嘉味

JIA WEI

春满华堂
福聚嘉味

A Season of Prosperity
A Reunion of Flavour

2027



Available for lunch & dinner daily. Photos are for illustration only.
Prices are subjected to prevailing goverment taxes and service charge.

5 Feb 2027

Lunch

12.00pm - 3.00pm
(2.30pm last order)

Dinner

5.00pm - 7.00pm
(1st Seating)

8.00pm - 10.00pm
(2nd Seating)

6 - 21 Feb 2027

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 (6 - 20 Feb 2027)

Valid from 23 Feb - 31 Mar 2027

新春好年味

Chinese New Year Takeaway

5 Jan - 20 Feb 2027

CNY OFFERS

20% off takeaways
10% off CNY Eve (dine in)

from 5 - 24 Jan 2027

Call 6340 5678 | 8322 2345 for reservations

JIA WEI, LEVEL 2 | GRAND MERCURE SINGAPORE ROXY | MARINE PARADE MRT EXIT 2
WWW.JIAWEIRESTAURANT.COM

Jade Auspicious Set
翡翠吉祥宴

$2188++

10 persons

(Order two days in advance)



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澳洲鲍鱼片捞生
Flowing Prosperity Australian Sliced Abalone
“Lou-Hei Yu Sheng”

羊肚菌大鲍翅炖鸡汤
Double Boiled Superior Sea Treasure with Morrel Mushroom,
Free-Range Chicken and Cabbage in Chicken Consommé

嘉味炭火脆皮金猪
Jia Wei Charcoal Roasted Suckling Pig

麒麟蒸星斑
Steamed Star Grouper
with Chinese Jin Hua Ham

澳洲龙虾肉蛋白炒芦笋
Sautéed Australian Lobster Meat with
Egg Whites and Asparagus

红烧六头鲍酿刺参发菜扒时蔬
Braised 6 Head Abalone with Stuffed Spiky Sea Cucumber,
Sea Moss and Greens

带子蟹肉炒饭
Jasmine Fried Rice
with Scallop and Crab Meat

龙皇杏仁露燕窝
Hot Dragon Emperor Almond Cream
with Premium Bird’s Nest

Golden Prosperity Set
金碧辉煌宴

$1588^{++}

(10 persons)



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发财鲍鱼捞生
Flowing Prosperity Abalone
“Lou-Hei Yu Sheng”

红烧海味扒大鲍翅
Braised Superior Sea Treasure with Crab Meat,
Dried Scallop and Bean Sprout in Supreme Broth

嘉味金桔酱脆皮烧鸭
Jia Wei Roasted Duck
with Tangerine Infused Sauce

陈皮古法酱汁蒸活星斑
Steamed Star Grouper
with Aged Tangerine Peel Sauce

芦笋炒鲜虾带子
Sautéed Ocean Prawn and Scallop with Asparagus

红烧六头鲍鱼海参发菜扒时蔬
Braised 6 Head Abalone with Sea Cucumber,
Sea Moss and Greens

波斯顿龙虾生面配时蔬
Stewed Boston Lobster
with Crispy Egg Noodles and Greens

桃胶银耳红枣炖雪蛤燕窝
Double Boiled Bird's Nest with Hashima,
Peach Collagen, White Fungus and Red Dates

Flourish Fortune Set
财运亨通宴

$1038++

(minimum 8 persons)



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发财鲍鱼捞生
Flowing Prosperity Abalone
“Lou-Hei Yu Sheng”

金汤海味扒大鲍翅
Braised Superior Sea Treasure with Crab Meat,
Dried Scallop and Bean Sprout in Butternut Broth

姜蓉蒸活红斑
Red Grouper Steamed
with Ginger Scallion Sauce

嘉味开心果蒜香烧鸡
Jia Wei Roasted Chicken
with Minced Garlic and Pistachios

辣椒青檸醬虾球
Crispy Ocean Prawn
with Chilli Lime 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

荷叶腊味糯米饭
Wok Fried Glutinous Rice,
Waxed Meat and Chinese Sausage wrapped in Lotus Leaf

桃胶银耳红枣炖雪蛤
Double Boiled Hashima, Peach Collagen,
White Fungus and Red Dates

Auspicious Luck Set
吉祥如意宴

108^{++} Per person

(minimum 4 persons)



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发财鲍鱼捞生
Flowing Prosperity Abalone
“Lou-Hei Yu Sheng”

巴西菇鱼翅炖鸡汤
Double Boiled Sea Treasure with
Sun Mushroom in Chicken Consommé

豉汁蒸智利银鳕鱼
Steamed Chilean Black Cod
with Black Bean Sauce

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,
Waxed Meat and Chinese Sausage Wrapped in Lotus Leaf

Duo Style Sweets | 甜点双拼
紫薯年糕拼马蹄糕
Purple Sweet Potato Nian Gao and
Water Chestnut Cake

新春好年味

Chinese New Year Takeaway

5 Jan - 20 Feb 2027



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SET

	Medium | 中份	Large | 大份
盆菜珍宝套餐 | "PEN CAI" TREASURE	$388+ *(5 persons)*	$638+ *(10 persons)*
盆菜 Pen Cai		
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 with Cured Meat wrapped in Lotus Leaf		
吉祥鲤魚年糕 Fish "Nian Gao"		
金運亨通 | GOLDEN BARBECUE		$488+
鲍鱼肉干捞生 Flowing Prosperity Abalone and Bak Kwa "Yu Sheng"		
嘉味脆皮燒鴨 Roasted Duck (Whole)		
脆皮燒鷄 Jia Wei Corn Fed Roasted Chicken (Whole)		
花菇发菜时蔬 Braised Mushroom with Sea Moss and Seasonal Greens		
荷叶腊味糯米饭 Wok Fried Glutinous Rice with Cured Meat wrapped in Lotus Leaf		
吉祥鲤魚年糕 Fish "Nian Gao"		

