

THE SIGNATURE DINNER

\$60 PER PERSON | FOUR COURSE PRIX-FIXE DINNER

SUNDAY TO FRIDAY | 5PM - 10PM

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

To Drink (Choose one)

GLASS OF WINE

Option of:

Pinot Noir,
Cabernet Sauvignon
Pinot Grigio

FULL BOTTLE OF WINE: \$30

MOCKTAILS

Option of:

Virgin Lychee Mojito
Tamarind Mockarita
Piña Colada

COCKTAILS

Option of:

PassionBerry Margarita
Lychee Martini
Blue Zentini

Appetizers (Choose one)

ROCK SHRIMP TEMPURA

Crispy tempura rock shrimp with toban djan mayo and fresh cilantro

CRISPY CALAMARI

Lightly fried and tossed with sweet yellow and red peppers

COCKTAIL SAMOSA

Green peas and potatoes with Indian spices and homestyle sauce

LOLIPOP CHICKEN OR KAI CHI

Crispy chicken lollipop / wok-tossed with aromatic ginger, garlic, scallions, onions, and fresh cilantro.

KING CRAB RANGOON

Crispy crab-filled wontons, cream cheese, scallion and spicy mayo

CRISPY RICE

Choice of spicy salmon or tuna: jalapeño, eel sauce

JADE DUMPLINGS

Vegetable or chicken
Steamed or fried

SUSHI MAKI ROLL

Choice of king crab california roll, cauliflower manchurian roll, vegetable or shrimp tempura roll

Entree (Choose one)

DRUNKEN NOODLES

(with choice of Shrimp, Chicken, Vegetable or Steak)
Spicy flat noodles sautéed with fresh basil, peppers, onions, and scallions

JADE'S EAST HOUSE ROLL

Spicy tuna and avocado layered with kani salad, scallions, crunch, masago, and a drizzle of eel sauce

CHICKEN TIKKA MASALA

(with choice of white, basmati or brown rice)
Fire-grilled chicken in a silky tomato cream sauce layered with aromatic spices. *Contains Cashews*

TERIYAKI WILD SALMON

(with choice of white, basmati or brown rice)
Teriyaki-glazed salmon with edamame, bok choy, and soy ginger sauce

MONGOLIAN SKIRT STEAK

(with choice of white, basmati or brown rice)
Skirt steak stir fried in garlic brown sauce and hoisin with sweet chili, scallions, and caramelized onions

SZECHWAN SHRIMP

(with choice of white, basmati or brown rice)
Shrimp stir fried in a bold Szechuan sauce with crushed dry red chilies

FILET MIGNON WOK CHARRED (+\$10)

(with choice of white, basmati or brown rice)
Tender filet mignon wok-charred with green onion, red onion, and broccoli in a rich garlic brown sauce

GRILLED LAMB CHOPS (+\$10)

(with choice of white, basmati or brown rice)
Garlic marinated lamb chops, expertly grilled for a tender, smoky finish

LOBSTER TAIL W/ JUMBO SHRIMP

OR 5 OZ SKIRT STEAK (+\$40)
(with choice of white, basmati or brown rice)
Sautéed with broccoli in our chef's signature ginger sauce

Dessert (Choose one)

☉ CHEESECAKE ☉ CHOCOLATE LAVA ☉ TIRAMISU ☉ F.B.I ☉ CARROT CAKE ☉ 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.

THE SIGNATURE SERIES

\$30 PER PERSON | THREE COURSE PRIX-FIXE LUNCH

SUNDAY TO FRIDAY | 12PM-4PM

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

Drinks

(Choose one)



WINE

White
Red
Sparkling



MARTINI

Pink Lychee Martini
Jadetini
Espresso Martini



NON-ALCOHOLIC

Passionberry Mocktail
Thai Iced Tea
Mango Lassi

Appetizers

(Choose one)

JADE DUMPLINGS

Vegetable or chicken
Steamed or fried

CHICKEN SATAY

Marinated in coconut, peanut, garlic,
ginger, turmeric, and palm sugar



KING CRAB RANGOON

Crispy crab-filled wontons, cream cheese,
scallion, spicy mayo, and fresh cilantro



CAULIFLOWER MANCHURIAN

Crispy cauliflower, fiery chili glaze,
ginger, garlic, and fresh cilantro



SHRIMP TEMPURA ROLL

Shrimp tempura, avocado, cucumber,
topped with eel sauce



CRISPY CALAMARI (+6)

Lightly fried and tossed with sweet
yellow and red peppers

Entrees

(Choose one)

PAD THAI

(veg , chicken, steak, or shrimp)

Rice noodles tossed with tamarind, peanut, bean sprout, and tofu

SUSHI LOVER

Choice of House + Maki Roll

Choose from: Guru, Jade or East House Roll + any Maki
Roll from the Main Menu



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)

Charred tandoori boneless chicken folded into a rich, velvety tomato
sauce, finished with fresh cream, butter, and a hint of cashew



CALCUTTA CHICKEN

(includes white, brown or basmati rice)

Juicy boneless chicken thigh stir fried with green chili, garlic,
and fragrant cilantro for a bold, spicy flavor

GLAZED SALMON TACO

Salmon glazed in Manchurian sauce with mango, red cabbage, and
cilantro, served with sour cream and guac

CHICKEN TIKKA MASALA TACO

Tender chicken in rich masala sauce layered on warm garlic naan
with cilantro, sour cream, and guac

MONGOLIAN STEAK (+\$10)

(includes white, brown or basmati rice)

Skirt steak stir fried in garlic brown sauce and hoisin with sweet
chili, scallions, and caramelized onions

TERIYAKI SKIRT STEAK (+\$20)

(includes white, brown or basmati rice)

10 oz steak, caramelized onion, shoestring potato garnish

Bottomless Lunch

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

Bottle Of Wine

Add \$30 to your dining experience with a full bottle of our house-selected red,
white, or rosé wine to share.

indicates spicy • indicates vegetarian option • indicates shell fish

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