

LONG  
ISLAND  
  
RESTAURANT  
WEEK

JADE  
EATERY & LOUNGE  
MODERN ASIAN FUSION



GLOBAL LUNCH  
**PASSPORT**

Global Flavors, Redefined at Jade Eatery.

\$24 PER PERSON | THREE COURSE LUNCH

SUNDAY TO SUNDAY | 12PM - 5PM

+ 18% GRATUITY AND TAX | SELECT ONE FROM EACH COURSE

# GLOBAL LUNCH

TASTE ASIA ONE BITE AT A TIME | \$24 PER PERSON

SUNDAY - SUNDAY | 12PM-5PM

+ 18% GRATUITY AND TAX | SELECT ONE FROM EACH COURSE



## COURSE ONE: DEPARTURE BITES

CHOOSE ONE INSPIRED APPETIZER

### CHINA

#### JADE'S DUMPLINGS

Choice of: Chicken, Shrimp or Vegetable | Steamed or fried

#### ROCK SHRIMP TEMPURA

Tossed in toban djan, japanese mayo, and topped with cilantro

### JAPAN

#### TERIYAKI STEAK TACO

Grilled charred skirt steak glazed with teriyaki sauce, topped with purple cabbage and cilantro | side of sour cream & guac

#### SUSHI MAKI ROLL

Vegetable Roll, Spicy Salmon Roll, Tuna Roll or California Roll

### THAILAND

#### CHICKEN SATAY

Chicken skewer cooked on a grill served with peanut sauce

#### THAI BASIL SALAD

Spinach, cucumber, cherry tomato, thai panang dressing. Add Chicken (\$3) or Shrimp (\$8)

## COURSE TWO: SIGNATURE STOPS

CHOOSE ONE INSPIRED ENTREE



Includes Basmati, Brown or White Rice

#### EAST ROLL

Spicy tuna avocado, topped with kani salad, scallion, crunch, mesago, eel sauce

#### SESAME CHICKEN

Tempura fried chicken in a sweet and savory sauce with crispy rice noodles

#### CHILI GARLIC FRIED RICE

Choice of Protein: Vegetable, Chicken, Shrimp or Beef | Chili, Garlic, Tomato

#### SEARED SALMON NIGIRI

Sautéed Tomato & Shallot, White Truffle Oil

#### THAI VEGETABLE CURRY (PANANG)

Choose red (spiciest) | green (spicy) | yellow (mild) curry Bell pepper, peanut, cherry tomato, and coconut cream

#### CHICKEN TIKKA MASALA

Marinated cubes of grilled chicken in a creamy tomato sauce

#### CHICKEN WITH BROCCOLI

Served with broccoli in a brown sauce

#### PAD THAI

Choice of Protein: Vegetable, Chicken, Beef or Shrimp | Tamarind, peanut, bean sprout, tofu, pepper and scallion



*Make It Bottomless!*

Add \$30 to your entree for 90 min of bottomless Forest Hills, Lavend-Her Spritz, Mimosas, Bellinis, or Berry Bubbly.

## COURSE THREE: ARRIVAL TREAT

ADD TO COMPLETE YOUR PASSPORT! +\$5



### TIRAMISU



Tiramisu gained popularity in Japan in the 1990s, embraced for its light texture and balanced sweetness. Japanese pastry chefs refined it with a delicate touch, helping it become a beloved café dessert across the country.

### GULAB JAMUN

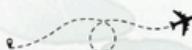


Gulab Jamun was brought to India by the Mughals, blending Persian rosewater and Middle Eastern sweet traditions with local ingredients.

### RASMALAI



Rasmalai is a classic South Asian dessert made of soft cheese patties soaked in lightly sweetened, saffron-infused milk. Originating in the Indian subcontinent, it has long been loved for its delicate texture and rich yet refreshing flavor.



STAY UPDATED



SEASONAL EVENTS &  
SPECIALS