SIDE DISH

自制腊味萝卜糕 Homemade Carrot Cake with Chinese Sausage		$32+
家乡海鲜炒面线 Wok Fried Homestyle Mee Sua with Ocean Gems		$30+
荷叶腊味糯米饭 Wok Fried Glutinous Rice with Cured Meat wrapped in Lotus Leaf		$32+
嘉味金桔醬脆皮燒鴨 Jia Wei Roasted Duck with Tangerine Infused Sauce (Whole)		$98+
脆皮燒鷄 Jia Wei Corn Fed Roasted Chicken (Whole)		$70+
脆皮烤金豬 Golden Roasted Suckling Pig (1 day advance order)		$428+
佛跳墙 Buddha Jump Over the Wall (1 day advance order)	$538+ *(5 persons)*	$998+ *(10 persons)*
鲍鱼肉干捞生 Jia Wei Prosperity Abalone and Bak Kwa "Yu Sheng"	$88+ *(medium)*	$118+ *(large)*
吉祥素鲍魚捞生 Jia Wei Prosperity Vegetarian "Yu Sheng"	$68+ *(medium)*	$88+ *(large)*

DINE-IN A LA CARTE

6 - 21 Feb 2027

Chef's Recommendation	Medium | 中份	Large | 大份
发财鲍鱼肉干捞生 Flowing Prosperity Abalone and Bak Kwa "Yu Sheng"	$88++	$118++
吉祥素鲍鱼捞生 Flowing Golden Wealth Vegetarian Abalone	$68++	$88++

Barbecued Delight	Half | 半只	Whole | 整只
嘉味北京鸭 Jia Wei Peking Duck	$60++	$108++
• 薑葱 Stir Fried with Ginger Scallion	$25++	$28++
• 椒鹽 Stir Fried with Salt and Pepper	$25++	$28++
• 鴨絲伊麵 Braised Ee Fu Noodles with Chinese Chives	$25++	$30++
脆皮燒鷄拼虾饼 Crispy Roasted Free-Range Chicken with Prawn Crackers	$38++	$70++
嘉味金桔醬脆皮燒鴨 Jia Wei Roasted Duck with Tangerine Infused Sauce	$55++	$98++

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Seafood & Meat

富贵御品盆菜 Prosperity Imperial Pot “Pen Cai” (1 day advance order)	$318++ 5 persons	$568++ 10 persons
豉汁蒸智利鱈魚扒 Steamed Black Cod Fillet with Black Bean Sauce		$30++ per serving
夏威夷果雙鮮炒芦笋 Wok Fried Ocean Prawn with Scallop, Asparagus and Macadamia		$50++ per portion
八頭鮑魚花菇扒時蔬 Braised 8 Head Abalone with Dried Shiitake Mushroom, Sea Moss and Greens		$62++ per portion
砂煲关东海参配北海道带子 Braised Guandong Sea Cucumber and Hokkaido Scallop in Claypot		$68++ per portion
每日精選 Catch of The Day		Market Price
山楂蜜醋脆皮黑豚肉 Crispy Iberico Pork Collar with Hawthorn Sauce		$38++ per portion
蒜片砂拉越黑椒A4和牛粒 Wok Hei A4 Wagyu Beef Cube with Black Pepper Sauce		$82++ per portion

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Soup

發財好市大利湯
Double-Boiled Pork Ribs with Dried Oyster, Sea Moss, Peanut and Lotus Root
$18++ per serving $58++ per portion

嘉味石鍋鮑翅蟹肉羹
Jia Wei Signature Superior Sea Treasure in Hot Stone
$108++ per serving

酸辣海鮮羹
Braised Spicy Sour Ocean Gems Thick Soup
$18++ per serving

黃焖石鍋花膠蟹肉羹
Braised Fish Maw, Mushroom, Crab Meat and Dried Scallop in Hot Stone
$56++ per serving

魚翅燉鷄湯
Double-Boiled Sea Treasure with Chinese Cabbage in Chicken Consommé
$30++ per serving

Vegetables

西兰花
Broccoli

美国芦笋
American Asparagus

香港芥兰
HK Kai Lan

$28++ per portion

烹调法 Cooking Method	蒜蓉炒 Stir-Fried with Minced Garlic	蚝油炒 Oyster Sauce

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Rice & Noodles

烏巴葉海鮮焖米粉 Stewed Seafood Vermicelli in Opeh Leaf	36^{++} per portion
家鄉海鮮炒面线 Wok Fried Homestyle Mee Sua	30^{++} per portion
XO酱海鮮炒饭 Wok Fried Ocean Gems Fried Rice with XO Sauce	30^{++} per portion
荷叶腊味糯米饭 Wok Fried Glutinous Rice with Cured Meat wrapped in Lotus Leaf	32^{++} per portion

Dessert

椰子布丁雪糕 Chilled Coconut Pudding with Ice Cream	20^{++} per serving
甜品雙拼 (紫薯年糕拼马蹄糕) Purple Sweet Potato Nian Gao and Water Chestnut Cake	28^{++} per portion
青檸香茅凍 Chilled Lemongrass Jelly with Aloe Vera and Poached Pear	16^{++} per serving
紅蓮燉雪蛤桃膠 Double Boiled Hashima with Peach Gum and Red Dates	22^{++} per serving
杨枝甘露 Chilled Mango Puree with Pomelo and Sago	16^{++} per serving

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