

Jade Seafood Restaurant x
Iron Chef 2018 Champion Alex Chen from Boulevard Kitchen and Oyster Bar

HORS D'OEUVRES – The savoury selections

BC Dungeness crab, nori cracker 卑斯肉蟹脆米片 / Chef Alex Chen 

Almond shrimp boulette 金甲蝦寶 / Jade 

Chicken brochette 棒棒鳳翼 / Jade

2016 Harper's Trail Sparkling Chardonnay

ENTRÉES

Chinese ham gelée, BC side stripe prawns / Chef Alex Chen 

Fennel, kohlrabi, shrimp emulsion, Northern Divine caviar

卑斯海蝦佐火腿高湯凍

2016 Harpers Trail Riesling 'Silver Mane'

Double-boiled Sakura pork shank broth with whole abalone, sea conch and shiitake / Jade


原盅花菇螺頭燉原隻鮑魚安康貴妃羹湯

BC geoduck rolls / Jade OceanWise 

Chinese kale, fish cake, purple yam

紫玉翡翠象拔扎

2016 Privato Tesoro Pinot Noir

Slow-poached BC halibut, "Har Gow" stuffed with morel mushrooms / Chef Alex Chen 

Asparagus, ramp, classic ginger and scallion soy reduction

油浸慢煮卑斯比目魚 伴羊肚菌蝦餃

2016 Privato Chardonnay Reserve

Slow-cooked Canada Angus beef short rib / Jade

Winter melon, beef au jus

慢煮加拿大安格斯牛肋肉

2015 Laughingstock Red Icon

Whole fried stuffed free range chicken / Jade

Conpoy, diced Chinese preserved meats, salt cured egg yolks, sticky rice

金鳳藏珍

2017 Mission Hill Reserve Meritage

DESSERTS

Almond cream / Jade

Snow mushrooms, papaya

木瓜雪耳生磨杏仁茶

Jade's petit fours

DINING
by the AWARDS

鄉
食
宴

PRESENTED BY



GRYPHON



ocean wise. A SUSTAINABLE CHOICE