



# 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

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**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...