



GRAND MERCURE

SINGAPORE ROXY

新春飨宴

Chinese New Year

2026





### CNY Eve (16 Feb 2026)



#### Lunch

12.00pm - 3.00pm  
(2.30pm last order)

#### Dinner

5.00pm - 7.00pm (1st Seating)  
8.00pm - 10.00pm (2nd Seating)

### CNY (17 Feb - 3 Mar 2026)



#### Lunch

12.00pm - 3.00pm  
(2.30pm last order)

#### Dinner

6.00pm - 10.00pm  
(9.30pm last order)

## Receive \$100 Jia Wei Dining Voucher

with a minimum spend of \$1000 (17 Feb - 3 Mar 2026)

Valid from 4 Mar - 3 Apr 2026

**Call 6340 5678 for reservations**

JIA WEI, LEVEL 2 | GRAND MERCURE SINGAPORE ROXY HOTEL | [WWW.JIAWEIRESTAURANT.COM](http://WWW.JIAWEIRESTAURANT.COM)





# 翡翠吉祥宴

JADE AUSPICIOUS

SET MENU



**\$1938**

(For 10 Persons 10人份)

需提早2天预订 2 days advance order

## 澳州鲍鱼片捞生

Flowing Prosperity Australian Sliced Abalone  
"Yu Sheng"

## 松茸菇鱼翅炖鸡汤

Double-boiled Superior Sea Treasure with  
Matsutake Mushroom, Free-Range Chicken  
and Cabbage in Chicken Consommé

## 嘉味脆皮烤金猪

Jia Wei Charcoal Roasted Suckling Pig

## 清蒸比目鱼

Steamed Turbot Fish with Chinese Oriental  
Sauce

## 蛋白碧绿炒澳洲龙虾肉

Sautéed Australian Lobster Meat with Egg  
White and Greens

## 红烧六头鲍鱼酿海参发菜扒时蔬

Braised 6 Head Abalone with Stuffed Spiky  
Sea Cucumber, Sea Moss and Greens

## 黑松露酱带子炒饭

Jasmine Fried Rice with Scallop and Truffle  
Sauce

## 龙皇杏仁炖燕窝

Hot Dragon Emperor Almond Cream with  
Premium Bird's Nest







# 金碧辉煌宴

GOLDEN PROSPERITY

SET MENU



**\$1328**

(For 10 Persons 10人份)

## 发财鲍鱼捞生

Flowing Prosperity Abalone "Yu Sheng"

## 红烧海味扒大鲍翅

Braised Superior Sea Treasure with Crab Meat, Dried Scallop and Beansprout in Supreme Broth

## 嘉味金桔酱脆皮烧鸭

Jia Wei Roasted Duck with Tangerine Infused Sauce

## 清蒸东星斑

Steamed Star Grouper with Chinese Oriental Sauce

## XO酱炒双鲜甜豆

Sautéed Ocean Prawn, Scallop and Sweet Peas with XO Sauce

## 红烧六头鲍鱼海参发菜扒时蔬

Braised 6 Head Abalone with Sea Cucumber, Sea Moss and Greens

## 波斯顿龙虾生面

Stewed Boston Lobster with Crispy Egg Noodles and Greens

## 红莲炖燕窝雪蛤桃胶

Double-boiled Bird's Nest with Hashima, Peach Collagen, White Fungus and Red Dates







# 财运亨通宴

FLOURISH FORTUNE

SET MENU



**\$998**

(For 8 Persons 8人份)

## 发财鲍鱼捞生

Flowing Prosperity Abalone "Yu Sheng"

## 金汤海味扒大鲍翅

Braised Superior Sea Treasure with Crab Meat, Dried Scallop and Beansprout in Butternut Broth

## 梅子酱蒸游水红斑

Steamed Red Grouper with Mild Spicy Plum Sauce

## 嘉味脆皮烧鸡配虾饼

Jia Wei Roasted Chicken with Prawn Crackers

## 夏威夷果甜豆炒虾球

Sautéed Ocean Prawn with Sweet Peas, Wild Mushroom and Macadamia

## 红烧八头鲍鱼发菜花菇扒时蔬

Braised 8 Head Abalone with Dried Shiitake Mushroom, Sea Moss and Greens

## 荷叶腊味糯米饭

Wok-fried Glutinous Rice with Waxed Meat and Chinese Sausage wrapped in Lotus Leaf

## 红莲炖雪蛤桃胶雪耳

Double-boiled Hashima with Peach Collagen, White Fungus and Red Dates





# 吉祥如意宴

## AUSPICIOUS LUCK SET MENU



**\$96**

Per Person 每位  
(Min. 4 Persons 最少四位)

