



JADE



SOUP

Dumpling Soup with Bamboo Shoots	
<i>Prawn</i>	695
<i>Chicken</i>	595
▼ <i>Waterchestnut and Chinese Mushroom</i>	495
Spicy Lemon Grass with Coconut Broth	
<i>Prawn</i>	695
<i>Chicken</i>	595
▼ <i>Bok Choy and Assorted Mushroom</i>	495
Lemon Coriander Soup	
<i>Prawn</i>	695
<i>Chicken</i>	595
▼ <i>Baby Corn, Carrot, and Chinese Greens</i>	495
Sweet Corn Soup	
<i>Prawn</i>	695
<i>Chicken</i>	595
▼ <i>Baby Corn, Carrot, and Chinese Greens</i>	495
Hot and Sour Soup	
<i>Prawn</i>	695
<i>Chicken</i>	595
▼ <i>Silken Tofu and Assorted Mushroom</i>	495
▼ <i>Asian Greens Soup with Tofu</i>	545
▼ <i>Assorted Mushroom and Chinese Greens Soup</i>	545

▼ indicates Vegetarian

All prices are in INR. We levy 5% service charge. Government taxes as applicable.
"If you have any concern regarding food allergies, please alert your server prior to ordering"

MEAL IN A BOWL



Crab Meat Fried Mantao Bun (Chilli Garlic Sauce/Black Pepper Sauce)	2795
Crispy Aromatic Duck with Pancakes	2795
Rice Porridge with Garlic Pepper Prawns	2295
Salted Snapper Fried Rice with Assorted Lettuce and Fried Egg	2045
Chilean Pork Belly with Asian Greens and Garlic Noodles	1495
Spicy Chicken Ramen with Boiled Egg	1095
✓ Silken Tofu, Black Bean Chilli with Corn Fried Rice	1345

RICE AND NOODLES



✓ Rice-Wine Fried Rice	
✓ <i>Vegetable</i>	595
✓ <i>Chilli Garlic</i>	595
<i>Chicken</i>	695
<i>Prawn</i>	695
Stir Fried Noodles with Shredded Vegetables	
✓ <i>Vegetable</i>	595
✓ <i>Chilli Garlic</i>	595
<i>Chicken</i>	695
<i>Prawn</i>	695
<i>XO Sauce</i>	695
Pan Fried Noodles	
✓ <i>Vegetable</i>	795
<i>Chicken</i>	895
<i>Prawn</i>	895
<i>Lobster</i>	2695
Flat Noodles with Seafood and Curry Powder	795
✓ Jasmine Rice	595
✓ Mushroom and Spinach Fried Rice with Roasted Garlic	595
✓ Buck Wheat Noodles with Beans Sprout	795

MAIN COURSE



TOFU AND VEGETABLES

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| ✓ Assorted Mushroom with Dry Red Chilli | 995 |
| ✓ Mapo Tofu Soy Mince with Assorted Bell Pepper | 955 |
| ✓ Schezwan Vegetable and Tofu with Butter Pepper Garlic Sauce | 995 |
| ✓ Stir Fried Chinese Greens with Soy Garlic | 995 |
| ✓ Flash Fried Asparagus and Beans with Dry Red Chilli | 995 |
| ✓ Stir Fried Water Chestnut, Bamboo Shoot and Bok Choy | 995 |
| ✓ Gai Lan with Roasted Garlic Broth | 995 |
| ✓ Crispy Shredded Potato with Soy Chilli | 995 |

MAIN COURSE



NON VEGETARIAN

Roasted Atlantic Black Cod with Pickled Green Pepper and Sweet Corn Puree	2795
Stir Fried Lobster in Garlic Butter and Assorted Peppers	2795
Stir Fried Prawns with XO Sambal and Pickled Mustard Greens	2295
Steamed Red Snapper with Superior Soy Sauce /Crushed Black Pepper Sauce	2045
Crispy Fried Red Snapper with Chinese Garlic Sauce	1345
Stir Fried Lamb with Bamboo Shoots and Ginger Spring Onion	1195
Sliced Lamb with Crushed Pepper and Chinese Greens	1195
Thrice Cooked Pork and Radish Cake in Spicy Chilli Sauce	1095
Stir Fried Chicken and Green Asparagus in Roasted Garlic Sauce	1095
Gung Bao Chicken with Red Onion and Cashewnut	1095
Honey Chilli Chicken with Toasted Sesame and Beans Sprout	1095
Shredded Chicken with Long Beans in Black Bean Chilli Sauce	1095

