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肴

**Jia Wei Ala carte**  
**March 2020**

*Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.*

# 招牌

## HOME STYLE SPECIALS

### 家味北京鸭

Jia Wei Peking Duck

**\$38** (Half/半) **\$70** (Whole/全)

Choice of preparation:

- 鸭松生菜包 Minced Duck Meat in Baby Romaine Leaf
- 椒盐鸭件 Toasted Duck Slice with Salt and Pepper

**\$12** (Half/半) **\$18** (Whole/全)

### 阿嬷梅菜扣肉

"Ah Ma" Slow Cooked Pork Belly with  
Preserved Mustard Green

**\$28**

### 虾酱鸡包佐柚子酱

Corn Fed Chicken "Har Cheong" in Bun with Yuzu Sauce

**\$26**

### 家乡豆腐

Home Made Bean Curd with Minced Pork and Mushroom

**\$24**

### 南洋亚参咖喱鱼头

"Kia Su" Assam Curry Fish Head

**\$36** (Half/半) **\$58** (Whole/全)

### 怀旧咸鱼蒸肉饼

"Ah Ma" Steamed Minced Pork with Salted Fish

**\$20**

### 五胃珍品

Jia Wei Presentation Platter

**\$68** (Medium/中) **\$90** (Large/大)

- 缤纷沙拉虾 Salad Prawn with Assorted Mixed Fruits
- 黄金一甲醉鸡卷 Golden Sixties Poached Drunken Chicken Roll
- 阿公五香卷 "Ah Gong" Style Minced Pork "Ngoh Hiang"
- 虾卷佐参巴美乃酱 Crispy Prawn Twister with Sambal Mayo
- 烟熏蜜汁叉烧 Smoked Honey Glazed Iberico Pork Collar "Char Siew"



# 小吃

## STARTERS

### 阿公五香卷

"Ah Gong" Pork Roll "Nghoh Hiang"

\$20

### 阿嬷虾枣

"Ah Ma" Prawn Roll "Hae Chor"

\$20

### 虾卷佐参巴美乃酱

Crispy Prawn Twister with Sambal Mayo 

\$20

### 黄金一甲醉鸡卷

Golden Sixties Poached Drunken Chicken Roll

\$20

# 煲汤

## SOUPS

### 家味老火汤

Home Taste Soup of The Day

\$12 (per serving/位) \$48 (per portion/份)

### 酸辣龙虾汤

Atlantic Lobster Meat in Hot and Sour Soup

\$18

(Vegetarian option available)

 Spicy

Prices subject to 10% service charge & prevailing government taxes

# 海鲜

## SEAFOOD

### 金黄燕麦虾球

Pacific Prawn Fried with Crispy Cereal

\$38

### 石斑鱼/顺壳鱼(时价)/ 鲈鱼扒

Grouper Fish/ Marble Goby Fish (Seasonal Price)

Sea Perch Fillet \$20

#### 煮法：

Choice of preparation:

- 家乡蒸 Home Style Steamed
- 菜脯蒸 Preserved Minced Radish
- 清蒸 Superior Light Soya Sauce

# 肉类

## MEAT

### 山楂糖醋黑豚肉

Crispy Iberico Pork Collar with Sweet and Sour Hawthorn Sauce

\$28

### 烟熏蜜汁叉烧

Home-made Smoked Honey Iberico Pork Collar "Char Siew"

