

JADE GARDEN RESTAURANT

翠園海鮮酒家

<http://www.mjadegarden.com>

471 MAIN ST N, Moose Jaw, S.K.

306-694-5566

BUSINESS HOURS




Tuesday to Sunday – 11:00 AM to 9 PM

Name _____






Address _____

Time _____ Phone _____





APPETIZER

- A1 Egg Roll 
- A2 Spring Roll (2) 
- A3 Deep Fried Won Ton.....
- A4 B.B.Q Pork Tenderloin
- A5 Deep Fried Chicken Wings 
- A6 Honey Garlic Sesame Chicken Wings.....
- A7 Dumplings.....






SEAFOOD

- S1 Crab Ragoon 
- S2 Pan Fried Squids (with Chili Salt).....
- S3 Pan Fried Squids (with ginger & onion).....
- S4 Pan Fried Squids (with assorted vegetables).....
- S5 Kung Pao Shrimps 
- S6 Deep Fried Fish Filet.....
- S7 Deep Fried Shrimp 
- S8 Shrimp with Fresh Tomato and Sauce.....
- S9 Pan Fried Shrimp (with assorted vegetables).....
- S10 Shrimp (with green pepper & black bean sauce).....
- S11 Shrimp & Chicken (with vegetables).....
- S12 Pan Fried Shrimp (w/o shell in chili salt)  

CHICKEN

- C1 Sweet & Sour Chicken Ball 
- C2 Orange Chicken.....
- C3 Chicken (with green pepper & black bean sauce).....
- C4 Chicken (with assorted vegetables).....
- C5 Lemon Chicken 
- C6 Almond Chicken
- C7 Almond Diced Chicken.....
- C8 Cashew Nut Diced Chicken.....
- C9 Chicken with Sugar Pea.....
- C10 Curried Chicken 
- C11 Kung Pao Chicken 
- C12 Chicken with Chinese Mushroom

BEEF

- B1 Beef Stir Fry (with ginger & onion).....
- B2 Beef (with green pepper & black bean sauce).....
- B3 Beef with Sugar Pea.....
- B4 Beef with Broccoli.....
- B5 Beef with Assorted Vegetables.....
- B6 Shredded Beef (with hot vegetables) 
- B7 Curried Beef 
- B8 Beef in Fresh Tomato and Sauce.....
- B9 Ginger Beef (mild / medium/hot)  
- B10 Szechwan Beef 



PORK

- P1 Montreal Spare Ribs 
- P2 Garlic Spare Ribs 
- P3 Sweet & Sour Ribs (with pineapple).....
- P4 Sweet & Sour Pork Tenderloin 
- P5 Sliced Pork with Black Pepper & Onion 


FRIED RICE

- F1 House Special Fried Rice 
- F2 Beef Fried Rice.....
- F3 Chicken Fried Rice.....
- F4 Shrimp Fried Rice.....
- F5 Mushroom Fried Rice.....
- F6 BBQ Pork Fried Rice.....
- F7 Vegetable Fried Rice.....
- F8 Ham Fried Rice.....

NOODLES

- N1 House Special Chow Mein (Crispy).....
- N2 Beef Flat Rice Noodle.....
- N3 Chicken Chow Mein (Crispy).....
- N4 Shrimp Chow Mein (Crispy).....
- N5 Beef Chow Mein (Crispy).....
- N6 House Special Low Mein or Shanghai Noodle
- N7 Chicken Low Mein or Shanghai Noodle 
- N8 Beef Low Mein or Shanghai Noodle.....
- N9 Singapore Fried Rice Noodle (hot)
- N10 Special Fried Rice Noodle 
- N11 Supreme Soy Sauce Low Mein.....




VEGETABLES

- V1 Buddha's Vegetables (11kind).....
- V2 Braised Vegetables (4kind).....
- V3 Jade Special Vegetables 
- V4 Ham with Mixed Vegetables.....
- V5 B.B.Q. Pork with Mixed Vegetables.....
- V6 Mushroom with Mixed Vegetables.....


EGG FOO YONG

- E1 Mushroom Egg Foo Yong.....
- E2 B.B.Q. Pork Foo Yong.....
- E3 Shrimp Foo Yong.....
- E4 Beef Egg Foo Yong.....
- E5 Chicken Foo Yong.....
- E6 Vegetable Egg Foo Yong.....
- E7 Special Egg Foo Yong.....

SOUP

- H1 Wonton Soup 
- H2 War Wonton Soup 
- H3 Chicken & Noodle, Vegetables Soup
- H4 Corn Cream & Minced Chicken Soup.....
- H5 Hot & Sour Soup 

OTHERS

- O1 Sweet & Sour Sauce or Gravy.....
- O2 Steamed Rice.....
- O3 French Fries.....
- O3 Curried Sauce 
- O4 Honey Garlic Sauce.....

Please inform us of any food allergy

Feel Free to Take this Menu with You for Future Use