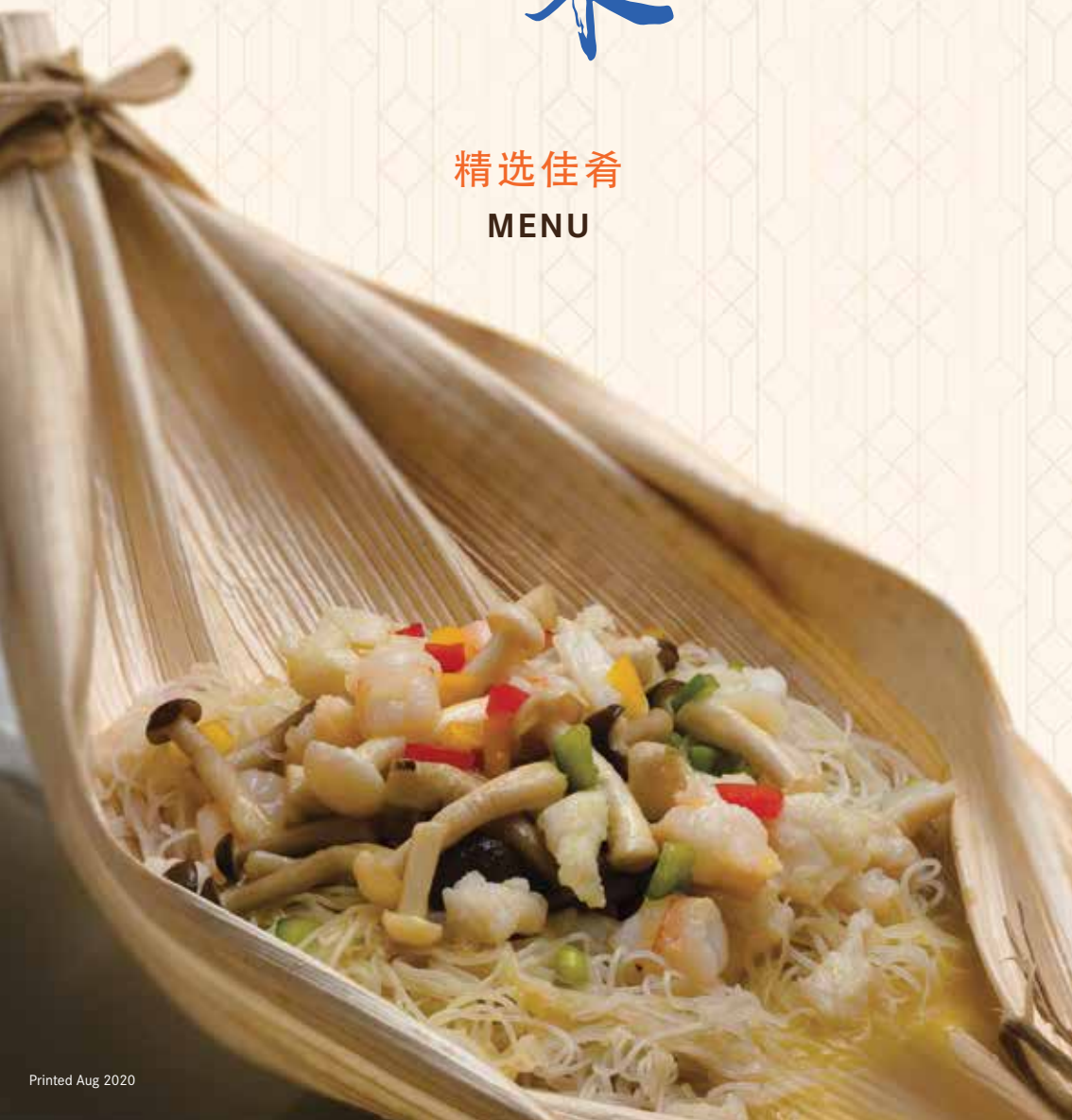


JIA WEI
嘉味

精选佳肴
MENU



嘉味经典

CHEF'S SPECIAL

- CH01 嘉味北京鸭
Jia Wei peking duck Whole \$70 / Half \$38
2ND PREPARATION:
- Minced duck meat wok-fried and romaine leaf cup
- Duck fillet toasted with salt and pepper
- CH02 阿嬷梅菜扣肉
Ah Ma slow cook pork belly with preserved mustard green \$28
- CH03 虾酱鸡包佐柚子酱
Corn-fed chicken har-cheong burger with yuzu dressing \$26
- CH04 流水自制豆腐岩
Jia Wei tofu with minced pork and mushroom \$24
- CH05 南洋鱼头煲 
Heritage-recipe spicy fish-head in claypot Whole \$58 / Half \$36



\$28

CH02
阿嬷梅菜扣肉
Ah Ma slow cook pork belly
with preserved mustard green



\$20

ST02
阿嬷虾枣
Ah Ma prawn hae-chor



\$12

SP01
嘉味老火汤
Home taste soup of
the day



小吃

STARTER

| | | |
|------|--|--------------------------|
| ST01 | 阿公五香卷 Ah Gong pork ngoh-hiang | \$20 |
| ST02 | 阿嬷虾枣 Ah Ma prawn hae-chor | \$20 |
| ST03 | 虾卷佐参巴美乃酱  Crispy prawn twister with sambal mayo | \$20 |
| ST04 | 黄金一甲醉鸡卷 Golden Sixties wine infused chicken roll | \$20 |
| ST05 | 五胃珍品 Jia Wei Five Treasure Platter | Large \$90 / Medium \$68 |
| | <ul style="list-style-type: none"> - Prawn salad with mixed fruit - Golden Sixties wine infused chicken roll - Ah Gong pork ngoh-hiang - Crispy prawn twister with sambal mayo  - Smoked Iberico pork collar char-siew | |

