



THE GOLDEN LUNCH

A World of Flavor, A Touch of Jade Eatery.

November 1, 2026 - November 8, 2026

JADE

EATERY & LOUNGE

MODERN ASIAN FUSION

\$25 PER PERSON | TWO-COURSE PRIX-FIXE LUNCH

DAILY | 12PM-4PM

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

Appetizers

(Choose one)

SIGNATURE DUMPLINGS

Vegetable 🌱 or chicken | Steamed or fried

KING CRAB RANGOON 🦀

Crispy crab-filled wontons with cream cheese and scallions, topped with spicy mayo and fresh cilantro

LOLLIPOP CHICKEN OR KAI CHI 🍗

Lollipop chicken fried plain or tossed in scallions, onions, cilantro, ginger and garlic

JADE WINGS

Signature wings tossed in your choice of glaze: Teriyaki, Sriracha 🍷 or Bourbon

KRISPY CALAMARI

Lightly fried and tossed with sweet yellow and red peppers, finished with a touch of salt and pepper

JADE MAKI ROLLS

Choice of: Avocado Roll, California Roll, or Spicy Tuna Roll

KRISPY RICE (+\$6) 🍗

Choice of: Salmon or Tuna | finished with jalapeño, spicy mayo, and eel sauce

CAULIFLOWER MANCHURIAN

Crispy cauliflower tossed with caramelized onions in a bold, spicy chili sauce

Entrees

(Choose one)

SESAME CHICKEN

(includes white, brown or basmati rice)

Crispy chicken breast in a sweet and savory sesame glaze, served over crispy rice noodles

PANEER MAKHANI 🌱

(includes white, brown or basmati rice)

Tender paneer simmered in a smooth, buttery tomato gravy with a creamy finish

THAI PANANG CURRY 🌱

(includes white, brown or basmati rice)

Choice of curry (Red spiciest, Green spicy, Yellow mild) with coconut cream, bell peppers, cherry tomatoes, baby corn, onions, basil, and peanut | Vegetable, Chicken, or Steak +5

BUTTER CHICKEN

(includes white, brown or basmati rice)

Charred tandoori boneless chicken folded into a rich, velvety tomato sauce, finished with fresh cream, butter, and a hint of cashew

CHICKEN WITH BROCCOLI

(includes white, brown or basmati rice)

Sliced chicken breast and crisp broccoli in a rich, savory brown sauce

HAKKA NOODLES 🍜 🌱

Choice of: Vegetable, Chicken, Steak +3 or Shrimp +5 | Classic Hakka noodles stir-fried in a rich soy-based sauce

CHICKEN TIKKA MASALA TACO

Tender chicken in rich masala sauce layered on warm garlic naan with cilantro

Chef's Signature

TERIYAKI WILD SALMON (+\$5)

(includes white, brown or basmati rice)

Crispy wild salmon glazed with teriyaki sauce, accompanied by edamame, bok choy, and a savory soy-ginger sauce

Complete your Lunch (+\$5)

🍲 VEGETABLE LO MEIN 🌱

🍲 VEGETABLE FRIED RICE 🌱

🍲 GARLIC BROCCOLI 🌱



SPECIALTY MOCKTAIL
Mandarin Berry or Passion Berry



GLASS OF WINE
Red or White

Dessert

(Add a Dessert for +\$5)



CHOCOLATE LAVA

Chocolate cake with a liquid chocolate core. Served with vanilla ice cream



CHEESECAKE

Plain cheesecake with a caramel drizzle



GULAB JAMUN

Deep-fried dough made with creamy milk and soaked in a fragrant rose-infused syrup

🍷 indicates spicy • 🌱 indicates vegetarian option • 🦀 indicates shellfish
•Some of our dishes may contain nuts, please advise your server regarding any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



JADE
EATERY & LOUNGE
MODERN ASIAN FUSION

THE *Moonlit* DINNER

Inspired by Asia, Crafted at Jade Eatery.

November 1, 2026 - November 8, 2026

LONG
ISLAND



RESTAURANT
WEEK

Appetizers (Choose one)

KRISPY RICE

Choice of: Salmon or Tuna | finished with jalapeño, spicy mayo, and eel sauce.

HONEY KRISPY LOTUS

Krispy Lotus cooked in chili garlic honey sauce.

ROCK SHRIMP TEMPURA

Crispy tempura rock shrimp with toban djan mayo and fresh cilantro.

CAULIFLOWER MANCHURIAN

Crispy cauliflower tossed in a fiery chili glaze with ginger, garlic, and fresh cilantro for a bold, spicy kick.

LOLLIPOP CHICKEN OR KAI CHI 🌶️

Lollipop chicken fried plain or tossed in scallions, onions, cilantro, ginger, and garlic.

KING CRAB RANGOON

Crispy crab-filled wontons with cream cheese and scallions, topped with spicy mayo and cilantro

KRISPY CALAMARI +\$3

Lightly fried and tossed with sweet yellow and red peppers, finished with a touch of salt and pepper.

BLACKENED TUNA +\$3

Seared blackened tuna with citrusy ponzu sauce, scallions, and sesame seeds

Entrees

☺ Includes Basmati, Brown or White Rice | Choose One

Chef's Exclusive

BEIJING CHICKEN ☺

Tender chicken coated in a rich, garlic-infused glaze with a delicate balance of sweetness, tang, and heat.

CHICKEN TIKKA MASALA ☺

Fire-grilled chicken in a silky tomato cream sauce layered with aromatic spices. Contains cashews

MALAI KOFTA ☺

Delicate paneer and potato kofta balls in a luxurious cashew-based cream sauce, lightly scented with rose water.

SUSHI LOVER Choose one Maki + House Roll:

1. House Roll Options: Guru, Jade, or East
2. Maki Roll Options: Vegetable, Shrimp Tempura, or California

DRUNKEN NOODLES

Choice of: Veg, Chicken or Steak +3 | Spicy flat noodles sautéed with fresh basil, peppers, onions, and scallions.

PANANG CURRY SALMON +\$5 ☺

Choice of curry (Red spiciest, Green spicy, Yellow mild) with coconut cream, bell peppers, cherry tomatoes, baby corn, onions, basil, and peanut butter.

MONGOLIAN SKIRT STEAK +\$5 ☺

Skirt steak stir-fried in garlic brown sauce and hoisin with sweet chili, scallions, and caramelized onions.

Chef's Signature

FILET MIGNON WOK-CHARRED (+\$10)

Tender filet mignon wok-charred with green onion, red onion, and broccoli in a rich garlic brown sauce.

Dessert (Choose one)



CHOCOLATE
LAVA



CHEESE
CAKE



GULAB
JAMUN

Additional +\$5

Add a side for \$5, or upgrade to a full-size portion for \$12



VEGETABLE LO MEIN 🌱



VEGETABLE FRIED RICE 🌱



GARLIC BROCCOLI 🌱



STIR-FRIED BOK CHOY 🌱

(Add: Egg \$2 | Tofu \$3 / Chicken \$3 / Steak \$5)

Complete your evening



RED OR WHITE WINE

Pinot Grigio, Cabernet Sauvignon, Chardonnay or Prosecco

Glass \$12 | Bottle \$30



MARGARITA OR SANGRIA

Blue ZenTini, Tamarind, or Passion Berry

Glass \$16 | Pitcher \$48



MOCKTAILS

Mojito, Passionberry or Pina Colada

Glass \$10 | Pitcher \$32

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