

SEAFOOD

(CHOICE OF WHITE, BASMATI, OR BROWN RICE)

- MASALA SHRIMP CURRY \$28
Spices simmered in North-Indian sauce
- PENANG CURRY SHRIMP OR SALMON (+1) \$28
Choose: Red (spiciest) , Green (spicy) or Yellow (mild) Curry Bell Pepper, Peanut, Charry Tomato, Coconut Cream
- SHRIMP W/ BROCCOLI \$28
Sautéed shrimp and steamed broccoli
- BASIL GINGER SHRIMP \$28
Served with Onions and Bell peppers
- SCHEZWAN SHRIMP \$28
Served with Onions and Bell pepper (Spicy)
- TERIYAKI WILD SALMON \$29
Sake, Edamame, Bok Choy, and Soy Ginger
- WHOLE RED SNAPPER : FRIED OR STEAMED \$45
(Fried or Steamed) Black bean Sauce, Oyster sauce, Basil Ginger Sauce, and Szechuan Sauce
- LOBSTER TAIL \$72
Choice of 5oz Skirt Steak or Jumbo Shrimp. Served with broccoli, asparagus, & chef's special ginger sauce (Add teriyaki skirt steak +\$18/ Add Jumbo Shrimp +\$8)

MUGHLAI CHICKEN \$24

(CHOICE OF WHITE, BASMATI, OR BROWN RICE)

- BUTTER CHICKEN:
Tandoori grilled Chicken simmered in a smooth tomato gravy, tempered with fresh cream and butter
- CHICKEN TIKKA MASALA
Marinated cubes of grilled Chicken in a creamy tomato sauce.
- CHICKEN CURRY
Chicken simmered in an onion-tomato gravy (spicy)
- CHICKEN PALAK
Simmered in an onion-tomato gravy with fresh spinach
- CHICKEN KORMA
Chicken cooked in a rich yogurt and cashew gravy

MUGHLAI LAMB \$28

(CHOICE OF WHITE, BASMATI, OR BROWN RICE)

- GOAT OR LAMB ROGAN JOSH
Flavored with cardamom, cloves, spices, and onion with fresh ginger and garlic sauce. Spicy
- GOAT OR LAMB CURRY
Curry with a blend of selected hand ground spices
- LAMB SHANKS
Ginger, Garlic and chefs special herbs
- LAMB VINDALOO
Slow-cooked with Vegetables and spices

TANDOOR

(BARBECUE IN CLAY OVEN)
(CHOICE OF WHITE, BASMATI, OR BROWN RICE)

- PANEER TIKKA \$20
Homemade cheese filled with Mint & Coriander cooked in the Tandoor
- CHICKEN TIKKA \$22
Boneless chicken marinated in Yogurt, Ginger, Garlic and spices grilled
- CHICKEN MALAI KABAB \$22
Chicken in a mildly spiced creamy marinade, infused with green cardamom and nutmeg
- TANDOORI CHICKEN (HALF \$18 / FULL \$32)
Whole Chicken marinated in Yogurt, Ginger, Garlic, and spices grilled
- TANDOORI SALMON TIKKA \$29
Salmon marinated with a blend of saffron & herbs
- TANDOORI SHRIMP \$29
Jumbo Shrimp flavored with chef's special spices cooked in the tandoor
- TANDOORI LAMB CHOPS \$39
Traditional baby Lamb Chops cooked in Tandoor

BIRYANI

- VEGETABLE \$15
Long grain basmati rice, slow-cooked with fresh herbs and spices, served with a mint yogurt raita
- CHICKEN \$18
Long grain basmati rice, slow cooked with fresh herbs and spices, served with a mint yogurt raita
- LAMB OR GOAT \$20
Long grain basmati rice, slow cooked with fresh herbs and spices, served with a mint yogurt raita
- SHRIMP \$22
Long grain basmati rice, slow cooked with fresh herbs and spices, served with a mint yogurt raita