### 发财鲍鱼捞生

Flowing Prosperity Abalone "Yu Sheng"

### 鸡油菌鱼翅炖鸡汤

Double-boiled Sea Treasure with Chanterelle  
Mushroom in Chicken Consommé

### 豆酥蒸智利鲑鱼

Steamed Chilean Black Cod Fillet with Crispy  
Bean Crumbs

### 红烧八头鲍鱼海参发菜扒时蔬

Braised 8 Head Abalone with Sea Cucumber,  
Sea Moss and Greens

### 荷叶腊味糯米饭

Wok-fried Glutinous Rice with Waxed Meat  
and Chinese Sausage wrapped in Lotus Leaf

### 甜品双拼

Duo Style Sweet Set

椰丝金元宝年糕拼红枣糕

- Steamed Nian Gao with Shredded Coconut
- Steamed Red Dates Cake

# DINE-IN A LA CARTE MENU



17 Feb - 3 Mar 2026

## Chef's Recommendation

发财鲍鱼肉干捞生

Flowing Prosperity Abalone and Bak Kwa "Yu Sheng"

**\$108**

L / 大

**\$80**

M / 中

素鲍鱼捞生

Flowing Golden Wealth Vegetarian Abalone  
"Yu Sheng"

**\$88**

L / 大

**\$68**

M / 中

嘉味石锅鲍翅

Jia Wei Signature Superior Sea Treasure in Hot Stone

**\$98**

per serving

酸辣海鲜羹

Braised Spicy Sour Ocean Gems Thick Soup

**\$18**

per serving

黄焖石锅花胶蟹肉羹

Braised Fish Maw with Mushroom, Crab Meat and  
Dried Scallop in Hot Stone

**\$52**

per serving

鱼翅炖鸡汤

Double-boiled Sea Treasure with Chinese Cabbage in  
Chicken Consommé

**\$30**

per serving

嘉味佛跳墙

**Buddha Jump Over the Wall**

(1 day advance order) (提前一天预定)

**\$998**

10 persons

**\$538**

6 persons

吉祥盆菜

**Prosperity Golden New Year Pen Cai**

(1 day advance order) (提前一天预定)

**\$488**

10 persons

**\$388**

6 persons

嘉味北京鸭

**Jia Wei Peking Duck**

- Stir-fried with Ginger Scallion 姜葱鸭件
- Stir-fried with Salt and Pepper 椒盐鸭件
- Braised Ee Fu Noodles with Chinese Chives 鸭丝伊面

**\$99**

Whole 一只

**\$53**

Half 半只

**\$28**

**\$28**

**\$30**

**\$25**

**\$25**

**\$25**

脆皮烧鸡拼虾饼

**Crispy Roasted Free-Range Chicken with Prawn Crackers**

**\$62**

Whole 一只

**\$36**

Half 半只

嘉味金桔酱脆皮烧鸭

**Jia Wei Roasted Duck with Tangerine Infused Sauce**

**\$92**

Whole 一只

**\$50**

Half 半只

豆酥蒸智利鳕鱼

**Steamed Black Cod Fillet with Crispy Bean Crumbs**

**\$30**

per serving

夏威夷果双鲜炒甜豆

**Wok-fried Ocean Prawn with Scallop, Sweet Peas and Macadamia**

**\$50**

per portion

八头鲍鱼花菇扒时蔬

**Braised 8 Head Abalone with Dried Shiitake Mushroom, Sea Moss and Greens**

**\$62**

per portion

山楂糖醋黑豚肉

**Crispy Iberico Pork Collar with Hawthorn Sauce**

**\$36**

per portion

脆皮烧肉

Crackling Roast Pork with Mustard Sauce

**\$28**

per portion

黑胡椒炒A4和牛

Wok Hei A4 Wagyu Beef Cube with Black Pepper Sauce

**\$80**

per portion



## Vegetables

per portion

美国芦笋

American Asparagus

**\$26**

上海青

Shanghai Greens

**\$26**

西兰花

Broccoli

**\$26**

香港芥兰

HK Kai Lan

**\$26**

煮法  
Cooking Method

清炒蒜蓉  
Stir-fried with Minced Garlic

蚝油  
Oyster Sauce

## Soup

发财好市大利汤

Double-boiled Pork Ribs Soup with Dried Oyster,  
Sea Moss, Peanut and Lotus Roots

