

Valentine's Day Dinner Menu



FIVE COURSE DINNER

Wednesday, February 14th, 2024

\$69 PER PERSON + TAX AND 18% GRATUITY

To Drink

A GLASS OF SPARKLING WHITE WINE OR SPARKLING CIDER

To Start

HOUSE SALAD OR SOUP
 soup options: miso, tom yum, hot & sour

Appetizers

— CHOOSE ONE —

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| <p>COCKTAIL SAMOSA
served with cucumber and coriander</p> <p>VEGETARIAN DUMPLING
steamed or fried. served with soy sauce</p> <p>JADE BOURBON WINGS
crispy wings tossed in our house bourbon sauce</p> <p>SHRIMP POT STICKERS
served with soy sauce 🍷</p> <p>LOLIPOP CHICKEN
crispy chicken served plain or in a spicy kai chi glaze 🍷</p> <p>ROCK SHRIMP TEMPURA +\$3
tempura fried shrimp tossed in a Japanese mayo sauce 🍷</p> <p>JADE HOUSE ROLL +\$3
spicy salmon, cucumber, topped with eel, smoked salmon, scallion, eel sauce 🍷</p> | <p>CALIFORNIA ROLL
imitation crab, celery, avocado</p> <p>CHICKEN SATAY
4 chicken skewers cooked on the grill</p> <p>KING CRAB RANGOON
served with spicy mayo and topped with cilantro 🍷 🍷</p> <p>CHICKEN SPRING ROLL
served with a sweet chili sauce</p> <p>CHILI PANEER
gravy or dry. served with onions, peppers, topped with scallions 🍷</p> <p>CRISPY CALAMARI +\$4
crispy golden fried calamari served with sweet chili sauce 🍷</p> <p>GURU HOUSE ROLL +\$3
shrimp tempura, cucumber, topped w/ eel, avocado, scallion, red/black caviar and eel sauce 🍷</p> |
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Additional Sides

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| <p>GARLIC STRING BEANS \$12
sautéed in chef's special brown sauce</p> <p>WOK CHARRED BROCCOLI \$12
sautéed in chef's special brown sauce</p> | <p>STIR FRIED BOKCHOY \$12
sautéed in garlic sauce</p> <p>EGGPLANT \$12
sautéed in garlic sauce</p> |
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Entrees

— CHOOSE ONE —

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| <p>CHICKEN</p> <p>THAI BASIL GINGER CHICKEN
cooked with onions, scallions and long beans in basil ginger sauce</p> <p>GENERAL TSO CHICKEN
served with broccoli in general tso sauce 🍷</p> <p>CHICKEN TIKKA
boneless chicken marinated in yogurt, ginger, garlic and spices, cooked in our tandoor clay oven</p> <p>BUTTER CHICKEN
tandoori grilled chicken simmered in a smooth tomato gravy, tempered with fresh cream and butter</p> <p>GOAT</p> <p>GOAT BHUNA
meat on the bone cooked with garlic and ginger in a brown sauce with saffron water 🍷</p> <p>LAMB WITH BROCCOLI
sautéed with broccoli in a brown sauce</p> <p>SEA</p> <p>TERIYAKI WILD SALMON +\$3
served with edamame, bokchoy and soy ginger in teriyaki sauce 🍷</p> <p>LOVE SUSHI BOAT +\$4
Guru and Jade House Roll + 1 California Roll 🍷</p> | <p>VEGETARIAN</p> <p>THAI VEGETABLE CURRY
mixed vegetables in either yellow, green or red curry sauce 🍷</p> <p>WOK CHARRED VEGETABLES
mixed vegetables in garlic brown sauce</p> <p>VEGETABLE AVOCADO ROLL
cucumber, carrot, avocado, topped with avocado, eel and chipotle sauce</p> <p>CAULIFLOWER MANCHURIAN
golden fried cauliflower tossed with onions and chili sauce 🍷</p> <p>BEEF</p> <p>MONGOLIAN BEEF
cooked with scallions and onions</p> <p>CRISPY THAI BEEF
cooked with bell peppers in a citrus sesame sauce</p> <p>TERIYAKI FLANK STEAK +\$10
10oz steak served cooked with caramelized onions, sake, and shoestring potato garnish</p> <p>WHOLE RED SNAPPER +\$18
served fried or steamed 🍷</p> <p>LOBSTER TAIL +\$40
Choice of jumbo shrimp or 5 oz flank steak. served with broccoli, asparagus in a special ginger sauce.</p> |
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Dessert

— CHOOSE ONE —

GULAB JAMUN | CHEESECAKE | CHOCOLATE FUDGE CAKE

🍷 indicates spicy • 🍷 indicates gluten free • 🍷 indicates shell fish

•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.



Valentine's Day Drink Menu



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Cocktails

SPECIALTY COCKTAILS

PRETTY IN PINK \$14

savor the exquisite blend of ponte rose prosecco, elevated with a delightful twist of sweet cotton candy

WATERMELON KISSES \$18

indulge in this delightful blend of belvedere vodka, succulent watermelon, luscious strawberries, and the rich depth of chambord.

HAPPY ENDING \$18

delight in the decadence of this chocolatey blend, featuring premium belvedere vodka, Baileys, velvety chocolate liqueur, a drizzle of rich chocolate syrup and topped with chocolate shavings.

SIGNATURE COCKTAILS

LYCHEE MARTINI \$14

lychee infused vodka, orange liqueur fresh lychee puree, lychee garnish

PASSION BERRY MARAGARITA \$14

strawberry puree, passion fruit puree, tequila, triple sec, and lime juice

JADETINI \$14

bacardi coconut rum, yuzu mango puree, blue curacao fresh coconut shavings

CUCUMBER CRUSH MULE \$16

tequila, st. germaine, lime, muddled cucumber. topped with ginger beer and mint.

ROYAL SUNSET \$18

mezcal, tsingtao beer, peach, agave, and the heat of Tajin.

FADED PUNCH \$20

myers dark rum, coconut rum, pomegranate juice, pineapple, cherry, mango puree, pina colada finest call, lime juice

JADE'S PINK DREAM \$22

gin, ginger syrup, a hint of lavender, dragon fruit, and a tangy burst of lime juice, this cocktail is sweet but refreshing!

Mocktails

PASSION BERRY MOCKARITA \$8

strawberry puree, passion fruit puree, lime juice

MANDARIN BERRY MOCKTAIL \$8

mixed berry puree, mandarin puree, fresh lemon juice, seltzer

TAMARIND MOCKARITA \$8

tamarind puree, tajin, fresh lime juice, seltzer

CHERRY APLETINI MOCKTAIL \$8

cherry juice, sparkling cider, fresh lime juice, seltzer

Bottles

CHAMPAGNE MOET IMPERIAL BRUT \$169

Moet & Chandon Brut Imperial 750ml

MIONETTO PROSECCO \$59

DOC Treviso, Brut - 750 ml

CHATEAU D'ARCINS 2015 \$99

Bordeaux Red Blends from Haut Medoc, Bordeaux, France

WHITE WINE

Ask your server about our selections for the night



celebrating love, friendship and health