

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



