JADE

THE FULLERTON HOTEL SINGAPORE

À LA CARTE, SET MENUS AND WEEKEND YUM CHA

I invite you to a feast of eight precious treasures, with a thousand words to convey well wishes. From the Chinese dramatic work 'A Variety of Tunes from the Story of the Western Wing', set in the Tang Dynasty. To create these alluring delicacies, precious ingredients from all corners of the world are gathered. Through the savouring of Chinese cuisine at Jade, we partake of the heritage of Chinese culinary excellence.

À LA CARTE

DIM SUM

FOR LUNCH ONLY

Steamed Siew Mai, Tobiko	16 (3 pieces)
Steamed Bak Kut Teh Xiao Long Bao	12 (3 pieces)
Steamed Black Truffle Wild Mushroom Dumpling	12 (3 pieces)
Steamed Fresh Prawn Dumpling	12 (3 pieces)
Steamed Teochew Style Beetroot Dumpling	12 (3 pieces)
Poached Chinese Cabbage Pork Dumpling	12 (3 pieces)
Five Spice Honey-comb Seafood Yam Dumpling	12 (3 pieces)
Deep-Fried Thousand Layer Radish Pastry	12 (3 pieces)
Pan-fried Szechuan Pepper Guo Tie, Chives	12 (3 pieces)
Pan-Fried Singapore Chilli Crab Bun	9 (1 piece)

APPETISER

Roasted Peking Duck, Caramelised Orange Peel 2nd Course: Sautéed with Rosemary	148 (whole); 88 (half)
Chilled Fresh Abalone, Rose Wine Cucumber, Black Fungus, Spiced Dressing	42 per person
Deep-Fried Crab Shell, Mushroom, Onion, Crab Claw, Mango Salsa	42 per person
Roasted Honey-Glazed Ibérico Pork	38 per portion
Wasabi Mayonnaise Crispy Prawn, Mango Salsa	38 per portion (6 pieces) · 16 per person (2 pieces)
Vegetarian Peking Duck, Pancake Honey Melon, Cucumber, Caramelised Orange Peel	38 per portion (6 pieces)

All prices are in Singapore dollars, and subject to service charge and other prevailing government taxes.
Our staff is pleased to accommodate to your dietary requirements.
Menu items are subject to change without prior notice.

À LA CARTE

APPETISER · CONTINUED

Jade Trio Platter — 22 per person
Roasted Honey-Glazed Ibérico Pork, Wasabi Mayonnaise Crispy Prawn, Golden Crab Meat Cake, Salmon Ikura

Vegetarian Trio Combination — 18 per person
Steamed Blue Pea Vegetable Dumpling, Stewed Eggplant, Spiced Sauce, Tea-Smoked Carrot Bean Curd Roll

SOUP

Mini Buddha Jumps Over the Wall — 98 per person

Braised Premium Bird's Nest, Crab Meat, Crab Roe, Truffle Egg White, Superior Broth — 98 per person

Braised Bird's Nest, Crab Meat, Crab Roe, Superior Broth — 58 per person

Double-Boiled Fish Maw, Sea Whelk, Shark Fin Melon Chicken Soup — 58 per person

Yangzhou Braised Bean Curd Soup, Fish, Spinach — 32 per person
Black Swan Pastry

Szechuan Hot and Sour Soup — 20 per person
(Diced Seafood / Shredded Chicken / Vegetable)

Daily Special Soup of the Day — 18 per person

DRIED SEAFOOD / SHELLFISH

Stewed South African 18-Head Dried Abalone — 168 per person

Stewed South African Four-Head Abalone, Mushroom — 78 per person

Fish Maw — 98 per person

Sea Cucumber — 88 per person

Steamed Lobster, Hua Diao Wine — 52 per person

All prices are in Singapore dollars, and subject to service charge and other prevailing government taxes.
Our staff is pleased to accommodate to your dietary requirements.
Menu items are subject to change without prior notice.