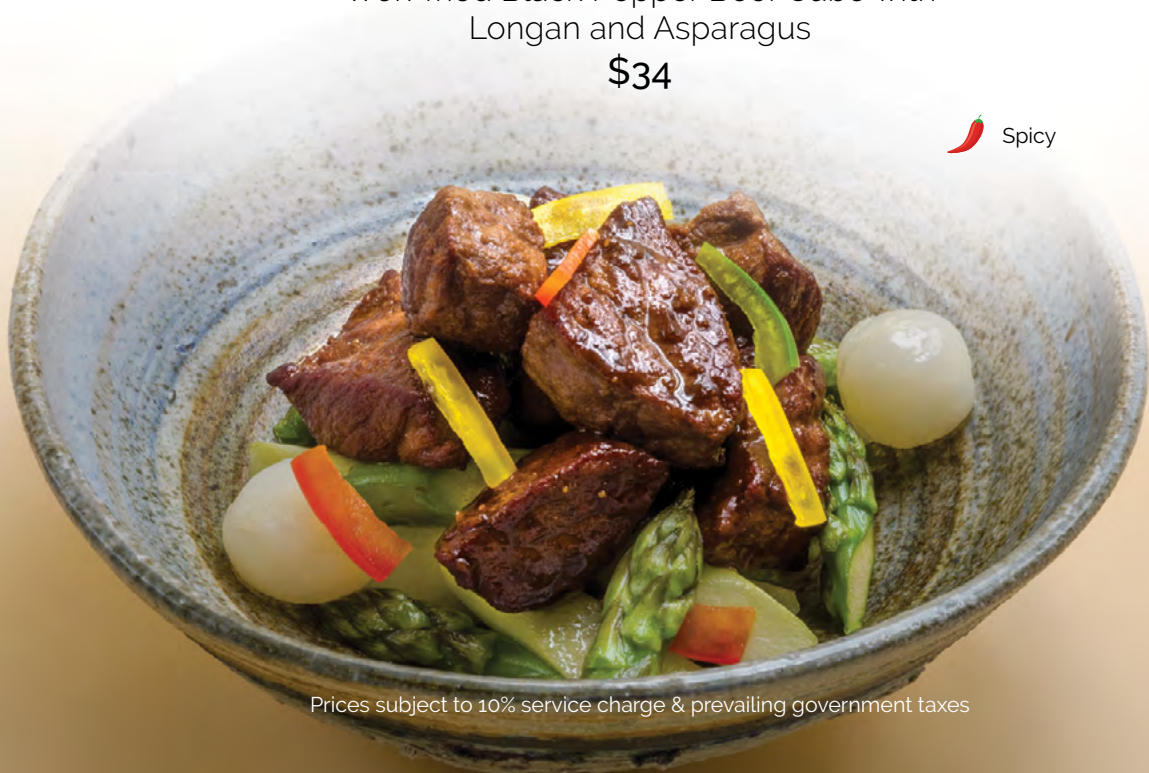
\$28

### 桂圆黑椒牛柳佐芦笋

Wok-fried Black Pepper Beef Cube with Longan and Asparagus

\$34

 Spicy



Prices subject to 10% service charge & prevailing government taxes

# 蔬菜

## VEGETABLES

### 蒜炒新国豆苗

Wok-fried Local Farm Pea Sprout with  
Golden Minced Garlic

\$22

### 酱炒参巴新国地瓜叶

Wok-fried Local Farm Sweet Potato Leaf  
with Sambal Sauce

\$22

### 金蒜芦笋

Wok-fried Asparagus with Golden Minced Garlic

\$24

### 丝瓜碧玉豆腐岩

Poached Luffa Melon with Egg White and  
Home-made Beancurd

\$24



Spicy



Local Farm

# 主食

## NOODLES AND RICE

### 乌巴叶海鲜焖米粉

Chef Special Ocean Gems Vermicelli in Opeh Leaf

\$28

### 古早海鲜炒饭

Traditional Seafood Fried Rice

\$22

*(Vegetarian option available)*



# 甜品

## DESSERTS

### 自制椰奶布丁雪糕

Home-made Chilled Coconut Pudding  
with Ice Cream

\$12

### 香茅芦荟冻雪糕

Chilled Aloe Vera Lemon Grass Jelly with Lime Sorbet

\$8

### 家传黑糖糕

"Ah Ma" Steamed Brown Sugar Cake

\$8

### 椰汁捣芋泥

Hot Taro Paste with Coconut Cream

\$8



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