BREAD

FRESHLY BAKED TO ORDER

- TANDOORI ROTI \$4
Whole wheat leavened bread
- BUTTER NAAN \$5
Leavened white, hand-stretched flat bread
- LACCHA PARATHA \$6
Multi-layered whole wheat bread
- GARLIC NAAN \$6
Fresh topped garlic
- ALOO PARATHA \$7
- STUFFED NAAN \$8
Onion and Potatoes stuffed in Whole Wheat Bread



NOODLES & RICE

(EXTRA: CHICKEN \$3 | BEEF \$4 | SHRIMP \$4)

- EGG FRIED RICE \$10
Cooked with Red Bell Pepper, Scallion and Onion
- KIMCHEE FRIED RICE \$12
Fried rice mixed with Kimchee
- THAI BASIL FRIED RICE \$14
Cooked with Vegetables & Eggs
- PINEAPPLE FRIED RICE \$14
Cooked with Cashews and Raisins
- VEGETABLE LO-MEIN \$14
with mixed Vegetables
- PAD THAI \$14
Tamarind, Peanut, Bean Sprout, Tofu, Pepper and Scallion
- CHOW FUN \$14
Onion, Bok Choy, Bean Sprout, and Scallion
- DRUNKEN NOODLES \$16
Flat Noodles, Bell Pepper, Onion, Scallion, and Basil
- SINGAPORE RICE NOODLES \$21
Curry Chicken and Shrimp with Rice Noodles
- JADE SPECIAL SEAFOOD LO MEIN \$45
Half a Lobster Tail, 6 Shrimp, Squid, Bokchoy, Napka, Ginger and Scallions



\$18 LUNCH SPECIAL

MONDAY - FRIDAY 12PM -4PM

INDULGE IN A FOUR COURSE MEAL: STARTER, APP, ENTREE & DESSERT!

TO START

choice of

- ◆ MISO SOUP ◆ SWEET CORN SOUP ◆ HOT & SOUR SOUP
- ◆ TOMATO SOUP ◆ HOUSE SALAD

APPETIZER

choice of

- DUMPLINGS (Veg or Chicken)
- JADE WINGS (Teriyaki, Sriracha or Bourbon)
- SPRING ROLL (Veg or Chicken)
- ROCK SHRIMP TEMPURA
- CALAMARI (+\$2)
- KING CRAB RANGOON (+\$2)
- KAI CHI (+\$2)

ENTREE

CHOICE OF WHITE, BASMATI OR BROWN RICE

Chicken

- CHICKEN WITH BROCCOLI
- GENERAL TSO'S CHICKEN
- SESAME CHICKEN
- BASIL CHICKEN
- BUTTER CHICKEN
- CHICKEN CURRY
- TANDOOR CHICKEN (HALD +5)
- THAI GINGER CHICKEN
- SZECHUAN CHICKEN
- CALCUTTA CHICKEN
- THAI CHICKEN CURRY (PANANG)
- CHICKEN TIKKA MASALA
- CHICKEN KORMA

Lamb +\$3

- LAMB WITH BROCCOLI
- THAI LAMB CURRY (PANANG)
- CHILI FRIED LAMB
- SZECHUAN LAMB
- LAMB/GOAT CURRY*
- LAMB/GOAT ROGAN JOSH*
- LAMB VINDALOO*

Vegetable

- VEGETABLE MANCHURIAN
- CAULIFLOWER MANCHURIAN
- THAI VEG CURRY (PANANG)
- WOK CHARRED VEGETABLES
- ALOO GOBI
- PANEER OR DAL MAKHANI
- CHANA OR BHINDI MASALA
- BAINGAN BARTHA
- PALAK PANEER
- MALAI KOFTA

House Roll +\$4

- DRAGON
- RAINBOW
- GURU
- JADE

Steak +8

- THAI STEAK CURRY (PANANG)
- SKIRT STEAK WITH BROCCOLI
- MONGOLIAN SKIRT STEAK
- CRISPY THAI SKIRT STEAK
- SZECHUAN SKIRT STEAK

