



# DESTINATION DINNER PASSPORT

Global Flavors, Redefined at Jade Eatery.

\$ 46 PER PERSON | FOUR COURSE DINNER

SUNDAY TO SUNDAY | 5PM - 10PM

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

# TAKE THE JOURNEY

\$46 PER PERSON | FOUR COURSE PRIX-FIXE

DAILY | 5PM - 10PM

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

## COURSE ONE: START IN JAPAN

CHOOSE ONE STARTER

### MAKI ROLL

Choice of: California Roll, Vegetable, Cucumber or Avocado Roll

### MISO SOUP

Wakame seaweed, scallion

### SASHIMI/NIGIRI

Choice of: Salmon, Yellowtail, Eel or Tuna | Nigiri or Sashimi

### ROCK SHRIMP TEMPURA

Tossed in toban djan, Japanese mayo, and topped with cilantro

## COURSE TWO: LAYOVER IN INDIA

CHOOSE ONE APPETIZER

### CHICKEN TIKKA

Boneless chicken marinated in yogurt, ginger, garlic and spices

### CHILI PANEER

(Dry) onion, green & red pepper scallion

### COCKTAIL SAMOSA

Served with white cucumber sauce

### HONEY CRISPY LOTUS

Cooked in chili honey sauce

## COURSE THREE: TOUCHDOWN IN CHINA

CHOOSE ONE ENTREE

 Includes Basmati, Brown or White Rice

### CHOW FUN NOODLES

Choice of Chicken, Steak or Shrimp | Onion, bok choy, bean sprout, and scallion

### GENERAL TSO CHICKEN

Crispy chicken and steamed broccoli in a spicy sauce 

### SHRIMP & BROCCOLI

Sautéed shrimp and steamed broccoli 

### SESAME CHICKEN

Tempura fried chicken in a sweet and savory sauce with crispy rice noodles 

### TERIYAKI WILD SALMON

Edamame, bok choy, and soy ginger 

### SZECHWAN SKIRT STEAK

Served with scallion and onion 

### FILET MIGNON WOK CHARRED +\$15

An inspired, elevated take on a classic. Wok-charred filet mignon brings exceptional depth of flavor with broccoli and bell peppers in a rich brown sauce. 

### JADE'S SPECIAL SEAFOOD LO MEIN +\$15

A refined upgrade to the Lo Mein classic. Half a lobster tail, shrimp, and squid tossed with bok choy, napa cabbage, ginger, and scallions.

## COURSE FOUR: AIRPORT SWEET TREAT

CHOOSE ONE DESSERT



CHOCOLATE  
LAVA CAKE



CHEESECAKE



GULAB JAMUN



ICECREAM:  
Rose, Green tea,  
Chocolate,

EXCLUSIVE TO LONG ISLAND



STAY UPDATED

SEASONAL EVENTS &  
SPECIALS



# GLOBAL LUNCH PASSPORT

Global Flavors, Redefined at Jade Eatery.

\$24 PER PERSON | TWO COURSE LUNCH

SUNDAY TO SUNDAY | 12PM - 5PM

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

# GLOBAL LUNCH

TASTE ASIA ONE BITE AT A TIME | \$24 PER PERSON

SUNDAY - SUNDAY | 12 PM - 5 PM

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

## COURSE ONE: DEPARTURE BITES

CHOOSE ONE INSPIRED APPETIZER

### CHINA

#### JADE'S DUMPLINGS

Choice of: Chicken, Shrimp or Vegetable | Steamed or fried

#### ROCK SHRIMP TEMPURA

Tossed in toban djan, japanese mayo, and topped with cilantro

### JAPAN

#### TERIYAKI STEAK TACO

Grilled charred skirt steak glazed with teriyaki sauce, topped with purple cabbage and cilantro | side of sour cream & guac

#### SUSHI MAKI ROLL

Vegetable Roll, Spicy Salmon Roll, Tuna Roll or California Roll

### THAILAND

#### CHICKEN SATAY

Chicken skewer cooked on a grill served with peanut sauce

#### THAI BASIL SALAD

Spinach, cucumber, cherry tomato, thai panang dressing. Add Chicken (\$3) or Shrimp (\$8)

## COURSE TWO: SIGNATURE STOPS

CHOOSE ONE INSPIRED ENTREE



Includes Basmati, Brown or White Rice

#### EAST ROLL

Spicy tuna avocado, topped with kani salad, scallion, crunch, mesago, eel sauce

#### SESAME CHICKEN

Tempura fried chicken in a sweet and savory sauce with crispy rice noodles

#### CHILI GARLIC FRIED RICE

Choice of Protein: Vegetable, Chicken, Shrimp or Beef | Chili, Garlic, Tomato

#### SEARED SALMON NIGIRI

Sautéed Tomato & Shallot, White Truffle Oil

#### THAI VEGETABLE CURRY (PANANG)

Choose red (spiciest) | green (spicy) | yellow (mild) curry Bell pepper, peanut, cherry tomato, and coconut cream

#### CHICKEN TIKKA MASALA

Marinated cubes of grilled chicken in a creamy tomato sauce

#### CHICKEN WITH BROCCOLI

Served with broccoli in a brown sauce

#### PAD THAI

Choice of Protein: Vegetable, Chicken, Beef or Shrimp | Tamarind, peanut, bean sprout, tofu, pepper and scallion

*Make It Bottomless!*

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

## COURSE THREE: ARRIVAL TREAT

ADD TO COMPLETE YOUR PASSPORT! +\$5

### TIRAMISU



Tiramisu gained popularity in Japan in the 1990s, embraced for its light texture and balanced sweetness. Japanese pastry chefs refined it with a delicate touch, helping it become a beloved café dessert across the country.

### GULAB JAMUN



### RASMALAI



SEASONAL EVENTS & SPECIALS