À LA CARTE

DRIED SEAFOOD / SHELLFISH · CONTINUED

Singapore Chilli Lobster	52 per person
Sauteed Lobster, Spring Onion, Ginger	52 per person
Stewed Sea Cucumber, Beancurd, Shrimp Roe	36 per person
Sauteed Hokkaido Scallop, Truffle Egg White	36 per person
Jade's X.O. Sauce Hokkaido Scallop, Asparagus	36 per person
Pan-Seared King Prawn, Superior Soya Sauce	36 per person
Steamed Bamboo Clam, Garlic, Vermicelli	36 per person

LIVE FISH

Leopard Coral Grouper	Market Price (per 100 g)
Tiger Grouper	Market Price (per 100 g)
Red Grouper	Market Price (per 100 g)
Marble Goby (Soon Hock)	Market Price (per 100 g)

COOKING METHOD

Hong Kong Style • Preserved Black Bean • Yellow Pepper Sauce • Deep-Fried

Alaskan King Crab (Pre-order 1 day in advance)	Market Price (per 100 g)
Australia Fresh Lobster	Market Price (per 100 g)
Sri Lanka Meat Crab (Pre-order 1 day in advance)	Market Price (per 100 g)

All prices are in Singapore dollars, and subject to service charge and other prevailing government taxes.
Our staff is pleased to accommodate to your dietary requirements.
Menu items are subject to change without prior notice.

À LA CARTE

COOKING METHOD

Singapore Chilli Sauce • Black Pepper • White Pepper • Steamed with Hua Diao Wine • Steamed with Golden & Crispy Garlic

FISH

Steamed Empurau, Tangerine Peel, Premium Rice Wine (Pre-order 3 days in advance)	120 (per 100 g)
Deep-Fried Marble Goby (Soon Hock)	16 (per 100g)
Oven-Baked Premium Miso Chilean Sea Bass, Crispy Rice	32 per person
Oven-Baked Chilean Sea Bass, Spicy Bean Crumb	32 per person
Oven-Baked Honey Soy Chilean Sea Bass	32 per person
Hong Kong Style Steamed Red Grouper, Superior Soya Sauce	32 per person
Steamed Red Grouper Fillet, Yellow Pepper Sauce	32 per person
Steamed Soon Hock Fillet, Ginger, Premium Rice Wine, Egg White	30 per person

MEAT

Szechuan Style Sliced Beef, Tiger-skin Pepper	68 (2-3 persons)
Wok-Fried Grade 4 Kagoshima Wagyu, Garlic, Black Pepper Sauce	46 per person
Wok-Fried Grade 4 Kagoshima Wagyu, Garlic, 1st Grade Superior Soy Sauce	46 per person
Braised Wagyu Beef Cheek, Zhu Hou Sauce	28 per person
Braised Moutai Pork Belly in Clay Pot	32 per portion
Red Sweet and Sour Pork	32 per portion
Braised Dong Po Pork	20 per person

All prices are in Singapore dollars, and subject to service charge and other prevailing government taxes.
Our staff is pleased to accommodate to your dietary requirements.
Menu items are subject to change without prior notice.

À LA CARTE

MEAT · CONTINUED

Braised Chicken Clay Pot, Traditional Yellow Wine	68 (2-3 persons)
Sizzling Chicken Claypot	48 (2-3 persons)
Sautéed Diced Chicken, Chilli Sauce, Cashew Nut	38 per portion
Crispy Diced Chicken, Shrimp Paste, Cashew Nut	32 per portion

VEGETABLE & BEAN CURD

Seasonal Vegetable Asparagus • Broccoli • Hong Kong Kailan • Hong Kong Chye Sim • Chinese Spinach • Baby Spinach • French Bean. Cooking Method: Stir-Fried • Minced Garlic • Superior Broth • Jade's X.O. Sauce	42 per portion · 16 per person
Chinese Spinach, Japanese Conpoy, Garlic, Premium Broth	42 per portion · 18 per person
Nai Bai Cabbage, Yellow Fungus, Fish Broth	42 per portion · 18 per person
Szechuan Style Mapo Tofu, Wagyu Beef	42 per portion · 18 per person
Stir-Fried Five-Colour Vegetable, Fresh Huai Shan	33 per portion · 16 per person
Stewed Housemade Bean Curd, Tai O Dried Shrimp Roe	33 per portion · 16 per person
Eggplant, Housemade Bean Curd, Spiced Sauce	33 per portion · 16 per person

RICE & NOODLE

Tomato, Lobster Fried Rice, Egg, Rice Wine	58 per person
Lobster Egg Noodle, Jade's X.O. Sauce	58 per person
Sliced Red Grouper Rice Vermicelli, Fish Broth	42 per portion · 22 per person
Braised Black Truffle Ee Fu Noodle, Mushroom, Yellow Chive	42 per portion · 18 per person

All prices are in Singapore dollars, and subject to service charge and other prevailing government taxes.
Our staff is pleased to accommodate to your dietary requirements.
Menu items are subject to change without prior notice.

