



JADE







Introducing Jade Restaurant

An exquisite culinary haven nestled within the only Luxury Destination in Medan. Step into a world of refined Chinese cuisine, where the flavors of Cantonese and Shanghaiese delicacies converge to tantalize your taste buds and leave you craving more.

Our menu showcases a splendid array of dishes that capture the essence of traditional Chinese gastronomy. Each dish is crafted with meticulous attention to detail, combining fresh ingredients, authentic spices, and time-honored cooking techniques. A culinary journey that promises to delight even the most discerning palates.

Immerse yourself in the opulent ambience of our elegant tea lounge, where the art of tea-making takes center stage. Indulge in a tea ceremony that transports you to the heart of Chinese culture and tradition. Savor the fragrant aroma and delicate flavors of our premium Chinese teas.

开胃菜 Appetizer

葱姜肉片豆腐丝 Candy Fingers Chicken with Medford Potato	90	红油大菜头 Soy Sauce Braised Cabbage	80
金福菜煎饼 Golden Soup Lotus Root Cake	100	碧香脆炸鲜蔬 Bamboo & Tonic Vegetables Plate	100
柠凤油爆龙蝦 Tiger Shrimp Tempura Cake	70	五香醉荔枝 Fruit & Spice Sea Bream (Kun Shui)	70
蒜茸吊片炸蟹身刺身 Jellyfish and Mussel Marinated Slice with Garlic Potato Fries	70	茄汁焗芝士 Baked Potato with Cheese	70

蜜汁大龙蝦
Honey Glazed Prawns
Char Broiled Chicken
700



一天一靚湯,皇帝也不當
Nourishing Chinese Soup
& Braised Thick Soup

滋補元氣燉鴨子
Dreadful-Scented Duck
Braised Chicken in Coconut
135



一天一靚湯,皇帝也不當
Nourishing Chinese Soup
& Braised Thick Soup

甘梅靚雞湯 Gingered Hail and Sour Sheep	88
薑肉桂炸魚翅羹 Gird Meat Braised Fried Fish Main Soup	168
巧手薑蔥焗雞湯 Tender Roasted Chicken, Shrimp, and Garlic Mushrooms	118
海鮮時蔬式湯羹 Seasoned Pumpkin Seafood Soupe	28
美國雙雞湯及燉湯 Double Roasted Black Chicken Soup with sea cucumber	178
玫瑰老薑大芥菜 Rosemary Soybean Root's Root Soup	438
連花清熱湯 Milk Juncus Clear The Way	668
一品海參湯 Slaw Seafood Confection	388

廚師精選
Chef Signature

咕嚕肉排拼盤
Sizzled Pork Panko Topped Ossau
Brie Cold Plate
228



秘製薑汁焗鮭魚
JANIS Secret Tracées Baked
Good Fish
268



廚師精選
Chef Signature

黑式牛仔骨
ANZC Signature Beef Cube
180



波蘭明姑
Polens with Buttered Ostracur
170



廚師精選
Chef Signature

主廚特選海鮮粉
Chef Signature
89



主廚特選
Chef Signature
130



廚師精選
Chef Signature

龍蝦包油芥蘭炒
Fish Melt Topped with
Truffle Sauce
208



龍蝦球香茅炒
Prawn Lobster Ball Topped
with Spiced Egg Yolk
208



廚師精選
Chef Signature

龍鳳拼盤
JACK Special Deep Fried Abalone
278



蜜汁小羊排
Honey Glazed Lamb Ribs
238



烤鴨和廚師
Oven & Cook

北京片皮鴨 (兩吃)

Oven Roasted Peking Duck (Two Ways)

Whole Duck 1980 Duck

450

200

Roast Chicken Skin, Wrapped in Pork Skin with
Cucumber and Spring Onion

Beef Fried Mixed Duck

Beef Fried Duck Meat with Black Pepper Sauce

Stewed with Ginger and Spring Onion

Roasted Stewed Duck with Stewed Rice Noodles

五香鴨
黑胡椒鴨
薑蔥鴨
香肉鴨

海洋和河川貝殼類
Sea and River Shellfish Creature

金寶刺身拼盤

Platinum "Three Chats" Seafood Delicacies

1,500 (seafood, including all shellfish)

