*

Grilled Salmon with Togarashi Miso Glaze

*with Green Asparagus, Plum Vinegar
Reduction and Sambal Matah (G)*

Coriander Crusted Lamb Rack

*with Green Peas and Mint, Onion Soubise
and Yellow Curry Sabayon (G)*

Grilled Lemon Chicken

*with Miso Cream, Tonkatsu Reduction
and Crushed Murasaki Potato (G)*

Glazed Crispy Pork Belly Rendang

with Sauté Bayam and Coconut Rice (G) (P)

Tempura Tiger Prawns

*with Penang Curry, Kaffir Lime Leafs,
Thai Eggplant and Jasmine Rice*

Chinese Cabbage Wrapped Job Fish Fillet

*with Tossed Black Bean Noodle and
Crispy Vegetable Julienne*

DESSERTS

Matcha Green Tea Stuffed Crepes

Red Beans Paste and Yuzu Ice Cream

Jasmine Tea Sago

Exotic Fruit Salsa and Coconut Ice Cream

Pandan Baked Cheese Cake

Vanilla Hibiscus Fluid Gel and Lychee Granite

Spiced Chocolate Kulfi

with Banana Sponge and Wasabi Passionfruit Agar Jelly

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JADE EXCLUSIVE BEVERAGES

SIGNATURE COCKTAILS

Spiced Up! *

Muddled ginger, galangal with sugar syrup. Shaken up with whiskey, galliano and fresh lime juice. Stir to perfection, add ginger ale and drop of tabasco, angostura and touched with fresh mint leaves.

The Botanical *

Fresh lemon, thai mango and cucumber muddled with Premium Hendricks Gin. Mixed with Noilly Prat and balanced with vanilla syrup.

Island Margarita

Margarita cocktail reinvented, fresh coconut, fresh lime juice, tequila gold with passion fruit liqueur and passionfruit syrup.

Mangosteeni

The queen of tropical fruits carefully muddled and enriched with simple syrup, balanced to perfection with sky vodka and martini. Double strained for a pure tropical pleasure.

Citrus Kaprow

Premium vodka, with a hint of passionfruit liqueur blended with fresh pineapple, limes and married with island garden basil.

RECOMMENDED WINES

Babich Forbidden Vines, Sauvignon Blanc, Marlborough, New Zealand *

This wine has come from the very best and carefully selected growing land in New Zealand. A delicate balance of fresh gooseberry, lime and herbal notes, a nicely shaped mid-palate and lemon on the zesty finish. Screams out for seafood.

Wishbone, Marlborough, Pinot Noir, New Zealand *

Pristine and juicy. Offers attractive fruit intensity and silky texture" Wine Orbit. Warm and smooth with an explosion of juicy plums and fresh black currants.

MOJITO WITH A TWIST

Prosecco Mojito *

White rum muddled with fresh lime, fresh mint leaves, brown sugar and top off with sparkling prosecco.

Paradise Mojito *

Fresh lime muddled with garden mint leaves and mixed with Plantation White rum flavored with passion fruit seeds, coconut syrup and sparkled with bubbly.

Strawberry Ginger Mojito *

Fresh muddled lime, ginger and mint leaves. Premium white rum. Fresh strawberry mixed with strawberry syrup, and sparkled with soda.

INSPIRED - ALCOHOL FREE

Mint and Lemongrass Refresher

Fantastic combination of fresh mint, fresh apple, fresh lemongrass, fresh lime juice, apple juice, lemongrass syrup, mint syrup and top up with bubbles.

Passion Sling

Fresh passion fruit engaged with fresh lime, fresh mint leaves. Added with passion puree and topped up with ginger ale for the ultimate refreshment.

Coco Banana

A tropical blend of fresh banana, fresh mango, coconut puree, coconut milk and water.

Green Island Iced Tea

Moroccan mint Green tea served iced and shaken with lime juice, orange juice, sweet kiwi and basil leaves, simple syrup and layered with citrus.

Mojitea

Iced peppermint tea served with muddled lime, mint leaves, sweetened by strawberry and peach mixed with mint syrup.