À LA CARTE

RICE & NOODLE · CONTINUED

Yangzhou Fried Rice	42 per portion · 22 per person
Hokkaido Scallop Teochew Black Olive Fried Rice, Jade's X.O. Sauce	22 per person
Old Quay Fried Rice	16 per person
Egg Fried Rice	28 per portion

DESSERT

Hot Almond Cream with Peach Gum	18 per person
Teochew Yam Paste, Pumpkin, Gingko Nut	14 per person
Coconut Shaved Ice, Chilled Coconut Jelly served in whole coconut	22 per person
Piña Colada Shaved Ice, Champagne Jelly	14 per person
Housemade Coconut Rose Shaved Ice, Fresh Strawberry	14 per person
Cream of Mango, Sago, Lime Jelly	14 per person
Caramelised Crispy Banana	8 (2 pieces)
Pistachio Muah Chee	8 (2 pieces)

All prices are in Singapore dollars, and subject to service charge and other prevailing government taxes.
Our staff is pleased to accommodate to your dietary requirements.
Menu items are subject to change without prior notice.

SET MENUS

TASTING MENU

AVAILABLE FOR LUNCH AND DINNER — 98 per person

Chilled Abalone Duo, Crispy Golden Phoenix Tail Prawn

Nostalgic Braised Bird's Nest Soup, Crab Roe

Honey-Baked Chilean Sea Bass, Cabbage

Stewed Wagyu Beef Cheek, Chu Hou Sauce

Lobster Fried Rice, Pineapple, Garlic

Chilled Almond Tofu, Dried Longan

BLESSINGS · INDIVIDUALLY PLATED SET MENU 1

88 per person

Jade Trio Platter
Kampung Chicken Roll, Cucumber, Ginger. Deep-Fried Prawn, Cocoa Mayonnaise. Lemon Crab Meat Cake

Daily Special Soup of the Day

Braised Moutai Pork Belly

Stir-Fried Sliced Fish Fried Rice, Teochew Black Olive, Egg, Ikura

Hot Almond Cream, Peach Gum

JOYOUS · INDIVIDUALLY PLATED SET MENU 2

138 per person

Sapphire Trio Platter
Honey-Glazed Ibérico Pork. Pan-Fried Hokkaido Scallop, Truffle Egg White. Wasabi Mayonnaise Crispy Prawn

Double-Boiled Chicken Consommé, Cordyceps Flower
South African Abalone, Premium Fish Maw

Steamed Chilean Sea Bass, Yellow Pepper Sauce

X.O. Lobster Egg Noodle, Jade's X.O. Sauce

All prices are in Singapore dollars, and subject to service charge and other prevailing government taxes.
Our staff is pleased to accommodate to your dietary requirements.
Menu items are subject to change without prior notice.

SET MENUS

JOYOUS · INDIVIDUALLY PLATED SET MENU 2 · CONTINUED

Piña Colada Shaved Ice, Champagne Jelly

VEGETARIAN SET MENU · INDIVIDUALLY PLATED

88 per person

Vegetarian Trio Combination
Stewed Tofu, Preserved Black Bean Sauce. Steamed Blue Pea Vegetable Dumpling. Tea-Smoked Carrot Bean Curd Roll

Vegetarian Spicy & Sour Soup

Stir-Fried Five-Colour Vegetable, Fresh Huai Shan

Wok-Fried Vegetarian Five-Grain Rice

Housemade Coconut Rose Shaved Ice, Fresh Strawberry, Pistachio Muah Chee

GLUTEN-FREE SET MENU · INDIVIDUALLY PLATED

118 per person

Jade Trio Combination
Roasted Duck, Plum Sauce. Pan-Fried Scallop, Shrimp Paste, Chilli, Salt, Pepper. Wasabi Mayonnaise Crispy Prawn

Double-Boiled Chicken Consommé
Cordyceps Flower, South African Abalone

Steamed Marble Goby (Soon Hock) Fillet
Fermented Black Bean, Seasonal Vegetable

Singapore-Style Wok-Fried Rice Vermicelli

Housemade Coconut Rose Shaved Ice, Fresh Strawberry

All prices are in Singapore dollars, and subject to service charge and other prevailing government taxes.
Our staff is pleased to accommodate to your dietary requirements.
Menu items are subject to change without prior notice.

