



**\*ALL guests must be seated at all times**

**\*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 Guest**



## 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	16
Prawns & Yellow Chives Spring Rolls w' House Plum Sauce	18
Salt & Pepper Prawns w' Garlic, Shallots & Chilli	27
Salt & Pepper Soft Shell Crab w' Garlic, Shallots & Chilli	26
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
Shallot Pancakes	8

Won-Ton Soup (Chicken) 17

Herbal Chicken Soup 26

Simply leave it to us –

**Chef's Banquet - 9 Courses 55 / pp**

( Minimum 4 people )

**DIY Banquet – 10 Courses 60 / pp**

( Minimum 4 people )

\* Dishes can be gluten free, please advise staff

## Mains

Traditional Slow Braised Pork Belly in Soy, Aniseed & Garlic	28
Sliced Marinated Pork Belly Stir Fired w' Firm Tofu, Vegetables n' Chilli	30
* 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 / Salmon w' Basil in San-Bei Sauce	30 / 34
Prawns in Jade's Bloody Plum Sauce	34
* Prawns / Scallops w' Ginger, Vegetables and Cashew Nuts	40 / 42
* Prawns w' / Scallops w' Vegetables in Spicy House XO Sauce	44 / 46
* Prawn Omelette	38
Ling Fish Stir Fired w' Shredded Ginger, Shallots & Soy	28
Chicken / Ling Fish in House Sweet & Sour Sauce	26 / 28
* 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 / 36

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## **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

## **Ready to Cook Meals / Frozen Dumplings**

DIY Pork Dumpling Mixture (makes 1.6kg dumplings)	38
DIY Prawn Dumpling Mixture (makes 1.6kg dumplings)	54
Frozen Minced Pork Sauce (1kg)	42
Frozen slow braised Pork Belly with sauce (1kg)	56
Frozen Beef Noodle Soup kit (serves 2)	42
Frozen slow braised Pork Knuckle with sauce (1kg)	40

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