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STARTER

VEGETARIAN

- ✓ Edamame (Spicy Chilli/Salt and Pepper) 795
- ✓ Five Spice Cheese and Corn Spring Roll with Sweet Chilli Sauce 795
- ✓ Panko Crusted Corn Curd and Pickled Vegetable with Wasabi Mayo 795
- ✓ Five Spice Lotus Stem with Crispy Fried Garlic and Sweet Chilli Drizzle 795
- ✓ Crispy Tofu Tossed with Lantern Chilli 795
- ✓ Curried Glass Noodle and Vegetable Spring Roll with Sweet Chilli Dip 795
- ✓ Salt and Pepper Vegetable with Schezwan Pepper 795

STARTER



NON VEGETARIAN

Soft Shell Crab, Puffed Rice Salad, Shrimp Cracker with Togarashi Spice Mayo	2245
Salt and Pepper Prawns with Crispy Chilli Garlic	2245
Crispy Fried Prawns with Wasabi Mayo and Pickled Ginger	1995
Golden Fried Prawns with Spicy Chilli Sauce	1995
Crispy Fried Lamb with Toasted Sesame	1095
Chilean Pork Spare Ribs with Salt and Pepper Chilli	1095
Soy Braised Chilean Pork Belly with Pickled and Dry Red Chilli	1095
Crispy Fried Chicken Wings with Xinjiang Spice Mix and Dry Red Chilli	995
Stir Fried Fish with Black Bean Chilli Sauce	995
Pan Seared Fish with Schezwan Pepper and Sweet Chilli Basil Sauce	995
Sesame Chilli Fish with Crispy Lotus Stem	995
Hoisin Duck Spring Roll with Sweet Chilli Sauce	895
Chilli Chicken Spring Roll with Togarashi Spice Mayo	895
Guiyang Chicken with Chilli Coriander Onion	895
Soy Braised Chicken with Dry Red Chilli	895

DIMSUMS



Hoisin Glazed Crispy Aromatic Duck Bao	895
Steamed Prawns Wonton with Spicy Chilli Oil	695
Prawn Har Gao with Bamboo Shoot and Water Chestnut	695
Chicken and Wild Mushroom Dumpling	595
Chicken and Chive Dumpling	595
Steamed Chicken Feet with Black Bean Chilli Sauce	595
Pork and Leek Dumpling with Spicy Tomato Sauce	595
✓ Crystal Vegetable Dumpling	545
✓ Edamame and Shitake Dumpling with Wild Mushroom Dust	545
✓ Green Bean and Water Chestnut Dumpling with Spicy Black Bean Chilli Sauce	545
✓ Wild Mushroom and Water Chestnut Bao	545
✓ Pan Fried Radish Cake with Caramelized Onion and Crispy Garlic	545

DESSERTS

Selection of Desserts-Rs 595

Corn Pudding

The famous dessert made of sponge cake and vanilla custard

Bitter Chocolate Cake Slice

Delhi's favourite Dessert for six decades

Salted Caramel Cheese Cake

American style baked cheese cake with mix preserved berries

Coco Tiramisu

Mascarpone cheese dessert with coffee flavor

Cream Caramel Flam

Classical favorite served with seasonal fresh fruits

Orange Citrus Brulee

Baked orange flavoured custard

Warm Date Toffee Pudding

Served with toffee sauce

Molten Chocolate Cake with Vanilla Ice Cream

- ✓ Hot Baked Umm Ali
Layered Arabic dessert of cream nuts and crispy flakes
- ✓ Trio of Chocolate Mousse
Layers of chocolate mousse Dark, Milk and White
- ✓ Hot Gulab Jamun
Indian dumplings in flavoured syrup and nuts
- ✓ Phirni
Indian rice pudding flavored with saffron, cardamom and almonds

Selection of Homemade Ice Cream-Rs 495

Vanilla pod,

Belgium chocolate,

Alphonso mango

Macadamia nut caramel