WEEKEND YUM CHA

PER PERSON · MINIMUM TWO TO DINE	ADD A FLUTE OF CHAMPAGNE	ADD A GLASS OF HOUSE RED OR WHITE WINE
68	20	10

MUST-TRY JADE SIGNATURES

Bak Kut Teh Xiao Long Bao	12 (3pcs)
Crispy Salted Egg Yolk Crab Meat Dumpling	9 (1pc)
Teriyaki Chilean Sea Bass, Crispy Rice	6 (1pc)
Pork Siew Mai, Tobiko	12 (3pcs)
Pan-Fried Chilli Crab Meat Bun	9 (1pc)

STEAMED DIM SUM

Fresh Prawn Dumpling	12 (3pcs)
Blue Pea Wild Mushroom Dumpling	10 (3pcs)
Steamed Glutinous Rice, Chicken	12 (2pcs)
Beetroot Teochew-Style Dumpling	12 (3pcs)
Osmanthus Honey Char Siew Bun	10 (2pcs)

CRISPY GOLDEN DIM SUM

Poached Shrimp Wanton, Spicy Sauce	12 (3pcs)
Wok-Fried Rice Flour Rolls, Superior Soy Sauce	10 (3pcs)
Deep-Fried Five-Spice Chicken & Seafood Honeycomb Yam Dumpling	12 (3pcs)

All prices are in Singapore dollars, and subject to service charge and other prevailing government taxes.
Our staff is pleased to accommodate to your dietary requirements.
Menu items are subject to change without prior notice.

WEEKEND YUM CHA

CRISPY GOLDEN DIM SUM · CONTINUED

Wok-Fried Radish Cake, X.O. Chilli Sauce	20 per portion
Pan-Fried Spicy Szechuan Pepper Minced Pork & Green Chives Guo Tie	12 (3pcs)
Vegetarian Spring Roll	10 (3pcs)
Golden Baked Char Siew Pastry	8 (2pcs)

APPETISER

Roast Combination Crispy Roast Pork Belly, Roast Honey-Glazed Ibérico Pork, Roast Duck, Tossed Jellyfish	28 per person
Deep-Fried Prawns, Wasabi Mayonnaise	20 per person
Crispy Diced Chicken Marinated with Fermented Shrimp Paste	20 per person
Sautéed Scrambled Egg, Crab Meat, Lettuce	20 per person

SOUP

Braised Bird's Nest Soup, Crab Meat, Crab Roe	42 per person
Spicy & Sour Seafood Soup	20 per person
Double-Boiled Cordyceps Fungus, Winter Melon, Red Dates, Superior Vegetable Consommé	16 per person

MAIN COURSE

Sautéed Live Tiger Prawn, Superior Soy Sauce	28 (6pcs)
"Red" Sweet & Sour Pork	20 per person
Steamed Chilean Sea Bass, Preserved Radish	20 per person

All prices are in Singapore dollars, and subject to service charge and other prevailing government taxes.
Our staff is pleased to accommodate to your dietary requirements.
Menu items are subject to change without prior notice.

WEEKEND YUM CHA

MAIN COURSE · CONTINUED

Braised Pork Knuckle, Ginger, Sweet Vinegar	20 per person
Sautéed Diced Chicken, Cashew Nuts, Dried Chilli, Vinaigrette	20 per person
Sautéed Sliced Beef, Spring Onion, Ginger	20 per person
Mapo Tofu	20 per person
Stewed House-Made Bean Curd, Shiitake Mushroom	20 per person
Stir-Fried Seasonal Vegetables	20 per person
Stir-Fried Lettuce, Fermented Bean Curd	20 per person
Wok-Fried French Beans, Dried Shrimp	20 per person
Braised Beef Brisket, Zhu Hou Sauce	28 per person

RICE, NOODLES & CONGEE

Century Egg Congee, Minced Pork	16 per person
Lobster Meat Congee	18 per person
Old-Style Fragrant Wok-fried Rice	20 per person
Wok-Fried Hor Fun, Sliced Beef	20 per person
Wok-Fried Wheat Noodles, Beansprouts, Soy Sauce	20 per person

DESSERT

Cream of Mango, Sago, Lime Jelly	14 per person
Warm Eight Treasures Sweet Dessert Soup	14 per person

All prices are in Singapore dollars, and subject to service charge and other prevailing government taxes.
Our staff is pleased to accommodate to your dietary requirements.
Menu items are subject to change without prior notice.

WEEKEND YUM CHA

DESSERT · CONTINUED

Oven-Baked Mini Gum Tragacanth Almond Egg Tart	10 (3pcs)

Each table may order up to 15 items from the menu, including dim sum, appetisers, soups, main courses, and desserts. Each dish may be selected once per table. Individually counted items, such as dim sum and prawns, will be served as one piece per guest, while other dishes will be served in portions appropriate to the number of guests. In the interest of food safety and quality assurance, all dishes are available for dine-in only. À la carte prices are as printed.