

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!

Starter

Tom Yam Goong S C G F So

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

Tom Kah Gai C G F So

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

Sake Yuzu Tartare F Se G

Salmon & avocado tartare with yuzu, served with crispy rice and seaweed.

Yellow Fin Tuna Tataki F Se

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

Duck Breast Pekin Style G So Se

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 flavours.

Beef Bulgogi G So Se F S

Korean spiced beef with crunchy vegetable rice and kimchi.

Vietnamese Spring Rolls / Goi Cuon

V Pn Se So

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

Popiah Thod V G So

Crispy vegetable spring rolls with sweet chili dipping sauce.

Assorted Dim Sum S C G Se So F

Delicate seafood and chicken shumai served with chilly soy dip.

Yakitori Chicken with Pickled Carrot Salad

Se So G

Juicy skewered chicken served alongside a tangy, refreshing carrot salad.

Traditional Thai Som Tam with Prawns

C S Pn

Authentic Thai green papaya salad with shredded green papaya, cherry tomatoes, long beans, fresh chili, palm sugar, and lime dressing, topped with tender boiled prawns and finished with roasted peanuts.

D Dairy G Gluten N Nuts V Vegetarian P Pork A Alcohol Se Sesame C Chilli

S Shellfish E Egg F Fish Pn Peanut So Soya

USD 15 supplement per additional starter and dessert.

USD 20 supplement per additional main course.

Main Course

Fish & Seafood

Steam Catch Of The Day S G F So

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

Tempura Tiger Prawns S G So

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

Balinese Spiced Yellow Fin Tuna S F So G

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

Gaeng Phed Talay S G C F So

Spicy Thai red curry with mixed seafood, coconut milk and kaffir lime leaves.

Meat, Poultry and Vegetarian

Pho Bo G So F

Vietnamese beef noodle soup with aromatic broth, fresh herbs and rice noodles.

Soy Braised Duck Ramen G So E

Flavorful duck braised in soy sauce, served with comforting ramen noodles.

Nasi Goreng of your Choice (Plain or Prawns or Chicken or Beef Satay)

G S F So Se Pn E

Indonesian fried rice served with your choice or plain, prawns, chicken or beef satay. Accompanied by prawn crackers, chili sambal, fried egg, and ajar.

Vegetarian option available.

Pad Thai (Plain or Prawns or Chicken)

F S G Pn E So

Classic rice noodles stir-fried with tamarind paste, peanuts, beansprouts, egg, and tofu.

Choose between plain, prawns, or chicken.

Vegetarian option available.

Gaeng Keow Wan Gai D G C S F So

Classic Thai green curry with chicken, Thai eggplant and fragrant basil.

Stir Fried Black Pepper Beef Tenderloin

G C S So E

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

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Chef's Signature

Sashimi F G So

(*Supplementary USD 32 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 S G D Se F So E

(*Supplementary USD 36 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.

Desserts

Coconut Chocolate Dome D E G

Delicate coconut mousse with chocolate crèmeux, desiccated coconut, and coconut sorbet.

Mango Sticky Rice

Fragrant sticky rice paired with ripe mango, rich coconut sauce, and fresh coconut flakes.

Black Sesame Crème Brulé D E Se

Silky black sesame-infused custard with a caramelized sugar crust, Black Sesame Tuile, and fresh fruit.

Matcha Basque Cheesecake D E G

Premium Matcha-infused cheesecake with milk chocolate sauce and yuzu ice cream.

Seasonal Fruit Platter

Ice Cream D E

Choose any 1 Scoop

Chocolate, Vanilla, Mixed Berries, Coffee Ice Cream

Sorbets

Choose any 1 Scoop

Raspberry, Mango, Passion Fruit, Coconut

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Kids Menu

Mini Fried Rice E So G

Vegetables + Chicken

Mini Grilled Chicken Sandwich D E G

Grilled Chicken Breast + Salad + Tomato + Cucumber + French Fries

Grilled Reef Fish D F

Grilled Fish Fillet + Mash Potatoes + Steamed Broccoli

Chicken Nuggets D E G

Home-Made Chicken Nuggets + Ketchup + Side Salad + French Fries

Meat Balls + Tomato Sauce D

Beef Meat Balls + Tomato Sauce + Mash Potatoes

Mini Spaghetti Bolognese D G

Minced Beef + Tomato Sauce + Parmesan Cheese

Mini Beef Burger D G Se

Burger Bun + Cheddar + Iceberg Salad + Tomato + Ketchup + French Fries

Soups

Cream of Tomato D G

Pumpkin + Coriander Soup D

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