翠玉軒

JADE ROOM

Our menu is designed to be shared

Dishes will be served once they are cooked to ensure freshness

We cannot guarantee any dish is completely free of nuts or shellfish

Please let us know if you have any special dietary requirements

15% Public Holiday Surcharge Applies

BANQUET A

$58 pp (minimum 4)

Vegetarian Spring Rolls (V)
Steamed Prawn Dumplings (I)
Pork and Prawn Siu Mai (I)
Chicken San Choy Bao

Black Pepper Beef
Sweet & Sour Pork
Ginger & Shallot Fish Fillets (I)
Chicken and Cashews
Stir-fried Seasonal Vegetables (V)
Yangzhou Fried Rice (I)

BANQUET B

$88 pp (minimum 4)

Vegetarian Spring Rolls (V)
Steamed Scallop Dumplings (I)
Xiao Long Bao (Pork Soup Dumplings)

Peking Duck Pancakes
Duck San Choy Bao

Singaporean King Prawns (I)
Stir Fried Eye Fillet with Tea Leaves
Mongolian Lamb
Kung Pao Chicken
Stir-fried Seasonal Vegetables V
Yangzhou Fried Rice (I)

Seafood: (A) Australian | (I) Imported | (M) Mix

前菜
Appetizers

炸春卷 15
Home-made Spring Rolls (4)
pork and assorted vegetables, sweet chilli sauce

素春卷 15
Vegetarian Spring Rolls (4) (V)
assorted Chinese vegetables, sweet chili sauce

芝麻蝦多士 17
Prawn Toasts (4) (I)
sesame, prawns on crispy toast, creamy mayonnaise

椒鹽鵪鶉 16
Five Spices Quail
quail wok tossed with five spices, served in two halves

沙爹雞串 15
Satay Chicken Skewers (3)
chicken breast, peanut, satay sauce

手拍小黃瓜 16
Pickled Cucumber (V)
Cucumber strips pickled with black vinegar, sesame oil, garlic

清蒸帶子 16
Steamed Local Scallops (2) (G) (A)
Australian scallops, steamed with garlic and vermicelli

生菜包
San Choy Bao (4)
wok fried fillings served in lettuce leaf, choice of
- 雞肉 Chicken (G) 20
- 海鮮 Seafood (M) 24

餃子
Dumplings

點心拼盘 27
Dim Sum Platter (I)
prawn dumpling, siu mai, prawn and chive dumpling (2 each)

燒賣王 12
Jade Room Siu Mai (3) (I)
signature steamed dim sum topped with fish roe

小籠包 12
Xiao Long Bao (3)
steamed pork dumpling with broth inside, vinegar on side

煎韭菜豬肉餃 11
Pan-Fried Pork and Chives Dumplings (3)

蒸松露素餃 12
Black Truffle Crystal Dumplings (3)

湯羹
Soup

雞/蟹肉粟米羹 11 / 15
Sweet Corn Soup (I)
with Chicken or spanner crab meat

雲吞湯 14
Wonton Soup (I)
pork, prawn, Chinese mushrooms wontons, BBQ pork, vegetables

海鮮豆腐羹 15
Seafood & Tofu Soup (I)

酸辣湯 13
Hot & Sour Soup (S)
classic spicy Sichuan soup with shredded pork and tofu

正宗北京片皮鴨
Peking Duck

Our signature Peking Duck is freshly prepared in-house daily, seasoned with traditional spices and roasted to crisp perfection. Carved before our guests, each portion is presented with the favorsome crispy duck skin, together with spring onions, cucumber and special sauce, wrapped in soft pancake.

2 COURSES

Half Duck 58 Full Duck 86

flavoursome

COURSE 1

片皮鴨

Peking Duck Pancakes

Wrapped with duck skin, cucumber, shallot and Peking duck sauce

Half Duck 6pcs, Full Duck 12 pcs

COURSE 2 choice of:

鴨生菜包

Duck San Choy Bao

With roast duck meat, onion, capsicum, lettuce leaf, extra serving at $3 each

Half Duck 4pcs, Full Duck 8pcs

燒鴨

Roast Duck

鴨炒飯/麵

Duck Fried Rice/Noodle

鴨絲炒三鮮

Duck Stir Fry





東星斑
Coral Trout

清蒸
Steamed
With ginger and shallot, served on bed of soy sauce

炒斑球
Wok Fried
Fish filleted and sliced, wok fried with snow peas

鮑魚
Abalone

清蒸水晶
Steamed
Thinly sliced and steamed in shell

堂灼
Poached
Sliced and lightly poached in broth

油泡
Wok Fried

XO醬
XO Sauce

龍蝦
Lobster

上湯
Sautéed
In supreme broth with ginger and shallot

刺身
Sashimi
Raw lobster sliced and served on a bed of ice

避風塘
Typhoon Shelter Style (S)
Wok fried with garlic, onion and dried chilli

蒜蓉牛油
Garlic Butter
Wok fried with diced garlic and butter

香辣黃金
Golden Spicy
Wok fried with egg yolk and chilli

椒鹽
Salt and Pepper

活海鮮
Live Seafood (market price)

