

NYC Jan 20–Feb 12
RESTAURANT
WEEK®

JADE
EATERY & LOUNGE
MODERN ASIAN FUSION



LUNCH LAYOVERS
PASSPORT

Global Flavors, Redefined at Jade Eatery & Lounge

\$30 PER PERSON | THREE COURSE LUNCH

SUNDAY TO FRIDAY | 12PM–5PM

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

LUNCH LAYOVERS

TASTE THE PASSAGE THROUGH ASIA | \$30 PER PERSON

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COURSE ONE: DEPARTURE BITES

CHOOSE ONE APPETIZER

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)

CAULIFLOWER MANCHURIAN

Golden fried cauliflower tossed with onions in a chili sauce

JADE'S DUMPLINGS

Chicken, Beef or Vegetable | Choice of fried or steamed

JADE'S SPRING ROLL

Chicken, Shrimp or Vegetable

DRUMS OF HEAVEN (KAI CHI)

Lollipop chicken tossed in scallions, onions, cilantro, ginger, garlic, spicy (3 pc)

SUSHI PIZZA (+\$2)

Spicy tuna, red onion, scallion, eel sauce, tobiko

ROCK SHRIMP TEMPURA (+\$4)

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

CRISPY CALAMARI (+\$4)

Topped with shishito peppers, red chilis and served with a sweet chili sauce



COURSE TWO: SIGNATURE STOPS

CHOOSE ONE ENTREE



Includes Basmati, Brown or White Rice

SINGAPORE RICE NOODLES

Curry chicken and shrimp with rice noodles

YELLOW TADKA DAL

Yellow lentils tempered with cumin seed and chilies

JADE'S LO MEIN

Choice of chicken, steak or vegetable

LAMB & BROCCOLI

With broccoli in a brown sauce

SZECHUAN CHICKEN

Cooked in a crushed dry red pepper sauce

DRUNKEN NOODLES

Flat noodles, bell pepper, onion, scallion, and basil

BASIL GINGER SHRIMP (+\$5)

Served with onions, bell pepper, red chili, and string beans

GRILLED LAMB CHOPS (+\$15)

Lamb chops cooked in a garlic marinade

Make It Bottomless!

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

COURSE THREE: ARRIVAL TREAT

CHOOSE ONE DESSERT



CHOCOLATE LAVA CAKE



Chocolate made its way to Asia in the 17th century, with Southeast Asia developing cacao cultivation. Today, it blends tradition and innovation across the continent!

GREEN TEA ICE CREAM



Green tea dates back to ancient China, later spread throughout Asia. This rich history inspired our Green Tea Ice Cream as the perfect finish to your passport journey.

GULAB JAMUN



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



STAY UPDATED



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**RESTAURANT
WEEK®**

SEASONAL EVENTS &
SPECIALS

 indicates vegetarian option

Some of our dishes may contain nuts, please advise your server regarding any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

