

Rest Jazmin San Diego

4609 Convoy St San Diego Ca San Diego CA · +18582680888 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 8

Appetizer Combo Platter

Sliced Honey Barbecued Pork

Cantonese Roast Duck

Deep-fried Stuffed Crab Claw

Cold Platter

Jelly Fish, Marinated Pork, Octopus & Beef Shank

Fried Coconut Shrimp

Soy Sauce Chicken

Crispy Spring Roll

SOUPS 8

Hot and Sour Soup

Minced Chicken w/ Egg White Corn Soup

House Special Winter Melon Soup

Supreme Seafood with Bean Curd Soup

Shrimp Wonton Soup

Minced Beef w/ Egg White Broth

Egg White with Fish Maws Soup

Shredded Abalone and Roast Duck w/ Fish Maws

FRESH SEAFOOD 22

Clam in Black Bean Chili Sauce

Salted Baked Squid

Coconut Ginger Sauce with Shrimp and Scallop

Rock Cod Filet with Black Bean Chili Sauce

Oyster with Ginger and Scallion

Fresh Conch with Garden Greens

Sauteed Scallop and Shrimp with Szechuan Sauce

Sauteed Shrimp with Cashew Nuts

Sweet and Sour Jumbo Shrimp

Salt and Pepper Shrimp in Shell

Jumbo Shrimp with Garlic Sauce

Squid with Black Bean Chili Sauce

Sauteed Scallop with Black Pepper

Sauteed Rock Cod Filet

Sweet and Sour Rock Cod Filet

Deep Fried Oyster

Sauteed Fresh Scallop with Conch

Kung Pao Shrimp

Jumbo Shrimp with Lobster Sauce

Jumbo Shrimp with Chinese Vegetable

Sauteed Jumbo Shrimp with Szechuan Sauce

Honey Glazed Walnut Shrimp

ABALONE AND SEA CUCUMBER 4

Braised Sea Cucumber

Braised Sliced Abalone with Black Mushroom

Braised Abalone with Seasonal Vegetable

Braised Abalone with Fish Maws

POULTRY 12

Diced Chicken with Cashew Nuts

Chicken with Curry Sauce

Sweet and Sour Chicken

General Tso's Chicken

Fried Crispy Chicken

Steamed Boneless Chicken with Ham and Chinese Broccoli

Kung Pao Chicken

Chicken with Garlic Sauce

Orange Peel Chicken

Chicken with Chinese Greens in Supreme Sauce

Boneless Chicken with Lemon Sauce

Peking Duck

PORK 6

Pan Fried Minced Pork with Salted Fish

Salted Baked Pork Chop

Sautéed Assorted Meat with Chives

Sweet and Sour Pork

Baked Pork Chop in Peking Sauce

Braised Pork Spareribs

BEEF 11

Pan Fried Lamb Chop with Red Wine

Pepper Steak with Black Bean Chili Sauce

Beef with Satay Sauce

Beef with Orange Peel

Pan Fried Beef with Imperial Sauce

French Pepper Steak Cubes

Sautéed Beef with Seasonal Vegetable

Beef with Ginger and Scallion

Beef with Curry Sauce

Chinese Broccoli and Beef with Oyster Sauce

House Special Pepper Steak

FRESH VEGETABLES 13

Crispy Fried Vegetable Rolls

Braised Seasonal Vegetables with Bamboo Pitch

Mustard Green with House Special Sauce

Sautéed Mixed Vegetables

Ma Paw Tofu (with or without meat)

Braised Tofu with Vegetables

Sautéed Lotus Root with Yellow and Elm Mushroom

Braised Shitake Mushrooms with Garden Greens

Sautéed Pea Pod Leaves

Chinese Broccoli with Oyster Sauce

Eggplant with Garlic Sauce (with or without meat)

Crispy Fried Bean Curd Stuffed with Shrimp

Temple Delight with Bamboo Pitch

CLAY POT AND SIZZLING DISHES 7

Sizzling Assorted Seafood

Sizzling Shrimp with Black Bean Sauce

Satay Beef with Vermicelli in Clay Pot

Assorted Seafood with Tofu in Clay Pot

Sizzling Chicken with Black Bean Chili Sauce

Sizzling Beef with Black Pepper Sauce

Chicken and Eggplant in Clay Pot

FRIED RICE 9

Fu Kin Fried Rice with Seafood, Chicken and Roast Duck

Twin Flavored Fried Rice with Shrimp and Chicken

Jumbo Shrimp Fried Rice

Chicken Fried Rice

Jasmine Steam Rice

Salted Fish Fried Rice with Chicken

Young Chow Fried Rice with Shrimp and BBQ Pork

Beef Fried Rice

Roast Pork Fried Rice

NOODLES AND CHOW FUN 7

Braised E-Fu Noodles with Crab Meat

Shrimp Chow Mein, Lo Mein, or Chow Fun

Beef Chow Mein, Lo Mein, or Chow Fun

Singapore Mi Fun

Seafood Chow Mein, Lo Mein, or Chow Fun

Chicken Chow Mein, Lo Mein, or Chow Fun

BBQ Pork Chow Mein, Lo Mein, or Chow Fun

DESSERT 3

Almond Pudding

Mango Pudding

"Heart to Heart" Mango Sweet Rice with Coconut Cream

TEAS 3

Crysanthemum

Bo lei (Pu-erh)