Seafood: (A) Australian | (I) Imported | (M) Mix



肉蟹
Mud Crab

薑蔥
Ginger and Shallot

星洲
Singaporean (S)
Sweet and spicy sauce

椒鹽
Salt and Pepper

避風塘
Typhoon Shelter Style (S)
Wok fried with garlic, onion and dried chilli

黑椒牛油
Black Pepper and Butter

皇帝蟹
King Crab

黑椒牛油
Black Pepper and Butter

椒鹽
Salt and Pepper

避風塘
Typhoon Shelter Style (S)
Wok fried with garlic, onion and dried chilli

黃金
Wok Fried with Egg Yolk

金沙粉絲
Egg Yolk and Vermicelli

花雕蛋白蒸
Steamed with Hua Diao
Hua diao Chinese wine and egg white

雪蟹
Snow Crab

花雕蛋白蒸
Steamed with Hua Diao
Hua diao Chinese wine and egg white

黑椒牛油
Black Pepper and Butter

鵝肝
Wok Fried with Foie Gras (extra cost)

海鮮
Seafood

XO蝦球帶子 43
XO Stir Fried King Prawns and Scallops (M)

海鮮至尊 46
Supreme Seafood (G) (M)
stir fried scallop, prawn, fish fillet, calamari, broccoli

鹹蛋蝦球 42
Golden King Prawns (I)
battered king prawns tossed with egg yolk

蜜糖蝦 42
Honey King Prawns (I)

西蘭花炒帶子 48
Wok Fried Scallops (A)
fresh scallops wok fried with broccoli

大班2食: 一食: 炒球　二食: 紅蚊, 椒鹽, 滾湯 175
Large Coral Trout (half) 2 Way (A)
1st Course: Wok Fried. 2nd Course: Braised, Salt & Pepper or Soup

薑蔥蒸魚片 36
Steamed Fish Fillet with Ginger and Shallot (G) (I)

椒鹽魚片 36
Salt & Pepper Fish Fillet (I)

XO 炒蜆 (煎米粉底) 40
Signature XO Wok Fried Pipi (I)
on crispy cake of vermicelli

金沙白飯魚 32
Crispy White Bait with Golden Egg Yolk (I)
battered white bait tossed with egg yolk

椒鹽蝦球/鮮魷 42 / 34
Salt & Pepper King Prawns / Calamari (I)
sea cucumber braised in supreme oyster sauce with Chinese mushrooms

蠔皇原隻鮑魚 medium 128 / large 148
Braised Abalone in Supreme Oyster Sauce (A)

Seafood: (A) Australian | (I) Imported | (M) Mix

家鄉小菜
Traditional Chinese

乾燒肥腸 43
Stir Fried Pork Intestines in Spicy Sauce

酸菜肥腸 43
Stir Fried Pork Intestines with Preserved Vegetables

XO爆炒鴨舌 42
XO Wok Fried duck tongue

香燜走地雞煲 (帶湯) 58
Free Range Chicken Soup Hotpot

煲仔
Clay Pot

魚香茄子煲 32
Salted Fish Eggplant in Clay Pot
eggplant braised with salted fish flakes and minced chicken

薑蔥生蠔煲 48
Oysters and Shallot Clay Pot (I)
lightly battered oysters wok fried with ginger and shallot

三杯雞 33
Taiwanese Style Basil Chicken in Claypot
chicken with bone in a soy, shaoxing wine, ginger, garlic, wok tossed with Thai basil

XO粉絲蝦碌煲 48
XO King Prawns with Vermicelli in Clay Pot (I)
large king prawns in shell with XO sauce

柱侯牛腩煲 37
Beef Brisket Clay Pot
slow cooked beef brisket in Chu Hou sauce

牛腩啫腸粉煲 32
Beef Brisket with Rice Noodle in Clay Pot

牛肉
Beef

茶香牛肉粒 42
Stir Fried Eye Fillet with Tea Leaves

蒜片汁燒和牛粒 59
Wagyu Beef with Crispy Garlic
diced wagyu wok fried in BBQ sauce and garlic

黑椒牛仔粒 42
Black Pepper Eye Fillet (G)
diced eye fillet, mushrooms, black pepper sauce

京都牛柳絲 33
Beijing Beef
crispy beef julienne with oriental sauce

白灼和牛 59
Blanched Wagyu Slices with Bean Sprouts

豉椒炒牛肉 31
Black Bean Beef (G)
beef fillet, onion, capsicum, black bean sauce

羊肉
Lamb

孜然羊肉 38
Cumin Lamb

京蔥爆羊肉 38
Wok Fried Lamb with Shallot
lamb fillet, shallot, onion and garlic

Seafood: (A) Australian | (I) Imported | (M) Mix

豬肉
Pork

咕嚕肉 30
Sweet & Sour Pork

OK排骨 35
Sticky Glazed Pork
juicy pork ribs, pineapple, wok tossed in a sweet and tangy sauce