(seafood & delicacies & garnish)



海洋和河川貝殼類
Sea and River Shellfish Creature

冰鎮日式刺身

Marinated Abalone Cold Served
with Homemade Garlic Sauce
780



古法燉整隻刺身魚

Slow Cooked Whole Chile Abalone
in Duck Fat Recipe
790



海洋和河川貝殼類
Sea and River Shellfish Creature

麻豆蝦仁燉蛋
Mao Dou Shrimp with
Shrimp Noodles
209



蝦子鮮魷燉蛋
Shrimp and Shrimp Noodles
209



海洋和河川貝殼類
Sea and River Shellfish Creature

椒鹽蝦
Five Spice Salt and
Pepper Shrimp



中式炒海味什錦蝦
AMC Seafood Chilly
with Fried Mantou
220



海洋和河川貝殼類
Sea and River Shellfish Creature

香脆椒蝦仁
Changshu Style Spicy Prawns
100



蒜香蝦球
Changshu New Style Fried Prawns
200



海味和河川貝殼類
Sea and River Shellfish Creature

燒石蟹配日本

Fire-Broiled Crab with Epic
Mango Relish Dressing
258



乾炒龍鳳片蝦球帶子

Stir-Fried Fresh Shrimp & Scallops
with Asparagus in XO Sauce
255



主理游水海鮮
Sea & River Live Shellfish

清式蒸鮮時令
Hong Kong Style Steamed
Shellfish
22%



三絲鮮蚶炒時菜及紅
Wok Din Togo Fresh Mussel with
Hawthorn Sauce
24%



主理游水海鲜
Sea & River Live Shellfish

豉汁蒸游水虎斑龙蝦
Steamed Sea Tiger Prawns with Dried
Shrimp and Mellow Sauce
200



蒜香豉汁焗游水
Grilled Water Prawns
with Mellow
130



主理游水海鮮
Sea & River Live Shellfish

青蒜蒸游水鮮魷
Steamed Octopus with Garlic
and Spring Onions
220



清蒸游水游水鮮魷
Steamed Freshwater Shellfish
208



清蒸游水鮮魷
Steamed Freshwater Shellfish
with Garlic Soy Sauce
208



家禽和牛肉
Poultry & Beef

潮州盐焗鸡
Teochew Style Salt Sauce Duck
\$15



七仙骨煲鸡排
Kaukau Bone-in Bigger Chicken
Available for the weekend
400



禽畜和牛肉
Poultry & Beef

香脆椒麻雞
Crispy & Madras's Chicken
750



蜜汁牛仔骨
Honey Pepper Sauce Beef Rib
with Mustard Tuna
230



家禽和牛肉
Poultry & Beef

麻辣神鸡粒
Spicy Chicken Chunks
128



清蒸海上鲜游水
Steamed Seafood on CQ Ginger Root
138



家禽和牛肉
Poultry & Beef

蒜香牛仔骨
Fried Garlic Chicken
155



京都烤鴨汁
Century Style Seared Duck
130



京都風黑胡椒牛仔骨
Incensed Noodle Poached Angus Beef
240



特色健康蔬菜、蘑菇和豆类
Signature Healthy Vegetables
Mushrooms & Bean Curd

椒香炸豆腐
Braised Tofu (Chicken) with Bean
Curd & Baked Fish

138



脆皮炸豆腐
Crust Pottery Tofu Fryer

140



上湯 / 燒油扒 / 蒜香汁 / 薑汁汁 / 咸油豆粉粉 / 紅薯粉 / 鹽水 /
Custard or you taste with sugar stick / miso paste /
s.s. water / pickles with soy / ginger sauce /

特色健康蔬菜、蘑菇和豆类
Signature Healthy Vegetables,
Mushrooms & Bean Curd

紅燒海鮮豆腐
Braised Seafood Bean Curd
128



燒皇鮮冬菇菠菜
Braised Supreme Mushrooms
with Spinach
68



主理：燒油魷 / 蒜蓉炒 / 薑汁炒 / 麻油豉汁炒 / 豉汁炒 / 清炒
Cooked in your taste with superior stock / minced garlic /
soy sauce / poached with soy / ginger sauce