a dark tea

Jasmine

COCKTAILS 11

Premium Blends

Long Island Ice Tea

Blue Hawaii

Strawberry Daiquiri

Chi Chi

Piña Colada

Tequila Sunrise

Blue Russian

Bloody Mary

Whiskey Sour

Mai Tai

HOUSE WINES 3

927 White Zinfandel

925 Chardonnay

926 Cabernet Sauvignon

WINES BY THE GLASS 4

Cabernet Sauvignon, Robert Mondavi, Napa

Chardonnay, Villa Mt. Eden "Grand Reserve", Santa Barbara

Merlot, Columbia Crest, Washington

Sauvignon Blanc, Callaway Vineyards, Temecule

CHAMPAGNE 1

Freixenet Cordon Negro Brut

SAKE 1

Sho Chiku Bai

PLUM WINES 1

Kinsen

CHINESE WINES 2

Hua Tiao Chien

Kweichow Moutai

NON-ALCOHOLIC DRINKS 8

Evian

Soda

Lemonade (Carbonated)

Virgin Piña Colada

Perrier

Virgin Mary

Virgin Strawberry Daiquiri

Fruit Punch

BEER 2

Imported Beer Heineken, Tsingtao

Domestic Beer Budweiser, Bud Light

WHITE WINES 6

Fallbrook Sauvignon Blanc Reserve, South Coast

Fallbrook Chardonnay Reserve, California

Louis Latour, Corton Charlemagne, Beaune, France

Fallbrook Chardonnay Reserve Sleepy Hollow Vineyard, Monterey

Beringer, Private Reserve Chardonnay, Napa

Louis Latour, Batard Montrachet, Beaune, France

RED WINES 10

Fallbrook Cabernet Sauvignon Special Selection, South Coast

Fallbrook Merlot Reserve, California

Beaulieu Vineyard, Georges de Latour "Private Reserve", Cabernet Sauvignon

Brunello di Montalcino, Castello Banfi, Tuscany, Italy

Opus One, Mondavi/Rothschild, Napa

Fallbrook Cabernet Sauvignon Reserve, California

Far Niente, Cabernet Sauvignon, Napa Valley

Chateau Leoville Barton, Bordeaux, France

Beringer, Private Reserve Cabernet Sauvignon, Napa

Sena, Chile

CABERNET SAUVIGNON 6

Ravenswood Vintners Blend

Robert Mondavi Winery "Oakville", Napa

Robert Mondavi, Napa

Beaulieu Vineyard, Rutherford

Beringer "Knights Valley", Napa

Clos du Bois "Reserve", Alexander Valley

MERLOT 5

Estancia, California

Robert Mondavi Winery, Napa

Clos du Bois Winery, Sonoma

Concannon Select Gate

Columbia Crest "Grand Estate", Columbia Valley

CHARDONNAY 10

Raymond "Generation", Napa Valley

Beaulieu Vineyard "Carneros Estate"

Clos du Bois "Calcaire", Alexander Valley

Chateau St. Jean "Robert Young Vineyard", Sonoma

Meridian, Santa Barbara

Beaulieu Vineyard "Carneros Reserve"

Villa Mt. Eden "Signature Series", Napa

Robert Mondavi Winery "Reserve", Napa

Villa Mt. Eden "Grand Reserve", Santa Barbara

Beringer, Napa

VIOGNIER 1

Callaway Vineyard & Winery, Temecula

SAUVIGNON BLANC 2

Simi, Sonoma

Callaway Vineyard & Winery, Temecula

WHITE BURGUNDY 3

Louis Jadot, Pouilly Fuisse

Louis Latour, Puligny Montrachet

Louis Latour Meursault "Blagney"

RED BURGUNDY 2

Georges Duboeuf, Moulin-A-Vent

Louis Latour Gevrey Chamberlain

WHITE BORDEAUX 2

Barton & Guestier Sauternes

Rothschild Sauternes

RED BORDEAUX 1

Rothschild Pomerol

CHAMPAGNES 4

Domaine Chandon Blanc de Noir

Moet et Chandon "White Star"