Shrimp +\$4

- THAI SHRIMP CURRY (PANANG)
- SHRIMP MANCHURIAN
- BASIL GINGER SHRIMP
- SHRIMP W/ BROCCOLI
- SHRIMP SZECHUAN

DESSERT

choice of

- CHEESECAKE - FUDGE CAKE - ICE CREAM - GULAB JAMUN

BEVERAGES

- JUICE 3
- SPECIALTY DRINKS 5
- SPECIALTY MOCKTAIL 6

+\$25 BOTTOMLESS LUNCH

90 MINS OF BOTTOMLESS MIMOSAS, BELLINIS, FOREST HILLS, BERRY BUBBLY

DINE IN ONLY | MON-FRIDAY 12PM-4PM

minimum party of 2, 15% gratuity added to parties 3+

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FOLLOW US

SOUP

(EXTRA: CHICKEN \$3| SHRIMP \$4)

JADE MISO CUP	\$5
<i>Seaweed, Scallion, Sriracha</i>	
MISO, SOFT TOFU	\$6
<i>Wakame Seaweed, Scallion</i>	
TOM YUM	\$7
<i>Straw mushroom, carrot and green peas</i>	
TOM KHA	\$7
<i>With Garlic croutons</i>	
HOT & SOUR	\$7
<i>Soy Broth, hot and tangy</i>	
TOMATO SOUP	\$7
<i>With Garlic croutons</i>	

SALADS

(EXTRA: CHICKEN \$3 | SHRIMP \$4 | SALMON \$15 | STEAK \$15)

SEAWEED SALAD	\$9
<i>Japanese Pickled Seaweed, Sesame Oil, Garlic</i>	
HOUSE SALAD	\$10
<i>Cucumber, Avocado, Cherry Tomato, Ginger Dressing</i>	

OMAKASE

5 PIECE SASHIMI TASTING	\$32
<i>Choose any five Sashimi/Nigiri</i>	
12 PIECE SASHIMI TASTING	\$64
<i>Choose any 12 Sashimi/Nigiri</i>	

SUSHI BAR

SUSHI/SASHIMI/NIGIRI

EGG OMELET (TAMAGO OR NIGIRI)	\$3
SHRIMP(EBI)	\$5
OCTOPUS(TAKO OR NIGIRI)	\$5
YELLOW TAIL(HIMACHI)	\$6
NORWEGIAN SMOKED SALMON (SASHIMI OR NIGIRI)	\$6
SALMON:(SAKE)	\$6
EEL(UNAGI)/(NIGIRI)	\$6
SALMON ROE (IKURA)	\$6
SCALLOP (HOTATEGAI)	\$7
TUNA (MAGURO AKAMAI)	\$7
ALASKAN KING CRAB	\$9

APPETIZERS

SALMON TARTARE	\$16
<i>Yuzu, Scallion, Kalware</i>	
SUSHI PIZZA	\$16
<i>Spicy Tuna, Red Onion, Scallion, Eel Sauce, Tobiko</i>	
BLACKENED TUNA	\$17
<i>Tataki, Ponzu, Crispy Shallot</i>	
POKE	\$17
<i>Tuna, Salmon, Cucumber, Avocado, Spicy Mayo, Seaweed Salad</i>	
YELLOWTAIL JALAPENO	\$17
<i>Ponzo, Tabiko, Scallion</i>	
CRISPY RICE	\$18
<i>Spicy Tuna, Jalapeno</i>	
SEARED SALMON NIGIRI	\$19
<i>Salmon Fillet topped with parsley</i>	
TUNA TATARE	\$19
<i>Avocado, Honey Wasabi</i>	
SPICY ALASKAN KING CRAB NIGIRI (3PC)	\$19
<i>Spicy Tuna, Jalapeno</i>	

MAKI ROLLS

(EXTRA: BROWN RICE \$1, INSIDE OUT STYLE \$1, SPICY MAYO \$1, WASABI MAYO \$1, EEL SAUCE \$1, CRUNCH \$1, AVOCADO \$3)