特色健康蔬菜、蘑菇和豆类
Signature Healthy Vegetables,
Mushrooms & Bean Curd

菜膽上湯炆豆腐

Pok Choy Soup with Shredded Taro

60



乳鴿炆菜苗

Wing Sir Choy Sang Hei

75



上湯 / 燒油粒 / 蒜茸粒 / 薑汁炒 / 燒油炆的 / 豉汁蒸 / 清炒 /

Cooked at your taste with pepper, stock / roasted pork /

s.s. sauce / sautéed with soy / ginger wine /

特色健康蔬菜、蘑菇和豆豉
Signature Healthy Vegetables,
Mushrooms & Bean Curd

豉汁肉片炒时蔬
Sautéed Min. Meat with Stir-fried Veg.
128



干炒时蔬
Dry-Fried Vegetables with Crispy
Vegetables Leaf
20



上汤 / 焗油肉 / 蒜茸炒 / 薑汁炒 / 焗油豆豉肉 / 豉汁炒 / 豉汁炒
Cooked at your table with soup, stock / Herbs, garlic /
s.c. sauce / gochard with soy / ginger sauce /

特色健康蔬菜、蘑菇和豆类
Signature Healthy Vegetables,
Mushrooms & Bean Curd

豆腐炒時蔬
Stir-Fried Tofu with
U.S. Vegetables
200



金草蝦豆腐
Golden Young Sea Prawns
200



脆皮肉碎炒豆苗
Crispy Skinned Diced Chicken
Chicken with Green Vegetables
85

香滑滑雞菜心
Poached Chicken with
Green Choy Sum
75

上湯 / 燒油扒 / 蒜茸炒 / 薑汁炒 / 咸魚豆腐粒 / 紅豆沙 / 蜜汁 /
Custard or your table with superior stock / minced garlic /
s.e. washed / pickled with soy / ginger sauce /

粉面飯
Rice & Noodles

福州片飯
Fuzhou Fried Rice
120



菜肉松菜飯
Steamed Fragrant Jasmine Rice 20

乾身炒飯
Aromatic Fried Rice with Chili Sauce
108



粉面飯
Rice & Noodles

肉絲飯
Fried Rice with Chicken Noodle
Chin Vegetable
118



金魚海鮮粉麵
Brown Chicken Fried Rice with
Shrimp Noodle
120



粉面飯
Rice & Noodles

脆皮炸肉
Crispy Fried Pork
150



麻辣肉片毛豆雞絲
Chili Kung Pao Pork with Soy-Bey & Noodles
180



粉面飯
Rice & Noodles

魯式土司包
Baked Sandwich Buns
130



蛋海鮮
Egg Seafood
80



甜点 Dessert

冰花燕窝伴梨
Golden Pudding With Bird's Nest
R. 880000 (Chinese)
208



凤村金凤伴苹果
Henswister Golden Apple with passion fruit
78



凤村金凤伴玫瑰
Goldenwister Golden Apple with Red Chiff Pudding
80



甜点
Dessert

七喜椰奶冰沙配芒果

Cooled Shimmered Banana Pops
Nest in Dragon Fruit

248



芒果冰沙配金桔椰子

Chilled Tropical Pops with Gummy
in Thailand Coconut

248



八喜冰沙配

Cooled Apple with Cherry

118



甜点 Dessert

小花地松慕司

Savoury Peach Gelée with Red Chees
& Lemon Seed and Silver Fungus

108



香酥金球伴起士卷

Chilled Macaroon Jelly Ball with Ice Cream
78



桃地甘露

Mango and Pineapple Cream Baking
with Savoury Fruits and Dango

28





JADE

RESERVATIONS

TEL: +65 41-41006200, EXT: 8250

OPERATIONAL HOURS

LUNCH

MONDAY – SATURDAY

11.00 AM – 03.00 PM

SUNDAY OR PUBLIC HOLIDAY

10.00 AM – 03.00 PM

DINNER

MONDAY – SATURDAY

04.00 PM TO 10.30 PM

SUNDAY

04.00 PM TO 10.30 PM