Gloria Ferrer, Brut

Moet et Chandon

PINOT NOIR 1

Robert Mondavi Winery, Napa

BLUSH WINE 1

Beringer, White Zinfandel, California

JOHANNISBERG RIESLING 1

Chateau Ste. Michelle, Columbia Valley

ITALIAN WHITE WINE 1

San Angelo, Pinot Grigio

ITALIAN RED WINE 1

Ruffino "Riserva Ducale Gold"

COGNAC 13

Martell V.S.O.P. (Bottle)

Martell Cordon Bleu (Bottle)

Hennessy V.S.O.P. (Bottle)

Hennessy X.O. (Bottle)

Remy Martin Club

Remy Martin X.O. (Bottle)

Remy Martin Louis XIII

Martell V.S.O.P. (Glass)

Martell Cordon Bleu (Glass)

Hennessy V.S.O.P. (Glass)

Hennessy X.O. (Glass)

Remy Martin Extra Perfection

Remy Martin X.O. (Glass)

GROUP "A" SWEET ITEMS 12

Medlar (Goji Berry) Coconut Pudding

Peanut Mochi

Baked Coconut Bun

Steamed Lotus Seed Puree Bun

Steamed Spongy Egg Roll

Mango/ Coconut Pudding

Red Bean Coconut Pudding

Steamed Red Bean Bun

Steamed Creamy Egg Bun

Steamed Rice Cake

Creamy Egg Yolk Bun

Egg Tart

GROUP "A" SAVORY ITEMS 14

Fried Taro Ball

Fried Ham Sui Gok

Baked BBQ Pork Bun

Chiu Chow Fun Gor

Chicken Bun

Steamed BBQ Pork Buns

Steamed Tender Beef Balls

Spring Egg Roll

Fried Sesame Seed Balls

BBQ Pork Croissant

Ox Tripe with Ginger and Scallions

Black Bean Sauce Pork Spareribs

Chicken Feet with Black Bean Sauce

Pork Siu Mai

GROUP "B" ITEMS 11

Steamed Fish Ball

Steamed Shrimp Fun Gor

Pan-Seared Taro Cake

Healthy Vege Dumpling

Spinach Chicken Dumpling

Steamed Xiao Long Bao

Seared Pork and Vegetable Bun

Assorted Meat Tofu Roll (Steamed)

Pan-Seared Turnip Cake

Seafood Stuffed Bell Pepper

Stir Fried Sweet Rice

GROUP "C" ITEMS 20

Pan Fried Chive & Shrimp Dumpling

Beef Rice Roll

Vege Rice Roll (Special Order)

Pan-Fried Pot Sticker

Seared Vege Tofu Rolls

Deep Fried Sugar Cane Shrimp

Steamed Chive and Shrimp Dumpling

Deep Fried Shrimp Ball

Scallop and Shrimp Dumpling

Shrimp Siu Mai

BBQ Pork Rice Roll

Shrimp Rice Roll

Fried Seaweed Roll

Seared Shrimp and Chive Patty

Steamed Sweet Rice Shrimp Balls

Fried Shrimp and Scallop Cups

Fried Shrimp Cups

Pork and Imitation Shark's Fin Dumpling

Black Pepper Beef Ribs

Shrimp Dumpling (Har Gow)

