



- *ALL guests must be seated at all time**
- *Dining time is 90 minutes from the reserved time**
- *ALL payments to be made at the table**

Please Scan the QR Code for Covid Safe Check- in
Applies to EVERY Dine-in Guests



Entrées

- Beef Pancake Rolls w' Shallots & Coriander 16
- Beef Strips n' Sesame Seeds w' Sticky Sweet & Hot Sauce 15
- * Crispy Chicken Bites w' Basil, Chinese Five Spice & Pepper 14
- Spicy Chicken Won-Tons w' House Chilli Sauce 15
- Bean Curd Pastry Roll w' Chicken, Water Chestnuts & Chinese Spice 15
- Steamed / Pan Fried Pork Dumplings w' Ginger, Shallot & Chives 12 / 15
- Steamed Prawn Dumplings w' Water Chestnuts & Chinese Celery 16
- * Golden Fried Prawn Cutlets w' House Plum Sauce 14
- Prawns & Yellow Chives Spring Rolls w' House Plum Sauce 16
- Salt & Pepper Prawns w' Garlic, Shallots & Chilli 24
- Salt & Pepper Soft Shell Crab w' Garlic, Shallots & Chilli 24
- Lightly Battered Basa Fish Fillets w' Salt & Pepper 16
- Firm Tofu Cubes Tossed w' Sweet Garlic Chili Sauce & Shallots 14
- Vegetarian Spring Rolls w' House Plum Sauce 12
- Triangle Samosa w' Mustard Green & Mushrooms 14

Entrée Tasting Plate for two 36

Beef Pancakes, Pork Dumplings, Prawn Dumplings,
Spring Rolls, Prawn Cutlets

Simply leave it to us -

Chef's Banquet - 9 Courses 55 / pp

(Minimum 4 people)

** Dishes can be Gluten Free, please speak to one of our staff*

Mains

Traditional Slow Braised Pork Belly in Soy, Aniseed & Garlic	26
Marinated Pork Belly Slices Stir Fried w' Firm Tofu & Chilli	26
* Shredded Pork Cheek Stir Fried w' Soy, Shallots & Chilli	36
Signature Diced Beef Eye Fillet in House Black Pepper Sauce	36
Shredded Beef w' Vegetable in Taiwanese BBQ Sauce	28
*Chicken / Beef Stir Fried w' Ginger & Shallots	26 / 26
Chicken / Prawns w' Dry Chilli & Peanuts in Gong-Bao Sauce	28 / 34
Sizzling Chicken w' Basil in San-Bei Sauce	30
Prawns in Jade's Bloody Plum Sauce	32
* Prawns / Scallops w' Ginger, Vegetables and Cashew Nuts	38 / 40
* Prawns w' / Scallops w' Vegetables in Spicy House XO Sauce	40 / 42
* Prawn Omelette	34
Ling Fish Stir Fried w' Shredded Ginger, Shallots & Soy	28
Chicken / Ling Fish in House Sweet & Sour Sauce	26 / 28
Steamed Wild Caught Barramundi Fillet w' House Fish Sauce	34 - 40
* Spicy Ma-Po Tofu w' Minced Pork & Szechuan Pepper	28
* Chinese Cabbage Stir Fried w' Garlic & Bacon	22
* Fried Rice w' Chicken / Bacon / Prawn	24 / 24 / 34

Simply leave it to us -

Chef's Banquet - 9 Courses 55 / pp

(Minimum 4 people)

DIY Banquet – 10 Courses 60 / pp

** Dishes can be Gluten Free, please speak to one of our staff*

Vegan / Vegetarian

Entrée

- Shallot Pancakes 8
- Firm Tofu Cubes Tossed w' Sweet Garlic Chili Sauce & Shallots 14
- Vegetarian Spring Rolls w' House Plum Sauce 12
- Triangle Samosas w' Mustard Green & Mushrooms 14

Mains

- * Spicy Vegetarian Ma-Po Tofu w' Szechuan Pepper 28
- * Steamed Chinese Green with Fried Red Shallots 16
- * Stir Fried Mix Vegetable w' Ginger Shallot 18
- * Chinese Turnip Omelette 22

Noodles / Rice

- Vegetarian Dry Tossed Noodle w' Garlic 18
- * Vegetable & Egg Fried Rice 24
- Steamed Rice 3 / Person

**10 % Service Charge applies to all bookings of 10 guests or above*

**2 % Surcharge on American Express Card*

DESSERT

Movenpick Ice Cream Trio 16
(Caramel, Chocolate, Maple walnut)

Sticky Rice w' Rice Wine, Wolfberries, Ground Peanuts & Coriander 10

Sweet Red Bean w' Vanilla Ice Cream 10

Sticky Rice Cakes (Mochi) w' Sweet Ground Peanuts in Ginger Syrup 10

Affogato / w' Liqueur 10 / 18

Tea | Coffee 5

Taiwanese High Mountain Tea (Chinese Tea) 3 / pp (Min. \$6)

Competition Graded Oolong Tea 14 / Pot