AVOCADO ROLL	\$5
VEGETABLE ROLL	\$5
CUCUMBER ROLL	\$5
CALIFORNIA ROLL	\$6
TUNA ROLL	\$7
SALMON ROLL	\$7
YELLOWTAIL SCALLION ROLL	\$8
SPICY YELLOWTAIL ROLL	\$8
KANI SALAD/ JALAPENO ROLL	\$8
SPICY SALMON ROLL	\$8
PHILADELPHIA ROLL	\$8
SPICY TUNA ROLL	\$8
SALMON AVOCADO ROLL	\$9
EEL AVOCADO ROLL	\$9
KING CRAB CALIFORNIA ROLL	\$9
SHRIMP TEMPURA ROLL	\$11

HOUSE ROLLS

DRAGON	\$16
<i>Eel Avocado, topped with Avocado and Eel sauce</i>	
RAINBOW	\$16
<i>Tuna, Salmon, Avocado topped with Tuna, Salmon, and Avocado</i>	
GURU	\$17
<i>Shrimp Tempura, Cucumber, topped w/ Eel, Avocado, Scallion, red & black Caviar, and Eel sauce.</i>	
JADE	\$17
<i>Spicy Salmon, and Cucumber, topped with Eel, smoked Salmon, Scallion, and Eel sauce</i>	
EAST	\$17
<i>Spicy Tuna Avocado, topped with Kani Salad, Scallion, crunch, Mesago, Eel sauce</i>	
DHARMA	\$17
<i>Yellowtail Salmon, Avocado, Soy Paper, topped w Spicy Tuna, crunch, Wasabi Mayo, Eel sauce</i>	
FOREST HILLS	\$17
<i>Tuna, Cucumber, topped with seared Tuna, Avocado truffle oil, Scallion, and Bonito Flakes.</i>	
LOTUS	\$17
<i>Fresh Salmon, Avocado, scallion, topped w/ seared Salmon, Garlic Tomato sauce, and sea salt</i>	
CIEL	\$19
<i>Spicy Scallop & Cucumber inside topped with seared Scallop, Spicy Mayo, and Sriracha.</i>	
TIGER LOBSTER ROLL	\$22
<i>lobster, kani, avocado, cucumber, spicy mayo</i>	
STATION SQUARE	\$26
<i>Spicy Shrimp, Avocado topped with Alaskan King Crab, Tobiko, Scallion, and Bonito Flakes.</i>	
LOVE BOAT (SERVES 2)	\$35
<i>Guru & Jade roll California roll</i>	
JADE BRIDGE	\$58
<i>Any three house rolls and two maki rolls, california roll & avocado roll</i>	
FAMILY SUSHI PLATTER	\$75
<i>Any four house rolls two maki rolls (add lotus +\$2 tiger lobster roll +\$5 Station square +\$7)</i>	



JADE TACOS

(2 CORN TORTILLA TACOS , CAN BE SUBSTITUTED WITH LETTUCE WRAP)

CAULIFLOWER MANCHURIAN TACO	\$15
<i>Manchurian sauce, onions, cilantro, red cabbage with sour cream & guac on the side</i>	
GENERAL TSO CHICKEN TACO	\$16
<i>Red cabbage, cilantro, with sour cream & guac on the side</i>	
CHICKEN TIKKA MASALA TACO	\$16
<i>Masala sauce topped with cilantro on small garlic naan (2) with a side of guac</i>	
PACIFIC ASIAN TACO	\$16
<i>Chicken glazed in savory brown garlic sauce with pineapple, cilantro and red cabbage</i>	
JADE GLAZED SALMON TACO	\$18
<i>Mango, Red Cabbage, Cilantro, glazed with manchurian sour & guac</i>	
TERIYAKI STEAK TACO	\$21
<i>Grilled charred skirt steak glazed with teriyaki sauce, topped with purple cabbage and cilantro side of sour cream & guac flour tortilla (2)</i>	