GROUP DELUXE ITEMS 3

Fresh Clams with Black Bean Sauce

Salt and Pepper Shrimp

Salt and Pepper Calamari

CHINESE BROCCOLI 2

Deep Fried Stuffed Crab Claw

Steamed Chinese Broccoli

GROUP "D" ITEMS 3

Fried Duck Rolls

Lotus Leaf Sweet Rice

Jumbo Shrimp Soup Wonton

BBQ ITEMS (DINE-IN ONLY) 6

Soy Sauce Chicken

Jasmine Roasted Duck

Jelly Fish

BBQ Pork

Green Seaweed

Steamed Chicken Feet

GROUP "E" SPECIAL ITEMS 2

Stewed Beef Tripe with Turnip

Stewed Pig Feet

BANQUET MEAL A 10

Honey Glazed Walnut Shrimp

Sweet & Sour Rock Cod Filet

House Special Roast Chicken

Supreme Seafood with Bean Curd Soup

String Beans with Fried Bacon

House Special Fried Rice

Braised Bean Curd w/ Black Mushroom and Vegetables

American Broccoli with Beef

Salt and Pepper Squid

Dessert of the Day

BANQUET MEAL B 10

Peking Duck

House Special Fried Rice

Peking Pork Chops

Lobster with Ginger and Scallions

Sautéed Seafood in Phoenix Nest

Sautéed Chicken & Shrimp with Pine Nuts

Twin Flavored Rock Cod Fillet

Braised Garden Greens with Mushrooms

Supreme Seafood Soup with Bean Curd

Dessert of the Day

BANQUET MEAL C 10

Combination Barbecue Platter

Whole Steamed Live Fish

House Special Roasted Chicken

Fish Maw and Crab Meat Soup

Sautéed Chicken and Shrimp in Phoenix Nest

House Special Fried Rice

Mustard Greens and Mushrooms in Oyster Sauce

Lobster with Ginger and Scallions

Sautéed Scallops with Garden Greens

Dessert of the Day

BANQUET MEAL D 10

Combination Cold Meat Platter

Whole Steamed Live Fish

Lobster in Garlic Salt and Butter Sauce

Abalone and Shredded Chicken Soup

Twin Flavor Jumbo Shrimp

Seafood Fried Rice

Fried Crispy Chicken

Mustard Greens and Mushrooms in Oyster Sauce

Chicken and Scallops Bird's Nest

Dessert of the Day

BANQUET MEAL E 10

Barbecue Platter with Roasted Suckling Pig

Whole Steamed Live Fish

Lobster with Ginger and Scallions

Abalone, Sea Cucumber with Shredded Chicken Soup

Stir-fried Prawns with Honey Glazed Walnuts

Fried Rice with Jumbo Shrimp

Steamed Boneless Chicken with Ham and Green Tenders

Braised Abalone and Mushroom with Seasonal Vegetables

Sautéed Sliced Whelk with Scallops

Mango Pudding Dessert

BANQUET MEAL F 10

Fresh Shrimp Salad

Whole Steamed Live Fish

Peking Duck

Abalone with Crab Meat Soup

Sautéed Chicken and Whelk

Pineapple and Seafood Fried Rice

Lobster in House Special Sauce

Braised Abalone with Garden Greens

Pan Fried Black Pepper Steak

Mango Pudding Dessert

BANQUET MEAL G 11

Sweet Boiled Snow Fungus

Whole Steamed Live Fish

Peking Duck

Steamed Dried Scallops with Sea Moss

Mango Pudding Dessert

Abalone with Crab Meat Soup in Clay Pot

Portuguese Style Seafood Fried Rice

Dual Vegetables with Bamboo Pitch

Braised Abalone with Mushrooms

Pan Fried Steak with Asparagus

Sautéed Sliced Whelk

BANQUET MEAL H 11

Boiled Sweet Hasmar

Whole Steamed Fish

Boiled Geoduck Clam

Abalone with Crab Meat Soup in Clay Pot

Sautéed Squab Meat with Elm Fungus

Maine Lobster with Fresh Fruit Salad

Fried Rice Wrapped in Lotus Leaves

Peking Duck

Whole Abalone with Oyster Sauce

Pea Shoots with Dried Scallops & Crab Meat

Mango Pudding Dessert

BANQUET MENU A 9

Barbecued Combination

Deep Fried Stuffed Crab Claw

Sautéed Scallop and Shrimp

Fish Maw Soup with Crab Meat

Lobster with Garlic Salt & Butter Sauce

Crispy Golden Fried Chicken

Mushroom with Seasonal Vegetable

Steamed Whole Fish (Fresh From Tank)

Seafood Fried Rice Dessert Red Bean Puree with Lotus Seed

BANQUET MENU B 10

Cold Meat Combination

Honey Walnut Shrimp

Sautéed Scallops & Shrimp

Crab Meat and Asparagus Soup

Braised Abalone & Mushroom w/ Seasonal Vegetable

Lobster with Ginger and Scallion

Peking Duck

Steamed Whole Fish (Fresh From Tank)

Seafood Fried Rice

Dessert Red Bean Puree with Lotus Seed

BANQUET MENU C 10

Shrimp Salad

Pan Fried Jumbo Scallop

Sautéed Beef with Macadamia Nuts

Conch Soup with Shredded Chicken

Peking Duck

Braised Abalone & Mushroom w/ Seasonal Vegetable

Lobster with Garlic Salt and Butter Sauce

Steamed Whole Fish (Fresh From Tank)

Pineapple Seafood Fried Rice

Dessert Red Bean Puree with Lotus Seed

BANQUET MENU D 10

Lobster Salad

Honey Walnut Chicken and Conch

Fried Jumbo Scallop with Garlic Salt

Abalone Soup with Crab Meat

Braised Abalone with Seasonal Vegetable

Peking Duck

Black Pepper Steak with Asparagus

Steamed Whole Fish (Fresh From Tank)

Seafood E. Fu. Noodle

Dessert Red Bean Puree with Lotus Seed