煲汤

SOUP

| | | |
|------|---|------|
| SP01 | 嘉味老火汤 Home taste soup of the day | |
| | Per serving | \$12 |
| | Per portion (4 pax) | \$48 |
| SP02 | 酸辣龙虾汤  Atlantic lobster meat in hot and sour soup | \$18 |
| | Vegetarian option  | \$12 |



\$68

SE02
黄焖顺壳浓汤煲
Fresh Soon Hock, chinese
cabbage and beancurd stew




\$28

ME01
山楂糖醋黑豚肉
Crispy Iberico pork collar
with sweet and sour
hawthorn sauce

海鲜

SEAFOOD

- | | | | |
|------|--|---|------|
| SE01 | 金黄燕麦虾球  | Pacific prawn wok-fried with crispy cereal | \$38 |
| SE02 | 黄焖顺壳浓汤煲 | Fresh Soon Hock, chinese cabbage and beancurd stew | \$68 |
| SE03 | 菜脯蒸鲈鱼扒 | Sea Perch fillet steamed with preserved minced radish | \$22 |

肉类

MEAT

- | | | | |
|------|---|---|------|
| ME01 | 山楂糖醋黑豚肉 | Crispy Iberico pork collar with sweet and sour hawthorn sauce | \$28 |
| ME02 | 怀旧咸鱼蒸肉饼 | Nostalgic steamed minced pork with salted fish | \$20 |
| ME03 | 烟熏蜜汁叉烧 | Smoked Iberico pork collar char-siew | \$28 |
| ME04 | 桂圆黑椒牛柳佐芦笋  | Beef cube with longan and asparagus wok-fried in black pepper sauce | \$34 |



\$24 | VE05
丝瓜碧玉豆腐岩
Jia Wei tofu and luffa melon
poached in egg white



\$28 | NR01
乌巴叶海鲜焖米粉
Jia Wei ocean gems
vermicelli in opeh leaf


蔬菜

VEGETABLE

- | | | | |
|------|---|---|------|
| VE01 | 蒜炒新国豆苗  | Wok-fried farm fresh pea sprout with golden minced garlic | \$22 |
| VE02 | 酱炒参巴新国地瓜叶   | Wok-fried farm fresh sweet potato leaf with sambal sauce | \$22 |
| VE03 | 金蒜芦笋  | Asparagus wok-fried with golden minced garlic | \$24 |
| VE05 | 丝瓜碧玉豆腐岩 | Jia Wei tofu and luffa melon poached in egg white | \$24 |

主食

NOODLES & RICE

- | | | | |
|------|---|--|------|
| NR01 | 乌巴叶海鲜焖米粉 | Jia Wei ocean gems vermicelli in opeh leaf | \$28 |
| NR02 | 古早海鲜炒饭 | Wok-hei seafood fried rice | \$22 |
| | Vegetarian option  | | \$18 |

甜品

DESSERT

- | | | |
|------|--|------|
| DE01 | 自制椰奶布丁雪糕 Jia Wei coconut pudding with ice-cream | \$12 |
| DE02 | 香茅芦荟冻雪糕 Chilled aloe vera, lemongrass jelly and lime sorbet | \$8 |
| DE03 | 家传黑糖糕 Heritage-recipe steamed brown sugar cake | \$8 |
| DE04 | 椰汁捣芋泥 Taro paste with coconut cream served hot | \$8 |



\$12

DE01
自制椰奶布丁雪糕
Jia Wei coconut pudding
with ice-cream

SE1 蝶鱼套餐
HALIBUT FISH SET

- 迷你鲍炖菜胆汤
Double-boil baby abalone with chinese cabbage soup
- 金沙鲈鱼粒
Crispy fried diced Halibut with salted egg sauce
- 古早海中宝炒饭
Wok-hei ocean gems fried rice
- 家传黑糖糕
Heritage-recipe steamed brown sugar cake



SE2 蒸肉饼套餐
MINCED PORK SET

- 迷你鲍炖菜胆汤
Double-boil baby abalone with chinese cabbage soup
- 蒜炒新国豆苗 
Wok-fried farm fresh pea sprout with golden minced garlic
- 蒸咸鱼肉饼碗仔饭
Ah Ma steamed minced pork and salted fish toppings on rice
- 红豆沙西米露
Red bean soup with sago



套餐
SET MENU

\$23.90

SE3 女士套餐
LADIES SET

- 酥脆软壳蟹佐冰菜沙拉 🌿
Crispy local farm soft shell crab with crystalline ice-plant vegetable
- 蒜炒新国豆苗 🌿
Wok-fried farm fresh pea sprout with golden minced garlic
- 蜜汁烤鱼佐焦香炒饭 🌿
Baked local farm barramundi fillet with Chef's honey pineapple sauce and wok-hei fried rice
- 香茅芦荟冻雪糕
Chilled aloe vera lemongrass jelly with lime sorbet
- 无限量洛神花茶
A free flow of Roselle tea



套餐
SET MENU

\$29.90

SE4 龙虾套餐
LOBSTER SET

- 老火炖汤
Jia Wei home taste soup of the day
- 酱炒参巴新国地瓜叶 🌶️ 🌿
Wok-fried farm fresh sweet potato leaf with sambal sauce
- 开边龙虾浸鱼茸面
Braised Indian Ocean lobster half with fish paste noodle
- 家传黑糖糕
Heritage-recipe steamed brown sugar cake



🌶️ Spicy 🌿 Local Farm

All prices subject to service charge and prevailing government taxes.