KITCHEN

SPRING ROLL	\$9
<i>Chicken +\$3 Shrimp +\$5</i>	
DUMPLINGS	\$9
<i>Chicken +\$3/ Beef +\$3 /Shrimp +\$5 (Steamed or Fried)</i>	
EDAMAME	\$10
<i>Salt or No Salt</i>	
BLISTERED SHISHIDO PEPPERS	\$10
<i>Garlic Brown Sauce</i>	
HONEY KRISPY LOTUS	\$12
<i>Cooked in chili honey sauce</i>	
WOK CHARRED EDAMAME	\$12
<i>White miso</i>	
CHICKEN SATAY (4PCS)	\$14
<i>Chicken skewer cooked on a grill served with peanut sauce</i>	
SHRIMP POT STICKERS	\$14
<i>Topped with scallions, and served with a brown sauce.</i>	
COCKTAIL SAMOSA	\$14
<i>Served with cilantro mint sauce</i>	
CHICKEN LETTUCE CUP	\$16
<i>Pickled Red Onion, Cilantro, Hoisin Sauce, and Iceberg Lettuce.</i>	
JADE WINGS	\$16
<i>Pick your glaze: Bourbon - Sriracha - Teriyaki</i>	
CHILI PANEER	\$16
<i>(Dry) Onion, Green & Red Pepper Scallion.</i>	
COCONUT SHRIMP	\$17
<i>Served with a Mango Sweet Chili sauce.</i>	
ROCK SHRIMP TEMPURA	\$17
<i>Tossed in Tobanjan, Japanese Mayo, and topped with cilantro.</i>	
KING CRAB RAGOON	\$17
<i>Topped with Spicy Mayo</i>	
LOLLIPOP CHICKEN	\$17
<i>Served with a Cilantro Garlic dip.</i>	
CRISPY CALAMARI	\$18
<i>Topped with Shishito Peppers, Red Chilis and served with a sweet chili sauce.</i>	
DRUMS OF HEAVEN (KAI-CHI STYLE)	\$18
<i>Lollipop chicken tossed in scallions, onions, cilantro, ginger, garlic, spicy</i>	



WOK CHICKEN

(CHOICE OF WHITE, BASMATI, OR BROWN RICE)

CHICKEN WITH BROCCOLI	\$20
<i>Served with Broccoli in a brown sauce.</i>	
SESAME CHICKEN	\$24
<i>Tempura fried Chicken in a sweet and savory sauce with crispy Rice Noodles.</i>	
GENERAL TSO'S CHICKEN	\$24
<i>Crispy Chicken and steamed broccoli in a spicy sauce.</i>	
TERIYAKI CHICKEN	\$24
<i>Served with Onions and Bell Pepper</i>	
THAI GINGER CHICKEN	\$24
<i>Cooked with Onions, Scallions, and Long Beans.</i>	
BASIL CHICKEN	\$24
<i>Served with Onions, Bell pepper, Red Chili, and String Beans.</i>	
SZECHWAN CHICKEN	\$24
<i>Cooked in a crushed dry red pepper sauce.</i>	
MANGO CHICKEN	\$24
<i>Served with Bell pepper, Onion, and Scallion.</i>	
SWEET & SOUR CHICKEN	\$24
<i>Cooked with Pineapple, Onion, Pepper, Carrot, and Cucumber.</i>	
PENANG CHICKEN (R,G,Y)	\$24
<i>Choose Red (spiciest) , Green (spicy) or Yellow (mild) Curry. Bell Pepper, Peanut, Cherry Tomato, and Coconut Cream.</i>	
CALCUTTA CHICKEN	\$24
<i>Cubed Chicken, Green Chillies, Onions, and Cilantro in Curry Sauce.</i>	
MANCHURIAN CHICKEN	\$24
<i>Cubed Chicken, Onions, Ginger and Chillies with a Sweet & Spicy Manchurian Sauce.</i>	

