



APPETIZERS

Jade Garden Dim Sum Platter

Pot Stickers, Scallop and Lobster Shumai and Crab Claw-Shrimp Dumpling

Shrimp Tempura

With Soy Dipping Sauce and Grated Daikon

Lobster Spring Rolls 🥟

With Dragon Sauce

Peking Duck

In Mandarin Pancake with Scallions, Cucumbers and Hoisin Sauce

BBQ Baby Back Pork Ribs 🥩

With Honey and Chili Glaze

Ahi Tuna, Salmon and Yellow Tail Sashimi*

With Wasabi and Soy Sauce

Assorted Sushi

Spicy Tuna Roll, Fresh Salmon, Unagi Eel, Shrimp and California Roll

Sizzling Mushroom Salad

Served in a Won Ton Basket with Mixed Greens, Lightly Tossed in a Creamy Miso Paste Dressing, Sprinkled with Potato Strings

SOUPS

Spicy Thai Shrimp Soup*

With Coconut, Flavored with Lemon Grass, Key Lime Leaves and Cilantro

Chicken Velvet Corn Soup

With Crab Meat

Hong Kong-Style Chicken Broth

With Won Ton

Miso Soup

With Tofu and Scallions

NOODLES

Seafood Lo Mein

Stir-Fried Fresh Egg Noodles with Mixed Seafood and Julienne of Vegetables, Tossed in Chef's Special Sauce

Soba Noodles, Warm or Cold

*Warm: Soba Noodles in Hot Soup, Topped with Vegetables and Shrimp Tempura
Cold: Soba Noodles Served with Dipping Sauce and Scallions*

SIDE ORDERS

**Vegetable Fried Rice • Steamed Brown Rice • Jasmine White Rice
Stir-Fried Vegetables • Steamed Vegetables**

*Low-Carb Choice



ENTREES

Wok-Fried Shanghai Lobster 🍡

With Lightly Spiced Ginger-Curry Sauce and Seasonal Asian Vegetables

Golden-Fried Sesame Jumbo Shrimp

Tossed in Hot Sweet and Sour Sauce

Seared Sea Scallop

On Vermicelli Glas Noodles with Chinese Black Bean Sauce

Steamed Sea Bass Fillet "Cantonese Style"

With Soy Sauce, Ginger, Scallions and Hot Sizzling Oil

Stir-Fried Orange Chicken

Tossed in Fresh Orange Peel Sauce

Broiled Wagyu "Kobe" Steak 🍡

Thinly Sliced with Shallot Port Wine Sauce and Wasabi-Yuzu Tossed Mesclum Lettuce

Grilled Mongolian Lamb Chops

With Chunky Peanut-Cilantro Sauce and Stir-Fried Chinese Long Beans

**All Dishes are Served with Your Choice of Either
Steamed White or Brown Rice or Vegetable Fried Rice**

DESSERTS

Chinois "Dim Sum" Dessert Delights 🍡

*Roasted Pineapple Macadamia Tart with Vanilla Ice Cream,
Chocolate Crunch Cake and Caramelized Lemon Tart*

The Crème Brûlée Sampler

Try One of Each: Ginger, Passion Fruit and Coffee Crème Brûlée

Chinese Five-Spice Ice Parfait

With Plum Sauce and Crisp Sesame Sticks

Green Tea Ice Cream

Mango Sherbet

**Jasmine Tea • Green Tea • Ginseng Tea • Roasted Japanese Tea
Espresso • Cappuccino • Coffee or Decaffeinated Coffee**



On our World Cruise 2002, Wolfgang Puck sent the executive chef from his famed **Chinois on Main** restaurant in Santa Monica, California, to share his culinary expertise on board. The result was so successful, we continue our relationship with Mr. Puck and offer these unique Chinois specialties, marked in the Jade Garden menu with the Chinois logo symbol: 🍡

Gratuities for your waiter are at your discretion; we recommend \$6.00 per person, per meal.

**Low-Carb Choice*