

# Jade's Fall Prix-Fixe Dinner Menu

\$60 PER PERSON | THREE COURSE PRIX-FIXE

DAILY | 5PM - 10PM

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

## To Drink

(Choose one)

### SIGNATURE COCKTAILS

Passionberry Margarita, Lychee Martini, or  
Jadetini

### GLASS OF WINE

Red, White or Sparkling

### MOCKTAILS

Passionberry, Tamarind, or Virgin Pina Colada

## Appetizers

(Choose one)

 **ROCK SHRIMP TEMPURA**  
deep fried shrimp with toban djon  
mayo and cilantro

 **CRISPY CALAMARI**  
fried squid rings served with shishito  
and red chili and sweet chili sauce


 **COCKTAIL SAMOSA**  
savory pastry with spiced potato  
filling

 **KAI CHI OR LOLIPOP CHICKEN**  
lollipop chicken/ kai chi tossed in scallions,  
onions, cilantro, ginger, garlic

 **KING CRAB RANGOON**  
king crab and cream cheese puffs  
served with spicy mayo

 **CRISPY RICE**  
spicy tuna, jalapeño

 **DUMPLINGS**  
(chicken or vegetables)  
steamed or fried

 **SUSHI MAKI ROLL**  
choice of king crab california,  
vegetable or shrimp tempura roll

## Entree

(Choose one)

 **DRUNKEN NOODLES**  
(with choice of Shrimp, Chicken, Vegetable or Steak)  
Flat noodles cooked with bell peppers, onions, scallions  
and basil

New Item!!

**TERIYAKI STEAK BAO BUNS**  
(with choice of Fries or House Salad)  
Tender slices of marinated steak tucked inside pillowy  
steamed bao buns

New Item!!

 **CAULIFLOWER MANCHURIAN HOUSE  
ROLL** (choice of Miso soup or House salad)  
Crispy cauliflower in our Manchurian glaze, rolled  
with cucumber, and avocado. Topped with spicy mayo  
and scallions.

 **CHICKEN TIKKA**  
(with choice of white, basmati or brown rice)  
Boneless chicken marinated in yogurt, ginger, garlic  
and spices

**TERIYAKI WILD SALMON**  
(with choice of white, basmati or brown rice)  
With edamame, bokchoy, and soy ginger in teriyaki sauce

**MONGOLIAN SKIRT STEAK**  
(with choice of white, basmati or brown rice)  
Served with scallion and onion

**FILET MIGNON WOK CHARRED (+\$10)**  
(with choice of white, basmati rice or brown rice)  
Served with broccoli in a garlic brown sauce.

**GRILLED LAMB CHOPS (+\$10)**  
(with choice of white, basmati or brown rice)  
Grilled lamb chops in a garlic marinade

**LOBSTER TAIL W/ JUMBO SHRIMP  
OR 5 OZ SKIRT STEAK (+\$40)**   
(with choice of white, basmati or brown rice)  
Served with broccoli, asparagus, and chef's special ginger sauce

## Dessert

(Choose one)

⊗ CARROT CAKE ⊗ CHEESECAKE ⊗ CHOCOLATE LAVA ⊗ TIRAMISU

⊗ FRIED BANNA ICE-CREAM ⊗ CHOCOLATE FUDGE CAKE

 indicates spicy •  indicates vegetarian option •  indicates shell fish

• 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 foodborne illness, especially if you have certain medical conditions.

# Jade's Fall Prix-Fixe Lunch Menu

\$30 PER PERSON | THREE COURSE PRIX-FIXE

MONDAY TO FRIDAY | 12PM - 4PM

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

## Appetizers

(Choose one)

VEGETABLE DUMPLINGS  
*steamed or fried*

CALIFORNIA ROLL  
*imitation crab, celery, avocado*

SPICY TUNA ROLL  
*tuna, spicy mayo*

SHRIMP TEMPURA ROLL (+\$2)  
*tempura fried shrimp, cucumber, drizzled with roe*

KAI CHI OR LOLIPOP CHICKEN  
*lollipop chicken/ kai chi tossed in scallions, onions, cilantro, ginger, garlic*

CRISPY RICE (+\$6)  
*spicy tuna, jalapeño*

## Entrees

(Choose one)

PAD THAI  
*(veg, chicken, steak, or shrimp)*  
*Made with tamarind, peanut, bean sprout, tofu*

CAULIFLOWER MANCHURIAN  
*(includes white, brown or basmati rice)*  
*Crispy fried cauliflower tossed in a sweet, tangy, lightly spiced glaze made with ginger and garlic*

PANANG VEGETABLE CURRY  
*(includes white, brown or basmati rice)*  
*Choose red (spiciest) | green (spicy) | yellow (mild) curry*  
*Bell pepper, peanut, cherry tomato, and coconut cream*

BUTTER CHICKEN  
*(includes white, brown or basmati rice)*  
*Tandoori grilled chicken, simmered in smooth tomato gravy, tempered with fresh cream and gravy*

CALCUTTA CHICKEN  
*(includes white, brown or basmati rice)*  
*Cooked in a crushed dry red pepper sauce*

## GLAZED SALMON TACO

*Glazed with manchurian sauce, mango, red cabbage and cilantro | side of sour cream & guac on the side*

## CHICKEN TIKKA MASALA TACO

*Masala sauce topped with cilantro on small garlic naan (1) | side of sour cream & guac*

## MONGOLIAN STEAK (+\$10)

*(includes white, brown or basmati rice)*  
*Cooked with scallions and onions*

## GRILLED LAMB CHOPS (+\$15)

*(includes white, brown or basmati rice)*  
*Lamb chops cooked in a garlic marinade*

## TERIYAKI SKIRT STEAK (+\$20)

*(includes white, brown or basmati rice)*  
*10 oz steak, caramelized onion, shoestring potato garnish*

## Dessert

(Choose one)

CARROT CAKE   CHEESECAKE   CHOCOLATE LAVA   TIRAMISU  
ICECREAM   CHOCOLATE FUDGE CAKE

## Make It Bottomless!

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

• indicates spicy • indicates vegetarian option • indicates shell fish  
• 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 foodborne illness, especially if you have certain medical conditions.