

NYC Jan 20–Feb 12
RESTAURANT
WEEK®



BITE'S OF ASIA DINNER

PASSPORT

Global Flavors, Redefined at Jade Eatery.

\$ 60 PER PERSON | FOUR COURSE DINNER

SUNDAY TO FRIDAY | 5PM -10PM

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

BITES OF ASIA DINNER

\$60 PER PERSON | FIVE COURSE PRIX-FIXE

SUNDAY TO FRIDAY | 5PM - 10PM

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

COURSE ONE: IN-FLIGHT REFRESHMENTS

SELECT ONE SIGNATURE COCKTAIL OR NON-ALCOHOLIC BEVERAGE



KYOTO SOUR

bourbon, fresh lime, and orange bitters



BEIJING DROP

don julio tequila, lime, raspberry liqueur, strawberry puree



BANGKOK SUNSET

patron tequila, triple sec, fresh lime, coconut cream



MUMBAI LASSI

Mango, Milk & Yogurt | Non-alcoholic

COURSE TWO: START IN JAPAN

CHOOSE ONE STARTER

MAKI ROLL



Choice of: California Roll, Vegetable, Cucumber or Avocado Roll

SASHIMI/NIGIRI

Choice of: Salmon, Yellowtail, Eel or Tuna | Nigiri or Sashimi

MISO SOUP



Wakame seaweed, scallion

ROCK SHRIMP TEMPURA

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

COURSE THREE: LAYOVER IN INDIA

CHOOSE ONE APPETIZER

CHICKEN TIKKA

Boneless chicken marinated in yogurt, ginger, garlic and spices

COCKTAIL SAMOSA

Served with white cucumber sauce

CHILI PANEER



(Dry) onion, green & red pepper scallion

HONEY CRISPY LOTUS



Cooked in chili honey sauce

COURSE FOUR: TOUCHDOWN IN CHINA

CHOOSE ONE ENTREE

 Includes Basmati, Brown or White Rice

CHOW FUN NOODLES

Choice of Vegetable, Chicken, Steak or Shrimp | Onion, bok choy, bean sprout, and scallion

GENERAL TSO

Crispy protein, steamed broccoli in a spicy sauce. Choice of Chicken or Crispy Tofu 

SHRIMP & BROCCOLI

Sautéed shrimp and steamed broccoli 

WOK SESAME

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

TERIYAKI WILD SALMON

Edamame, bok choy, and soy ginger 

SZECHWAN SKIRT STEAK

Served with scallion and onion 

FILET MIGNON WOK CHARRED +\$15

An inspired, elevated take on a classic. Wok-charred filet mignon brings exceptional depth of flavor with broccoli and bell peppers in a rich brown sauce. 

JADE'S SPECIAL SEAFOOD LO MEIN +\$15

A refined upgrade to the Lo Mein classic. Half a lobster tail, shrimp, and squid tossed with bok choy, napa cabbage, ginger, and scallions.

COURSE FIVE: AIRPORT SWEET TREAT

CHOOSE ONE DESSERT



CHOCOLATE
LAVA CAKE



CHEESECAKE



GULAB JAMUN



ICE CREAM:
Rose, Green tea,
Chocolate,

EXCLUSIVE TO OUR QUEENS LOCATION

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STAY UPDATED



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.