VEGETABLES \$20

(CHOICE OF WHITE, BASMATI, OR BROWN RICE) SIDE | FULL

STRING BEANS	\$12 20
<i>Cooked in a savory brown sauce (Spicy).</i>	
EGGPLANT	\$12 20
<i>Cooked in a savory brown sauce</i>	
STIR FRIED BOKCHOY	\$12 20
<i>Cooked in a savory garlic sauce</i>	
BROCCOLI	\$12 20
<i>Your choice of brown sauce or garlic sauce.</i>	
PANEER MAKHANI	
<i>Grilled cubes of cottage cheese in a creamy tomato sauce.</i>	
ALOO GOBI	
<i>Flavored cauliflower and potatoes tossed in a tangy onion tomato sauce.</i>	
CHANA MASALA	
<i>Chickpeas cooked in traditional gravy.</i>	
BHINDI MASALA	
<i>Okra with a mélange of spices, tossed with tomatoes and onions</i>	
PALAK PANEER	
<i>Fresh Spinach and spices, cooked with cubed homemade cheese</i>	
BAINGAN BARTHA	
<i>Smoked Eggplant cooked in special ingredients.</i>	
CAULIFLOWER MANCHURIAN	
<i>Golden fried Cauliflower tossed with Onions in a chili sauce.</i>	
MALAI KOFTA	
<i>Cheese & potato cutlets simmered in a creamy cashew nut gravy.</i>	
YELLOW TADHKA DAL	
<i>Yellow lentils tempered with cumin seed chilies.</i>	
DAL MAKHANI	
<i>Black lentils, fresh Tomatoes, Garlic, tempered with cream and butter</i>	
THAI VEGETABLE CURRY: (PENANG): R,Y,G	
<i>Choose red (spiciest) green (spicy) yellow (mild) curry. Bell pepper, peanut, cherry tomato, and coconut cream</i>	
CRISPY TOFU: CHOOSE GLAZE	
<i>Choose your glaze: sesame, general tso's or manchurian</i>	
WOK-CHARRED VEGETABLES	
<i>Cooked in a traditional gravy.</i>	
CHILI PANEER W/ GRAVY	
<i>(Dry) Onion, Green & Red Pepper, Scallion.</i>	



SIGNATURE STEAK

(CHOICE OF WHITE, BASMATI, OR BROWN RICE: SUB. FILET MIGNON +\$12)

MONGOLIAN SKIRT STEAK	\$31
<i>Served with Scallion, and Onion.</i>	
CRISPY THAI SKIRT STEAK	\$31
<i>Served with Bell Peppers and a citrus sesame sauce.</i>	
WOK TRIPLE HOT	\$31
<i>Skirt steak, chili, Sriracha, Black Pepper, and Sautéed Vegetables.</i>	
STEAK SZECHWAN	\$31
<i>Tender skirt steak in a crushed dry red pepper sauce.</i>	
STEAK PANANG	\$31
<i>Choose: Red (spiciest) , Green (spicy) or Yellow (mild) Curry. Bell Pepper, Peanut, Cherry Tomato, Coconut Cream.</i>	
TERIYAKI SKIRT STEAK	\$40
<i>10oz steak, caramelized onion, sake, shoestring potato garnish.</i>	
FILET MIGNON WOK CHARRED	\$42
<i>Served with Broccoli in a brown sauce.</i>	

LAMB

(CHOICE OF WHITE, BASMATI, OR BROWN RICE)

LAMB W/ BROCCOLI	\$25
<i>With Broccoli in a brown sauce.</i>	
LAMB SZECHWAN	\$28
<i>In a crushed dry red pepper sauce.</i>	
CHILLI FRIED LAMB	\$28
<i>(Dry) Onion, Green & Red Pepper, and Scallion.</i>	
LAMB PANANG	\$28
<i>Choose: Red (spiciest) , Green (spicy) or Yellow (mild) Curry.</i>	
LAMB SESAME	\$28
<i>Tossed in a sweet and savory sauce with crispy rice noodles.</i>	