



THE JADE SEAFOOD RESTAURANT

DIM SUM BRUNCH

THE JADE SPECIAL PLATTER soya chicken, roast pig, spring roll & jelly fish
PASTRY WITH BBQ PORK, DEEP FRIED PRAWN ROLL with pickled
ginger & century egg

STEAMED PORK DUMPLING, STEAMED SHRIMP DUMPLING,
STEAMED MUSHROOM DUMPLING

STEAMED NEW ZEALAND ABALONE with ginger & green onion
PEKING DUCK

STEAMED ALASKA KING CRAB with garlic sauce

DICED DUCK SERVED WITH LETTUCE WRAP

STEAMED STICKY RICE WRAPPED

PORTUGUESE EGG TART & COCONUT COLD CAKE

WINES

2011 JOIEFARM A NOBLE BLEND, OKANAGAN VALLEY

2010 LONG SHADOWS POET'S LEAP RIESLING, COLUMBIA VALLEY

2008 LAUGHING JACK GREENOCK SHIRAZ, BAROSSA VALLEY

EXECUTIVE CHEF TONY LUK
DIM SUM CHEF ZHANG
THE JADE SEAFOOD RESTAURANT
RICHMOND BC
SEPTEMBER 13 2012



IW&FS 2012
VANCOUVER
INTERNATIONAL
FESTIVAL



Culinary Crossroads...