

**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

SUNDAY TO FRIDAY | 12PM - 5PM

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



## 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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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.*



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**BITE'S OF ASIA DINNER**  
**PASSPORT**

Global Flavors, Redefined at Jade Eatery.

\$60 PER PERSON | FIVE 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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