**\$55**

per  
portion / 盅

**\$16**

per  
serving / 位



## Rice and Noodles

per portion

乌巴叶海鲜焖米粉

Stewed Seafood Vermicelli in Opeh Leaf

**\$32**

家乡炒面线

Wok-fried Homestyle Mee Sua

**\$28**

XO 酱海鲜炒饭

XO Sauce Ocean Gems Fried Rice

**\$28**

荷叶腊味糯米饭

Wok-fried Glutinous Rice and Cured Meat wrapped in Lotus Leaf

**\$30**

## Dessert

自制椰奶布丁雪糕

Chilled Coconut Pudding with Ice Cream

**\$19**

per serving

椰满金福

Steamed Nian Gao with Shredded Coconut and Steamed Red Dates Cake

**\$28**

per portion

香茅芦荟冻雪糕

Chilled Lemongrass Jelly with Poached Pear and Aloe Vera

**\$16**

per serving

红莲炖雪蛤桃胶

Double-boiled Hashima with Peach Gum and Red Dates

**\$22**

per serving

杨枝甘露

Chilled Mango Purée with Pomelo and Sago

**\$16**

per serving

# 春节外卖

## CHINESE NEW YEAR TAKEAWAY

2 Jan - 3 Mar 2026

**Early Bird Sale: 2 Jan - 1 Feb 15% Off**

Usual Price: 3 Feb – 3 Mar

**Oddle / Takeaway Offer:**

Spend \$450 or more and enjoy free delivery



SET	PRICE
<b>PROSPEROUS “PEN CAI” TREASURE SET 吉祥 盆菜套餐</b> 吉祥盆菜 Pen Cai, 发财鲍鱼肉干捞生 Flowing Prosperity Abalone and Bak Kwa “Yu Sheng”, 荷叶腊味糯米饭 Wok-fried Glutinous Rice and Cured Meat wrapped in Lotus Leaf, 吉祥鲤鱼年糕 Fish “Nian Gao”	<b>\$438 (Medium)</b>
	<b>\$568 (Large)</b>
<b>GOLDEN BARBECUE SET 金运亨通</b> 发财鲍鱼肉干捞生 Flowing Prosperity Abalone and Bak Kwa “Yu Sheng”, 嘉味脆皮烧鸭 Jia Wei Roasted Duck (Whole), 脆皮烧鸡 Corn-fed Roasted Chicken (Whole), 脆皮烧肉 Crackling Roasted Pork, 荷叶腊味糯米饭 Wok-fried Glutinous Rice and Cured Meat wrapped in Lotus Leaf, 吉祥鲤鱼年糕 Fish “Nian Gao”	<b>\$438</b>
SIDE DISH	PRICE
腊味萝卜糕   <b>Homemade Carrot Cake with Chinese Sausage</b>	<b>\$30</b>
自制年糕   <b>Homemade “Nian Gao”</b>	<b>\$28</b>
家乡炒面线   <b>Wok-fried Homestyle Mee Sua with Ocean Gems</b>	<b>\$28</b>
荷叶腊味糯米饭   <b>Wok-fried Glutinous Rice and Cured Meat wrapped in Lotus Leaf</b>	<b>\$30</b>
嘉味金桔酱脆皮烧鸭   <b>Jia Wei Roasted Duck with Tangerine Infused Sauce</b>	<b>\$92</b>
嘉味脆皮烧鸡   <b>Jia Wei Corn-fed Roasted Chicken</b>	<b>\$62</b>
脆皮烤金猪   <b>Golden Roasted Suckling Pig (提前一天预定   1 day advanced order)</b>	<b>\$428</b>
佛跳墙   <b>Buddha Jump Over the Wall (提前一天预定   1 day advanced order)</b>	<b>\$538</b> <b>(6 Persons)</b>
	<b>\$998</b> <b>(10 Persons)</b>
发财鲍鱼肉干捞生   <b>Flowing Prosperity Abalone and Bak Kwa “Yu Sheng”</b>	<b>\$80 (Medium)</b>
	<b>\$108 (Large)</b>
素鲍鱼捞生   <b>Jia Wei Prosperity Vegetarian “Yu Sheng”</b>	<b>\$68 (Medium)</b>
	<b>\$88 (Large)</b>

# GRAND MERCURE

SINGAPORE ROXY

50 East Coast Road, Roxy Square,  
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## **Jia Wei Chinese Restaurant**

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## **Feast Asia Buffet Restaurant**

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**[www.grandmercuroxy.com.sg](http://www.grandmercuroxy.com.sg)**

Information is accurate as of December 2025. All prices are in Singapore dollar.