蒜香金沙骨 35
Garlic Pork Ribs

梅菜扣肉 36
Pork Belly Slow Cooked with Preserved Vegetables

雞/鴨
Poultry

招牌紅燒乳鴿 59
Signature Roasted Baby Pigeon

明爐燒鴨 40
Slow Roasted Duck (half)

椒鹽鴨件 40
Salt & Pepper Duck (half duck chopped)

貴妃走地雞(半隻) 43
Steamed Free Range Chicken (half)
Note: free range chicken has less meat and have a stronger chicken taste

宮保雞 31
Kung Pao Chicken
wok toss chicken breast with chili beans paste, dried red chilies, onions, peppers and peanuts

咕嚕雞 / 腰果雞 30
Sweet & Sour Chicken / Cashew Chicken

蜜糖雞 / 檸檬雞 30
Honey / Lemon Chicken

鐵板
Hot Plate

中式牛柳 43
Peking Eye Fillet (G)
stir-fried eye fillet with oriental sauce

黑椒雞 31
Black Pepper Chicken (G)
tender chicken fillets with mushroom, black pepper sauce

蒙古羊肉 39
Mongolian Lamb
premium lamb fillet with capsicum, Mongolian sauce

蒜香蝦 43
Garlic King Prawns (G) (I)

川辣
Sichuan Spice

辣子雞 32
Bang Bang Chicken (S)
diced chicken thigh wok fried with dried chilli

水煮魚/牛 58 / 48
Sichuan Poached Fish / Beef in Spicy Soup (S) (I)
poached fish fillet / beef fillet in hot Sichuan chili oil

回鍋肉 34
Sichuan Double Cooked Pork (S)
double cooked pork belly, simmered in spices, sliced, then stir fried, Sichuan style

酸菜魚 58
Poached Fish with Preserved Vegetables (S) (I)

川味茄子煲 32
Sichuan Spicy Eggplant in Clay Pot (S)

Seafood: (A) Australian | (I) Imported | (M) Mix

蔬菜/豆腐/蛋
Vegetables, Tofu and Eggs

金銀蛋時菜 34
Seasonal Vegetables with Salted Egg and Preserved Egg

乾煸四季豆 29
Four Seasons Beans
chicken mince, onion, green beans

鹹蛋黃酥炸苦瓜 30
Deep Fried Bitter Melon with Egg Yolk

馬拉盞通菜 26
Water Spinach with Balachan

啫啫生菜煲 28
Lettuce with Balachan in Claypot

蒜蓉炒時菜 26
Stir Fried Mixed Vegetables with Garlic

蠔油時菜 26
Seasonal Vegetables with Oyster Sauce kai lan, choy sum, bok choy

北菇扒菜膽 33
Braised Premium Chinese Mushrooms with Vegetables

上湯菠菜苗 35
Baby Spinach in Supreme Broth

雜菌豆腐煲 30
Mixed Mushrooms and Tofu Clay Pot

金沙椒鹽豆腐 30
Golden Crispy Tofu with Salted Egg Yolk

麻婆豆腐 28
Ma Po Tofu chicken mince, onion, chilli bean paste

紅燒豆腐煲 29
Braised Tofu Clay Pot

芙蓉奄列 30
Fu Yung Omelette bbq pork, chicken, onion, egg, gravy

飯
Rice

揚州炒飯 23
Yangzhou Fried Rice (I)
classic fried rice with egg, BBQ pork & prawns

生炒糯米飯 30
Fried Glutinous Rice with Dried Meats

松露雜菜炒飯 23
Truffle Vegetable Fried Rice

雞粒炒飯 23
Chicken Fried Rice
diced chicken thigh, lettuce, egg

白飯 4
Jasmine Rice (V) (G)

Seafood: (A) Australian | (I) Imported | (M) Mix

粉麵
Noodle

大排檔炒麵 25
Street Style Wok Fried Noodles
fish cake, prawns, bbq pork

XO醬炒腸粉 27
XO Stir Fried Rice Noodles
house made rice noodles rolls stir fried with XO sauce

海鮮炒麵 33
Seafood Noodle (M)
prawns, fish fillet, calamari, scallops, vegetables, crispy noodle

雞球炒麵 25
Chicken Noodle
chicken breast, vegetables, crispy noodle

什會炒面 29
Combination Noodle (I)
Prawn, calamari, chicken breast, bbq pork, vegetables, crispy noodle

星洲炒米粉 27
Singapore Noodle (S) (I)
bbq pork, prawns, onion, curry powder, capsicum, sesame

乾炒牛河 25
Beef Ho Fun
beef fillet, onion, bean sprouts, shallot, flat rice noodle, sesame